## World Barista Championship: Head Judge Scoresheet (Preliminaries)

	wond bansta championship.	read Judge Scoresheet (Freini	iniaries)								
	Competitor Name:	Repre	Representing:								
Head Judge:	Round:	Date:									
Part I - Station Evaluation At Start-Up											
Part II - Coffee Information, Prese	entation, Customer Service Skills										
Part III - Espresso Evaluation											
$\frown$	$\frown$	<b>6</b>									
		Crema Taste									
		Flavor									
Time	Time	Tactile Experience									
Waste g	Waste g	Tactile									
Part IV - Milk Beverage Evaluatio	n										
		Visual Taste									
		Flavor									
Time g	Time		<u>i</u>								
Milk ml / oz Part V - Signature Beverage Evalu	uation										
$\bigcirc$ —	$\bigcirc$	Explained / Introduced / Prepared									
		Appealing Presentation									
		Functionality									
Time	Time	Creativity and Synergy									
Waste g	Wasteg	Taste									
		Flavor									

Ingredients verified (no alcohol used)

## Part VI - Technical Evaluation, Station Management

## Part VII - Station Evaluation at End

	Within timeframe o	f 15 minutes:	Yes	or	No		If "No	o" total see	conds	overtime	e:	seconds	Negative	
	TOTAL TIME:												Points:	-60 Max.
Transferred totals from all five scoresheets: One Technical Scores + Four Sensory Scores (- Overtime) = Competitor's Total Score														
	_						_							
			+		+		+	-	+		(-) Minus		TOTAL	
	T1		S1		S2		S3	S	4		Overtime		SCORE =	
												-60 Max		