



# Vietnam National **BARISTA** CHAMPIONSHIP



# RULES &

# REGULATIONS

VIETNAM NATIONAL COFFEE CHAMPIONSHIP

# 2024

MAY | 09 - 11

SECC, HCMC

Sponsored by

Organized by



# TABLE OF CONTENT

<b>1. Conditions of Participation</b> .....	<b>1</b>
1.1 Organization.....	1
1.2 Rights.....	1
1.3 Conditions of Participation.....	1
1.3.1 Age requirement.....	1
1.3.2 Nationality.....	1
1.3.3 Multiple Passports .....	1
1.3.4 Expenses.....	1
1.4 Conflicts of Interest .....	2
1.4.1 Judging.....	2
1.4.2 Calibration Barista .....	2
1.5 Other Conflicts of Interest.....	3
1.6 Enforcement of rules and decisions.....	3
1.7 Health & Safety Clause .....	3
1.8 Application .....	4
1.8.1 Competitor Registration Form .....	4
<b>2. The Competition</b> .....	<b>5</b>
2.1 Summary.....	5
<b>3. Beverage Definitions</b> .....	<b>6</b>
3.2 Milk Beverage .....	7
3.3 Signature Beverage .....	7
<b>4. Competition Procedure</b> .....	<b>8</b>
3.1 Espresso .....	6
4.1. Summary .....	8
4.2 Overview of the Competition Area .....	9
4.2.1 Station Placement .....	9
<b>5. Machinery, Accessories &amp; Raw Materials</b> .....	<b>10</b>
5.1 Espresso Machine.....	10
5.2. No Liquids or Ingredients on Machine .....	10
5.3. Disqualification .....	10
5.4. Grinder .....	11

5.5. Additional Equipment .....	11
5.5.1. Electrical Equipment .....	11
5.5.2. Other Powered Equipment.....	11
5.6 Provided Equipment & Supplies .....	12
5.7. Recommended Equipment & Supplies .....	12
<b>6. Competitor Instructions Prior to Preparation Time .....</b>	<b>13</b>
6.1. Competitors' Orientation Meeting .....	13
6.2. Preparation Practice Room .....	13
6.3. Practice Time .....	14
6.4. Competition Music.....	14
6.5. Be on Time.....	15
6.6. Table Setup.....	15
6.7. Grinder and Additional Electrical Equipment.....	15
6.8. Supporters/Assistants Not Allowed on Stage.....	15
6.9. Interpreter .....	16
6.10. Wheel Supplies on Stage .....	16
<b>7. Preparation Time .....</b>	<b>16</b>
7.1. Begin Preparation Time.....	16
7.2. Cart .....	17
7.3. Judges' Presentation Table .....	17
7.4. Practice Shots .....	17
7.5. Pre-Heated Cups .....	17
7.6. End of Preparation Time.....	18
<b>8. Competition Time .....</b>	<b>18</b>
8.1. Microphone and Master of Ceremonies .....	18
8.2. Begin Competition Time .....	18
8.3. Competitor Introduction .....	19
8.4. Serve Required Beverages .....	19
8.5. Runners Clear the Served Drinks .....	19
8.6. Station Perimeters.....	20
8.7. End Competition Time .....	20
8.8. Communication After the Competition Time .....	20
8.9. Time Penalties .....	21
8.10. Coaching .....	21

<b>9. Technical Issues</b> .....	<b>21</b>
9.1. Obstructions .....	22
9.2. Forgotten Accessories.....	22
<b>10. Clean-up Time</b> .....	<b>23</b>
<b>11. Post Competition</b> .....	<b>23</b>
11.1.4. Debriefing .....	24
<b>12. Evaluation Criteria</b> .....	<b>24</b>
12.1. What the Judges are Looking for in a Barista Champion.....	24
12.3.1 Types of Scoring .....	24
12.3.2 Evaluation Scales.....	25
12.4. Beverage Presentation .....	26
12.6. Judges Total Impression.....	27
<b>13. Technical Scoresheet – Part 1</b> .....	<b>27</b>
13.1 Clean Working Area at Start-up/Clean Cloths.....	27
13.2.1 Flushes the Group Head .....	27
13.2.2. Dry/Clean Filter Basket Before Dosing .....	28
13.2.3. Acceptable Spill/Waste When Dosing/Grinding .....	28
13.2.4. Consistent and Effective Dosing and Tamping .....	28
13.2.5. Cleans Portafilters (Before Insert).....	28
13.2.6. Insert and Immediate Brew .....	28
13.2.7. Extraction Time (Within 3 Second Variance) .....	28
13.3. Technical Skills Milk Beverage – Part III .....	29
13.3.1. Empty/Clean Pitcher at Start.....	29
13.3.2. Purges the Steam Wand Before Steaming .....	29
13.3.3. Cleans the Steam Wand After Steaming .....	29
13.3.4. Purges the Steam Wand After Steaming .....	29
13.3.5. Acceptable Milk Waste at End .....	29
13.4. Technical Skills Signature Beverage – Part IV .....	29
13.5. Technical – Part V .....	29
13.5.1 Station Management/Clean Working Area at End .....	29
13.5.2 Clean Portafilter Spouts/Avoided Placing Spouts in Dosing Chamber .....	30
13.5.3 General Hygiene Throughout Presentation .....	31
13.5.4 Proper Usage of Cloths .....	31
<b>14. Sensory Evaluation Procedure</b> .....	<b>31</b>
14.1 Espresso Evaluation – Part I .....	31
14.1.1 Crema.....	32
14.1.2 Accuracy of Taste Descriptors .....	32

14.1.3 Accuracy of Tactile Descriptors.....	32
14.1.4 Taste Experience .....	32
14.1.5 Tactile Experience.....	33
14.2 Milk Beverage Evaluation – Part II.....	33
14.2.1 Visual Appeal .....	34
14.2.2 Accuracy of Taste Descriptors .....	34
14.2.3 Taste Experience .....	34
14.3 Signature Beverage Evaluation – Part III.....	35
14.3.1 Accuracy of Taste Descriptors .....	35
14.3.2 Well explained, Introduced, and Prepared.....	35
14.3.3 Taste Experience .....	35
14.4 Barista Evaluation – Part IV.....	36
14.4.1 Attention to Details/All Accessories Available.....	36
14.4.2 Presentation .....	36
14.4.3 Coffee Knowledge & proper use of equipment and space.....	36
14.5 Judges’ Total Impression – Part V .....	37
<i>15.Appeals at the Viet Nam National Barista Championship.....</i>	<i>37</i>
15.1. Appeals .....	37

# **1. Conditions of Participation**

## **1.1 Organization**

The Vietnam National Barista Championship (VNBC) is a competition open to qualified Barista Vietnam organized by Exporum Vietnam Company Limited, sanctioned by World Coffee Events (WCE).

## **1.2 Rights**

All property related to the Vietnam National Barista Championship, including the contents of the Official Rules and Regulations and the competition's format, are the property of Exporum Vietnam Co., Ltd. This document may not be used or modified without prior approval from Exporum Vietnam Co., Ltd.

## **1.3 Conditions of Participation**

### **1.3.1 Age requirement**

Competitors must be at least 18 years of age at the time of competing in any World Coffee Events (WCE) sanctioned event

### **1.3.2 Nationality**

Competitors must hold a valid passport from the country he or she represents or documentation substantiating 24 months of residency, employment or scholastic enrolment, some portion of which must have been within 12 months preceding the qualifying national competition.. A VNBC Competition Year is defined as the time period between the completion of one year's VNBC Event and the completion of the next year's VNBC Event.

