



# World Barista Championship: Head Judge Score Sheet (Preliminaries)

Round: \_\_\_\_\_

Country: \_\_\_\_\_

Competitor: \_\_\_\_\_

Judge: \_\_\_\_\_

## Part I - Station Evaluation At Start-up

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

## Part III - Espresso Evaluation

	<input type="text"/>		<input type="text"/>
Time	<input type="text"/> . <input type="text"/>	Time	<input type="text"/> . <input type="text"/>
Waste	<input type="text"/> g	Waste	<input type="text"/> g

Crema	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>
Taste	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>
Flavour	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>
Tactile	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>

## Part IV - Milk Beverage Evaluation

	<input type="text"/>		<input type="text"/>
Time	<input type="text"/> . <input type="text"/>	Time	<input type="text"/> . <input type="text"/>
Waste	<input type="text"/> g	Waste	<input type="text"/> g

Visual	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>
Taste	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>
Flavour	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>

MILK  ml / oz

## Part V - Signature Beverage Evaluation

	<input type="text"/>		<input type="text"/>
Time	<input type="text"/> . <input type="text"/>	Time	<input type="text"/> . <input type="text"/>
Waste	<input type="text"/> g	Waste	<input type="text"/> g

Explained / Introduced / Prepared	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>
Appealing Presentation	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>
Functionality	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>
Creativity and Synergy	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>
Taste	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>
Flavour	<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: \_\_\_\_\_

TOTAL TIME:       -60 Max.

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

T1	<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																	

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