



World Barista Championship: Head Judge Score Sheet

Country:

Competitor:

Head Judge:

Part I - Station Evaluation At Start-Up & At End

Comments:

Part II - Espresso Evaluation

Comments: Shot 1: _____ seconds Shot 2: _____ seconds **Taste Evaluation of Espresso** 0 to 6

Taste balance (harmonious balance of sweet/acidic/bitter)

Tactile balance (full bodied, round, smooth)

Part III - Cappuccino Evaluation

Comments: Shot 1: _____ seconds Shot 2: _____ seconds **Taste Evaluation of Cappuccino** 0 to 6

Taste balance (served at an acceptable temperature, a harmonious balance of rich sweet milk/espresso)

Part IV - Signature Beverage Evaluation

Comments: Shot 1: _____ seconds Shot 2: _____ seconds **Evaluation of Signature Beverage** 0 to 6

Taste balance (according to content, taste of espresso)

Ingredients verified (no alcohol was used)

Yes	No
<input type="text"/>	<input type="text"/>

Part V - Barista Evaluation & Total Impression

Comments:

Within timeframe of 15 minutes: **Yes** or **No** If "No": Time Overdue: _____ seconds Negative Points: _____ **-60 Max.**

Transferred totals from all six 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. Out of 870

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