



# World Barista Championship: Head Judge Score Sheet

Round:

Country:

Competitor:

Judge:

## Part I - Station Evaluation At Start-up

## Part II - Coffee Information, Presentation, Customer Service Skills

## Part III - Espresso Evaluation

<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>
Time	<input type="text"/>	.	<input type="text"/>
Waste	<input type="text"/>	.	<input type="text"/>
			g

Crema	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>
Taste	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>
Flavour	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>
Tactile	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>

## Part IV - Cappuccino Evaluation

<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>
Time	<input type="text"/>	.	<input type="text"/>
Waste	<input type="text"/>	.	<input type="text"/>
			g

Visual	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>
Taste	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>
Flavour	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>

MILK  ml / oz

## Part V - Signature Beverage Evaluation

<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>
Time	<input type="text"/>	.	<input type="text"/>
Waste	<input type="text"/>	.	<input type="text"/>
			g

Explained / Introduced / Prepared	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>
Visual Presentation	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>
Functionality	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>
Creativity and Synergy	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>
Taste	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>
Flavour	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>
Ingredients verified (no alcohol used)	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>

## Part VI - Technical Evaluation, Station Management

## Part VII - Station Evaluation at End

Within timeframe of 15 minutes: **Yes** or **No** If "No" total seconds over time:  seconds **Negative Points:**  **-60 Max.**

TOTAL TIME:

Transferred totals from all five score sheets: Two Technical Scores + Four Sensory Scores (- Overtime) = Competitor's Total Score

T1  + T2  + S1  + S2  + S3  + S4  (-) Minus  Overtime  **TOTAL SCORE =**  **-60 Max**

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**Note: The Head Judge's scores do not count towards the competitor's total score.**