### **1.3.3 Multiple Passports**

In case of multiple passports, the contestant must choose one country and qualify through this respective sanctioned national championship.

### **1.3.4 Expenses**

Licensed National Bodies are required to pay their National Champion's reasonable travel and accommodations expenses to, from, and for the duration of the VNBC. All other expenses not

explicitly listed above are the sole responsibility of the competitor. VNBC shall not be liable for any competitor expenses under any circumstance.

## **1.4 Conflicts of Interest**

### **1.4.1 Judging**

VNBC judges must not coach and judge at a VNBC event. If a registered judge has acted as a coach for any competitor (either as the primary coach, supporting coach, or consultant) they must declare that conflict of interest prior to the event and during calibration. Failure to disclose a conflict of interest may result in the disqualification of the competitor. If a judge has coached a competitor in any capacity prior to the VNBC in that competition year no communication, consultation, or judging can take place in any form with that competitor for the duration of the competition. Failure to comply during the event will result in the disqualification of the competitor and the judge's removal from judging this competition.

Competitors may not select or endorse judges within their Competitor may not select or endorse judges within their National Competition

In any given year, coordinators or individuals who are involved in the management of their National Competition should notVN compete. A year is considered to begin from the time the National Competition starts planning their event. If an individual would like to submit an exception to this rule, they must declare their position via email to VNBC outlining their areas of involvement.

### **1.4.2 Calibration Barista**

- A. Baristas who participate in judge calibrations as a calibration barista may not compete in that year's VNBC competition. VNBC encourages any potential conflicts of interest to be declared at the soonest opportunity, certainly prior to the commencement of any competition by competitor, judge and/ or event organizer. This applies to both VNBC as well as the National Competition. Questions regarding conflicts of interest, or clarification of the above policy should be directed to [info@cafeshow.com.vn](mailto:info@cafeshow.com.vn) .
- B. A competitor is allowed to be a calibration barista if they are not competing in that same competition year, for that championship. Additionally, a competitor is allowed to be a

calibration barista at the World Championships in the same competition year if they have failed to qualify for the World Championships at their sanctioned Competition Body championships.

### **1.5 Other Conflicts of Interest**

VNBC encourages any potential conflicts of interest to be declared at the soonest opportunity, certainly prior to the commencement of any competition by competitor, judge and/or event organizer.

Failure to declare a potential conflict in advance of a sanctioned event could result in disqualification from events for an individual, or VNBC removing endorsement for an event and its results that do not follow these guidelines. Questions regarding conflicts of interest, or clarification of the above policy should be directed to [info@cafeshow.com.vn](mailto:info@cafeshow.com.vn) .

### **1.6 Enforcement of rules and decisions**

The VNBC will employ these Rules & Regulations throughout the competition. If a competitor violates one or more of these Rules & Regulations, they may be automatically disqualified from the competition, except when the Rules designate a specific enforcement or consequence. If a judge or competition organizer causes the violation of one or more of these Rules, a competitor may submit an appeal, according to the process detailed in the “Appeals at the World Barista Championship” or “Appeals at a Competition Body Event” sections.

### **1.7 Health & Safety Clause**

All Rules and Regulations are subject to change based on local and venue health and safety requirements or guidelines. World Coffee Events will share any Rules and Regulations changes via email ahead of the competition. These changes may include, but are not limited to changes to table sizes or layouts; material of provided vessels or cups; limits on coaches or helpers in the competitor preparation and practice rooms; mask or glove mandates; schedule changes for sanitization; etc.



## **1.8 Application**

### **1.8.1 Competitor Registration Form**

Competitors must complete the VNBC Competitor Registration Form online at [www.cafeshow.com.vn](http://www.cafeshow.com.vn). This form includes a space to upload a scanned copy of the required valid passport or other accepted credentials (as described in Section “Nationality”). Approved VNBC Champions will receive confirmation by email in approximately 2 weeks after receipt of all required registration documentation.

### **1.8.2 Competitor questions**

All competitors are personally responsible for reading and understanding current VNBC Rules & Regulations and scoresheets, without exception. All VNBC documents are available at [cafeshow.com.vn](http://cafeshow.com.vn). Competitors are encouraged to ask questions prior to arriving at the VNBC. If any competitor is unclear as to the intent of any of the rules and regulations it is their responsibility to clarify that position with the Rules and Regulations Committee prior to the VNBC by contacting [info@cafeshow.com.vn](mailto:info@cafeshow.com.vn). Competitors will also have the opportunity to ask questions during the official Competitors Meeting held prior to the start of the competition.

### **1.8.3 Terms & Conditions**

Competitors and the Vietnam National Barista Championship are visible spokespeople of the Vietnam National Barista Championship event and role models of the specialty coffee industry, and as such must:

Permit Exporum Vietnam Co., Ltd, its stakeholders, agents, and representatives to use the competitor’s name, image or likeness in any format without charge for any business purpose, including but not limited to marketing promotion.

## **2. The Competition**

### **2.1 Summary**

A. The VNBC has 3 types of evaluation judges: sensory, technical, and head.

i. Round One of the Viet Nam National Barista Championship will be run with 4 sensory judges, 1 technical judge, and 1 head judge. Non-scoring shadow judges may be present on stage.

ii. The Final Rounds of the Viet Nam National Barista Championship will be run with 4 sensory judges and 1 head judge. Non-scoring shadow judges may be present on stage. In the absence of a technical judge, the head judge will evaluate the Station Management and cleanliness at the end of the performance/competition time.

B. Competitors will serve 1 beverage from all 3 categories of drinks (espresso, milk beverage, signature beverage) to each of the 4 sensory judges, for a total of 12 drinks, during a period of 15 minutes.

C. The competitor decides the order in which the drink categories are served; however, any category of drinks must be completed (e.g., all 4 single espressos are served) before a competitor may serve another category of drinks, otherwise they will be disqualified. Preparation and service of signature beverage elements are allowed at any time during the competition time.

D. Within each category (espresso, milk beverage, and signature beverage), drinks may be served in any combination to judges (e.g., 1 at a time, 2 at a time, or all 4 simultaneously). Sensory judges will begin evaluating their drink as soon as it is served, unless otherwise instructed by the competitor.

E. All 4 drinks within each category must be prepared using the same coffee; however, the coffee used may change between categories. The 4 drinks of each category must contain the same ingredients and follow the same recipe as each other, which includes temperature on the group head. Deliberately preparing and serving varied drinks within a category will result in a score of 0 in Taste Experience for those drinks that deviate in recipe from the beverage that is served first.

F. Competitors may produce as many drinks as they choose during the competition; however, only drinks served to the sensory judges will be evaluated.

G. Food may be served but will not be consumed during any course.

H. Head judges cannot be served. Nothing consumable (e.g., water, beverages, etc.) should be served or provided for the head judge.

### **3. Beverage Definitions**

#### **3.1 Espresso**

A. Espresso is a 1 fl. oz. beverage (30mL +/- 5mL) made from ground coffee, poured from 1 side of a double portafilter in 1 continuous extraction.

