



Barista Preliminaries - Head Judge Scoresheet

Competitor Name:

Head Judge:

Competitor Number:

Date:

Part I - Station Evaluation At Start-Up

Part II - Coffee Information, Presentation, Customer Service Skills

Part III - Espresso Evaluation

Time g

Waste g

Time g

Waste g

Crema	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>
Taste	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>
Flavor	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>
Tactile Experience	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>
Tactile	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>

Part IV - Milk Beverage Evaluation

Time g

Waste g

Time g

Waste g

Visual	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>
Taste	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>
Flavor	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>

Milk ml / oz

Part V - Technical Evaluation, Station Management

Part VI - Station Evaluation at End

Within time frame of 7 minutes: **Yes** or **No**

If "No" total seconds over time: _____ seconds

TOTAL TIME:

Negative Points: **-60 Max.**

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

T1 + S1 -- (-) Minus Overtime **TOTAL SCORE =** **-60 Max**

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