



LONDON 2010

2010 World Barista Championship: Sensory Score Sheet

Country: USA

Competitor: Michael Phillips

Sensory Judge: Jessica Godfrey

Part I - Espresso Evaluation

Comments:

CR - 3 reviewed
washed - clarity
flavour
bright tart density
sugar sweetness
sparkling mouth

Taste Evaluation of Espresso

Color of crema (hazelnut, dark brown, reddish reflection)

0 to 6
4
4

Consistency and persistence of crema

none (circle)

/12

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

0 to 6

5 x 4 =

Tactile balance (full bodied, round, smooth)

4.5 x 4 =

/48

Beverage Presentation

Correct espresso cups used (60-90 mL with a handle)

Yes No

1 1

Served with accessories (spoon, napkin and water)

/2

62

Part II - Cappuccino Evaluation

Comments:

honey - dipping sweetness
360
delicious
1 on don't
p. butter
heart logo

Taste Evaluation of Cappuccino

Visually correct cappuccino (traditional or latte art)

0 to 6
4.5
5

Consistency and persistence of foam

/12

Taste balance (served at an acceptable temperature, a harmonious balance of rich sweet milk/espresso)

0 to 6

5 x 4 =

/24

Beverage Presentation

Correct cappuccino cups used (150-180 mL with a handle)

Yes No

1 1

Served with accessories (spoon, napkin and water)

/2

38

Part III - Signature Beverage Evaluation

Comments:

And next
water cherry skin wana
huge
honey
dates
hot spicy

Evaluation of Signature Beverage

Well explained introduced and prepared

0 to 6
5
5.5
5

Look and Functionality

Creativity and synergy with coffee

/18

Taste balance (according to content, taste of espresso)

0 to 6

5 x 4 =

/24

42

Part IV - Barista Evaluation

Comments:

choice - presenting
Loved your vision

Customer Service Skills

Presentation: Professionalism

Attention to details/All accessories available

Appropriate apparel

0 to 6 Yes No
5.5
5.5

/12

/1

13

Part V - Judge's Total Impression

impressive - very exciting, drew me in from the beginning

the way you told us a story while pouring the cups was amazing

Judge's Total Impression

Total impression

(overall view of barista's presence, correlation to taste scoring, and presentation)

0 to 6

5.5 x 4 =

/24

24

Sensory Score

(Total of this score sheet)

[Empty box]

Out of 179

Evaluation Scale:

Yes = 1 No = 0

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

I'm always looking to learn a delicious new stuff about coffee and you did that for me

I had so much fun. Electrifying!!