



2010-2011 United States Barista Championship: 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** 0 to 6

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

Tactile balance (full bodied, round, smooth)

Part III - Cappuccino Evaluation

Comments: Shot 1: _____ seconds Shot 2: _____ seconds **Taste Evaluation of Cappuccino** 0 to 6

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

Part IV - Signature Beverage Evaluation

Comments: Shot 1: _____ seconds Shot 2: _____ seconds **Evaluation of Signature Beverage** 0 to 6

Taste balance (according to content, taste of espresso)

Ingredients verified (no alcohol was used)

Yes	No
<input type="text"/>	<input type="text"/>

Part V - Barista Evaluation & Total Impression

Comments:

Within timeframe of 15 minutes: **Yes** or **No** If "No": Time Overdue: _____ seconds Negative Points: _____ **-60 Max.**

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

T1 + T2 + S1 + S2 + S3 + S4 Minus (-) Overtime Total Score = Out of 870

-60 Max.

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



2010-2011 United States Barista Championship: Sensory Score Sheet

Competitor:

Sensory Judge:

ROUND ONE

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 (2-3oz. 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 =
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/24

Beverage Presentation

Correct cappuccino cups used (5-6 oz. w/ 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 presented

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 =
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/24

42

Part IV - Barista Evaluation

Comments:

Customer Service Skills

Presentation: Professionalism

Attention to details/All accessories available

Appropriate apparel

0 to 6

/12

Yes No

/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 =
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/24

24

Sensory Score

(Total of this score sheet)

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Out of 179

Evaluation Scale:

Yes = 1 No = 0

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



2010-2011 United States Barista Championship: Technical Score Sheet

Competitor:

Technical Judge: **ROUND ONE**

Part I - Station Evaluation At Start-Up

<u>Comments:</u>	Competition Area Clean working area at start-up/Clean cloths	0 to 6 <div style="border: 1px solid black; width: 40px; height: 15px; margin: 0 auto;"></div>	6
		/6	6

Part II - Espresso Evaluation

<u>Comments:</u>	Shot 1: _____ seconds	Shot 2: _____ seconds	Technical Skills	0 to 6	Yes No	
			Flushes the group head		<input type="checkbox"/>	<input type="checkbox"/>
			Dry/clean filter basket before dosing		<input type="checkbox"/>	<input type="checkbox"/>
			Acceptable spill/waste when dosing/grinding		<input type="checkbox"/>	<input type="checkbox"/>
			Consistent dosing and tamping		<input type="checkbox"/>	<input type="checkbox"/>
			Cleans porta filters (before insert)		<input type="checkbox"/>	<input type="checkbox"/>
			Immediate insert and brewing		<input type="checkbox"/>	<input type="checkbox"/>
			Extraction time (within 3 second variance)		<input type="checkbox"/>	<input type="checkbox"/>
				/12	/5	17

Part III - Cappuccino Evaluation

<u>Comments:</u>	Shot 1: _____ seconds	Shot 2: _____ seconds	Technical Skills	0 to 6	Yes No	
			Flushes the group head		<input type="checkbox"/>	<input type="checkbox"/>
			Dry/clean filter basket before dosing		<input type="checkbox"/>	<input type="checkbox"/>
			Acceptable spill/waste when dosing/grinding		<input type="checkbox"/>	<input type="checkbox"/>
			Consistent dosing and tamping		<input type="checkbox"/>	<input type="checkbox"/>
			Cleans porta filters (before insert)		<input type="checkbox"/>	<input type="checkbox"/>
			Insert and immediate brew		<input type="checkbox"/>	<input type="checkbox"/>
			Extraction time (within 3 second variance)		<input type="checkbox"/>	<input type="checkbox"/>
				/12	/10	22
			Milk		Yes No	
			Empty/clean pitcher at start		<input type="checkbox"/>	<input type="checkbox"/>
			Purges the steam wand before steaming		<input type="checkbox"/>	<input type="checkbox"/>
			Cleans steam wand after steaming		<input type="checkbox"/>	<input type="checkbox"/>
			Purges the steam wand after steaming		<input type="checkbox"/>	<input type="checkbox"/>
			Clean pitcher/Acceptable milk waste at end		<input type="checkbox"/>	<input type="checkbox"/>

Part IV - Signature Beverage Evaluation

<u>Comments:</u>	Shot 1: _____ seconds	Shot 2: _____ seconds	Technical Skills	0 to 6	Yes No	
			Flushes the group head		<input type="checkbox"/>	<input type="checkbox"/>
			Dry/clean filter basket before dosing		<input type="checkbox"/>	<input type="checkbox"/>
			Acceptable spill/waste when dosing/grinding		<input type="checkbox"/>	<input type="checkbox"/>
			Consistent dosing and tamping		<input type="checkbox"/>	<input type="checkbox"/>
			Cleans porta filters (before insert)		<input type="checkbox"/>	<input type="checkbox"/>
			Insert and immediate brew		<input type="checkbox"/>	<input type="checkbox"/>
			Extraction time (within 3 second variance)		<input type="checkbox"/>	<input type="checkbox"/>
				/12	/5	17

Part V - Technical Evaluation

<u>Comments:</u>	Technical Skills	0 to 6	Yes No	
	Station Management		<input type="checkbox"/>	<input type="checkbox"/>
	Clean porta filter spouts/		<input type="checkbox"/>	<input type="checkbox"/>
	Avoided placing spouts in doser chamber		<input type="checkbox"/>	<input type="checkbox"/>
		/6	/1	7

Part VI - Station Evaluation At End

<u>Comments:</u>	Competition Area	0 to 6	Yes No	
	Clean working area at end		<input type="checkbox"/>	<input type="checkbox"/>
	General hygiene throughout presentation		<input type="checkbox"/>	<input type="checkbox"/>
	Proper usage of cloths		<input type="checkbox"/>	<input type="checkbox"/>
		/6	/2	8

Technical Score
(Total of this score sheet)
Out of 77

Evaluation Scale:
 Yes = 1 No = 0
 Unacceptable = 0 Acceptable = 1 Average = 2 Good = 3 Very Good = 4 Excellent = 5 Extraordinary = 6