



Barista Preliminaries - Head Judge Scoresheet

Competitor Number:

Competitor:

Head Judge:

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"/>
Taste	<input type="text"/>	<input type="text"/>
Flavor	<input type="text"/>	<input type="text"/>
Tactile	<input type="text"/>	<input type="text"/>

Part IV - Milk Beverage Evaluation

Time
Waste g

Time
Waste g

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

MILK ml / oz

Part V - Technical Evaluation, Station Management

Part VI - Station Evaluation at End

Within timeframe of 7 minutes: **Yes** or **No**

If "No" total seconds over time:

Negative
Points:

-60 Max.

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

T1 + S1 + S2

Minus
Overtime

**TOTAL
SCORE =**

-60 Max

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