



World Barista Championship: Sensory Score Sheet

Round:

Country:

Competitor:

Sensory Judge:

Introduction & Coffee Information

Part I - Espresso Evaluation

Yes No

Crema
/1

0 to 6

= 2 x Taste balance
/12



= 3 x Flavour

= 4 x Tactile

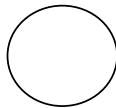
/42



Yes No

Functional and correct espresso vessel used
/1

56



Part II - Cappuccino Evaluation

0 to 6

Visually correct cappuccino (traditional or latte art)
Consistency and persistence of foam
/12

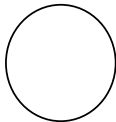
0 to 6

= 4 x Flavour (served at an acceptable temperature,
a harmonious balance of rich sweet milk/espresso)
/24

Yes No

Functional and correct cappuccino vessel used
/1

37



Part III - Signature Beverage Evaluation

0 to 6

<input type="text"/>	Yes	No	Well explained, introduced, and prepared
<input type="text"/>	<input type="checkbox"/>	<input type="checkbox"/>	Visual presentation
<input type="text"/>	<input type="checkbox"/>	<input type="checkbox"/>	Functionality
<input type="text"/>	<input type="checkbox"/>	<input type="checkbox"/>	Creativity and synergy with coffee

/12 /2

0 to 6

= 4 x Taste balance (according to content, taste of espresso)
/24

38



Part IV - Barista Evaluation

0 to 6

Yes No

Customer Service Skills

<input type="text"/>	Yes	No	Presentation: professionalism
<input type="text"/>	<input type="checkbox"/>	<input type="checkbox"/>	Attention to details/All accessories available
<input type="text"/>	<input type="checkbox"/>	<input type="checkbox"/>	Appropriate apparel

/12 /1

13

Part V - Judge's Total Impression

0 to 6

Judge's Total Impression

= 4 x 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 168

Evaluation Scale:

Yes = 1 No = 0

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