



2009 Grand Barista Championship - Sensory Score Sheet

Heat:

Competitor:

Judge:

Black Coffee Evaluation

		0-6	Yes	No	
<u>Comments:</u>	Taste balance	<input type="text"/>	x4=	<input type="text"/>	/48
	Tactile balance	<input type="text"/>	x4=	<input type="text"/>	
	Served with accessories (spoon, water, napkins)	<input type="text"/>	<input type="text"/>	<input type="text"/>	/1
					/49

Milk Coffee Evaluation

		0-6	Yes	No	
<u>Comments:</u>	Taste balance (served at an acceptable temperature, a harmonious balance of rich sweet milk/coffee)	<input type="text"/>	x4=	<input type="text"/>	/24
	Foam density/mouth feel Visual presentation	<input type="text"/> <input type="text"/>			
	Served with accessories (spoon, water, napkins)	<input type="text"/>	<input type="text"/>	<input type="text"/>	/1
					/37

Latte Art Evaluation

		0-6	Yes	No	
<u>Comments:</u>	Difficulty/creativity of design	<input type="text"/>			/24
	Presentation / Symmetry of designs	<input type="text"/>			
	Distinct separation of colours (crema/froth)	<input type="text"/>			
	Creative signature vessel	<input type="text"/>			
	Beverages served simultaneously Consistent latte art design on each beverage	<input type="text"/>	<input type="text"/>	<input type="text"/>	/2
					/26

Barista Evaluation

		0-6	Yes	No	
<u>Comments:</u>	Presentation: Professionalism/Dedication/Passion Attention to detail/All accessories available	<input type="text"/> <input type="text"/>			/12
	Appropriate apparel	<input type="text"/>	<input type="text"/>	<input type="text"/>	
					/13

Judges Total Impression (overview of complete presentation)

<u>Comments:</u>	<input type="text"/>	0 - 6			/6
					/6

Total Sensory Score

/131

Evaluation Scale:

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