

T1

T2

S1

S2

Competition Body Barista Championship - Head Judge Scoresheet

	Competitor Name:	Competitor #
Head Judge:	Round:	Date
Part I - Station Evaluation At Start-Up		
Part II - Coffee Information, Presentation, Customer Service Skills		
Part III - Espresso Evaluation		
	S1 S2 S3 S	54
	Crema	
	Taste Flavor	
	Tactile	
Time . Time . Waste . g Waste . g		
Flavor Information:		
Part IV - Milk Beverage Evaluation		
	S1 S2 S3 S	54
	Visual	
	Taste Flavor	
Time . Time		
Flavor Information:		
Milk ml/oz		
Part V - Signature Beverage Evaluation	S1 S2 S3 S	64
	Explained / Introduced / Prepared	
	Appealing Presentation	
	Functionality Creativity and Synergy	
Time . Time .	Taste	
Waste . g Waste . g	Flavor	
Flavor Information: Ingredients & Quantities:	Ingredients verified (no alcohol used)	
Flavor Information: Ingredients & Quantities:		
Part VI - Technical Evaluation, Station Management		
Part VI - Technical Evaluation, Station Ivianagement		
Part VII - Station Evaluation at End		
Within 15 minutes: Yes or No If "No" total seconds overtime	Negative Points:	
TOTAL TIME:	-60 MAX	

S3

S4

Overtime

-60 MAX

= TOTAL SCORE