



World Barista Championship: Head Judge Scoresheet (Preliminaries)

Head Judge:

Competitor Name:

Representing:

Round:

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				
Accuracy of Taste Descriptors				
Accuracy of Tactile Descriptors				
Taste Experience				
Tactile Experience				

Part IV - Milk Beverage Evaluation

Time . g
Waste . g

Time . g
Waste . g

Visual Appeal				
Accuracy of Taste Descriptors				
Taste Experience				

Milk ml / oz

Part V - Signature Beverage Evaluation

Time . g
Waste . g

Time . g
Waste . g

Accuracy of Taste Descriptors				
Explained / Introduced / Prepared				
Taste Experience				
Ingredients verified (no alcohol used)				

Part VI - Technical Evaluation, Station Management

Part VII - Station Evaluation at End

Within timeframe of 15 minutes: **Yes** or **No**

If "No" total seconds over time: _____ seconds

Negative Points: _____

TOTAL TIME:

-60 Max.

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

T1 + S1 + S2 + S3 + S4 (-) Minus Overtime **TOTAL SCORE =**

-60 Max

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