



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

Time .g
Waste .g

Time .g
Waste .g

Color				
Perf/Con				
Taste				
Flavour				
Tactile				

Part IV - Cappuccino Evaluation

Time .g
Waste .g

Time .g
Waste .g

Visual				
Foam				
Flavour				

MILK ml / oz

Part V - Signature Beverage Evaluation

Time .g
Waste .g

Time .g
Waste .g

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

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