



# Vietnam National Barista Championship Technical Scoresheet

Competitor:   
 Round:

Representing:   
 Date:

Technical Judge:

## Part I - Station Evaluation At Start-Up

0 to 6  Clean working area at start-up/Clean cloths  
 6 /6

## Part II - Espresso Evaluation

0 to 6	Yes	No	Technical Skills		SHOT 1
<input type="text"/>	<input type="checkbox"/>	<input type="checkbox"/>	Flushes the grouphead	<input type="text"/>	Time <input type="text"/> <input type="text"/> g
<input type="text"/>	<input type="checkbox"/>	<input type="checkbox"/>	Dry/clean filter basket before dosing	<input type="text"/>	Waste <input type="text"/> <input type="text"/> g
<input type="text"/>	<input type="checkbox"/>	<input type="checkbox"/>	Acceptable spill/waste when dosing/grinding		
<input type="text"/>	<input type="checkbox"/>	<input type="checkbox"/>	Consistent dosing and tamping		
<input type="text"/>	<input type="checkbox"/>	<input type="checkbox"/>	Cleans portafilters (before insert)		
<input type="text"/>	<input type="checkbox"/>	<input type="checkbox"/>	Insert and immediate brew	<input type="text"/>	SHOT 2
<input type="text"/>	<input type="checkbox"/>	<input type="checkbox"/>	Extraction time (within 3 second variance)	<input type="text"/>	Time <input type="text"/> <input type="text"/> g
<input type="text"/>	<input type="checkbox"/>	<input type="checkbox"/>			Waste <input type="text"/> <input type="text"/> g
<b>17</b>	<b>/12</b>	<b>/5</b>			

## Part III - Milk Beverage Evaluation

0 to 6	Yes	No	Technical Skills		SHOT 1
<input type="text"/>	<input type="checkbox"/>	<input type="checkbox"/>	Flushes the group head	<input type="text"/>	Time <input type="text"/> <input type="text"/> g
<input type="text"/>	<input type="checkbox"/>	<input type="checkbox"/>	Dry/clean filter basket before dosing	<input type="text"/>	Waste <input type="text"/> <input type="text"/> g
<input type="text"/>	<input type="checkbox"/>	<input type="checkbox"/>	Acceptable spill/waste when dosing/grinding		
<input type="text"/>	<input type="checkbox"/>	<input type="checkbox"/>	Consistent dosing and tamping		
<input type="text"/>	<input type="checkbox"/>	<input type="checkbox"/>	Cleans portafilters (before insert)		
<input type="text"/>	<input type="checkbox"/>	<input type="checkbox"/>	Insert and immediate brew	<input type="text"/>	SHOT 2
<input type="text"/>	<input type="checkbox"/>	<input type="checkbox"/>	Extraction time (within 3 second variance)	<input type="text"/>	Time <input type="text"/> <input type="text"/> g
<input type="text"/>	<input type="checkbox"/>	<input type="checkbox"/>			Waste <input type="text"/> <input type="text"/> g
<input type="text"/>	<input type="checkbox"/>	<input type="checkbox"/>	<b>Milk</b>		
<input type="text"/>	<input type="checkbox"/>	<input type="checkbox"/>	Empty/clean pitcher at start		
<input type="text"/>	<input type="checkbox"/>	<input type="checkbox"/>	Purges the steam wand before steaming		
<input type="text"/>	<input type="checkbox"/>	<input type="checkbox"/>	Cleans steam wand after steaming		
<input type="text"/>	<input type="checkbox"/>	<input type="checkbox"/>	Purges the steam wand after steaming		
<input type="text"/>	<input type="checkbox"/>	<input type="checkbox"/>	Acceptable milk waste at end		
<b>22</b>	<b>/12</b>	<b>/10</b>			MILK <input type="text"/> ml/oz

## Part IV - Signature Beverage Evaluation

0 to 6	Yes	No	Technical Skills		SHOT 1
<input type="text"/>	<input type="checkbox"/>	<input type="checkbox"/>	Flushes the group head	<input type="text"/>	Time <input type="text"/> <input type="text"/> g
<input type="text"/>	<input type="checkbox"/>	<input type="checkbox"/>	Dry/clean filter basket before dosing	<input type="text"/>	Waste <input type="text"/> <input type="text"/> g
<input type="text"/>	<input type="checkbox"/>	<input type="checkbox"/>	Acceptable spill/waste when dosing/grinding		
<input type="text"/>	<input type="checkbox"/>	<input type="checkbox"/>	Consistent dosing and tamping		
<input type="text"/>	<input type="checkbox"/>	<input type="checkbox"/>	Cleans portafilters (before insert)		
<input type="text"/>	<input type="checkbox"/>	<input type="checkbox"/>	Insert and immediate brew	<input type="text"/>	SHOT 2
<input type="text"/>	<input type="checkbox"/>	<input type="checkbox"/>	Extraction time (within 3 second variance)	<input type="text"/>	Time <input type="text"/> <input type="text"/> g
<input type="text"/>	<input type="checkbox"/>	<input type="checkbox"/>			Waste <input type="text"/> <input type="text"/> g
<b>17</b>	<b>/12</b>	<b>/5</b>			

## Part V - Technical Evaluation

0 to 6	Yes	No	Technical Skills
<input type="text"/>	<input type="checkbox"/>	<input type="checkbox"/>	Station management/Clean working area at end
<input type="text"/>	<input type="checkbox"/>	<input type="checkbox"/>	Clean portafilter spouts/
<input type="text"/>	<input type="checkbox"/>	<input type="checkbox"/>	Avoided placing spouts in doser chamber
<input type="text"/>	<input type="checkbox"/>	<input type="checkbox"/>	General hygiene throughout presentation
<input type="text"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper usage of cloths
<b>9</b>	<b>/6</b>	<b>/3</b>	

**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 5+g = 0