



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)		
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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)		<table style="width: 100%; border-collapse: collapse;"> <tr> <td style="width: 50%; border: none;">Yes</td> <td style="width: 50%; border: none;">No</td> </tr> <tr> <td style="border: 1px solid black; text-align: center;"> </td> <td style="border: 1px solid black; text-align: center;"> </td> </tr> </table>	Yes	No		
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		+		+		+		+		+		-	(-)		Total Score =		

-60 Max. Out of 870

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)

0 to 6

Consistency and persistence of crema

/12

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

0 to 6

	x 4 =
	x 4 =

Tactile balance (full bodied, round, smooth)

/48

Beverage Presentation

Correct espresso cups used (2-3oz. with a handle)

Yes No

Served with accessories (spoon, napkin and water)

/2

62

Part II - Cappuccino Evaluation

Comments:

Taste Evaluation of Cappuccino

Visually correct cappuccino (traditional or latte art)

0 to 6

Consistency and persistence of foam

/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)

Yes No

Served with accessories (spoon, napkin and water)

/2

38

Part III - Signature Beverage Evaluation

Comments:

Evaluation of Signature Beverage

Well explained introduced and presented

0 to 6

Look and Functionality

Creativity and

/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

0 to 6

Attention to details/All accessories available

Appropriate apparel

Yes No

/12

/1

13

Part V - Judge's Total Impression

Judge's Total Impression

Total impression

0 to 6

	x 4 =
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(overall view of barista's presence, correlation to taste scoring, and presentation)

/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

Comments:	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

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 <div style="border: 1px solid black; width: 40px; height: 15px; margin: 0 auto;"></div>	Yes No <table border="1" style="border-collapse: collapse; width: 100%;"><tr><td style="width: 50%;"></td><td style="width: 50%;"></td></tr><tr><td></td><td></td></tr></table>				
		/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) Insert and immediate brew Extraction time (within 3 second variance)	0 to 6 <div style="border: 1px solid black; width: 40px; height: 15px; margin: 0 auto;"></div>	Yes No <table border="1" style="border-collapse: collapse; width: 100%;"><tr><td style="width: 50%;"></td><td style="width: 50%;"></td></tr><tr><td></td><td></td></tr></table>										
		/12	/10 22										
			Milk <table border="1" style="border-collapse: collapse; width: 100%;"><tr><td style="width: 50%;"></td><td style="width: 50%;"></td></tr><tr><td></td><td></td></tr><tr><td></td><td></td></tr><tr><td></td><td></td></tr><tr><td></td><td></td></tr></table>										
			Clean pitcher/Acceptable milk waste at end										

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) Insert and immediate brew Extraction time (within 3 second variance)	0 to 6 <div style="border: 1px solid black; width: 40px; height: 15px; margin: 0 auto;"></div>	Yes No <table border="1" style="border-collapse: collapse; width: 100%;"><tr><td style="width: 50%;"></td><td style="width: 50%;"></td></tr><tr><td></td><td></td></tr></table>				
		/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 <div style="border: 1px solid black; width: 40px; height: 15px; margin: 0 auto;"></div>	Yes No <table border="1" style="border-collapse: collapse; width: 100%;"><tr><td style="width: 50%;"></td><td style="width: 50%;"></td></tr><tr><td></td><td></td></tr></table>				
		/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 <div style="border: 1px solid black; width: 40px; height: 15px; margin: 0 auto;"></div>	Yes No <table border="1" style="border-collapse: collapse; width: 100%;"><tr><td style="width: 50%;"></td><td style="width: 50%;"></td></tr><tr><td></td><td></td></tr></table>				
		/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