



2010 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)	<input type="text"/>
Tactile balance (full bodied, round, smooth)	<input type="text"/>

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)	<input type="text"/>

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)	<input type="text"/>				
Ingredients verified (no alcohol was used)	<table border="1" style="display: inline-table; border-collapse: collapse;"> <tr> <td style="padding: 2px;">Yes</td> <td style="padding: 2px;">No</td> </tr> <tr> <td style="width: 20px; height: 15px;"><input type="text"/></td> <td style="width: 20px; height: 15px;"><input type="text"/></td> </tr> </table>	Yes	No	<input type="text"/>	<input type="text"/>
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.**

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.