



# Asia Barista Championship 2008 : Sensory Score Sheet

Competitor: \_\_\_\_\_

Judge: \_\_\_\_\_

## Section 1 : Evaluation of Espresso

<b>Comments:</b>	<b>Taste Evaluation of Espresso</b>	<b>0 to 6</b>	
	Color of Crema (Hazelnut, reddish, dark brown)	<input type="text"/>	
	Consistency & persistence of crema	<input type="text"/>	/12
	Taste balance (Well balance of sweet / acidic / bitter)	<b>0 to 6</b>	x 4 = _____
	Tactile balance (full bodied, round, smooth)	<input type="text"/>	x 4 = _____
			/48
	<b>Presentation of Beverage</b>	Yes No	
	All 4 espressos served simultaneously	<input type="checkbox"/>	<input type="checkbox"/>
	Correct espresso cups used (60 ml / 2 oz. - 90 ml / 3 oz. with handle)	<input type="checkbox"/>	<input type="checkbox"/>
	Served with accessories (spoon, sugar, napkin & drinking water)	<input type="checkbox"/>	<input type="checkbox"/>
		/3	<b>63</b>

## Section 2 : Evaluation of Cappuccino

<b>Comments:</b>	<b>Best Latte Art</b>	<b>0 to 6</b>	
	Latte Art (consistent, symmetrical)	<input type="text"/>	
	<b>Taste Evaluation of Cappuccino</b>	<b>0 to 6</b>	
	Visually correct cappuccino (traditional / latte art)	<input type="text"/>	
	Consistency & persistence of foam	<input type="text"/>	/12
	Taste balance (Well balance of sweet / acidic / bitter)	<b>0 to 6</b>	x 4 = _____
	Tactile balance (full bodied, round, smooth)	<input type="text"/>	x 4 = _____
			/48
	<b>Presentation of Beverage</b>	Yes No	
	All 4 cappuccinos served simultaneously	<input type="checkbox"/>	<input type="checkbox"/>
Correct cappuccino cups (150 ml / 5 oz. - 180 ml / 6 oz., with handle)	<input type="checkbox"/>	<input type="checkbox"/>	
Served with accessories (spoon, sugar, napkin & drinking water)	<input type="checkbox"/>	<input type="checkbox"/>	
		/3	<b>63</b>

## Section 3 : Evaluation of Blended Signature Beverage

<b>Comments:</b>	<b>Taste Evaluation of Blended Signature Beverage</b>	<b>0 to 6</b>		
	Well - described & presented	<input type="text"/>		
	Look appealing (clean, attractive, usage of cup/glass)	<input type="text"/>		
	Creativity	<input type="text"/>	/18	
	Overall taste balance (according to content, taste of espresso)	<b>0 to 6</b>	x 4 = _____	
			/24	
	Correct Temperature (served warm / cold)	Yes No		
	All 4 Blended Signature Beverages served simultaneously	<input type="checkbox"/>	<input type="checkbox"/>	
			/2	<b>44</b>

## Section 4 : Evaluation of Barista / Competitor

<b>Comments:</b>	<b>People Relationship Skills</b>	<b>0 to 6</b>	
	Presentation : Professionalism / Dedication / Passion	<input type="text"/>	
	Attention to details / All accessories available	<input type="text"/>	/12
	Appropriate apparel	Yes No	<input type="checkbox"/> <input type="checkbox"/>
		/1	<b>13</b>

## Section 5 : Judges Total Impression (overall view of barista / competitor skills, taste of beverages and presentation)

Scale:	<b>Comments</b>	
0 = Lowest score	<input type="text"/>	
6 = Highest score		6
Total Sensory Score (Total of this score sheet)	<input type="text"/>	Out of 189
Total Technical Score (Transferred from Technical)	<input type="text"/>	Out of 87
Sensory + Technical =	<input type="text"/>	Out of 276

### Evaluation Scale

Yes = 1    No = 0    Unacceptable = 0    Acceptable = 1    Average = 2    Good = 3    Very Good = 4    Excellent = 5    Extraordinary = 6