



# Asia Barista Competition Head Judge Score Sheet

Competitor:

Head Judge:

## Part I - Station Evaluation At Start-Up & At End

Comments:

## Part II - Espresso Evaluation

Comments: Shot 1: \_\_\_\_\_ seconds    Shot 2: \_\_\_\_\_ seconds    Taste Evaluation of Espresso    0 to 6

Taste balance (harmonious balance of sweet/acidic/bitter)

Tactile balance (full bodied, round, smooth)

## Part III - Cappuccino Evaluation

Comments: Shot 1: \_\_\_\_\_ seconds    Shot 2: \_\_\_\_\_ seconds    Taste Evaluation of Cappuccino    0 to 6

Taste balance (harmonious balance of rich sweet milk/espresso)

Temperature Correct and explained regards Culture

## Part IV - Signature Beverage Evaluation

Comments: Shot 1: \_\_\_\_\_ seconds    Shot 2: \_\_\_\_\_ seconds    Evaluation of Signature Beverage    0 to 6

Taste balance (according to content, taste of espresso)

Was Alcohol Used?    Yes     No

## Part V - Barista Evaluation & Total Impression of Cultural Presentation

Comments:

Within timeframe of 15 minutes:    **Yes**    or    **No**    If "No": Time Overdue: \_\_\_\_\_ sec.    Negative Points: \_\_\_\_\_