

World Barista Championship: Sensory Scoresheet

	<u>.</u>	Competitor Name:		Representing:	
Sensory Judge:		Round:	<u> </u>	Date:	
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ntroduction & Coffee	Information				
oudellon a conce					
Sant I Farmana Frank					
Part I - Espresso Evalu	aation		-		
Yes No			Flavor Information:		
/1	Crema				
0 to 6					
	Taste Experience				
/12					
0 to 6					
3 x	Accuracy of Flavor Descriptors				
2 x	Tactile Experience				
	Accuracy of Tactile Descriptors				
/36					
Yes No					
	Functional and correct espresso vessel used				
Part II - Milk Beverage	e Evaluation				
0 to 6			Flavor Information:		
	Visual				
/6					
0 to 6					
2 x	Taste Experience				
2 x	Accuracy of Flavor Descriptors				
/24					
Yes No					
	Functional vessel used				
31 /1					
Part III - Signature Be	verage Evaluation				
Part III - Signature Be 0 to 6	verage Evaluation		Flavor Information:		
0 to 6	werage Evaluation Well explained, introduced, and prepared		Flavor Information:		
0 to 6			Flavor Information:		
0 to 6			Flavor Information:		
0 to 6	Well explained, introduced, and prepared		Flavor Information:		
0 to 6	Well explained, introduced, and prepared Appealing presentation		Flavor Information:		
Yes No	Well explained, introduced, and prepared Appealing presentation		Flavor Information: Ingredients & Quantities:		
Yes No	Well explained, introduced, and prepared Appealing presentation Functionality				
0 to 6 Yes No 0 to 6	Well explained, introduced, and prepared Appealing presentation Functionality				
0 to 6 Yes No 0 to 6	Well explained, introduced, and prepared Appealing presentation Functionality Creativity and synergy with coffee				
0 to 6 Yes No 0 to 6	Well explained, introduced, and prepared Appealing presentation Functionality Creativity and synergy with coffee Taste Experience				
0 to 6 Yes No 0 to 6 /14 0 to 6 2 x 2 x	Well explained, introduced, and prepared Appealing presentation Functionality Creativity and synergy with coffee Taste Experience				
0 to 6 Yes No 0 to 6 /14 0 to 6 2 x 2 x	Well explained, introduced, and prepared Appealing presentation Functionality Creativity and synergy with coffee Taste Experience				
0 to 6 Yes No 0 to 6 /14 0 to 6 2 x 2 x	Well explained, introduced, and prepared Appealing presentation Functionality Creativity and synergy with coffee Taste Experience Accuracy of Flavor Descriptors				
0 to 6 Yes No 0 to 6 //14 0 to 6 2 x 2 x 2 x Part IV - Barista Evalue	Well explained, introduced, and prepared Appealing presentation Functionality Creativity and synergy with coffee Taste Experience Accuracy of Flavor Descriptors				
0 to 6 Yes No 0 to 6 //14 0 to 6 2 x 2 x 2 x Part IV - Barista Evalue	Well explained, introduced, and prepared Appealing presentation Functionality Creativity and synergy with coffee Taste Experience Accuracy of Flavor Descriptors				
0 to 6 Yes No 0 to 6 //24 0 to 6 2 x 2 x 2 x O to 6	Well explained, introduced, and prepared Appealing presentation Functionality Creativity and synergy with coffee Taste Experience Accuracy of Flavor Descriptors ation Customer Service Skills				
0 to 6 Yes No 0 to 6 //14 0 to 6 2 x 2 x 2 x O to 6	Well explained, introduced, and prepared Appealing presentation Functionality Creativity and synergy with coffee Taste Experience Accuracy of Flavor Descriptors ation Customer Service Skills Presentation: professionalism				
0 to 6 Yes No 0 to 6 //14 0 to 6 2 x 2 x 2 x O to 6	Well explained, introduced, and prepared Appealing presentation Functionality Creativity and synergy with coffee Taste Experience Accuracy of Flavor Descriptors ation Customer Service Skills				
0 to 6 Yes No 0 to 6 /14 0 to 6 2 x 2 x 88 Part IV - Barista Evalu	Well explained, introduced, and prepared Appealing presentation Functionality Creativity and synergy with coffee Taste Experience Accuracy of Flavor Descriptors ation Customer Service Skills Presentation: professionalism				
0 to 6 Yes No 0 to 6 /14 0 to 6 2 x 2 x 88 Part IV - Barista Evalu 0 to 6	Well explained, introduced, and prepared Appealing presentation Functionality Creativity and synergy with coffee Taste Experience Accuracy of Flavor Descriptors ation Customer Service Skills Presentation: professionalism Attention to details/All accessories available				