B. Coffee is the accumulation of roasted product of the seed of the fruit of a plant of the genus *Coffea*.

C. Coffee may not have any additives, flavorings, colorings, perfumes, aromatic substances, liquids, powders, etc. of any kind added at any point between the time the coffee is picked (as cherry) to when it is extracted into beverage. Substances utilized during growing, cultivation, and primary processing of the coffee are permitted (fertilizers, etc.).

D. Whole bean coffee may be a blend, single-region, single-country, single-farm, etc.

E. All judges must be served a full espresso. If the shot does not comply with the espresso definition, then taste and/or tactile scores will reflect the resulting sensory experience. Espresso may be prepared with various amounts of coffee.

F. Espresso will be brewed on the sponsored machine with brewing temperature set between 90.5-96 degrees Celsius (195-205 degrees Fahrenheit). Individual group heads may be set to different temperatures within this range. However, each beverage course should be served at a consistent temperature. Competition Bodies are required to use only one temperature across group heads.

G. The espresso machine brewing pressure will be set between 8.5 and 9.5 bars.

H. Extraction times between 2 pairs of espresso extractions must be within a 3.0 second variance, otherwise a “no” will be given for “Extraction time.” A 20-30 second extraction time is recommended, but not mandatory.

I. Crema should be present when espresso is served, with no break in coverage.

J. Espresso must be served in a vessel from which judges must be able to drink as required without any functional detriment to their ability to score accurately; this includes but is not exclusive to: vessel being too hot, unable to hold and drink from vessel safely, judges unable to execute espresso evaluation protocol. Espresso must be served to the judges with an appropriate spoon, napkin, and unflavored water, otherwise the competitor will receive a reduced score in "Attention to detail".

K. Nothing other than ground coffee and water may be placed in the portafilters, otherwise the espresso will receive 0 points on all scores available on the technical and sensory scoresheets in the espresso category.

### **3.2 Milk Beverage**

A. A milk beverage is a combination of 1 single shot of espresso (per the definition of espresso in the “Espresso” section) and steamed milk, which should produce a harmonious balance of rich, sweet milk and espresso.

B. All commercially available unflavored milks can be used. Plain (sweetened or unsweetened) plant-based milks and animal milks can be used. No human milk will be accepted, or a competitor will receive zero in that category.

C. Combining and blending commercially available milks is allowed, provided all milks are commercially available and prepared as directed, if required (e.g., commercially available milk powders may be used, if prepared as directed on the package). Outside of combining milks, no additions may be made to milk, regardless of the type of milk chosen. Competitors can remove elements from commercially available milks (e.g., through freeze-distillation) provided that no ingredients or additives are used in the process of distillation.

D. Milk beverages may be served with latte art or with a central circle of white milk. Latte art expression may take any pattern the competitor chooses.

E. Milk beverages must be served in a vessel from which judges must be able to drink as required without any functional detriment to their ability to score accurately; this includes but is not exclusive to vessel being too hot, unable to hold and drink from vessel safely. If there is a functional detriment to a judges’ ability to score, the “Attention to Details” score will be impacted.

F. No additional ingredients or toppings, including but not limited to sugar, spices, or powdered flavorings will be allowed. This also applies to ingredients that are already present in milks, as they are available. No additions may be made. If added, the competitor will receive 0 points in the “Taste Experience” category.

G. Milk Beverages must be served to the judges with a napkin and unflavored water, otherwise the competitor will receive a reduced score in “Attention to detail.”

H. Nothing other than ground coffee and water may be placed in the portafilters, otherwise the milk beverage will receive 0 points on all scores available on the technical and sensory scoresheets

in the milk beverage category.

### **3.2 Signature Beverage**

A. A signature beverage demonstrates a competitor's creativity and skill to create an appealing and individual espresso-focused beverage.

B. The signature beverage should be a liquid beverage; the judges must be able to drink it.

C. Each of the 4 signature beverages must contain a minimum of 1 espresso shot (per the definition of espresso in the "Espresso" section) otherwise the competitor will receive a score of 0 points for "Taste Experience" on the sensory scoresheets in the signature beverage category for that corresponding beverage.

D. Espresso used in the signature beverage must be prepared during the competitor's performance time, otherwise the signature beverage will receive a score of 0 for "Taste Experience" on the sensory scoresheets in the signature beverage category.

E. The flavor of the espresso must be present in the signature beverage, producing a balanced drink with the other ingredients.

F. The signature beverage may be served at any consumable temperature.

G. Any ingredients may be used in the signature beverage preparation except alcohol, alcohol extracts or by-products, or controlled or illegal substances. If these substances are found in the beverage, competitors will receive 0 points in all categories available on the sensory scoresheets in the signature beverage category.

H. All ingredients must be disclosed upon request. Competitors must bring the original packaging of all ingredients used in their signature beverage for inspection by judges to verify ingredients. If the competitor does not provide original packaging when asked, the signature beverage will receive 0 points in all categories available on the sensory scoresheets in the signature beverage category.

I. Signature beverage ingredients should be prepared and assembled on-site during the competition time. The preparation of a signature beverage is captured in the "Well explained, introduced, and prepared" category on the sensory scoresheet. Preparation in advance of the competition time is necessary for certain ingredients (e.g., a 24-hour infusion) and is accepted.

J. Nothing other than ground coffee and water may be placed in the portafilters, otherwise the signature beverage will receive 0 points in all categories available on the technical and sensory scoresheets in the signature beverage category.

## 4. Competition Procedure

### 4.1. Summary

- A. The competition space will consist of a stage with at least 3 competition stations, numbered sequentially (e.g., 1, 2, 3, etc.).
- B. Each competitor will be assigned a start time and station number.
- C. Each competitor will be given 37 minutes at their assigned station, made up of the following segments:
  - i. 15 minutes Preparation Time
  - ii. 15 minutes Competition/Performance Time
  - iii. 7 minutes Clean-Up Time.
- D. The competitor will be in the competition square for Preparation Time, Performance Time, and Clean-Up Time.
- E. A full schedule of competition flow will be made available for competitors 2 weeks prior to the event.
- F. The competition will consist of 2 competition rounds: Round One (all competitors), and Final round (6 competitors).
- G. The VNBC may, at its discretion, schedule more than 1 competition round in a single day (e.g., Semi-Final and Final may be held on the same day). The VNBC may, at its discretion, schedule overlapping performances in Round One.
- H. At the end of Round One, the competitors with the 6 highest scores will advance to the Final round. The competitor's scores from each round will not carry over to the next round. Competitors will not receive their scoresheets for review or receive their scores until they have finished advancing in the competition.
- I. At the conclusion of Round One, there will be a ceremony where the following will be announced: the Top 6 Finalists. After Finals there will be an awards ceremony where finalists will be awarded sixth through first place.
- J. All ingredients and equipment are subject to evaluation by a backstage judge at any round. Carts will be examined prior to semi-finals and finals by a Judge, before rolling onto stage. The Judge may require verification of any and all ingredients or equipment on the cart. This may include sampling. Items found in violation of rules will not be allowed onstage.

## **4.2 Overview of the Competition Area**

### **4.2.1 Station Placement**

A. VNBC will supply a full list with measurements of the furniture available for competitor use as soon as possible. The furniture will include an approximately 2.5L x 0.9W x 0.9H (m) espresso machine table, and 2 presentation tables approximately 2.4L x 0.75W x 1.0H (m) for preparation and/or service.

Please note: all table dimensions are approximate and might vary slightly onsite.

