



World Barista Championship: Head Judge Score Sheet

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				
Con/Per				
Taste				
Flavour				
Tactile				

Part IV - Cappuccino Evaluation

○

Time .
Waste .g

○

Time .
Waste .g

Visual				
Con/Per				
Flavour				

MILK ml / oz

Part V - Signature Beverage Evaluation

○

Time .
Waste .g

○

Time .
Waste .g

Explained / Introduced / Prepared				
Visual Presentation				
Functionality				
Creativity and Synergy				
Taste				
Ingredients verified (no alcohol used)				

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 six score sheets: Two Technical Scores + Four Sensory Scores (- Overtime) = Competitor's Total Score

T1 + T2 + 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.