Vietnar	n National Barista Championsh	ip: Head Judge Scoresheet (Preli	iminaries)								
VNBC	Competitor Name:		Representing:								
Head Judge:	Round:	Date:	Data								
Sanctioned by WCE											
Part I - Station Evaluation At Start-Up)										
Part II - Coffee Information, Presentation, Customer Service Skills											
Part III - Espresso Evaluation											
	$\bigcirc \square$	Crema									
		Accuracy of Taste Descriptors									
Time .	Time	Accuracy of Tactile Descriptors Taste Experience									
	Waste g	Tactile Experience									
Part IV - Milk Beverage Evaluation											
		Visual Appeal									
		Accuracy of Taste Descriptors Taste Experience									
Waste g	Wasteg										
Milk ml / oz Part V - Signature Beverage Evaluati	on										
\frown	$\overline{\frown}$										
		Accuracy of Taste Descriptors Explained / Introduced / Prepared									
		Taste Experience									
	Time . g		Ingredients verified (no alcohol used)								
Part VI - Technical Evaluation, Station	Management										
Part VII - Station Evaluation at End											

Vithin timeframe of	of 15 minutes	: Yes	or No	0		If "No" tota	seco	nds over tim	e:	seconds	Negative	
OTAL TIME:											Points:	-60 Max.
Transferred totals from all five scoresheets: One Technical Scores + Four Sensory Scores (- Overtime) = Competitor's Total Score												
T1		+ S1		+ 52	+ S:	3	+ 54		(-) Minus Overtime		TOTAL SCORE =	
										-60 Max		