



# World Barista Championship: Sensory Scoresheet

Sensory Judge: HSZ  
CHRISTIAN KLATT

Competitor Name: PAUL BONNA  
Round: \_\_\_\_\_

Representing: \_\_\_\_\_  
Date: 27.2.24

Introduction & Coffee Information  
COL Andino red Basha complex floral → caramelised sweetness 24h dry 50L CP bags → milk

### Part I - Espresso Evaluation

Yes No  
  Crema  
 0 to 3  
 4.5 2 Accuracy of Taste Descriptors  
 2.5 2 Accuracy of Tactile Descriptors  
 0 to 6  
 3.5 3.5 Taste Experience  
 2.5 3 Tactile Experience  
 49 28,5



Descriptors: 16.5g in 48g out  
1:2B 32s 94.5°C  
 form home  
 in milk  
 chery  
 beyond  
 red grape  
 cans  
 Lingy AT toffee finish

Experience:  
 nut, dark chocolate  
 little red grape  
 generic flavors  
 lacking clarity, low sweetness  
 low complex + transparency  
 toffee AT → some bitterness  
 sl. dry, watery

### Part II - Milk Beverage Evaluation

0 to 3  
 Visual Appeal  
 0 to 3  
 4.5 2 Accuracy of Taste Descriptors  
 0 to 6  
 3.5 4 Taste Experience  
 33 22,0



Descriptors:  
50% concentrate freeze dtd.  
 mousse chocolate  
 raisin  
 butter cake  
 high body  
 creamy rich buttery  
 choc AT

Experience:  
 Lacking coffee flavor  
 some milk chocolate  
 butter cake  
 little dried fruits  
 creamy, milky, lactic acid  
 all coated in sweetness of the milk  
 pleasant drinking temperature

### Part III - Signature Beverage Evaluation

0 to 3  
 4.5 3 Accuracy of Taste Descriptors  
 0 to 6  
 2.5 3.5 Well Explained, Introduced, and Prepared  
 3.5 4 Taste Experience  
 42 31,0



Descriptors:  
16g liquid knowanches  
20g peach  
drizzle apricot  
peach vanilla  
milk choc  
 Lingy bitter almond  
 finish  
 citric acid  
 full body  
 creamy  
 coats  
 WELL EXPLAINED:  
 rapid texturisation → Pressure with what?  
 no prep-example given, everything pre-prepared and poured together

Experience:  
 vanilla peach  
 morena chery  
 very velvet, creamy, oily (very) -  
 bitter almond finish!  
 Low presence of espresso

### Part IV - Barista Evaluation

0 to 3  
 2.5 3 Attention to Details/All Accessories Available  
 0 to 6  
 3.5 4 Presentation  
 0 to 3  
 2.5 3 Coffee Knowledge/Use of Equipment & Space  
 30 24,0

PRESENTATION  
 slight interrupted  
 flow → rushed sometimes  
 still natural  
 accurate

KOFFEE KNOWLEDGE  
 connection of coffee  
 origin + process + roast  
 + preparation to the cup

ATTENTION TO DETAIL  
 very clean, professional,  
 calm, everything available  
 refilled water,

### Part V - Judge's Total Impression

0 to 6  
 2.5 3.5 Total Impression  
 12 7,0

The professionalism did not reflect in the cup, lack of new concepts  
 delivery clean + calm more presentation than celebration

Sensory Score  
112,5  
 Out of 166

Evaluation Scales:  
 Yes = 1 No = 0  
 0 to 6: Unacceptable = 0 Acceptable = 1 Average = 2 Good = 3 Very Good = 4 Excellent = 5 Extraordinary = 6  
 0 to 3 (Accuracy): None To Evaluate = 0 Not Very Accurate = 1 Somewhat Accurate = 2 Very Accurate = 3  
 0 to 3 (Preparation): None To Evaluate = 0 Not Very = 1 Somewhat = 2 Very = 3





