



THAILAND

2011

GRAND BARISTA CHAMPIONSHIP THAILAND @ R&B 2011
ELECTRONIC VERSION - SENSORY SCORE SHEET

Station:	Time:	Date:	Judge:	Location:	Competitors name:

1. Espresso Evaluation:	Score 0-1-3-5	Comments:			
Aroma					
Acidity					
Body					
Complexity / balance					
Flavor					
Aftertaste					
Section score & remarks	Critical rankingx3	Max score90			
2. Milk Coffee Evaluation:	Score 0-1-3-5	Comments:			
Foam density & mouth feel					
coffee					
Body					
Complexity / balance					
Flavor					
Aftertaste					
Section score & remarks	Critical rankingx1	Max score30			
3. Other black coffee evaluation:	Score 0-1-3-5	Comments:			
Aroma					
Acidity					
Body					
Complexity / balance					
Flavor					
Aftertaste					
Section score & remarks	Critical rankingx2	Max score60			
4. Barista Evaluation:	Score 0-1-3-5	Comments:			
Coffee knowledge (taste vs. description)					
Attention to detail					
Judge overall impression					
Section score & remarks		Max score15			

Total Sensory

Sections	Total score	Maxscore:	
Part 1		90	Head Judge: _____
Part 2		30	
Part 3		60	
Part 4		15	
Grand total		195	* The score for acidity is not a measurement of 'how much' instead it's a rating for the balance of acidity as part of the whole drink Scoring: 0 = Unacceptable 1 = Acceptable 3 = Good. 5 = Excellent