



2007 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)

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
<input type="text"/>	<input type="text"/>

Part V - Barista Evaluation & Total Impression

Comments:

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

-60 Max.

Total Sensory Score + Technical Score: #1 + #2 + #3 + #4 Minus (-) Total Score =

Transferred totals from all 4 Sensory sheets **Overtime** -60 Max. Out of 1012

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