# World Barista Championship: Sensory Scoresheet

Sensory Judge:

#51  
**KATSIKAROU BRIGORIO**

Competitor Name:

**PAUL BONNA**

Representing:

Round:

**FINALS**

Date:

**27/2**

## Introduction & Coffee Information

Colombia Gesman Caramel like 24h (16,5 gr 94,5°C / flour / 90,2°C  
Red Cella floral notes sweetness aerobic formulation 48gr 32sec / densely chilled drinks / 12min rest demulsified

## Part I - Espresso Evaluation

Yes No  
  Crema

0 to 3  
4.5  2 Accuracy of Taste Descriptors  
2.5  2 Accuracy of Tactile Descriptors  
7.0

0 to 6  
3.5  3 Taste Experience  
2.5  3 Tactile Experience  
7.0

49 **27,0**

## Part II - Milk Beverage Evaluation

0 to 3  
 2 Visual Appeal  
7.0

0 to 3  
4.5  2 Accuracy of Taste Descriptors  
7.0

0 to 6  
3.5  3.5 Taste Experience  
7.0

33 **20,5**

## Part III - Signature Beverage Evaluation

0 to 3  
4.5  2 Accuracy of Taste Descriptors  
7.0

0 to 6  
2.5  3.5 Well Explained, Introduced, and Prepared  
3.5  3 Taste Experience  
7.0

42 **24,0**

## Part IV - Barista Evaluation

0 to 3  
2.5  2 Attention to Details/All Accessories Available  
7.0

0 to 6  
3.5  4 Presentation  
7.0

0 to 3  
2.5  3 Coffee Knowledge/Use of Equipment & Space  
7.0

30 **22,0**

## Part V - Judge's Total Impression

0 to 6  
2.5  3.5 Total Impression  
7.0

7.0

12

**100,5** Sensory Score  
(Total of this scoresheet)

Out of 166

Descriptors:

TASTE

TACTILE

Experience:

TASTE

TACTILE

○  
Cassis flavors  
red grape  
complex milk acidity  
tartaric acidity  
high caramel sweetness  
cherry  
benign  
bitterness → in whole.

m. body  
creamy mouth.  
lingering aftertaste  
bitter finish

choco notes  
nutty  
cherry at mal quality  
m → low complexity  
m → low clarity.

m. weight  
round & juicy  
silky texture  
burning watery  
and powdery

Descriptors:

50% freeze distillation

m. choco

raisins

butter cake

high

creamy, with butter mouth.  
sweet milk aftertaste

Experience:

white choco notes

sweetness caramel like  
balanced between espresso and milk  
missed the truly character  
creamy texture  
temperature served higher than wanted

Descriptors:

160gr. juice of loquat  
20gr vine yard peaches  
→ peach + vanilla  
cherry  
peach  
vanilla  
in choco

apricot → full mouthfeel  
oil

citric acidity

full body  
bitter finish  
coating

Experience:

cherry / stone fruit: hints  
unpleasant mouthfeel - powdery  
and very oily.  
Balance between attributes  
low complexity and clarity  
sweet aftertaste  
espresso not so present.



All accessories available.  
Milk spill outside my cup that wasn't cleaned.

Weak concept that is nothing new to show to the industry.  
Sometimes hard to follow. Generally good hygiene.

Your kind and polite barista.  
Your professionalism did not reflect in the drinks.

Time management not well used. Times without talking and them in rush.

