



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

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Crema				
Taste				
Flavour				
Tactile				

Part IV - Cappuccino Evaluation

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Visual				
Taste				
Flavour				

MILK

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 ml / oz

Part V - Signature Beverage Evaluation

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Explained / Introduced / Prepared				
Visual Presentation				
Functionality				
Creativity and Synergy				
Taste				
Flavour				
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 **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

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 (-) Minus Overtime

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TOTAL SCORE =

--

-60 Max

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