



## 2006 World Barista Championship: Sensory Score Sheet

Country:

Competitor:

Sensory Judge:

### Part I - Espresso Evaluation

Comments:

#### Taste Evaluation of Espresso

Color of crema (hazelnut, dark brown, reddish reflection)

Consistency and persistence of crema

/12

Taste balance (harmonious balance of sweet/acidic/bitter)  x 4 = \_\_\_\_\_

Tactile balance (full bodied, round, smooth)  x 4 = \_\_\_\_\_

/48

#### Beverage Presentation

All 4 espressos served simultaneously

Correct espresso cups used

Served with accessories (spoon, sugar, napkin and water)

Yes	No

/3 **63**

### Part II - Cappuccino Evaluation

Comments:

#### Taste Evaluation of Cappuccino

Visually correct cappuccino (traditional or latte art)

Consistency and persistence of foam

Temperature of cappuccino (not too hot or too cold)

/18

Taste balance (harmonious balance of rich sweet milk/espresso)  x 4 = \_\_\_\_\_

/24

#### Beverage Presentation

All 4 cappuccinos served simultaneously

Correct cappuccino cups used

Served with accessories (spoon, sugar, napkin and water)

Yes	No

/3 **45**

### Part III - Signature Beverage Evaluation

Comments:

#### Evaluation of Signature Beverage

Well explained and presented

Appealing look (elegant, clean, usage of cup/glass)

Creativity

/18

Taste balance (according to content, taste of espresso)  x 4 = \_\_\_\_\_

/24

Correct temperature (served warm or cold)

/1 **43**

### Part IV - Barista Evaluation

Comments:

#### Customer Service Skills

Presentation: Professionalism/Dedication/Passion

Attention to details/All accessories available

Appropriate apparel

/18

#### Evaluation of Beverages

Cups correct temperature for beverage

/1 **19**

### Part V - Judges Total Impression (overall view of barista skills, taste of beverages, and presentation)

Scale:  Points x 5

0 = Lowest score

6 = Highest score

**30 Max.**

Within timeframe of 15 minutes: **Yes** or **No**

If "No": Time overdue: \_\_\_\_\_ sec. Negative Points: \_\_\_\_\_

**-20 Max.**

<b>Total Sensory Score</b> (Total of this score sheet)	<input style="width: 100%; height: 30px;" type="text"/> Out of 200	<b>Total Technical Score</b> (Transferred from Technical)	<input style="width: 100%; height: 30px;" type="text"/> Out of 100	<b>Sensory + Technical =</b>	<input style="width: 100%; height: 30px;" type="text"/> Out of 300
---	---	--	---	------------------------------	---

**Evaluation Scale:**

- Yes = 1 No = 0
- Unacceptable = 0 Acceptable = 1 Average = 2 Good = 3 Very Good = 4 Excellent = 5 Extraordinary = 6