World Barista Championship: Sensory Scoresheet

Sensory Judge:

Descriptors: **Experience:**

Part I - Espresso Evaluation

4 x	Accuracy of Taste Descriptors
2 x	Accuracy of Tactile Descriptors
/18	

0 to 3

3 x	Taste Experience
2 x	Tactile Experience
/30	

Part II - Milk Beverage Evaluation

0 to 6

Well Explained, Introduced, and Prepared

4 x	Accuracy of Taste Descriptors
2 x	Accuracy of Tactile Descriptors

0 to 3

3 x	Taste Experience
2 x	Tactile Experience
/30	

Part III - Signature Beverage Evaluation

Yes No

	Crema

0 to 6

4 x	Accuracy of Taste Descriptors
2 x	Accuracy of Tactile Descriptors
/18	Well Explained, Introduced, and Prepared

3 x	Taste Experience
2 x	Tactile Experience
/30	

Well Explained, Introduced, and Prepared

Coffee Knowledge/Use of Equipment & Space

Total Impression

Yes No

	Crema
	Total Impression

4 x	Accuracy of Taste Descriptors
2 x	Accuracy of Tactile Descriptors
/18	Well Explained, Introduced, and Prepared

Coffee Knowledge/Use of Equipment & Space

3 x	Taste Experience
2 x	Tactile Experience
/30	Coffee Knowledge/Use of Equipment & Space

Out of 166

Evaluation Scales:

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

0 to 3 (Accuracy): None To Evaluate = 0 Not Very Accurate = 1 Somewhat Accurate = 2 Very Accurate = 3

0 to 3 (Impression): None To Evaluate = 0 Not Very = 1 Somewhat = 2 Very = 3

Total Impression

Well Explained, Introduced, and Prepared