



2009 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

0 to 6

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

Tactile balance (full bodied, round, smooth)

Part III - Cappuccino Evaluation

Comments: Shot 1: _____ seconds

Shot 2: _____ seconds

Taste Evaluation of Cappuccino

0 to 6

Taste balance (served at an acceptable temperature, a harmonious balance of rich sweet milk/espresso)

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Part IV - Signature Beverage Evaluation

Comments: Shot 1: _____ seconds

Shot 2: _____ seconds

Evaluation of Signature Beverage

0 to 6

Taste balance (according to content, taste of espresso)

Ingredients verified (no alcohol was used)

Part V - Barista Evaluation & Total Impression

Comments:

Within timeframe of 15 minutes: **Yes** or **No** If "No": Time Overdue: _____ seconds Negative Points: _____

-60 Max.

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

T1	<input type="text"/>	+	T2	<input type="text"/>	+	S1	<input type="text"/>	+	S2	<input type="text"/>	+	S3	<input type="text"/>	+	S4	<input type="text"/>	Minus (-) Overtime	<input type="text"/>	Total Score =	<input type="text"/>
																			-60 Max.	Out of 870

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