World Barista Championship: Sensory Score Sheet

Round:

Country:

Competitor:

Sensory Judge:

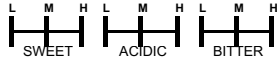## Introduction & Coffee Information
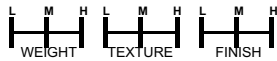
Part I - Espresso Evaluation

Yes No

Crema   /1

0 to 6

= 2 x ☐ Taste balance   /12

L	M	H	L	M	H	L	M	H
SWEET			ACIDIC			BITTER		

= 3 x ☐ Flavour

= 4 x ☐ Tactile   /42

L	M	H	L	M	H	L	M	H
WEIGHT			TEXTURE			FINISH		

Yes No

Functional and correct espresso vessel used   /1

56

Part II - Milk Beverage Evaluation

0 to 6

☐   Visually correct (traditional or latte art)   /6

0 to 6

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

= 2 x ☐ Flavour   /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 ☐ Flavour   /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