



## Barista Preliminaries - Sensory Scoresheet

Competitor Name:

Competitor Number:

Sensory Judge:

Date:

### Introduction & Coffee Information

### Part I - Espresso Evaluation

Yes No

<input type="checkbox"/>	<input type="checkbox"/>	Crema
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/1

0 to 6

2 x  Taste Experience

/12

0 to 6

3 x  Accuracy of Flavor Descriptors

2 x  Tactile Experience

2 x  Accuracy of Tactile Descriptors

/36

Yes No

<input type="checkbox"/>	<input type="checkbox"/>	Functional and correct espresso vessel used
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/1

56



Flavor Information:

### Part II - Milk Beverage Evaluation

0 to 6

<input type="text"/>	Visual
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/6

0 to 6

2 x  Taste Experience

2 x  Accuracy of Flavor Descriptors

/24

Yes No

<input type="checkbox"/>	<input type="checkbox"/>	Functional vessel used
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/1

31



Flavor Information:

### Part III - Judge's Total Impression

0 to 6

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

/24

24

Sensory Score  
(Total of this scoresheet)

Out of 111