



2006 United States Barista Championship: Head Judge Score Sheet

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 (harmonious balance of rich sweet milk/espresso)

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) Yes No

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.