



# Asia Barista Championship 2010 : Sensory Score Sheet

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

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

## Section 1 : Evaluation of Espresso

Comments:

### Taste Evaluation of Espresso

0 to 6

Color of Crema (Hazelnut, reddish, dark brown)

Consistency & persistence of crema

/ 12

0 to 6

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

 x 4 = \_\_\_\_\_

Tactile balance (full bodied, round, smooth)

/ 48

60

## Section 2 : Evaluation of Cappuccino

Comments:

### Best Free Pour Latte Art

0 to 6

Free Pour Latte Art (consistent, symmetrical)

Score does not count towards total score

### Taste Evaluation of Cappuccino

0 to 6

Visually correct cappuccino

Consistency & persistence of foam

/ 12

0 to 6

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

 x 4 = \_\_\_\_\_

Tactile balance (full bodied, round, smooth)

/ 48

60

## Section 3 : Evaluation of Blended Signature Beverage

Comments:

### Taste Evaluation of Blended Signature Beverage

0 to 6

Well - described & presented

 x 2 = \_\_\_\_\_

Look appealing (clean, attractive, usage of cup/glass)

 x 2 = \_\_\_\_\_

Creativity

 x 2 = \_\_\_\_\_

/ 36

0 to 6

Overall taste balance (according to content, taste of espresso)

 x 4 = \_\_\_\_\_

/ 24

60

## Section 4 : Evaluation of Barista / Competitor

Comments:

### Cultural / PR Presentation

0 to 6

Presentation : Professionalism/ Dedication / Passion

 x 5 = \_\_\_\_\_

Was Presentation representative of country of origin?

 x 5 = \_\_\_\_\_

/ 60

60

## Section 5 : Judges Total Impression (Comments for Barista)

Comments:

Total Sensory Score:

Out of 240

Evaluation Scale

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