

World Barista Championship: Sensory Scoresheet World Barista ស្រីនេះជាស្រីលោងស្រីប្រាស់ទីនេះបានស្រីបារាម៉ែន អាចម៉ាំង

	Sensory Judge:						
	Parti-I						
				Descriptors:		Experience:	
			World Barist	a Championsh	ip: Sensory Score	esheet	
	Partilt Espresso Evalu	ation					
	Turti I						
Evaluation		Taste Descriptors					
	2 x A	Accuracy of Tactile Descriptors					
	8 66-3 3						
		aste Experience	ntors				
	2 x T	and a still be seen a seen	Miptò rs				
	Part I - I						
	0 to 6			Descriptors:		Experience:	
xplained, I	। ਸੀਰਾ ਰੇਖਿਪced, and	Prepared	World Barist	a Chamnionsh	ip: Sensory Score	sheet	
			World Dalist	a Citampionsii	ip. Selisory Score	Silect	
	4 x	of Taste Descriptors					
-		Accuracy of Tactile Descriptors					
	Paratil mylilking gyeveasu	g E YEV BRIBRION					
	€ 67 4 0						
		aste Experience					
		actile Experience					
	^{/30} 0 ≴Ω-3 2						
	Part I - Espresso Evalua	ation					
	Part II - Yes No)n		Descriptors:		Experience:	
	Part III	aluation	World Barist	a Championsh	ip: Sensory Score	esheet	
	0 to 6				, , , , , , , , , , , , , , , , , , , ,		
	0 to 3						
	4 x A	ccuracy of Taste Descriptors					
		Accuracy of Tactile Descriptors					
	V	Vell Explained, Introduced, an	d Prepared				
ı	Paratill <u>i ni <mark>Sisigitation B</mark>e</u> r	verase Evaluation					
	0 to 3 a	aste Experience					
	/30	detile Experience					
	Part I - I						
)n .:		Descriptors:		Experience:	
	Part IIr. 0 to 6	Muation Well Explained Introduce	d A A del Dechard ratio	- Ch!h	! Ca.aaa Caa		
16.a.al.a.al.a	/U F		worre Barist	a Championsh	ip: Sensory Score	esneet	
Knowledg	ge/use of Equip	ment & Space					
	4 x	of Taste Descriptors					
	2 x A	Accuracy of Tactile Descriptors Vell Explained, Introduced, an	d Prenared				
	_{/18} 0 to 6	veli Explained, midodaced, an	u riepaieu				
	8486						
		aste Experience					
		actile Experience					
	_	Coffee Knowledge/Use of Equi	ipment & Space				
mpressior	Part I - Espresso Evalua	ation					
	Part III: William Bevillage	Evaluation		Descriptors:		Experience:	
	<u>0#6</u> 3l [©]	rema	()				
	9ŧ6'ð 0≴0.6 c ⊤	otal Impression					
	0 to 3	otarmpression					
		Accuracy of Taste Descriptors					
	2 x 0 to 6 A	Accuracy of Tactile Descriptors Well Explained, Introduced, an	d Prepared				
	⁰ b ∩3 ₃						
		Coffee Runwledge/el/se et	of guid in the first of the fir				
		aste Experience					
	2 x Out of 166	affele Knowledge/Use of Equi	ipment & Space				
	1.00			Evaluation Scales: Evaluation Scales			
	0+06		0 to 6: Unacceptable = 0 Accep	ptable = 1 Average = 2 Good = 3 \	: /ery Good = 4	6	
	Part IIr-Milk stoke bee	Evaluation erage Evaluation Tellatonfortelpsionentable -	o to 3 (Accuracy): None To Accental Ita 3_(Impres	ssign); None To Evaluate = 0 Not Very =	Somewhat Accurate = 2 Very Accurate = 3 Very Good = 4 = 3 Excellent	= 5 Extraordinary = 6	
	9 €9 € 0 to 3 _	Total limbles long and -): None To Evaluate - 0	Not Very Accurate = 1	Somewhat Accurate = 2	Very Accurate = 3	
	тт	otal impression ("tecaracy	, Lvaraacc = 0	, / 100011010 - 1		,	
		0 to				erv = 3	
	9 t8 3 0 to 6	0 to		e To Evaluate = 0 Not Ve		ery = 3	