



World Barista Championship: Sensory Score Sheet

Round:

Country:

Competitor:

Sensory Judge:

Introduction & Coffee Information

Part I - Espresso Evaluation

Yes No

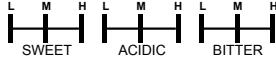
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/1

0 to 6

= 2 x Taste balance

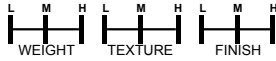
/12



= 3 x Accuracy of Flavor Descriptors

= 4 x Tactile

/42



Yes No

Functional and correct espresso vessel used

56 /1

Part II - Milk Beverage Evaluation

0 to 6

Visual

/6

0 to 6

= 2 x Taste Balance (harmonious balance of rich sweet milk/espresso)

= 2 x Accuracy of Flavor Descriptors

/24

Yes No

Functional vessel used

/1

31

Part III - Signature Beverage Evaluation

0 to 6

Yes No Well explained, introduced, and prepared

Appealing presentation

Functionality

Creativity and synergy with coffee

/12 /2

0 to 6

= 2 x Taste balance (according to content, taste of espresso)

= 2 x Accuracy of Flavor Descriptors

/24

38

Part IV - Barista Evaluation

0 to 6

Yes No **Customer Service Skills**

Presentation: professionalism

Attention to details/All accessories available

Appropriate apparel

13 /12 /1

Part V - Judge's Total Impression

0 to 6 **Judge's Total Impression**

= 4 x Total impression (overall view of barista's presence, correlation to taste scoring, and presentation)

/24

24

Sensory Score

(Total of this score sheet)

Out of 162

Evaluation Scale:

Yes = 1 No = 0

Unacceptable = 0 Acceptable = 1 Average = 2 Good = 3 Very Good = 4 Excellent = 5 Extraordinary = 6