B. All presentation tables must be at least 0.3m (12 inches) from the edge of the square and the espresso machine table cannot be moved.

## **5. Machinery, Accessories & Raw Materials**

### **5.1 Espresso Machine**

Competitors may only use the espresso machine supplied for the VNBC by the official VNBC espresso machine sponsor. No other espresso machines may be used, or present, on stage.

The VNBC-provided espresso machine has a fixed technical configuration for the pump pressure (between 8.5 and 9.5 bars) and cannot be altered by the competitors. The machine's brewing temperature can be set at any temperature between 90.5-96 degrees Celsius (195-205 degrees Fahrenheit). Individual group head temperatures may be selected. A competitor's temperature request must be given during the Competitor's Orientation Meeting and will be set and verified by a technician from the sponsored espresso machine sponsor. An updated temperature setting request may be made by the competitor to the VNBC stage management staff after concluding their practice time. If no temperature is requested, the machine will be set at a midpoint between 90.5-96 degrees Celsius (195-205 degrees Fahrenheit).

#### **5.1.1 No Liquids or Ingredients on Machine**

No liquids or ingredients of any kind may be placed or poured on top of the espresso machine (e.g., no water in cups, no pouring or mixing liquids or ingredients, no warming ingredients). If a competitor places or pours liquid or ingredients on top of the machine, they will receive 0 points for the Station Management category.

#### **5.1.2 Disqualification**

Competitors may not change, adjust, or replace any element, setting, or component of the espresso machine or provided sponsor grinder(s) except for requesting the change of temperature setting as allowed by the rules. Any changes or adjustments made may be grounds for disqualification (e.g., portafilters, filter baskets, pressure, steam wand tips, burrs, etc.). Any damage to the competition equipment due to misuse or abuse is grounds for disqualification.

## **5.2 Grinder**

VNBC Competitors must use the grinder sponsored by the official VNBC grinder sponsor to prepare the espresso for each course in their competition routine. Provided grinders are only to be used on-site. The grinders have a fixed technical configuration including the hopper and cannot be opened or subjected to any functional modifications by the competitors. Competitors may adjust the grind particle size and dose from the external controls. The provided grinders will be calibrated to the same specifications for each competitor. The use of a competitor's own grinder is allowed, as long as the grinder model is identical to the acceptable official grinder model. Not following these rules is grounds for disqualification.

Competitors may not use more than 2 grinders total for espresso preparation during their performance, otherwise the competitor will receive 0 points in Station Management.

## **5.3 Additional Equipment**

### **5.3.1 Electrical Equipment**

In addition to the grinder(s) competitors may use up to 2 additional pieces of electrical equipment during their performance. Competitors must notify the VNBC event organizer prior to arriving at the VNBC of any electrical equipment they are bringing (e.g., hot plate, hand mixer, etc.), otherwise the competitor is at risk of their equipment not being allowed in their performance. Competitors are responsible for ensuring their electrical equipment can operate in the country where the VNBC is held and for any adapters or converters necessary for operation of the equipment. VNBC will not provide electrical adapters, converters, or extension cords.

### **5.3.2 Other Powered Equipment**

Competitors may bring as many battery-powered items as they would like, except items that are provided as sponsored equipment by VNBC. However, competitors are responsible for ensuring their equipment operates properly.



## **5.4 Provided Equipment & Supplies**

Each competitor station will be equipped with the following: Espresso Machine, Grinders, 1 Knock Box, Milk (details available in advance of the competition), Trash Can, 1 Waiter's Cart (for use during preparation and clean-up time), and Tables as outlined in the "Overview of the Competition Area" section.

## **5.5 Recommended Equipment & Supplies**

Competitors are required to bring all additional necessary supplies for their presentation; otherwise, the competitor is at risk of not having enough equipment to complete their presentation. Competitors should make allowances for breakage during travel and/or during the competition. Competitors are responsible for and in charge of their own equipment and accessories while at the competition. VNBC, volunteers, and event staff are not responsible for the safety of items left in the competitors' preparation room or competition area.

Competitors should notify VNBC of all additional equipment to ensure it is allowed. If a competitor would like to check if their equipment is allowed in advance of the competition, they may email [info@cafeshow.com.vn](mailto:info@cafeshow.com.vn). The competitor is obligated to provide all relevant information, which includes the make/model and a picture of the equipment. However, determinations on equipment allowance may be revised if additional relevant information is discovered onsite that was not previously disclosed or differs from provided details.

The list of supplies the competitor may bring includes the following:

- Coffee (for practice and the competition)
- Additional electrical equipment (maximum two items)
- Additional battery-operated equipment (as long as not in violation of any other stated restrictions)
- Tamper
- Shot glasses
- Steaming pitchers
- Milk (option to use VNBC-provided milks)
- Cups and saucers as needed

- Spoons
- Any specific utensils required
- All equipment/accessories required for the Signature Beverage
- Napkins
- Water glasses (for 4 sensory judges)
- Water (for 4 sensory judges)
- Bar towels/clean cloths (for practice and the competition)
- Cleaning supplies (counter brush, grinder brush, etc.)
- Tray(s) (for serving drinks to the judges)
- All accessories for judges' presentation table
- Waiter's cart (option to use VNBC-provided cart)

## **6. Competitor Instructions Prior to Preparation Time**

### **6.1. Competitors' Orientation Meeting**

Prior to the start of the VNBC Event, a Competitor Orientation Meeting will take place, either online or in person. This meeting is mandatory for all competitors. During this meeting, the VNBC stage manager and presiding head judges will make announcements, explain the competition flow, review the competition schedule, share images of the stage and backstage areas. This will be an opportunity for competitors to ask questions and/or voice concerns to the VNBC Stage Manager and/or presiding head judges. After the meeting, the competitor will receive a form indicating their chosen equipment placement, and their temperature request. This form must be returned to VNBC. If a competitor has not made advance plans with the VNBC event organizer and does not attend the online orientation meeting, they are subject to disqualification by the presiding head judges.

### **6.2. Preparation Practice Room**

There will be a staging area designated as the competitors' preparation/practice room. The table layout cannot be altered in the preparation/practice room. This area will be reserved for the

competitors, coaches, volunteers, and any VNBC officials. Judges, press/media, competitor's family members, and supporters may not be present in this area without consent from the VNBC event organizers. VNBC preparation/practice room access will be restricted to the competitor, 1 coach, and 1 helper/interpreter, unless otherwise communicated by the stage manager. Competitors that violate backstage rules after being warned once by a stage manager or staff may be disqualified. Competitors will be able to store their equipment, accessories, ingredients, etc. in this room at their own risk. Refrigerators and freezers will be provided for any ingredients that need to stay cold or frozen. This room will also include a dishwashing station for competitors to use to wash glass and barware. Competitors are responsible for keeping track of and cleaning their own dishes and glassware. Runners and event staff are not responsible for breakage or loss of dishes or competitor items. There will be no power provided to competitors in the backstage area. Competitors cannot plug equipment into any sockets found in the backstage area. Any equipment found to be plugged in outside of the competitors practice, preparation, and stage time will be removed.

### **6.3. Practice Time**

The preparation/practice room will have at least 3 three-group espresso machines and grinders identical to the competition equipment on stage. Each competitor may have 1 hour of scheduled practice time. Practice times will be scheduled based on competition time (i.e., the first scheduled competitors will have the earliest scheduled practice times). Competitors will be emailed a practice schedule prior to the VNBC Event. The VNBC does not guarantee access to practice space outside of assigned practice time. If unforeseen events prevent the competitor from attending their scheduled practice time it is the competitor's responsibility to contact the event manager or stage manager as soon as possible.

### **6.4. Competition Music**

Competitors may bring their own music for the Final rounds of competition. The delivery method(s) will be communicated to competitors ahead of the competition. Music may not contain profanity, otherwise the competitor's score on "Presentation: professionalism" may be penalized on all sensory scoresheets. It is the competitor's responsibility to give the VNBC Stage Manager or Audio-Visual staff their music prior to the start of the competition. It is also the competitor's

responsibility to retrieve the music from the VNBC Stage Manager or Audio-Visual staff after the competition. Media that are not retrieved will be discarded after the competition.

Online performances will be streamed with rights-free music.

## **6.5. Be on Time**

Competitors should be in the preparation/practice room a minimum of 60 minutes prior to their scheduled 15 minutes of Preparation Time. Any competitor who is not standing-by and ready to begin immediately at the start of their 15 minutes of Preparation Time may be disqualified.

## **6.6. Table Setup**

A head runner will be responsible for ensuring each competitor's station is set as the competitor has requested prior to their preparation time (i.e., placement of the grinder(s), electrical equipment, and table layout). The competitor must be present for their Table Set Time. After the head runner has set up the station, the competitor is responsible to re-adjust it, if needed, within the Preparation Time. For details on the 7-minute Table Set Time, see the "Summary" section.

### **6.6.1 Grinder and Additional Electrical Equipment**

If a competitor has brought additional electrical equipment or if a competitor plans to use the provided grinders, the competitor needs to inform the VNBC Stage Manager prior to the start of competition. If the competitor would like to help the head runner take their additional electrical equipment to the station, this will be allowed; however, once the item(s) is in place and plugged in, the competitor will not be allowed to touch the item(s) and must leave the stage immediately. Please note: no coffee beans may be placed in the hopper whether attached to the grinder or being brought out separately, until the competitor's preparation time has begun.

## **6.7. Supporters/Assistants Not Allowed on Stage**

Only the competitor, their designated interpreter, and VNBC-authorized personnel are allowed on stage during the allotted Preparation, Performance and Clean-up times. Failure to comply may result in disqualification.

## **6.8. Interpreter**

Competitors may bring their own interpreter at their sole expense. When speaking to the competitor the interpreter is only allowed to translate what the emcee, head judge, stage manager, or head runner has said. When a competitor speaks, the interpreter is only allowed to translate exactly what the competitor has said. No additional competition time will be allotted with the use of an interpreter. The competitor is judged based on the translation of the competitor, not based on the competitor's spoken words. It is the competitor and coach's responsibility to read the interpreters best practice document that is provided by VNBC event organizer or available from [worldbaristachampionship.org](http://worldbaristachampionship.org).

## **6.9. Wheel Supplies on Stage**

A waiter's cart will be provided for the competitors to transport their items to and from the competition area. Prior to the competitor's preparation time, they will load the cart with the supplies and glassware needed for competition. Each competitor will be assigned a station runner who will assist the competitor as they wheel the waiter's cart from the preparation area to their assigned station. Only the assigned station runner will be allowed to assist the competitor on stage with the cart. Once onstage, the assigned station runner will ask the competitor if the station is set to their specifications; if the competitor says "yes" the station runner will leave the stage; if the competitor says "no" the competitor will say what additional changes need to be made. The station runner and the competitor are allowed to make these adjustments together per the competitor's request. Once the station set up meets the competitor's approval the station runner will introduce the competitor to the preparation timer and leave the stage.

## **7. Preparation Time**

### **7.1. Begin Preparation Time**

Each competitor will have 15 minutes of preparation time. Competition and preparation timekeepers are optional at the discretion of the Stage Manager provided that 1 independent method of timekeeping is available. Throughout the Rules and Regulations, the instructions for the competition and preparation timekeepers only apply if they are being utilized by the Stage Manager. Once the competitor has arrived at their assigned station and agreed that the station is

set to their specifications, the official preparation timekeeper will ask the competitor if they are ready to begin. The competitor must press the start button on the remote control attached to the clock to begin their 15 minutes of preparation time before touching anything at their station. The designated timekeeper will begin a stopwatch the moment the competitor raises their hand and calls “time”. If competitor’s preparation time is ready to begin and the competitor is not ready, their time may be started at the discretion of Stage Manager. Competitors are responsible for ensuring that they are ready prior to the start of their preparation time.

## **7.2. Cart**

Competitors are responsible for the loading and unloading of supplies on the provided waiter’s cart. The preparation timekeeper will remove the cart off stage at the end of the competitor’s preparation time. The waiter’s cart is not allowed on stage during the performance. Please note that if items are left on the cart after the competitor’s preparation time has concluded, the competitor may not retrieve those items until their performance is underway (See “Forgotten Accessories” section).

## **7.3. Judges’ Presentation Table**

The judges’ presentation table can be set during the competitor’s preparation time, including the serving of water. If a competitor does not wish to pre-set the judges’ presentation table during their preparation, they can set the table at the start of their competition/performance time.

## **7.4. Practice Shots**

Competitors are allowed and encouraged to pull practice shots during their preparation time. “Pucks” (also known as “cakes”) may remain in the portafilters at the start of the competitor’s competition time. Portafilters do not need to be engaged in the machine at the start of competition time.

## **7.5. Pre-Heated Cups**

Cups can be preheated during the competitor’s preparation time. However, no water may be present in cups at the start of the competitor’s competition time. Liquids or ingredients must not be placed on top of the machine otherwise 0 points will be awarded in “Station management.”

## **7.6. End of Preparation Time**

Competitors may not exceed their allotted 15 minutes of preparation time. The timekeeper will give the competitor a 10-minute, 5-minute, 3-minute, 1-minute, and 30-second warning during their 15 minutes of preparation time. At 15 minutes, the official preparation timekeeper will indicate that time has expired and ask the competitor to step away from the station. Any competitor who fails to cease preparation within 15 minutes will be subject to penalties as shown in the “Time Penalties” section below.

## **8. Competition Time**

### **8.1. Microphone and Master of Ceremonies**

Competitors are required to wear a wireless microphone during their performances; however, the microphone will only be on during the performance time. In the Preliminary Rounds and Final rounds, the Master of Ceremonies (emcee) will introduce the competitor to the audience.

### **8.2. Begin Competition Time**

A. The Master of Ceremonies will ask the competitor if they are ready to begin. Before introducing themselves to the judges, the competitor must start the official clock by pressing the button located on the remote control or by using a method instructed by the Stage Manager. The designated timekeeper will begin a stopwatch the moment the competitor starts the official clock timer, to begin their 15 minutes of competition/performance time.

B. Tracking time elapsed during the 15-minute competition/performance time is the responsibility of the competitor, though they may ask for a time check at any point. The competition timekeeper will give the competitor a 10-minute, 5-minute, 3-minute, 1-minute, and 30-second warning during their 15 minutes of competition time. The timekeeper is required to vocalize these warnings in real-time and may interrupt a competitor while they are speaking.

C. If the clock malfunctions for any reason, competitors may not stop their performance. In the case that the clock has malfunctioned, the timekeeper’s time is the official time for the competition. The competitor will receive the same warnings noted above.

