



# Competition Body Barista Championship: Head Judge Scoresheet

Head Judge:

Competitor Name:   
Round:

Representing:   
Date:

## Part I - Station Evaluation At Start-Up

## Part II - Coffee Information, Presentation, Customer Service Skills

## Part III - Espresso Evaluation

Time  :  :   
Waste  g

Time  :  :   
Waste  g

Crema	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>
Accuracy of Taste Descriptors	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>
Accuracy of Tactile Descriptors	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>
Taste Experience	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>
Tactile Experience	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>

## Part IV - Milk Beverage Evaluation

Time  :  :   
Waste  g

Time  :  :   
Waste  g

Visual Appeal	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>
Accuracy of Taste Descriptors	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>
Taste Experience	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>

Milk  ml / oz

## Part V - Signature Beverage Evaluation

Time  :  :   
Waste  g

Time  :  :   
Waste  g

Accuracy of Taste Descriptors	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>
Explained / Introduced / Prepared	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>
Taste Experience	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>
Ingredients verified (no alcohol used)	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>

## Part VI - Technical Evaluation, Station Management

## Part VII - Station Evaluation at End

Within timeframe of 15 minutes: **Yes** or **No**

If "No" total seconds over time:  seconds

Negative Points:  -60 Max.

TOTAL TIME:

Transferred totals from all five scoresheets: One Technical Scores + Four Sensory Scores (- Overtime) = Competitor's Total Score

T1  + T2  + S1  + S2  + S3  + S4  (-) Minus Overtime  TOTAL SCORE =

-60 Max

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