



Barista Preliminaries - Sensory Scoresheet

Competitor Number:

Competitor:

Sensory Judge:

Introduction & Coffee Information

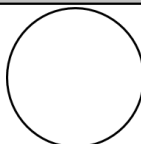
Part I - Espresso Evaluation

Yes No

☐

/1

Crema



0 to 6

= 2 x

Taste balance

/12



= 3 x

Accuracy of Flavor Descriptors

= 4 x

Tactile

/42



Yes No

☐

/1

Functional and correct espresso vessel used

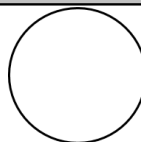
56

Part II - Milk Beverage Evaluation

0 to 6

/6

Visual



0 to 6

= 2 x

Taste Balance

= 2 x

Accuracy of Flavor Descriptors

/24

Yes No

☐

/1

Functional vessel used

31

Part III - Judge's Total Impression

0 to 6

Judge's Total Impression

= 4 x

Total impression

/24

24

Sensory Score

(Total of this score sheet)

Out of 111

Evaluation Scale:

Yes = 1 No = 0

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