



2010 Grand Barista Championship - Sensory Evaluation Sheet

Heat: Competitor: Sensory Judge:

Black Coffee Tasting Notes

Please comment on the following:

Aroma _____
Acidity _____
Complexity/Balance _____
Flavour _____
Body _____
After Taste _____
Comments _____

Milk Coffee Tasting Notes

Please comment on the following:

Flavour _____
Complexity/Balance _____
Body _____
After Taste _____

Served at an acceptable temperature, a harmonious balance of rich sweet milk/coffee _____

Foam density/mouth feel _____
Comments _____

Latte Art Evaluation

Please comment on the following:

Difficulty/creativity of design _____
Presentation/Symmetry of designs _____
Distinct separation of colours (crema/foam) _____
Creative signature vessel _____
Consistent latte art design on each beverage _____

Barista Evaluation

Please comment on the following:

Presentation: Professionalism/Dedication/Passion _____
Attention to detail/All accessories available _____
Appropriate apparel _____

Judges Total Impression (overview of complete presentation)

Comments: _____

Evaluation Scale:

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