Vietnam National Barista Championship: Sensory Scoresheet

Competitor Name:

Representing:

Sensory Judge:

Round:

Date:

Introduction & Coffee Information

Part I - Espresso Evaluation

Yes	No	
		Crema /1

Descriptors:

Experience:

0 to 3

4 x — Accuracy of Taste Descriptors
2 x — Accuracy of Tactile Descriptors
/18

0 to 6

3 x — Taste Experience
2 x — Tactile Experience
/30

49

Part II - Milk Beverage Evaluation

0 to 3

Visual Appeal /3

Descriptors:

Experience:

0 to 3

4 x — Accuracy of Taste Descriptors
/12

0 to 6

3 x — Taste Experience
/18

33

Part III - Signature Beverage Evaluation

0 to 3

4 x — Accuracy of Taste Descriptors
/12

Descriptors:

Experience:

0 to 6

2 x — Well Explained, Introduced, and Prepared
3 x — Taste Experience
/30

42

Part IV - Barista Evaluation

0 to 3

2 x — Attention to Details/All Accessories Available
/6

0 to 6

3 x — Presentation
/18

0 to 3

2 x — Coffee Knowledge/Use of Equipment & Space
/6

30

Part V - Judge's Total Impression

0 to 6

2 x — Total Impression
/12

12

Sensory Score
(Total of this scoresheet)

Out of 166

Evaluation Scales:
Yes = 1   No = 0
0 to 6: Unacceptable = 0   Acceptable = 1   Average = 2   Good = 3   Very Good = 4   Excellent = 5   Extraordinary = 6
0 to 3 (Accuracy): None To Evaluate = 0   Not Very Accurate = 1   Somewhat Accurate = 2   Very Accurate = 3
0 to 3 (Impression): None To Evaluate = 0   Not Very = 1   Somewhat = 2   Very = 3