



# World Barista Championship: Head Judge Scoresheet (Semi-Finals and Finals)

Head Judge:

Competitor Name:

Representing:

Round:

Date:

## Part I - Station Evaluation At Start-Up

## Part II - Coffee Information, Presentation, Customer Service Skills

## Part III - Espresso Evaluation

Time  :  :

Waste  g

Time  :  :

Waste  g

Crema	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>
Accuracy of Taste Descriptors	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>
Accuracy of Tactile Descriptors	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>
Taste Experience	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>
Tactile Experience	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>

## Part IV - Milk Beverage Evaluation

Time  :  :

Waste  g

Time  :  :

Waste  g

Visual Appeal	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>
Accuracy of Taste Descriptors	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>
Taste Experience	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>

Milk  ml / oz

## Part V - Signature Beverage Evaluation

Time  :  :

Waste  g

Time  :  :

Waste  g

Accuracy of Taste Descriptors	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>
Explained / Introduced / Prepared	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>
Taste Experience	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>
Ingredients verified (no alcohol used)	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>

## Part VI - Technical Evaluation, Station Management

0-6  Station Management/Clean Working Area at end

Within timeframe of 15 minutes: **Yes** or **No**      If "No" total seconds over time:  seconds      Negative Points:  **-60 Max.**

TOTAL TIME:

Transferred totals from four Sensory Scores + Head Judge Technical Score (- Overtime) = Competitor's Total Score

HJ  + S1  + S2  + S3  + S4  (-) Minus Overtime  **TOTAL SCORE =**  **-60 Max**