0 to 6 Yes No 0 to 6 /14 0 to 6 2 x 2 x 88 Part IV - Barista Evalu 0 to 6	Well explained, introduced, and prepared Appealing presentation Functionality Creativity and synergy with coffee Taste Experience Accuracy of Flavor Descriptors ation Customer Service Skills Presentation: professionalism				
0 to 6 Yes No O to 6 714	Well explained, introduced, and prepared Appealing presentation Functionality Creativity and synergy with coffee Taste Experience Accuracy of Flavor Descriptors ation Customer Service Skills Presentation: professionalism Attention to details/All accessories available Appropriate apparel				
0 to 6 Yes No O to 6 74 O to 6 2 x 2 x 2 x 88 Part IV - Barista Evalu O to 6 Yes No 13 /1 Part V - Judge's Total	Well explained, introduced, and prepared Appealing presentation Functionality Creativity and synergy with coffee Taste Experience Accuracy of Flavor Descriptors ation Customer Service Skills Presentation: professionalism Attention to details/All accessories available Appropriate apparel				
0 to 6 Yes No O to 6 /14	Well explained, introduced, and prepared Appealing presentation Functionality Creativity and synergy with coffee Taste Experience Accuracy of Flavor Descriptors ation Customer Service Skills Presentation: professionalism Attention to details/All accessories available Appropriate apparel Impression Total impression (overall view of barista's presence				
0 to 6 Yes No O to 6 74 O to 6 2x 2x 2x 88 Part IV - Barista Evalu O to 6 Yes No 13 /1 Part V - Judge's Total O to 6	Well explained, introduced, and prepared Appealing presentation Functionality Creativity and synergy with coffee Taste Experience Accuracy of Flavor Descriptors ation Customer Service Skills Presentation: professionalism Attention to details/All accessories available Appropriate apparel				
0 to 6 Yes No O to 6 /14	Well explained, introduced, and prepared Appealing presentation Functionality Creativity and synergy with coffee Taste Experience Accuracy of Flavor Descriptors ation Customer Service Skills Presentation: professionalism Attention to details/All accessories available Appropriate apparel Impression Total impression (overall view of barista's presence				
0 to 6 Yes No O to 6 74 O to 6 2x 2x 2x 88 Part IV - Barista Evalu O to 6 Yes No 13 /1 Part V - Judge's Total O to 6	Well explained, introduced, and prepared Appealing presentation Functionality Creativity and synergy with coffee Taste Experience Accuracy of Flavor Descriptors ation Customer Service Skills Presentation: professionalism Attention to details/All accessories available Appropriate apparel Impression Total impression (overall view of barista's presence				
0 to 6 Yes No O to 6 714	Well explained, introduced, and prepared Appealing presentation Functionality Creativity and synergy with coffee Taste Experience Accuracy of Flavor Descriptors ation Customer Service Skills Presentation: professionalism Attention to details/All accessories available Appropriate apparel Impression Total impression (overall view of barista's presence				
0 to 6 Yes No O to 6 74 O to 6 2x 2x 2x 88 Part IV - Barista Evalu O to 6 Yes No 13 /1 Part V - Judge's Total O to 6	Well explained, introduced, and prepared Appealing presentation Functionality Creativity and synergy with coffee Taste Experience Accuracy of Flavor Descriptors ation Customer Service Skills Presentation: professionalism Attention to details/All accessories available Appropriate apparel Impression Total impression (overall view of barista's presence				
0 to 6 Yes No O to 6 74	Well explained, introduced, and prepared Appealing presentation Functionality Creativity and synergy with coffee Taste Experience Accuracy of Flavor Descriptors ation Customer Service Skills Presentation: professionalism Attention to details/All accessories available Appropriate apparel Impression Total impression (overall view of barista's presence correlation to taste scoring, and presentation)				
0 to 6 Yes No O to 6 714 O to 6 2 x 2 x 38 Part IV - Barista Evalue O to 6 Yes No 13 /1 Part V - Judge's Total O to 6 4 x 724	Well explained, introduced, and prepared Appealing presentation Functionality Creativity and synergy with coffee Taste Experience Accuracy of Flavor Descriptors ation Customer Service Skills Presentation: professionalism Attention to details/All accessories available Appropriate apparel Impression Total impression (overall view of barista's presence				