Evaluation Scales:

Yes - 1 No - 0

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

0 to 3 (Accuracy): None to Evaluate = 0 Not Very Accurate = 1 Somewhat Accurate = 2 Very Accurate = 3

0 to 3 (Impression): None to Evaluate = 0 Not Very = 1 Somewhat = 2 Very = 3



# World Barista Championship: Sensory Scoresheet

Competitor Name: PAUL BONNA Representing: \_\_\_\_\_  
 Round: 1 Date: 27.02.2016

Sensory Judge: ANDREA TREVISAN S4

## Introduction & Coffee Information

B.R. 064 ORNO / SANDO COLUMBIA 16.5 : 42 OUT 112.9 12W ROAST  
 1150 GEISHA 2000M 20h FERR. 32" 94.5" 13.8 X DAY

## Part I - Espresso Evaluation

Yes	No	Crema	Descriptors:	Experiences:
1	1		HIGH CAPAC SWEETNESS	BERRIES / BLUE BERRY SALTY GREY SEA / LASSON
4x	2	0 to 3 Accuracy of Taste Descriptors	CASIS FL. MOLIC ACIDITY	CACAO NOTES.
2x	2	0 to 3 Accuracy of Tactile Descriptors	TARTARE BANGGNOT GERRY	LONG CHOCOLATE LACK IN COMPLEXITY / SIMPLE
3x	3.5	0 to 6 Taste Experience	RED, GRAPE	SWEETH. DISCRETE GENERIC TASTE
2x	3.5	0 to 6 Tactile Experience	MED BODY CREAMY TEXT	TACTILE FEEL
49	30.5	ACIDITY ++ BITTERNESS ++ SWEET + WEIGHT ++	LINGERING TASTE	NOT V. CLEAR ROUND STRUCTURED TEXT

## Part II - Milk Beverage Evaluation

Yes	No	Visual Appeal	Descriptors:	Experiences:
2	1		FROTH DISTILLED COW MILK 50%	MILKY -> TOO MUCH MILK CHOCOLATE
4x	2	0 to 3 Accuracy of Taste Descriptors	MOUSSE CHOCO HAISING	MISSING THE COFFEE TASTE
3x	3	0 to 6 Taste Experience	BUTTER CAKE	UNBALANCED ONLY MILK AND SWEETNESS TASTE
33	19.0	BUBBLES X SHARP X CONTRAST X SYNERGY X	HIGH BODY CREAMY RICH SWEET MILK FINISH CHOC	LACK IN FRUIT NOTE

## Part III - Signature Beverage Evaluation

Yes	No	Accuracy of Taste Descriptors	Descriptors:	Experiences:
2	1		INGREDIENTS LINKED TO TASTE	APARENA / CHERRY NOTES
2x	3.5	0 to 6 Well Explained, Introduced, and Prepared	FLUSH WITH?	OLY / SWEET -> TOO MUCH
3x	3	0 to 6 Taste Experience	FINISH ALTHOUGH FINISH	UNBALANCED TO THE SWEETH. COFFEE GOT COVERED, NOT VERY GIVING THROUGH / OIL DIDN'T BLEND NOT VERY PLEASANT TO THE DRINK TASTE GIVING FROM INGRED.
42	24.0	LOQUAT JUICE PEACH UNMIXED PROF AFRICAN OIL? CHILLED ESP	NOT V. GOOD EXPLAIN DIFFICULT TO FOLLOW / UNDERSTAND X TO REPRODUCE / PREPARE DRINKING TEMP: V	

## Part IV - Barista Evaluation

Yes	No	Attention to Details/All Accessories Available	Eye Contact
2	2		EYE CONTACT V ACC: OK - M. BODY CUP GOT COFFEE DROP
3x	4	0 to 6 Presentation	ONE TONE COLD / PALTE / GOOD COMMUNICATION SKILLS - SOME PAUSE AND LOT OF INFORMATION BLOCKS / HARD TO TAKE NOTES SORT TIME
2x	3	0 to 3 Coffee Knowledge/Use of Equipment & Space	LOT OF INFO PROVIDED: FARM / COFFEE / V. DETAILED ROASTING N. B. RATIO
30	22.0		

## Part V - Judge's Total Impression

Yes	No	Total Impression
2x	4	0 to 6 Total Impression
12	8.0	TAPPING ON FRONT / CONNECT TO THE JUDGES POLITE / FRIENDLY - SORTING HARD TO FOLLOW - NOT VERY ORIGINAL CONCEPT DRINK PROMISED DIDN'T MATCH THE DELIVERED CUP BUT PROFESSIONAL SKILLS NOT INSPIRING PRESENTATION

**103.5** Sensory Score  
(Total of this scoresheet)

Out of 166  
 Evaluation Scales:  
 Yes = 1 No = 0  
 0 to 6: Unacceptable = 0 Acceptable = 1 Average = 2 Good = 3 Very Good = 4 Excellent = 5 Extraordinary = 6  
 0 to 3 (Accuracy): None To Evaluate = 0 Not Very Accurate = 1 Somewhat Accurate = 2 Very Accurate = 3  
 0 to 3 (Impression): None To Evaluate = 0 Not Very = 1 Somewhat = 2 Very = 3



# World Barista Championship: Sensory Scoresheet

SHADOW

Competitor Name: PAUL BONNA

Representing:

Sensory Judge: VINCENZO SORATI SHADOW

Round:

Date: 27/2 24

## Introduction & Coffee Information

RAW - ORIGINE - SOFT - LOW - PART - KNUCKLING - BRGES. - PRODUCE - DRY - MASH - EFFUSIVE  
GELATIN - COLORED - EQUATIVE - IMPURITIES - SWEETNESS? SO W/ RUP 22° TANGS  
220 BY. RAISED BEANS: COMPULSIVE MALIC ACID

## Part I - Espresso Evaluation

Yes  No  Crema 7/11 165g → 48g  
32 sec  
94.5 Temp

0 to 3 Accuracy of Taste Descriptors  
0 to 3 Accuracy of Tactile Descriptors

0 to 6 Taste Experience  
0 to 6 Tactile Experience

49 160° - TANGY 200° 10ml 30.8/10

Descriptors: BUT DON'T WANT TASTE

maximize extra  
rapid shift to enhance intensity  
sweetness

Experience: Complex - Flava Notes  
Creamy like Swander  
rich body  
under complex tartaric malic acids  
rich small sweetness  
Cherry, Bergamot, citrus, red grape  
creamy malic acid mouthfeel

Descriptor: RICH CRAMA

## Part II - Milk Beverage Evaluation

0 to 3 Visual Appeal  
0 to 3 Accuracy of Taste Descriptors  
0 to 6 Taste Experience

Descriptors: SMOOZY CHOCOLATE, RICHNESS, BUTTERY COLORED  
CLEAR RICH BUTTER TEXTURE, RICH CHOCOLATE AFTERTASTE

Visual Appeal: SMOOZY CHOCOLATE  
Accuracy of Taste Descriptors: MARMALADE SWEET  
Taste Experience: DELICIOUS DESSERT FEE

Experience: FLAVOR  
moussy chocolate, richness, buttery color  
clear rich butter texture, rich chocolate aftertaste

## Part III - Signature Beverage Evaluation

0 to 3 Accuracy of Taste Descriptors  
0 to 6 Well Explained, Introduced, and Prepared  
0 to 6 Taste Experience

Descriptors: M. CHERRY PEACH, VANILLA  
CHERRY  
almond finish  
citric acidity

Experience: FLAVOR  
m. cherry  
peach, vanilla  
rich cream  
Full bodied pleasant bitter sensation

Visual Appeal: SMOOZY CHOCOLATE  
Accuracy of Taste Descriptors: MARMALADE SWEET  
Taste Experience: DELICIOUS DESSERT FEE

Experience: FLAVOR  
m. cherry  
peach, vanilla  
rich cream  
Full bodied pleasant bitter sensation

## Part IV - Barista Evaluation

2 to 3 Attention to Details/All Accessories Available  
0 to 6 Presentation  
2 to 3 Coffee Knowledge/Use of Equipment & Space

Clean up after shot = pulled for signature, GRIND CLEANUP

## Part V - Judge's Total Impression

0 to 6 Total Impression

Sensory Score (Total of this scoresheet)

Out of 100

Evaluation Scale:  
0 to 6: Unacceptable = 0, Acceptable = 1, Average = 2, Good = 3, Very Good = 4, Excellent = 5, Extraordinary = 6  
0 to 3 (Accuracy): None To Evaluate = 0, Not Very Accurate = 1, Somewhat Accurate = 2, Very Accurate = 3  
0 to 3 (Impression): None To Evaluate = 0, Not Very = 1, Somewhat = 2, Very = 3





# World Barista Championship Technical Scoresheet

Technical Judge: Sarif Basaman

Competitor: Paul Banna  
Round: Preliminary / Final

Representing: DE  
Date: 27/07/2024

## Part I - Station Evaluation At Start-Up

0 to 6  
5  
6 /5  
5,0

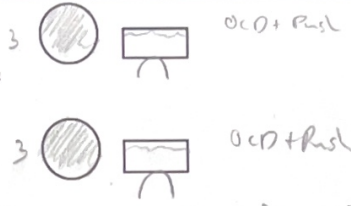
Clean working area at start-up/Clean cloths  
collection on grinder body  
water drops inside table top  
Grinder x Lead Box  
Key x paper/disk/needle  
Prep like Pitcher  
Machine  
Machine Table  
Spare cups

## Part II - Espresso Evaluation

0 to 6  
5  
5,5  
17 /10,5 /12 /5,0 /5

### Technical Skills

- Flushes the grouphead
- Dry/clean filter basket before dosing
- Acceptable spill/waste when dosing/grinding
- Consistent dosing and tamping
- Cleans portafilters (before insert)
- Insert and immediate brew
- Extraction time (within 3 second variance)



SHOT 1  
Time 26.6  
Waste 0.6 g

SHOT 2  
Time 26.0  
Waste 0.0 g

(Spore on the left did not had the whole time the espresso on it.)

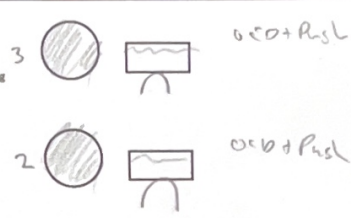
## Part III - Milk Beverage Evaluation

0 to 6  
6  
5,5  
22 /11,5 /12 /10,0 /10

Yes No  
1 1  
1 1  
1 1  
1 1  
1 1

### Technical Skills

- Flushes the group head
- Dry/clean filter basket before dosing
- Acceptable spill/waste when dosing/grinding
- Consistent dosing and tamping
- Cleans portafilters (before insert)
- Insert and immediate brew
- Extraction time (within 3 second variance)



SHOT 1  
Time 26.7  
Waste 0.0 g

SHOT 2  
Time 26.5  
Waste 0.0 g

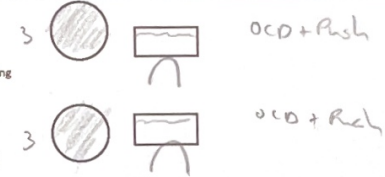
MILK 0 ml/oz

## Part IV - Signature Beverage Evaluation

0 to 6  
5  
5,5  
17 /10,5 /12 /5,0 /5

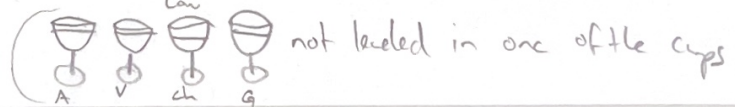
Yes No  
1 1  
1 1  
1 1  
1 1

- Flushes the group head
- Dry/clean filter basket before dosing
- Acceptable spill/waste when dosing/grinding
- Consistent dosing and tamping
- Cleans portafilters (before insert)
- Insert and immediate brew
- Extraction time (within 3 second variance)