### **8.3. Competitor Introduction**

At the start of the competitor's performance, they will introduce themselves to the 4 sensory judges and the head judge. The 4 sensory judges and head judge will be behind the judges' presentation table. The technical judge will stand towards 1 side of the station or behind the station and will take reasonable care to not interfere with the competitor. Shadow judges may be present on stage. Shadow judges will not inhibit the competitor or stand in the judges' way; they should be positioned behind sensory judges or at the end of the Judges table. Shadow judges will not score a presentation.

### **8.4. Serve Required Beverages**

A. All drinks must be served at the judges' presentation table(s). Drinks not served at the judges' presentation table(s) will receive a score of 0 in Taste Experience and Accuracy of Flavor Descriptors (where applicable).

B. Competitors are required to serve and/or provide unflavored water to the 4 sensory judges for each beverage course. Competitors can serve unflavored water to the judges at the start of the performance time or when the first set of drinks are served. Water glasses should be filled as needed throughout the presentation. Shadow judges are not mandatory.

### **8.5. Runners Clear the Served Drinks**

After each set of drinks has been served to and evaluated by the judges, a runner will clear the drinks from the judges' presentation table at the direction of the head judge. Runners will remove cups, saucers and spoons used in the previous beverage course. If a competitor has special instructions for the runner, they will need to explain these instructions to the runner, head judge, and the VNBC stage manager before the start of their competition time, otherwise the standard of cups, saucers and spoons will be removed. If instructions were not given to the head judge and the VNBC stage manager and if the wares the competitor wants onstage were removed by the runner, retrieval of the wares is allowed in accordance with 9.2 Forgotten Accessories. The runner will make every reasonable effort to avoid impeding the competitor, but it is the competitor's responsibility to navigate their station successfully.



## **8.6. Station Perimeters**

Competitors may only utilize the work area provided by the VNBC: the machine table and presentation tables. The introduction of any other furniture and/or equipment that is placed directly on or over the competition area floor (e.g., a stand, table, dumbwaiter, bench, etc.) will result in automatic disqualification. Competitors may not utilize any space under any competition tables for storage, otherwise the competitor will receive 0 points in the “Station management/Clean working area at end” section. The only allowed exceptions to the rule are a free-standing knock box; and steps or platforms as necessary for baristas to fully access the espresso machine & presentation tables. These allowed additions must be provided by the competitor and are the sole responsibility of the competitor.

## **8.7. End Competition Time**

A. Competition time will be stopped when a competitor raises their hand and says “time”. It is the competitor’s responsibility to call “time” clearly to allow the time to be recorded accurately. Only the time recorded by the head judge or official timekeeper will be used for scoring purposes.

B. The competitor may choose to end their performance at any time. For example, competitors can stop the clock once their final drink is placed on the presentation table to be served to the judges or may choose to go back to their station to clean before stopping the clock.

C. Competitors are allowed up to 15 minutes for completion of their performance without penalty. There is no penalty or additional incentive to complete a performance in less than 15 minutes.

## **8.8. Communication After the Competition Time**

Competitors may not talk to the judges once their performance has ended. Any communication provided to judges after the completion of a presentation will not be considered for scoring evaluation.

Competitors may continue to talk to the Master of Ceremonies after the competition time has ended; however, the judges will not consider conversation or information given after the competition time.

## **8.9. Time Penalties**

- A. If the competitor has not finished their preparation or presentation during the allotted 15- minute period, they are allowed to proceed until the preparation or presentation is completed.
- B. A point shall be deducted for every second over 15 minutes from the competitor’s total score up to a maximum penalty of 60 points (1 minute).
- C. Any competitor whose preparation or performance period exceeds 16 minutes will be disqualified.

## **8.10. Coaching**

Instructions or ‘coaching’ may not be provided to a competitor during the time of their competition under penalty of disqualification. The VNBC encourages audience participation and enthusiastic fan support that does not interfere with competition. Coaches, supporters, friends, or family members are not allowed on stage while the competition is in progress, otherwise the competitor is subject to disqualification by the presiding head judge.

## **9. Technical Issues**

- A. A competitor may raise their hand and declare a “technical time out” in the event that they believe there is a technical problem with any of the following VNBC-provided equipment:
  - i. The espresso machine (including power, steam pressure, control system malfunction, lack of water or drain malfunction)
  - ii. The grinder
  - iii. The audio-visual equipment (such as the competitor’s music or microphone)
- B. Preparation or competition time will be paused by the stage manager (during preparation time) or by the head judge (during competition time). The official timekeeper will make note of time when “technical time out” is called. It is the competitor’s responsibility to ensure the timekeeper is aware of the “technical time out” being called.

C. If the stage manager/head judge agrees there is a technical problem that can be easily resolved, they will decide the appropriate amount of time for the competitor to be credited. Once the technician has fixed the problem, the competitor's time will resume.

D. If the technical problem cannot be solved in a timely manner, the stage manager/head judge will make the decision whether or not the competitor should wait to continue their performance or stop the performance and start again at a reallocated time.

E. If a competitor must stop their competition time, the competitor along with the head judge and stage manager will reschedule the competitor to compete in full again later.

F. If it is determined that the technical issue is due to competitor error or the competitor's personal equipment, the head judge may determine that no additional time will be given to the competitor, and the preparation or competition time will resume without time being credited.

G. No time credit will be issued for technical issues caused by improper use; therefore, it is the responsibility of all competitors to understand and follow the correct use of all competition equipment.

H. A technical time out for inconsistency or variation between group heads requiring adjustment may only be declared during preparation time

## **9.1. Obstructions**

A. If any individual, such as volunteers, judges, audience members, or photographers are of an obvious hindrance to a competitor, then the competitor will be given additional time at the discretion of the head judge.

B. If the judges' presentation table has not been cleared within a reasonable amount of time after each set of drinks has been served, then the competitor will be credited time for the delay this error has caused at the discretion of the head judge.

## **9.2. Forgotten Accessories**

A. If a competitor has forgotten any of their equipment and/or accessories during their preparation time, the competitor may exit the stage to retrieve the missing items; however, their preparation time will not be paused.

B. If a competitor has forgotten any of their equipment and/or accessories during their competition time, they must inform the head judge that they have forgotten an item(s) offstage and then retrieve the missing item(s) themselves. The competition time will not be paused.

C. Nothing may be delivered by the runners, supporters, team members, or the audience, otherwise the competitor is subject to disqualification by the presiding head judge.

## **10. Clean-up Time**

Once a competitor has completed their performance, they should begin cleaning up the station. A station runner will bring the waiters cart back out on stage for the competitor to load their supplies on. If a competitor brought their own electrical equipment, the station runner can help the competitor remove these items from the station. Competitors are expected to remove all their personal equipment and supplies and thoroughly wipe down their station. The judges do not evaluate the clean-up time.

## **11. Post Competition**

### **11.1. Scorekeeping**

#### **11.1.1. VNBC Official Scorekeeping**

The VNBC official scorekeepers are responsible for adding all scores and for keeping all scores confidential.

#### **11.1.2. Competitor's Total Score**

In Preliminary Round, the competitor's total score will be tallied by adding the sum of the technical scoresheet and all 4 sensory scoresheets, then deducting any time penalty. Please note the headjudge scoresheet does not count towards the competitor's total score in Preliminary Round.

In the Final Rounds, the competitor's total score will be tallied by adding the sum of the 4 sensory scoresheets, the Station Management and Clean Working Area at End scores from the Head Judge scoresheet, then deducting any time penalty.

