



2009 World Barista Championship: Sensory Score Sheet

Country:

Competitor:

Sensory Judge:

Introduction Notes

Part I - Espresso Evaluation

Taste Evaluation of Espresso

Crema (color, uniformity, flecking)

Consistency and persistence of crema

0 to 6 Yes No

/12



Correct cups (60-90 ml. w/ a handle)

Served with spoon, napkin and water

/2

Taste balance (sweetness, acidity, bitterness)

Tactile balance (full bodied, round, smooth)

 x 4 =
 x 4 =

/48

62

Part II - Cappuccino Evaluation

Taste Evaluation of Cappuccino

Appearance (design, crema ring, contrast, gloss)

Consistency and persistence of foam

0 to 6 Yes No

/12



Correct cups (150-180 ml. w/ a handle)

Served with spoon, napkin and water

/2

Taste

(balance of espresso/sweet milk, temperature)

 x 4 =

/24

38

Part III - Signature Beverage Evaluation

Evaluation of Signature Beverage

Well explained and presented

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

Creativity

0 to 6

/18

0 to 6

Taste balance (according to content, taste of espresso)

 x 4 =

/24

42

Part IV - Barista Evaluation

Customer Service Skills

Presentation: Professionalism/Dedication/Passion

Attention to details/All accessories available

Appropriate apparel

0 to 6 Yes No

/12

/1

13

Part V - Judge's Total Impression

Judge's Total Impression

Total impression

(overall view of barista skills, taste of beverages, and presentation)

0 to 6

 x 4 =

/24

24

Sensory Score

(Total of this score sheet)

Out of 179