



score sheet

www.world-latteart-championship.com

COMPETITOR NUMBER:

NAME:

SENSORY / TECHNICAL JUDGE

		Free Pour Macchiato	Freestyle Freepour Latte/Cappuccino	Designer Beverage
		Points	Points	Points
Pleasant drinking temperature	(0-5 pts)			
Quality of the coffee distinctly tasted in the drink	(0-10 pts)			
Balance / body / mouth feel of the drink	(0-10 pts)			
Texture of the milk (silky, smooth, no big bubbles)	(0-10 pts)			
Total per drink	(0-35 pts)			
		Total for all drinks		

Scoring System:

Points	
1-13	1
14-27	2
28-41	3
42-55	4
56-69	5
70-83	6
84-97	7
98-111	8
112-125	9
126-140	10

Performance		Points
Workspace organised and clean at start	(0- 5 pts)	
Drinks prepared professionally (use of grinder, well extracted espresso, milk techniques, machine cleanliness)	(0- 15 pts)	
Professional performance (Service skills, confidence, flair)	(0-5 pts)	
Hospitality skills	(0-5 pts)	
General hygiene throughout presentation	(0-5 pts)	
Total per drink	(0-35 pts)	

Evidence

TOTAL: