

## Quadrant “Quad” Cupping

### **Purpose of protocol**

To provide a method by which panelists can judge all coffees without cross-contamination of any kind between panelists.

### **The Method**

The major difference between COE normal cupping format and the Quad Method is the table setup. In this case, each panelist is presented with two cups of each sample. A calibration session to practice should be done before competition scoring

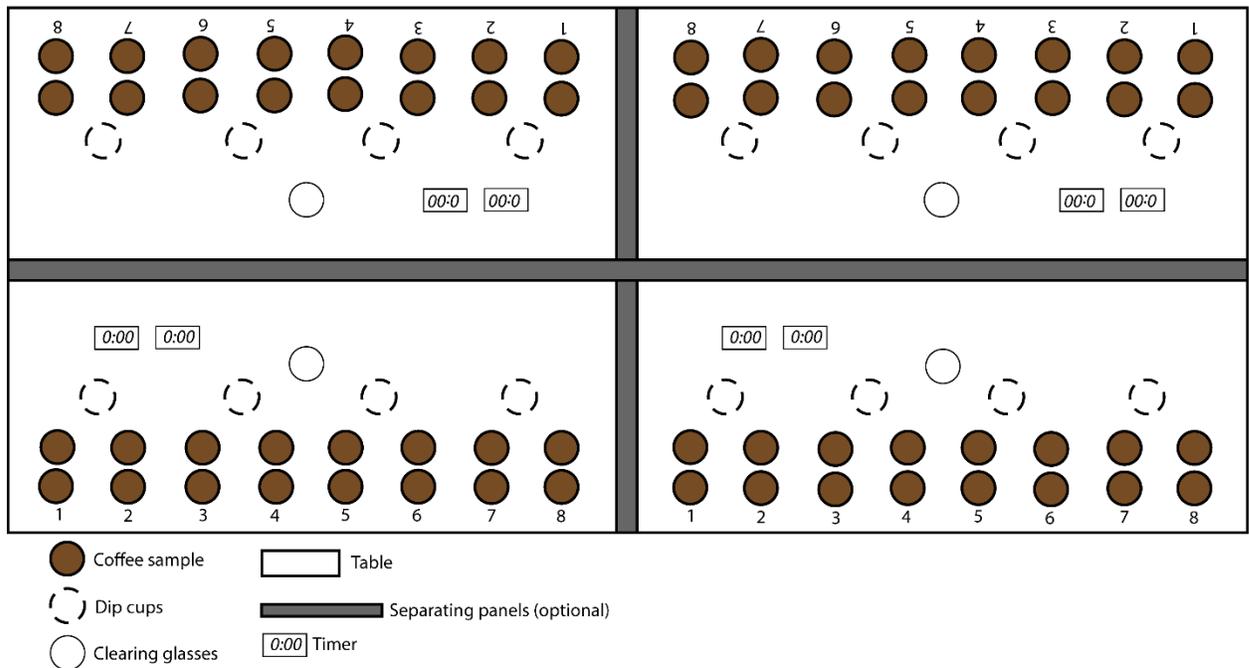
As is currently the case, 4 panelists are to be assigned to each table. Each table will be split into 4 quadrants. And each panelist will be assigned 1 of 4 quadrants on the table as their individual set to cup.

Each panelist is provided with 16 labeled cups (8 samples with 2 cups each) in two lines in their own quadrant of the table.

If necessary, panels approximately 1 meter in height can be placed between the quarters of the table to further limit potential panelist-to-panelist contact.

The panelist will use the double cupping method to taste for defects. Once defect tasting is completed, the panelist will complete the evaluation scoring on the COE format.

### **Quad table setup long**





**The cupping procedure is as follows:**

Table leader makes a brief inspection of the table and setup

Table assignments will be fixed and assigned

- Panelist evaluates fragrance of the back-row cups and makes notes as normal
- Panelist reports to table leader when they have concluded fragrance evaluation
- Table leader signals to water pourers to begin once all panelists have reported conclusion of fragrance evaluation. And the pourers can pour per quadrant to ensure all cups are evaluated equally. In this option, all cups will be poured at the same time, not by row, but by sample. So, 2 cups of sample 1 should be poured, then 2 cups of sample 2, etc.
- Panelist starts timer when the pouring begins. Panelist breaks the cups at 4 minutes and clears the crust, ensuring the spoon does not touch the mouth or cups.
- Sample liquor is evaluated using the double cupping method to taste for defects. Once completed the Panelist can score as usual and turns in their scoring sheets to auditors.

**If there are defects:**

- If the defect is observable at the fragrance stage, the table lead and head judge can evaluate without cross contamination
- Each cup is to be broken using an uncontaminated spoon
- The first round of going through the samples is done using the double cupping method
- If no defects are found, the cupper may complete the evaluation using their own spoon or their personal method of evaluating.
- The panelist follows these procedures:
  - If the defect would potentially disqualify the sample (potato, phenol), the panelist first confirms the defect with the table leader and then with the head judge. These individuals evaluate the sample using the double spoon or spoon-to-cup protocol. The cup is removed from the table.
  - If the defect is not a potentially disqualifying defect (ferment, hardness), the panelist notes the defect and requests that a new cup be provided and prepared at their table.
  - Panelists turn in their scoring sheets to auditor.