



# 2005 World Barista Championship: Sensory Score Sheet

Country:

Competitor:

Sensory Judge:

## Part I - Espresso Evaluation

Comments:

### Taste Evaluation of Espresso

0 to 6

Color of crema (hazelnut, dark brown, reddish reflection)


Consistency and persistence of crema

/12

Taste balance (harmonious balance of sweet/acidic/bitter)

	x 4 =
	x 4 =

Tactile balance (full bodied, round, smooth)

/48

### Beverage Presentation

Yes No

All 4 espressos served simultaneously


Correct espresso cups used

Served with accessories (spoons, sugar, water, etc)

/3

**63**

## Part II - Cappuccino Evaluation

Comments:

### Taste Evaluation of Cappuccino

0 to 6

Visually correct cappuccino (traditional or latte art)


Consistency and persistence of foam

Temperature of cappuccino (not too hot or too cold)

/18

Taste balance (harmonious balance of rich sweet milk/espresso)

	x 4 =
	x 4 =

/24

### Beverage Presentation

Yes No

All 4 cappuccinos served simultaneously


Correct cappuccino cups used

Served with accessories (spoons, sugar, etc)

/3

**45**

## Part III - Signature Beverage Evaluation

Comments:

### Evaluation of Signature Beverage

0 to 6

Well explained and presented

Appealing look (elegant, clean, usage of cup/glass)

Creativity


/18

Taste balance (according to content, taste of espresso)

	x 4 =
	x 4 =

/24

Correct temperature (served warm or cold)

Yes No

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/1

**43**

## Part IV - Barista Evaluation

Comments:

### Customer Service Skills

0 to 6

Presentation: Professionalism/Dedication/Passion

Attention to details/All accessories available

Appropriate apparel


/18

### Evaluation of Beverages

Yes No

Cups correct temperature for beverage

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/1

**19**

## Part V - Judges Total Impression (overall view of barista skills, taste of beverages, and presentation)

Scale:  
0 = Lowest score  
6 = Highest score

Points x 5

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**30 Max.**

Within timeframe of 15 minutes: **Yes** or **No**

If "No": Time overdue: \_\_\_\_\_ sec.

Negative Points: \_\_\_\_\_

**-20 Max.**

**Total Sensory Score**  
(Total of this score sheet)

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Out of 200

**Total Technical Score**  
(Transferred from Technical)

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Out of 100

**Sensory + Technical =**

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Out of 300

**Evaluation Scale:**

Yes = 1 No = 0

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