## Vietnam National Barista Championship: Head Judge Scoresheet (Semi-finals and Finals) 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 Crema Accuracy of Taste Descriptors Accuracy of Tactile Descriptors Time Taste Experience Tactile Experience Part IV - Milk Beverage Evaluation Visual Appeal Accuracy of Taste Descriptors Taste Experience Waste ml / oz Part V - Signature Beverage Evaluation Accuracy of Taste Descriptors Explained / Introduced / Prepared Taste Experience Time Time Ingredients verified (no alcohol used) Waste Waste Part VI - Technical Evaluation, Station Management Station Management/Clean Working Area at end

Within timeframe of 15 minutes: Yes or No				I	If "No" total seconds over time:				seconds	Negative		
TOTAL TIME:					<del></del>						Points:	-60 Max.
Transferred totals from four Sensory Scores + Head Judge Technical Score (- Overtime) = Competitor's Total Score												
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		+		+	+		+		(-) Minus		TOTAL	
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-60 Max