



## 2006 World Barista Championship: Head Judge Score Sheet

Country:

Competitor:

Head Judge:

### Part I - Station Evaluation At Start-Up & At End

Comments:

### Part II - Espresso Evaluation

Comments: Shot 1: \_\_\_\_\_ seconds

Shot 2: \_\_\_\_\_ seconds

Taste Evaluation of Espresso

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

Tactile balance (full bodied, round, smooth)

0 to 6


### Part III - Cappuccino Evaluation

Comments: Shot 1: \_\_\_\_\_ seconds

Shot 2: \_\_\_\_\_ seconds

Taste Evaluation of Cappuccino

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

0 to 6

### Part IV - Signature Beverage Evaluation

Comments: Shot 1: \_\_\_\_\_ seconds

Shot 2: \_\_\_\_\_ seconds

Evaluation of Signature Beverage

Taste balance (according to content, taste of espresso)

Ingredients verified (no alcohol was used)

0 to 6

Yes No

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### Part V - Barista Evaluation & Total Impression

Comments:

Within timeframe of 15 minutes: **Yes** or **No** If "No": Time Overdue: \_\_\_\_\_ sec.

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

**-20 Max.**

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