



2006 United States Barista Championship: Sensory Score Sheet

Competitor:

Sensory Judge:

Part I - Espresso Evaluation

Comments:

Taste Evaluation of Espresso

Color of crema (hazelnut, dark brown, reddish reflection) **0 to 6**
Consistency and persistence of crema

/12

Taste balance (harmonious balance of sweet/acidic/bitter)
Tactile balance (full bodied, round, smooth)

x 4 =
 x 4 =

/48

Beverage Presentation

All 4 espressos served simultaneously
Correct espresso cups used
Served with accessories (spoon, sugar, napkin and water)

Yes No

/3 **63**

Part II - Cappuccino Evaluation

Comments:

Taste Evaluation of Cappuccino

Visually correct cappuccino (traditional or latte art) **0 to 6**
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 =
/24

Beverage Presentation

All 4 cappuccinos served simultaneously
Correct cappuccino cups used
Served with accessories (spoon, sugar, napkin and water)

Yes No

/3 **45**

Part III - Signature Beverage Evaluation

Comments:

Evaluation of Signature Beverage

Well explained and presented **0 to 6**
Appealing look (elegant, clean, usage of cup/glass)
Creativity

/18

Taste balance (according to content, taste of espresso)

x 4 =
/24

Correct temperature (served warm or cold)

Yes No

/1 **43**

Part IV - Barista Evaluation

Comments:

Customer Service Skills

Presentation: Professionalism/Dedication/Passion **0 to 6**
Attention to details/All accessories available
Appropriate apparel

/18

Evaluation of Beverages

Cups correct temperature for beverage

Yes No

/1 **19**

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

Scale: **Points x 5**
0 = Lowest score
6 = Highest score
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)
Out of 200

Total Technical Score
(Transferred from Technical)
Out of 100

Sensory + Technical =
Out of 300

Evaluation Scale:

Yes = 1 No = 0

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