



2009-2010 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 [] []

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 (-) [] Total Score = []
Overtime [] -60 Max. Out of 870

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



2009-2010 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. w/ 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 (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 and presented
Appealing look (elegant, clean, usage of cup/glass)
Creativity

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/Dedication/Passion
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 skills, taste of beverages, 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



2009-2010 United States Barista Championship: Technical Score Sheet

Competitor: _____

Technical Judge: _____ **ROUND ONE**

Part I - Station Evaluation At Start-Up

Comments:

Competition Area

Clean working area at start-up/Clean cloths

0 to 6

/6

6

Part II - Espresso Evaluation

Comments:

Shot 1: _____ seconds

Shot 2: _____ seconds

Technical Skills

- Flushes the group head
- Dry/clean filter basket before dosing
- Acceptable spill/waste when dosing/grinding
- Consistent dosing and tamping
- Cleans porta filters (before insert)
- Immediate insert and brewing
- Extraction time (within 3 second variance)

0 to 6

Yes No

/12

/5

17

Part III - Cappuccino Evaluation

Comments:

Shot 1: _____ seconds

Shot 2: _____ seconds

Technical Skills

- Flushes the group head
- Dry/clean filter basket before dosing
- Acceptable spill/waste when dosing/grinding
- Consistent dosing and tamping
- Cleans porta filters (before insert)
- Immediate insert and brewing
- Extraction time (within 3 second variance)

0 to 6

Yes No

/12

/10

22

Milk

- Empty/clean pitcher at start
- Purges the steam wand before steaming
- Cleans steam wand after steaming
- Purges the steam wand after steaming
- Clean pitcher/Acceptable milk waste at end

Yes No

Part IV - Signature Beverage Evaluation

Comments:

Shot 1: _____ seconds

Shot 2: _____ seconds

Technical Skills

- Flushes the group head
- Dry/clean filter basket before dosing
- Acceptable spill/waste when dosing/grinding
- Consistent dosing and tamping
- Cleans porta filters (before insert)
- Immediate insert and brewing
- Extraction time (within 3 second variance)

0 to 6

Yes No

/12

/5

17

Part V - Technical Evaluation

Comments:

Technical Skills

- Station Management
- Clean porta filter spouts/
- Avoided placing spouts in doser chamber

0 to 6

Yes No

/6

/1

7

Part VI - Station Evaluation At End

Comments:

Competition Area

- Clean working area at end
- General hygiene throughout presentation
- Proper usage of cloths

0 to 6

Yes No

/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