World Barista Championship: Head Judge Score Sheet

Part I - Station Evaluation At Start-up

Part II - Coffee Information, Presentation, Customer Service Skills

Part III - Espresso Evaluation

Time
Waste: g

Time
Waste: g

Color
Perf/Con
Taste
Flavour
Tactile

Part IV - Cappuccino Evaluation

Time
Waste: g

Time
Waste: g

Visual
Foam
Flavour

Part V - Signature Beverage Evaluation

Time
Waste: g

Time
Waste: g

Explained / Introduced / Prepared
Visual Presentation
Functionality
Creativity and Synergy
Ingredients verified (no alcohol used)

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

TOTAL TIME:

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

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