



World Barista Championship: Sensory Scoresheet

Competitor Name:

Representing:

Sensory Judge:

Round:

Date:

Introduction & Coffee Information

Part I - Espresso Evaluation

Yes No

Crema

/1

0 to 6

2 x

Taste Experience

/12

0 to 6

3 x

Accuracy of Flavor Descriptors

2 x

Tactile Experience

2 x

Accuracy of Tactile Descriptors

/36

Yes No

Functional and correct espresso vessel used

/1

56



Flavor Information:

Part II - Milk Beverage Evaluation

0 to 6

Visual

/6

0 to 6

2 x

Taste Experience

2 x

Accuracy of Flavor Descriptors

/24

Yes No

Functional vessel used

/1

31



Flavor Information:

Part III - Signature Beverage Evaluation

0 to 6

Well explained, introduced, and prepared

Yes No

Appealing presentation

Functionality

0 to 6

Creativity and synergy with coffee

/14

0 to 6

2 x

Taste Experience

2 x

Accuracy of Flavor Descriptors

38

Flavor Information:

Ingredients & Quantities:

Part IV - Barista Evaluation

Customer Service Skills

0 to 6

Presentation: professionalism

Attention to details/All accessories available

/12

Yes No

Appropriate apparel

/1

13

Part V - Judge's Total Impression

0 to 6

4 x

Total impression (overall view of barista's presence correlation to taste scoring, and presentation)

/24

24

Sensory Score

(Total of this scoresheet)

Out of 162