

# Cezve/Ibrik

Task	Brew 1	Brew 2	Baseline
Recipe			Barista states the recipe and the brew method, i.e., dose, brew water weight, temperature, time, and approach to brewing (e.g., preheating, room-temperature water, target temperature, amount of agitation).
Assembly			Sets up all requisite equipment (has not forgotten anything). Equipment is clean and hygienic.
Tare			Zeroes the scale.
Dosing			Portions and grinds the coffee to within +/- 0.2 g of the target weight.
Pouring accuracy			Adds the brew water +/-2% of target weight.
Tare			Zeroes the scale.
Timer			Engages the timer.
Thermometer			Monitors the temperature throughout the brewing process. Does not allow the cezve to boil over.
Consistency			Uses the same approach for all three brews, e.g., regarding water first, coffee first, or amount of agitation.
Decanting			Pours out the entire content of the cezve into the service vessel, without leaving sediment behind.
Time management			Makes use of spare time during drawdown.
Service vessel(s)			Cleans and arranges vessels symmetrically; no drips or spills.
Total preparation time			<12 minutes
Raghwah (recommendation)			Foam covers the surface of a demitasse cup. No hole is visible in the foam immediately after it is served.

BARISTA:

COACH:

DATE: