

Score Sheet – Visual/Technical

Competitor No.: NAME:

Visual Judge NAME:

	Plain Coffee	Coffee w. Additive	Designer Beverage
Technical Performance	Points (0-5)	Points (0-5)	Points (0-5)
Both cups of coffee identical in color and amount			
During Preparation; technique, ratio and equipment identical (Water/coffee ratio, same technique, proper cezve/ibrik and cups)			
Cleanliness of accessories & equipment / table & work station			
Coffee amount waste in Cezve/Ibrik is acceptable			
Total 3 drinks	(0 – 60)		

Presentation of the Barista	Points (0-5)	Points (0-5)	Points (0-5)
Service Skills			
Creativity / presentation of the drinks			
Passion			
Creative Apparel / Clothing			
Total 3 drinks	(0 – 60)		

Toplam Etkileme	Points (0-5)	Points (0-5)	Points (0-5)
Decoration			
Synergy between served cups, trays and if present on the side sweets			
Proper Music / Sound used			
Service skills, flair, attention to details (empty cups collected, water refilled)			
Total 3 drinks	(0 – 60)		

Total 3 drinks	(0 – 180 points)
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Pointing System		
1-19	points	=1
20-39	points	=2
40-59	points	=3
60-79	points	=4
80-99	points	=5
100-119	points	=6
120-134	points	=7
135-149	points	=8
150-164	points	=9
165-180	points	=10

Total Points	(0 – 10 points)
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*Half points not allowed

Notes: