



Sensory judging sheet

Competitor _____ No. _____ Date _____

Judge _____ Round _____

Enter the marks awarded for each criterion, then add the section scores to reach the total.

CRITERION	SCORE	NOTES
01 Introduction & set-up		Section _____ / 2
Proper attire with apron	_____ / 1	
Self-introduction & beverage selections	_____ / 1	
02 Espresso x 2		Section _____ / 10
Coffee presented with Spoon; Tissue; Sugar - order	_____ / 2	
Taste Profile - Sweetness; Acidity; Bitterness	_____ / 5	
Volume and crema - 30 ml golden brown finish	_____ / 3	
03 Latte x 2		Section _____ / 16
Coffee presented with Spoon; Tissue; Sugar - order	_____ / 2	
Taste Profile - Taste balance	_____ / 5	
Milk Froth - level/density (1 cm / 10 mm)	_____ / 3	
Beverage presentation; appearance & finish	_____ / 2	
Latte Art	_____ / 4	
04 Cappuccino / Flat White / Mocha / Macchiato x 2		Section _____ / 12
Coffee presented with Spoon; Tissue; Sugar - order	_____ / 2	
Taste Profile - Taste balance	_____ / 5	
Milk Froth - level/density	_____ / 3	
Beverage presentation; appearance & finish	_____ / 2	
05 Signature x 2		Section _____ / 10
Beverage Introduction with key ingredients verified	_____ / 2	
Beverage presentation	_____ / 1	
Taste Profile - Taste balance	_____ / 5	
Beverage presentation; appearance & finish	_____ / 2	
TOTAL SCORE		_____ / 50

Judge signature _____ Comments _____