SHOT 1  
Time 24.5  
Waste 0.5 g

SHOT 2  
Time 26.0  
Waste 0.5 g



## Part V - Technical Evaluation

0 to 6  
3,5  
9 /3,5 /6 /3,0 /3

Yes No  
1 1  
1 1

- Station management/Clean working area at end
- Clean portafilter spouts/
- Avoided placing spouts in doser chamber
- General hygiene throughout presentation
- Proper usage of cloths

Drops on scale (machine)  
" " " (grinder)  
Coffee pieces on side bar  
was having several hesitations about the scales.

**64,0**

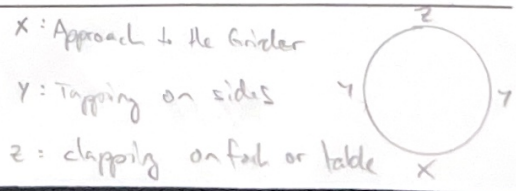
Technical Score  
(Total of this score sheet)

Out of 71

Evaluation Scale:  
Yes = 1 No = 0

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

FH = Finger Heavy  
TH = Thumb Heavy  
FL = Finger Lightly





# World Barista Championship: Head Judge Scoresheet

Competitor Name: PAUL BONNA  
Round: \_\_\_\_\_

Representing: \_\_\_\_\_  
Date: 27.02.24

Head Judge: STEFF HEIDEMANN

## Part I - Station Evaluation At Start-Up

## Part II - Coffee Information, Presentation, Customer Service Skills

BRIDGES  
red gator Colombia, floral, dry, aerobic ferment  
consist, malic acidity, creamy m/f orig fin ✓  
process -  
roast ✓

## Part III - Espresso Evaluation

16.5 / 48g N 32 sec 94.5°C

Time  :  :   
Waste  g

Time  :  :   
Waste  g

Crema				
Accuracy of Taste Descriptors				
Accuracy of Tactile Descriptors				
Taste Experience				
Tactile Experience				

Caramel like sweetness  
rapid chill  
-n lactate  
med body  
red complex malic  
tart/cacoe  
H Sw Caramel Low malic chcol  
chcol  
best not  
11y AF finish

## Part IV - Milk Beverage Evaluation

Time  :  :   
Waste  g

Time  :  :   
Waste  g

Visual Appeal				
Accuracy of Taste Descriptors				
Taste Experience				

Rice of cake  
chcol of 8/11  
milk, heavy cream  
sweet & creamy  
fresh chcol 75%  
-n delect  
house on clo m B  
rain  
bitter cake  
high temp.  
spot  
water pour

## Part V - Signature Beverage Evaluation

Milk  ml / oz  
Time  :  :   
Waste  g

Time  :  :   
Waste  g

Accuracy of Taste Descriptors				
Explained / Introduced / Prepared				
Taste Experience				
Ingredients verified (no alcohol used)				

1 Shot  
rapid chill  
-n delect  
160g - 10 part  
20g juice white peaches  
apical head oil  
citric acidity  
rapid ext  
anise delect  
peach & vanilla  
bitter almond fin's  
citric acid  
full body  
crem less  
coak viva

## Part VI - Technical Evaluation, Station Management

## Part VII - Station Evaluation at End

14:58

Within timeframe of 15 minutes: Yes or No \_\_\_\_\_ If "No" total seconds over time: \_\_\_\_\_ seconds Negative Points: \_\_\_\_\_ -60 Max.

TOTAL TIME: \_\_\_\_\_  
Transferred totals from all five scoresheets: One Technical Scores + Four Sensory Scores (- Overtime) = Competitor's Total Score  
T1  64,0 + T2  64,0 + S1  100,5 + S2  112,5 + S3  121,0 + S4  103,5 (-) Minus Overtime  TOTAL SCORE =  565,0

Note: The Head Judge's scores do not count towards the competitor's total score.