



JUDGES SCORING SHEET / (Tasting / Technical)

COMPETITOR'S NAME

DRINK'S APPELLATION

SCORING GUIDELINES (1-3 poor, 4-5 good, 6-8 very good, 9-10 excellent)

IMPORTANT NOTICE: Homemade product must be tested by the organising team before they are added to the final preparation of the cocktail, to check that they have not been altered.

- PRESENTATION**

Story behind the recipe / Link with the Competition theme / 10

Charisma, communication skills (from the stage performance) / 5

- SKILLS**

Correct use of equipment and bartending techniques, / 10

Clean, organised and efficient way of working, avoiding spills or left-over liquid

Accurate pouring and equal wash-lines, cleanliness of workstation

- FOLLOWING THE RECIPE**

Using the exact measurements, methods and ingredients from the recipe / 5

TOTAL

/ 30

- COCKTAIL PRESENTATION**

Colour, garnish, glassware, is the drink aesthetically pleasing? / 10

- NOSE**

Does the cocktail have an aroma? Does the aroma compliment the drink? / 8

Is the nose fresh and pleasant?

- BALANCE**

Are all the elements and flavours balanced? Not too sweet, sour, bitter, salty or strong... / 10

- TASTE - (1-5 poor, 6-12 good, 13-20 very good, 21-25 excellent)**

Overall impression of the taste. Is it pleasant? Do the flavours work together? / 25

- LENGTH**

Does the cocktail have a long finish? Do the flavours linger or change after drinking? / 10

Still pleasant

- CREATIVITY**

Originality of the cocktail. Not too similar to any classic cocktails? / 7

TOTAL

/ 70

Judge Name

TIME PENALTIES

-1 point for every 30 seconds overrun

Judge Signature

FINAL RESULT

/ 100