#### **11.1.3. Tie Scores**

If there is a tie between 2 or more competitors, the official scorekeepers will total all the involved competitor's sensory espresso scores (Part I from all 4 sensory scoresheets). The competitor with the highest sensory espresso score will win the tie and place above any other competitor with the same total competition score. If the tied competitors have the same sensory

espresso score, then the higher placement will be awarded to the competitor with the higher total sensory milk beverage score (Part II from all four sensory scoresheets). If the tied competitors have the same sensory espresso and milk beverage scores, then the higher placement will be awarded to the competitor with the higher “Total impression” score (Part V from all four sensory scoresheets)

#### **11.1.4. Debriefing**

Following the competition, competitors will have an opportunity to review their scoresheets with the judges online in accordance with the announced schedule. Competitors are allowed to keep their original scoresheets after the VNBC event manager scans the scoresheets. Please be aware your scoresheets may be made public after the completion of the VNBC.

## **12. Evaluation Criteria**

### **12.1. What the Judges are Looking for in a Barista Champion**

The judges are looking for a champion who:

- A. Has a mastery of technique, craft, and communication and service skills; and is passionate about the barista profession.
- B. Has a broad understanding of coffee knowledge beyond the 12 drinks being served in the competition.
- C. Prepares and serves high quality beverages.
- D. May serve as a role model and a source of inspiration for others.

### **12.2. Competition Area**

A technical judge will be present in Preliminary Round of the Vietnam National Barista Championship, and no technical judges will be present in the Final Rounds. The technical judge will evaluate the competition area for cleanliness at the beginning and end of the performance/competition time. In the absence of a technical judge, the head judge will evaluate the cleanliness at the end of the performance/competition time.

### **12.3. Evaluation Scale**

#### **12.3.1 Types of Scoring**

There are 4 types of scoring:

- Yes/No

- Numeric Scores (Accuracy): 0-3
- Numeric Scores (Impression): 0-3
- Numeric Scores (Experience): 0-6

## **12.3.2 Evaluation Scales**

### **12.3.2.1. Yes/No Score**

The competitor receives 1 point for a score of Yes on this item, and 0 points for a score of No.

### **12.3.2.2. Numeric Scores (Accuracy)**

0–None to evaluate

1–Not very accurate (acceptable/average)

2–Somewhat accurate (good/very good)

3–Very accurate (excellent/extraordinary)

Available scores range from 0 to 3. Half-points are not permissible. Judges should score as follows: A score of 0 indicates that nothing was available to score in this category (e.g., no descriptors were named). A score of 1 indicates that the elements in this category were incorrect or not very accurate (acceptable/average). A score of 2 indicates that elements in this category were somewhat accurate (good/very good). A score of 3 indicates that elements in this category were mostly or all accurate. Certain scores are weighted and multiplied by 2 or 4. Scores of 0 require the approval of the head judge.

### **12.3.2.3. Numeric Scores (Impression)**

0–None to evaluate

1–Not very (acceptable/average)

2–Somewhat (good/very good)

3 –Very (excellent/extraordinary)

Available scores range from 0 to 3. Half-points are not permissible. Judges should score as follows: A score of 0 indicates that nothing was available to score in this category. A score of 1 indicates that the elements in this category assessment system. In an effort to separate distinctly different

types of sensory analysis (descriptive and affective analysis), new types of scoring and scoring scales were created. Webinars about the new scoring scales will be available in 2023. made a low or average impression (acceptable/average). A score of 2 indicates that elements in this category made a good or mixed impression (good/very good). A score of 3 indicates that elements in this category made a high impression (excellent/extraordinary). Certain scores are weighted by 2. Scores of 0 require the approval of the head judge.

#### **12.3.2.4. Numeric Scores (Experience)**

Unacceptable = 0

Acceptable = 1

Average = 2

Good = 3

Very Good = 4

Excellent = 5

Extraordinary = 6

Available scores range from 0 to 6. Half points are permissible in the range of 1 to 6. Judges are encouraged to use the full range of scores. Low numbers indicate a poorer experience and higher indicates a better experience. Certain scores are weighted and multiplied by 2 or 4. Scores of 0 require approval of the Head Judge.

#### **12.4. Beverage Presentation**

Points will be awarded based on the visual presentation of the drinks including cups, glasses, and accessories. This includes elements such as cleanliness of cups and saucers (no spills or drips on cups), consistency of methodology, creativity, and style of presentation.

#### **12.5. Technical Skills**

Points will be awarded based on the competitor's technical knowledge and skill operating the espresso machine and grinder(s).

## **12.6. Judges Total Impression**

Points will be awarded based on, but not limited to, the judges' experience of the competitor's skills, taste of drinks, and beverage presentation.

## **13. Technical Evaluation Procedure**

A technical judge will be present in Preliminary Round of the Viet Nam National Barista Championship, and no technical judges will be present in the Final Rounds. Station Management and Clean working area at end will be captured by the head judge. The following is an explanation of the technical scoresheet.

### **13.1. Technical Scoresheet – Part 1**

#### **13.1.1 Clean working area at Start-up/ Clean cloths**

A. The cleanliness and organization of the competitor's workstation (worktable, prep table, top of machine) will be evaluated on a scale between 1 and 6. If the area is deemed messy, a 1 will be recorded.

B. Verify the competitor's ability to organize the working area in a practical and efficient way.

C. Over preparation should be marked down (e.g., milk in the pitchers, etc.)

D. A minimum of 3 clean cloths should be available when the performance time starts. The cloths must be clean and have a designated purpose (i.e., 1 for the steam wand, 1 for drying/cleaning baskets, and 1 for bar clean up. A towel on the competitor's apron/person for 1 of these uses is included in this count).

E. If there is any water in the cups on top of the espresso machine at any time, the competitor will receive a score of 0 for "Station management/Clean working area at end."

F. Competitors may have pucks (used coffee grounds) in the portafilters at the start of their competition time. This will not count against "Clean working area at start-up/Clean cloths."

### **13.2 Technical Skills Espresso – Part II**

Please note the technical skills standards are the same for all 3 beverages. The technical scoresheet is the same in Part II, III and IV.

#### **13.2.1 Flushes the Group Head**

Flushing of the group head must occur in the time after removal of the portafilter and prior to each



extraction. If the group head was flushed prior to the extraction of the served beverages, the judge will mark “Yes.”

### **13.2.2. Dry/Clean Filter Basket Before Dosing**

If the filter basket is completely dry and clean prior to the served beverages, the judge will mark “Yes.”

### **13.2.3. Acceptable Spill/Waste When Dosing/Grinding**

Spill/waste is ground coffee left unused during the competition/performance time that may be found in the espresso grinder’s dosing chamber, in the knock box, on the counter, in the trash, on the floor or elsewhere. Waste created in the process of preparing beverages that are not served to judges does not count towards a competitor’s total waste evaluation. Spill/waste of up to 5 grams of unused coffee per beverage category is considered acceptable. In order to earn a score of excellent 5 or higher, the waste must not exceed 1 gram of unused coffee per beverage category. Wasting more than 5 grams of coffee per beverage category is unacceptable and will result in 0 points. A reasonable amount of coffee purged is not included in waste. All coffee used for drinks must be ground during competitor’s 15 minutes competition time.

