



## 2010 World Barista Championship: Sensory Score Sheet

Country: USA Competitor: MICHAEL PHILLIPS Sensory Judge: MICHAEL McCauley

### Part I - Espresso Evaluation

**Comments:**

COSTA RICA  
WASHED  
TART CACAOES ✓  
HIGH SUGAR SWEET

VIBRANCY  
CLEAN  
DIDN'T GET  
ENOUGH SWEETNESS

**Taste Evaluation of Espresso**

Color of crema (hazelnut, dark brown, reddish reflection)  
Consistency and persistence of crema  
Taste balance (harmonious balance of sweet/acidic/bitter)  
Tactile balance (full bodied, round, smooth)

0 to 6  
3.5  
4  
/12

0 to 6  
3.5 x 4 =  
3.5 x 4 =  
/48

**Beverage Presentation**

Correct espresso cups used (60-90 mL with a handle)  
Served with accessories (spoon, napkin and water)

Yes No  
   
   
/2

**62**

### Part II - Cappuccino Evaluation

**Comments:**

TRIPPING w/ SWEETNESS  
FULL BODY  
PEANUT BUTTER  
SHORTBREAD ✓  
LOVED THE VERY  
NICE RICH  
COMPLEX FLAVORS  
PERFECT COMBINATION

**Taste Evaluation of Cappuccino**

Visually correct cappuccino (traditional or latte art)  
Consistency and persistence of foam  
Taste balance (served at an acceptable temperature, a harmonious balance of rich sweet milk/espresso)

0 to 6  
4.5  
5  
/12

0 to 6  
5 x 4 =  
/24

**Beverage Presentation**

Correct cappuccino cups used (150-180 mL with a handle)  
Served with accessories (spoon, napkin and water)

Yes No  
   
   
/2

**38**

### Part III - Signature Beverage Evaluation

**Comments:**

FRUIT / FLAVORS  
WASHED - SPARKLING  
MUSCADO  
GINGER / CARAMEL  
CLEAN CRISP CLEAR  
① H.P.  
② TASTE REDUCTION  
NOT SPICY  
VERY WELL CONSTRUCTED / TIGHTENED OUT

**Evaluation of Signature Beverage**

Well explained introduced and prepared  
Look and Functionality  
Creativity and synergy with coffee

0 to 6  
5.5  
5  
5.5  
/18

0 to 6  
5.5 x 4 =  
/24

**42**

### Part IV - Barista Evaluation

**Comments:**

GOOD COFFEE KNOWLEDGE  
VERY MUCH ENJOYED THE WAY YOU SHARE INFORMATION

**Customer Service Skills**

Presentation: Professionalism  
Attention to details/All accessories available  
Appropriate apparel

0 to 6  
5  
4.5  
/12

Yes No  
   
/1

**13**

### Part V - Judge's Total Impression

A REAL COFFEE JOURNEY!

**Judge's Total Impression**

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

0 to 6  
5 x 4 =  
/24

**24**

**Sensory Score**  
(Total of this score sheet)

Out of 179

**Evaluation Scale:**

Yes = 1 No = 0

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