



LONDON 2010

2010 World Barista Championship: Sensory Score Sheet

Country: USA

Competitor: MICHAEL PHILLIPS

Sensory Judge: STUART HARGRE

Part I - Espresso Evaluation

Comments:

Bright tart cherry ✓
sugar sweet ✓
Sparkling mouthfeel ✓
- Does what you said
body on this a little thin.
Bright sweet... + spark mouthfeel

Taste Evaluation of Espresso

Color of crema (hazelnut, dark brown, reddish reflection)
Consistency and persistence of crema

0 to 6
4.5
4.5
/12

Taste balance (harmonious balance of sweet/acidic/bitter)
Tactile balance (full bodied, round, smooth)

0 to 6
5 x 4 =
4.5 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:

Shortbread peanut butter
Not shortbread Soft
peanut butter ↑ wow

Taste Evaluation of Cappuccino

Visually correct cappuccino (traditional or latte art)
Consistency and persistence of foam

0 to 6
4.5
5
/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)
Served with accessories (spoon, napkin and water)

Yes No
✓
✓
/2 38

Part III - Signature Beverage Evaluation

Comments:

Crisp tart. Sparkling. Sweet Savoury. Dole re. Full body. 1st hole. 2nd Dole.

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

Taste balance (according to content, taste of espresso)

0 to 6
5 x 4 =
/24

42

Part IV - Barista Evaluation

Comments:

Coffee knowledge + presentation
CAROS helped with delivery
CRAFTS MEN

Customer Service Skills

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

0 to 6 Yes No
6.5
6.5
/12 /1 13

Part V - Judge's Total Impression

- Great intro -
- process relating to Barista Craft
- Feel confident in your performance + delivery
- interacting all 3 process

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)

Out of 179

Evaluation Scale:

Yes = 1 No = 0

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