



2009 Grand Barista Championship - Sensory Score Sheet

Heat: Competitor: Judge:

Black Coffee Evaluation

<u>Comments:</u>	Taste balance	<input type="text"/>	0-6	Yes	No	/48
	Tactile balance	<input type="text"/>	x4=			
						/48
Served with accessories (spoon, water, napkins)						<input type="text"/> <input type="text"/>
						/1
						/49

Milk Coffee Evaluation

<u>Comments:</u>	Taste balance (served at an acceptable temperature, a harmonious balance of rich sweet milk/coffee)	<input type="text"/>	0-6	Yes	No	/24
		<input type="text"/>	x4=			
						/24
Foam density/mouth feel						<input type="text"/>
Visual presentation						<input type="text"/>
						/12
Served with accessories (spoon, water, napkins)						<input type="text"/> <input type="text"/>
						/1
						/37

Latte Art Evaluation

<u>Comments:</u>	Difficulty/creativity of design	<input type="text"/>	0-6	Yes	No	/24
	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

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

Judges Total Impression (overview of complete presentation)

<u>Comments:</u>	<input type="text"/>	0 - 6	
			/6
			/6

Total Sensory Score

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