## Vietnam National Barista Championship: Head Judge Scoresheet (Final Round) 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 Taste Experience Tactile Experience Waste Waste Part IV - Milk Beverage Evaluation Visual Appeal Accuracy of Taste Descriptors Taste Experience ml / oz Milk Part V - Signature Beverage Evaluation Accuracy of Taste Descriptors Explained / Introduced / Prepared Taste Experience Time Time Ingredients verified (no alcohol used) Part VI - Technical Evaluation, Station Management Part VII - Station Evaluation at End Within timeframe of 15 minutes: 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 **TOTAL** (-) Minus Overtime SCORE =

-60 Max