



UK Barista Championship Regional Heats: Sensory Score Sheet

Round:

Competitor:

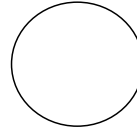
Sensory Judge:

Introduction & Coffee Information

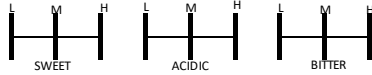
Part I - Espresso Evaluation

Yes No

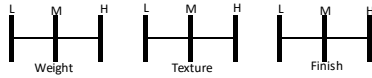
/1



0 to 6
= 2 x Taste Balance
/12



= 3 x Flavour
= 4 x Tactile
/42



Yes No
 Functional and correct espresso vessel used
/1

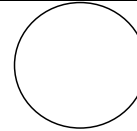
56

Part II - Milk Beverage Evaluation

0 to 6

/6

Visually Correct (traditional or latte art)



= 2 x Taste balance (*harmonious balance of rich, sweet milk*)
= 2 x Flavour
/24

Yes No
 Functional Vessel Used
/1

31

Part III - Barista Evaluation

Customer Service Skills

0 to 6	Yes	No
<input type="text"/>	<input type="checkbox"/>	<input type="checkbox"/>
Presentation; professionalism		
Attention to details/All accessories available		
Appropriate apparel		
/12		/1

13

Part IV - Judges Total Impression

0 to 6
= 4 x Total impression (*overall view of barista's presence, correlation to taste scoring, and presentation*)
/24

24

Out of 124

Sensory Score
(Total of this score sheet)

Evaluation Scale:

Yes = 1 No = 0

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