



# World Barista Championship: Head Judge Score Sheet (Semi-Finals & Finals)

Round:

Country:

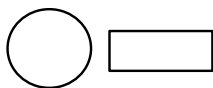
Competitor:

Judge:

## Part I - Station Evaluation At Start-up

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

## Part III - Espresso Evaluation



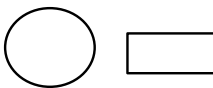
Time     
Waste    g



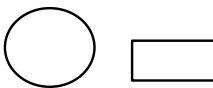
Time     
Waste    g

Crema	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>
Taste	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>
Flavour	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>
Tactile	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>

## Part IV - Milk Beverage Evaluation



Time     
Waste    g



Time     
Waste    g

Visual	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>
Taste	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>
Flavour	<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

Explained / Introduced / Prepared	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>
Appealing Presentation	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>
Functionality	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>
Creativity and Synergy	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>
Taste	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>
Flavour	<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 to 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 all five score sheets: One Technical Scores + Four Sensory Scores (- Overtime) = Competitor's Total Score

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

-60 Max



# World Barista Championship: Head Judge Score Sheet (Preliminaries)

Round:

Country:

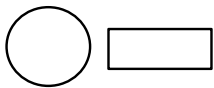
Competitor:

Judge:

## Part I - Station Evaluation At Start-up

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

## Part III - Espresso Evaluation



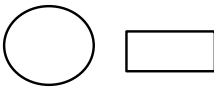
Time      
Waste     g



Time      
Waste     g

Crema	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>
Taste	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>
Flavour	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>
Tactile	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>

## Part IV - Milk Beverage Evaluation



Time      
Waste     g

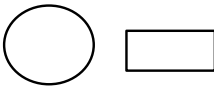


Time      
Waste     g

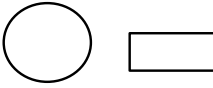
Visual	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>
Taste	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>
Flavour	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>

MILK  ml / oz

## Part V - Signature Beverage Evaluation



Time      
Waste     g



Time      
Waste     g

Explained / Introduced / Prepared	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>
Appealing Presentation	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>
Functionality	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>
Creativity and Synergy	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>
Taste	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>
Flavour	<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

## Part VII - Station Evaluation 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 all five score sheets: One Technical Scores + Four Sensory Scores (- Overtime) = Competitor's Total Score

T1  + S1  + S2  + S3  + S4  (-) Minus  Overtime  **TOTAL SCORE =**

-60 Max

Note: The Head Judge's scores do not count towards the competitor's total score.



# World Barista Championship: Sensory Score Sheet

Round:

Country:

Competitor:

Sensory Judge:

## Introduction & Coffee Information

### Part I - Espresso Evaluation

Yes No

☐

/1

Crema

0 to 6

= 2 x

/12

Taste balance

L	M	H	L	M	H	L	M	H
SWEET			ACIDIC			BITTER		

= 3 x

Flavour

= 4 x

Tactile

/42

L	M	H	L	M	H	L	M	H
WEIGHT			TEXTURE			FINISH		

Yes No

☐

/1

Functional and correct espresso vessel used

56

### Part II - Milk Beverage Evaluation

0 to 6

☐

/6

Visually correct (traditional or latte art)

0 to 6

= 2 x

Taste Balance

(harmonious balance of rich sweet milk/espresso)

= 2 x

Flavour

/24

Yes No

☐

/1

Functional vessel used

31

### Part III - Signature Beverage Evaluation

0 to 6

☐

Yes No

Well explained, introduced, and prepared

Appealing presentation

Functionality

Creativity and synergy with coffee

/12

/2

0 to 6

= 2 x

Taste balance (according to content, taste of espresso)

= 2 x

Flavour

/24

38

### Part IV - Barista Evaluation

0 to 6

☐

Yes No

Customer Service Skills

Presentation: professionalism

Attention to details/All accessories available

Appropriate apparel

/12

/1

13

### Part V - Judge's Total Impression

0 to 6

= 4 x

Judge's Total Impression

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

/24

24

**Sensory Score**

(Total of this score sheet)

Out of 162

**Evaluation Scale:**

Yes = 1 No = 0

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

