Modified SCA Cupping Protocol

Tasting batch-brewed coffee is, in many cases, a better alternative to cupping when you want to avoid cross-contamination. In cases where the coffee-grading function of the SCA cupping protocol is important, we encourage the use of the modified protocol.



Provide each cupping participant with a cupping spoon and an individual shot glass upon arrival. Note: The spoon should not touch your mouth or drinking cup.

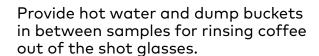
Place sample cups on cupping tables; a lead should clear the crust with a clean spoon.

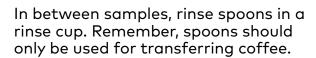


Approach the cupping bowl with your spoon and spoon a sample from the bowl into your shot glass.



Taste directly from your shot glass. The spoon will not be used for tasting, only to transfer the sample to individual cups. Don't forget, the spoon should not touch your mouth or drinking cup.







Backup spoons and cups should be made available for those who might need a replacement during the cupping.

Sanitize cupping table surfaces in between sessions.





In response to COVID-19, we modified the SCA cupping protocol for use in the Specialty Coffee Expo Cupping Exchange with input from cupping experts and institutions. We anticipate the evolution of this modified protocol as we continue to collaborate with health and sensory experts and receive feedback from our community.

This protocol may be difficult to adopt for experienced cuppers, so we recommend having additional staff or volunteers available to monitor the cupping as it progresses. We also recommend cupping fewer samples when using this method and sampling earlier: the "double transfer" element of the protocol cools samples more quickly. For those who wish to avoid cupping, we recommend having the facility to batch-brew coffees for tasting available. And finally, we strongly discourage the pratice of spitting and using spitoons when employing the modified protocol.

