



# World Barista Championship: Sensory Score Sheet

Country:

Competitor:

Sensory Judge:

## Part I - Espresso Evaluation

Comments:

### Taste Evaluation of Espresso

Color of crema (hazelnut, dark brown, reddish reflection)  
Consistency and persistence of crema

0 to 6  
  
  
/12

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

0 to 6  
 x 4 =  
 x 4 =  
/48

### Beverage Presentation

Correct espresso cups used (60-90 mL with a handle)  
Served with accessories (spoon, napkin and water)

Yes No  
   
   
/2 **62**

## Part II - Cappuccino Evaluation

Comments:

### Taste Evaluation of Cappuccino

Visually correct cappuccino (traditional or latte art)  
Consistency and persistence of foam

0 to 6  
  
  
/12

Taste balance (served at an acceptable temperature,  
a harmonious balance of rich sweet milk/espresso)

0 to 6  
 x 4 =  
/24

### Beverage Presentation

Correct cappuccino cups used (150-180 mL with a handle)  
Served with accessories (spoon, napkin and water)

Yes No  
   
   
/2 **38**

## Part III - Signature Beverage Evaluation

Comments:

### Evaluation of Signature Beverage

Well explained introduced and prepared  
Look and Functionality  
Creativity and synergy with coffee

0 to 6  
  
  
  
/18

Taste balance (according to content, taste of espresso)

0 to 6  
 x 4 =  
/24

**42**

## Part IV - Barista Evaluation

Comments:

### Customer Service Skills

Presentation: Professionalism  
Attention to details/All accessories available  
Appropriate apparel

0 to 6 Yes No  
    
    
/12 /1 **13**

## Part V - Judge's Total Impression

### Judge's Total Impression

Total impression  
(overall view of barista's presence, correlation to taste scoring, and presentation)

0 to 6  
 x 4 =  
/24

**24**

### Sensory Score

(Total of this score sheet)

Out of 179

### Evaluation Scale:

Yes = 1 No = 0

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