SP	World Barista Championship: Head Judge Score Sheet (Semi-Finals & Finals) Round:					
	Country:	Competitor: Judge:				
Part I - Sta	tion Evaluation At Start-up					
Part II - Co	offee Information, Presentation, Customer S	Service Skills				
Dowt III - Ea	spresso Evaluation					
Part III - ES	spresso Evaluation					
$\left(\right) \Gamma$		Crema				
		Taste Flavour				
Time	Time	Tactile				
Waste	. g Wasteg					
Part IV - M	ilk Beverage Evaluation					
\bigcap		Visual				
() (Taste				
Time	Time .	Flavour				
Waste	g Waste g					
						
MILK	ml / oz gnature Beverage Evaluation					
Part V - Sig	griature beverage Evaluation	<u> </u>				
()		Explained / Introduced / Prepared				
		Appealing Presentation Functionality				
Time	Time	Creativity and Synergy				
Waste	g Waste g	Taste Flavour				
		Ingredients verified (no alcohol used)				
Part VI - Te	echnical Evaluation, Station Management					
0 to 6	Station management/Clean working area at end	4				
	Station management/ofean working area at end	u				
Within time	eframe of 15 minutes: Yes or No	If "No" total seconds over time: seconds Negative				
TOTAL TIM		Pointe				
TOTAL IIIV		-60 Max. chnical Scores + Four Sensory Scores (- Overtime) = Competitor's Total Score				
	+ + +	+ + Communication + Constitute TOTAL SCORE -				
	HJ S1 S2 S2	S3 S4 Overtime SCORE = 60 Max				

	World Barista Championship: Head Judge Score Sheet (Preliminaries) Round:						
	Country:		Competitor:	Judge:			
] [] [
Part I - Sta	tion Evaluation	At Start-up					
Part II - Co	ffee Informatio	n, Presentation, Customer	Service Skills				
Part III - Es	presso Evalua	tion					
Time		Time .	Crema Taste Flavour Tactile				
Waste	g	Waste g					
Part IV - M	ilk Beverage Ev	aluation					
Time Waste	g	Time Waste g	Visual Taste Flavour				
MILK Part V - Sig	ml / oz gnature Bevera	ge Evaluation					
Time Waste	g	Time Waste g	Explained / Introduced / Prepared Appealing Presentation Functionality Creativity and Synergy Taste Flavour Ingredients	verified (no alcohol used)			
Part VI - Te	echnical Evalua	tion, Station Management					
Part VIII	tation Evaluation	on at End					
	frame of 15 min		If "No" total seconds over time:se	conds Negative Points: -60 Max.			
Transferred totals from all five score sheets: One Technical Scores + Four Sensory Scores (- Overtime) = Competitor's Total Score							
	T1	+ + + S1	+ + (-) Minus Overtime	TOTAL SCORE =			

	Country:	Competitor:		Sensory Judge:		
Introduction & Coffee Information						
Part I - Espres	sso Evaluation Yes No					
	Crema					
	/1					
= 2 x	0 to 6 Taste ba	alance				
/12	 	MEET ACIDIC BITTER				
= 3 x	Flavour	WEET ACIDIC BITTER				
= 4 x	Tactile					
/42	Yes No	HIGHT TEXTURE FINISH				
		nal and correct espresso vessel used				
56	/1					
Part II - Milk E 0 to 6	Beverage Evaluation	on				
/6	Visually	correct (traditional or latte art)				
= 2 x	0 to 6	alance (harmonious balance of rich sweet milk/espresso)				
= 2 x	Flavour	didition (harmonious balance of rich sweet milk/espresso)				
/24						
	Yes No					
	Functiona /1	al vessel used				
31	/1					
Part III - Signa 0 to 6	ature Beverage Ev	raluation				
0 10 6	Yes No Well exp	plained, introduced, and prepared				
	Appealii Function	ng presentation				
		ty and synergy with coffee				
/12	/2					
= 2 x	0 to 6	alance (according to content, taste of espresso)				
= 2 x						
/24						
38						
Part IV - Baris						
0 to 6	1	mer Service Skills				
		ation: professionalism n to details/All accessories available				
42 440		iate apparel				
13 /12 Part V - Judge	/1 e's Total Impressi	on				
	0 to 6 Judge	's Total Impression				
= 4 x		pression (overall view of barista's presence, to taste scoring, and presentation)				
	Concidion					
24						
		ory Score f this score sheet)				
Out of 162		-				
Evaluation 9	Scale:		<u> </u>			

World Barista Championship: Sensory Score Sheet

Round:

Unacceptable = 0 Acceptable = 1 Average = 2 Good = 3 Very Good = 4 Excellent = 5 Extraordinary = 6

Yes = 1 No = 0

World Ba	arista Championship Technical	Score Sheet	Technical Judge:	Round:
Part I - Station Evaluat	ion At Start-Up			
6 /6	Clean working area at start-up/Clean cloths			
Part II - Espresso Evalu	uation			
0 to 6 Yes No	Technical Skills Flushes the grouphead Dry/clean filter basket before dosing Acceptable spill/waste when dosing/grinding Consistent dosing and tamping Cleans portafilters (before insert) Insert and immediate brew Extraction time (within 3 second variance)			SHOT 1 Time Waste
Part III - Milk Beverage	Evaluation			
0 to 6 Yes No	Technical Skills Flushes the group head Dry/clean filter basket before dosing Acceptable spill/waste when dosing/grinding Consistent dosing and tamping			SHOT 1 Time Waste g
Yes No	Cleans portafilters (before insert) Insert and immediate brew Extraction time (within 3 second variance) Milk			SHOT 2. Time Waste g
22 /12 /10	Empty/clean pitcher at start Purges the steam wand before steaming Cleans steam wand after steaming Purges the steam wand after steaming Acceptable milk waste at end			MILK ml/oz
Part IV - Signature Bev	erage Evaluation			
0 to 6 Yes No	Flushes the group head Dry/clean filter basket before dosing Acceptable spill/waste when dosing/grinding Consistent dosing and tamping			SHOT 1 Time Waste g
17 /12 /5	Cleans portafilters (before insert) Insert and immediate brew Extraction time (within 3 second variance)			SHOT 2. Time Waste
Part V - Technical Eval	uation			
0 to 6 Yes No	Station management/Clean working area at encorean portafilter spouts/ Avoided placing spouts in doser chamber General hygiene throughout presentation Proper usage of cloths	d		
9 /6 /3				
	echnical Score otal of this score sheet)			
Out of 71				

Evaluation Scale: Yes = 1 No = 0