



Beer scoring sheet

HIGH FERMENTATION BOTTLE PERFORMANCE

Candidate

Leffe Brown

1.	Degrease the glass: rotary movement on the brush	/1
	Degrease the glass: up and down movement on the brush (both can be combined)	/1
	Don't forget stem and bottom	/2
2.	Rinse the glass: completely submerged	/1
	Opening up	/1
3.	Check cleanness by looking through the glass	/1
4.	Put the glass upright on the drainer, logo towards client	/1
5.	Dry the glass with the synthetic shammy (don't touch the glass inside with the hands)	/1
6.	Check cleanness dry glass by looking through	/1
	Put the dry glass on the drainer, aperture up	/1
7.	Uncap the bottle, without fingers touching the neck	/1
8.	Pour the beer in one time, without turbulence	/2
	- Without bottle touching the glass	/1
	- Without bottle touching the foam	/1
9.	Residual of beer in the bottle (1/3 to 1/4 of the capacity)	/2
10.	Glass filled to the brim	/2
11.	Logo's at the front: glass and bottle	/1
	Positioning the glass in first	/1
12.	Always hold the glass and the bottle at the bottom during the whole performance	/2
13.	On your health	/1

TOTAL

/25