



Australian Grand Barista Championship 2011 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 ranking x 3	Max score 90	

2. Milk Coffee Evaluation:	Score 0-1-3-5		Comments:
Foam density & mouth feel			
Harmonious balance of sweet milk & coffee			
Body			
Complexity / balance			
Flavor			
Aftertaste			
Section score & remarks	Critical ranking x 1	Max score 30	

3. Other black coffee evaluation:	Score 0-1-3-5		Comments:
Aroma			
Acidity			
Body			
Complexity / balance			
Flavor			
Aftertaste			
Section score & remarks	Critical ranking x 2	Max score 60	

4. Barista Evaluation:	Score 0-1-3-5		Comments:
Coffee knowledge (taste vs. description)			
Attention to detail			
Judge overall impression			
Section score & remarks		Max score 15	

Total Sensory				
	Sections	Total score	Max score:	
	Part 1		90	
	Part 2		30	
	Part 3		60	
	Part 4		15	
	Grand total		195	
Head Judge: _____				
* 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 = failed to complete task. 1 = satisfactory. 3 = very good. 5 = Above average (leading edge)				