



# U.S. Barista Championship - Sensory Scoresheet

Competitor Name:

Competitor #

Sensory Judge:

Round:

Date

## Introduction & Coffee Information

Farm:  
  
Process:

Origin:

## Part I - Espresso Evaluation

**Yes No**  
  Crema  
/1

**0 to 6**  
2 x  Taste Balance  
/12

**0 to 6**  
3 x  Accuracy of Flavor Descriptors  
4 x  Tactile  
/42

L M H	L M H	L M H
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Sweet	Acidic	Bitter
L M H	L M H	L M H
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Weight	Texture	Finish



Flavor Information:

**Yes No**  
  Functional and correct espresso vessel used  
/1

56

## Part II - Milk Beverage Evaluation

**0 to 6**  
 Visual  
/6

**0 to 6**  
2 x  Taste Balance  
2 x  Accuracy of Flavor Descriptors  
/24

**Yes No**  
  Functional vessel used  
/1

31



Flavor Information:

## Part III - Signature Beverage Evaluation

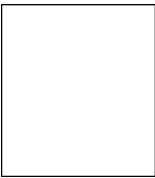
**0 to 6**  
 Well explained, introduced, and prepared

**Yes No**  
  Appealing presentation  
  Functionality

**0 to 6**  
 Creativity and synergy with coffee

**0 to 6**  
2 x  Taste Balance  
2 x  Accuracy of Flavor Descriptors  
/14

38



Flavor Information:

Ingredients & Quantities:

## Part IV - Barista Evaluation

### Customer Service Skills

**0 to 6**  
 Presentation: professionalism  
 Attention to details/All accessories available  
/12

**Yes No**  
  Appropriate apparel  
/1

13

## Part V - Judge's Total Impression

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

24

**Sensory Score**  
(Total of this scoresheet)

Out of 162