



# Vietnam National Barista Championship: Head Judge Scoresheet

Competitor Name:   
 Representing:   
 Head Judge:   
 Round:   
 Date:

## Part I - Station Evaluation At Start-Up

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

## Part III - Espresso Evaluation

<input type="text"/> <input type="text"/> Time <input type="text"/> . <input type="text"/> g Waste <input type="text"/> . <input type="text"/> g	<input type="text"/> <input type="text"/> Time <input type="text"/> . <input type="text"/> g Waste <input type="text"/> . <input type="text"/> g	Crema <input type="text"/> <input type="text"/> <input type="text"/> <input type="text"/> Accuracy of Taste Descriptors <input type="text"/> <input type="text"/> <input type="text"/> <input type="text"/> Accuracy of Tactile Descriptors <input type="text"/> <input type="text"/> <input type="text"/> <input type="text"/> Taste Experience <input type="text"/> <input type="text"/> <input type="text"/> <input type="text"/> Tactile Experience <input type="text"/> <input type="text"/> <input type="text"/> <input type="text"/>
--	--	---

## Part IV - Milk Beverage Evaluation

<input type="text"/> <input type="text"/> Time <input type="text"/> . <input type="text"/> g Waste <input type="text"/> . <input type="text"/> g	<input type="text"/> <input type="text"/> Time <input type="text"/> . <input type="text"/> g Waste <input type="text"/> . <input type="text"/> g	Visual Appeal <input type="text"/> <input type="text"/> <input type="text"/> <input type="text"/> Accuracy of Taste Descriptors <input type="text"/> <input type="text"/> <input type="text"/> <input type="text"/> Taste Experience <input type="text"/> <input type="text"/> <input type="text"/> <input type="text"/>
--	--	--

Milk  ml / oz

## Part V - Signature Beverage Evaluation

<input type="text"/> <input type="text"/> Time <input type="text"/> . <input type="text"/> g Waste <input type="text"/> . <input type="text"/> g	<input type="text"/> <input type="text"/> Time <input type="text"/> . <input type="text"/> g Waste <input type="text"/> . <input type="text"/> g	Accuracy of Taste Descriptors <input type="text"/> <input type="text"/> <input type="text"/> <input type="text"/> Explained / Introduced / Prepared <input type="text"/> <input type="text"/> <input type="text"/> <input type="text"/> Taste Experience <input type="text"/> <input type="text"/> <input type="text"/> <input type="text"/> Ingredients verified (no alcohol used) <input type="text"/>
--	--	---

## Part VI - Technical Evaluation, Station Management

## Part VII - Station Evaluation at End

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

Transferred totals from all five scoresheets: One Technical Scores + Four Sensory Scores (- Overtime) = Competitor's Total Score

T1  + T2  + S1  + S2  + S3  + S4  (-) Minus Overtime  TOTAL SCORE =   
 -60 Max

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