



2010 Grand Barista Championship - Sensory Score Sheet

Heat: Competitor: Judge:

Black Coffee Evaluation

Comments:

	0-6	0-6	Yes	No	
Aroma	<input type="text"/>	Flavour	x2=		
Acidity	<input type="text"/>	Body			
Complexity/Balance	<input type="text"/>	After Taste			
		/42			
Served with accessories (spoon, water, napkins)				<input type="text"/>	<input type="text"/>
				/1	
/43					

Milk Coffee Evaluation

Comments:

	0-6	0-6	Yes	No	
Flavour	<input type="text"/>	Body			
Complexity/Balance	<input type="text"/>	After Taste			
		/24			
Served at an acceptable temperature, a harmonious balance of rich sweet milk/coffee Foam density/mouth feel				<input type="text"/>	<input type="text"/>
				/12	
Served with accessories (spoon, water, napkins)				<input type="text"/>	<input type="text"/>
				/1	
/37					

Latte Art Evaluation

Comments:

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

Barista Evaluation

Comments:

	0-6	Yes	No	
Presentation: Professionalism/Dedication/Passion	<input type="text"/>			
Attention to detail/All accessories available	<input type="text"/>			
		/12		
Appropriate apparel (apron/covered shoes)	<input type="text"/>	<input type="text"/>	<input type="text"/>	
		/1		
/13				

Judges Total Impression (overview of complete presentation)

Comments:

	0-6
	<input type="text"/>
/6	
/6	

Total Sensory Score **/125**

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