



# 2008 Western Regional Barista Competition: Head Judge Score Sheet

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

Taste balance (harmonious balance of sweet/acidic/bitter)

Tactile balance (full bodied, round, smooth)

0 to 6


## Part III - Cappuccino Evaluation

Comments: Shot 1: \_\_\_\_\_ seconds

Shot 2: \_\_\_\_\_ seconds

Taste Evaluation of Cappuccino

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

0 to 6

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## Part IV - Signature Beverage Evaluation

Comments: Shot 1: \_\_\_\_\_ seconds

Shot 2: \_\_\_\_\_ seconds

Evaluation of Signature Beverage

Taste balance (according to content, taste of espresso)

Ingredients verified (no alcohol was used)

0 to 6

Yes	No

## 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:

Transferred totals from all 4 Sensory sheets

#1  + #2  + #3  + #4

Minus (-)

Overtime

Total Score =

-60 Max.

Out of 1012

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