### **13.2.4. Consistent and Effective Dosing and Tamping**

The competitor must demonstrate a consistent method for dosing and tamping. The competitor should evenly distribute the coffee grounds, followed by levelled tamping of adequate pressure. Cultural differences are taken into consideration.

### **13.2.5. Cleans Portafilters (Before Insert)**

Cleans basket rim and side flanges of portafilter before insert into the machine. If done, the judge will mark “Yes.”

### **13.2.6. Insert and Immediate Brew**

The competitor should start the extraction immediately after inserting the portafilter into the machine without any delay. If done, the judge will mark “Yes.”

### **13.2.7. Extraction Time (Within 3 Second Variance)**

Judges will time all shots extracted and determine whether shot extraction times are within a 3.0-second variance. If the extraction time is within a 3.0-second variance of each other within each category of drinks, the judge will mark “Yes.” Extraction time begins when the competitor

activates the machine's brew cycle. Shot times for shots that are not served will not be included in this score.

### **13.3. Technical Skills Milk Beverage – Part III**

Please note the first 7 evaluation areas are the same as under the Espresso Evaluation – Technical Skills

#### **13.3.1. Empty/Clean Pitcher at Start**

The competitor should pour cold, fresh milk into a clean pitcher, which must not have been filled during the preparation time. The pitcher should be clean on both inside and on the outside.

#### **13.3.2. Purges the Steam Wand Before Steaming**

The competitor should purge the steam wand before inserting it into the milk pitcher.

#### **13.3.3. Cleans the Steam Wand After Steaming**

The steam wand should be cleaned with a dedicated steam wand towel.

#### **13.3.4. Purges the Steam Wand After Steaming**

The competitor should purge the steam wand after steaming the milk.

#### **13.3.5. Acceptable Milk Waste at End**

The pitcher should be more or less empty after the milk beverages have been prepared. Acceptable waste is no more than 90ml/3oz in total.

### **13.4. Technical Skills Signature Beverage – Part IV**

Please note the evaluation areas are the same as under the Espresso Evaluation – Technical Skills

### **13.5. Technical – Part V**

#### **13.5.1 Station Management/Clean Working Area at End**

A. Technical judge will evaluate the competitor's overall workflow and use of tools, equipment, and accessories. In the absence of a technical judge, the head judge will evaluate the Station management and cleanliness at the end of the performance/competition time.

B. The competitor should display an understanding of the correct use and operation of the espresso machine.

C. The competitor should display an understanding of the correct use and operation of the grinder – including the management of coffee in and through the grinder. Competitors should be grinding coffee for each shot or set of shots.

D. The competitor should try to achieve extraction times within a 3.0 second variance and shot volume of 25-35 ml (30 ml +/- 5 ml).

E. The technical judge will evaluate the competitor's workflow throughout the presentation, including: the organization and placement of tools, cups and accessories; the competitor's movement and flow in and around the workstation; the cleanliness and maintenance of the station (equipment, counters, towels, pitchers); the management of coffee and ingredients (milk, signature beverage ingredients). In the absence of a technical judge, the head judge will evaluate the Station management and cleanliness at the end of the performance/competition time.

F. Liquids or ingredients must not be placed on top of the machine; otherwise, 0 points will be awarded in "Station management/Clean working area at end."

G. The cleanliness of the area is evaluated. If a spill occurs, the competitor should have it cleaned up by the end of their performance time. Cleaning while working (e.g., removing spent grounds or wiping tables) will improve the competitor's score, as will cleaning the station before they end their performance time. All wares and tools (e.g., tampers, cups, trays, pitchers) are included in this evaluation including items on the espresso machine and worktables. Spent pucks (used coffee grounds) are allowed to be in the portafilters at the end of the performance and are not part of this score.

### **13.5.2 Clean Portafilter Spouts/Avoided Placing Spouts in Dosing Chamber**

A. The competitor needs to remove any water or grounds on the portafilter spouts by cleaning the spouts. Rinsing, using a towel, and wiping with fingers are all acceptable methods for achieving clean spouts.

B. During distributing and levelling of coffee grounds, the competitor should not place portafilter spouts directly over the dosing chamber (This could allow water to contaminate the dosing chamber).

C. If the competitor has clean portafilter spouts before each extraction and does not place the portafilter spouts over the dosing chamber, the judge will mark “Yes.

### **13.5.3 General Hygiene Throughout Presentation**

The judge will determine this score based on the competitor’s sanitary practices throughout their entire presentation. If proper hygiene is used for the entire presentation, the judge will mark “Yes.” Examples of unacceptable practices include:

- Touching hands to face, mouth, etc. and then using the hands for beverage preparation.
- Touching the floor and then using the hands for beverage preparation.

### **13.5.4 Proper Usage of Cloths**

The judges will evaluate the correct and sanitary usage of the competitor’s cloths. The competitor should use one for the steam wand, one for cleaning the filter basket and one for the workstation. Examples of unacceptable practices are:

- Using a non-dedicated cloth to clean a steam wand (using it for some other purpose other than using it to clean a steam wand.)
- Anything that is not sanitary or food safe with a cloth such as: touching it to face, mouth, etc.
- Using a cloth once it has touched the floor or dropped.

## **14 Sensory Evaluation Procedure**

Each competitor will be evaluated by 4 sensory judges. The following is an explanation of the sensory scoresheet.

### **14.2 Espresso Evaluation – Part I**

A. Espressos will be evaluated using the following protocol by all sensory judges. Sensory judges will complete all steps of the evaluation before recording scores.

B. Sensory judges will stir the espresso 3 times with a spoon (moving the spoon front to back) to mix the flavors within the shot, then immediately taste. Sensory judges will take at least 2 complete sips to fully evaluate the espresso. Judges will not taste the espresso off the spoon.

C. Competitors may override the evaluation protocol by giving the judges specific alternative instructions on how they want the espresso evaluated. As long as the instructions are reasonable, and are not in contradiction with other rules, the judges should follow all instructions given by the competitor.

### **14.2.1 Crema**

Judges will visually evaluate the appearance of the crema for presence in the vessel. To score a “yes” the crema must stretch across the entire surface of the espresso and not have any holes or broken spots.

### **14.2.2 Accuracy of Taste Descriptors**

Judges will listen to the taste (flavor and aftertaste) descriptions and explanations given by the competitor and compare those with the beverage served. The overall taste profile of the beverage served should support specialty coffee. Any flavor or aftertaste descriptors given by the competitor for their espresso will be taken into consideration under this score. This score is based on how accurately these descriptors match the flavor and aftertaste of the espresso. Taste descriptors must be given or a score of 0 will be received in this category.

### **14.2.3 Accuracy of Tactile Descriptors**

The judges will listen to the tactile descriptions and explanations given by the competitor and compare those with the thickness and texture of the beverage served. The judges will score how accurately the given description matches the tactile sensation of their espresso. If the experience matches the description, but the tactile experience score is low, high marks cannot be given. If no descriptors are provided, the competitor will receive a 0 for this score.

### **14.2.4 Taste Experience**

The taste experience of the espresso is evaluated to determine the quality of the beverage. Judges will evaluate the components of the overall taste experience of the espresso across both the espresso’s flavor and aftertaste to determine their quality, how well they fit together, and how well

they complement each other. “Flavor” is defined as the combined perception of basic tastes (including sweet, sour, salty, bitter, and umami) and aromatic qualities. “Aftertaste” is defined as the combined sensation of basic tastes and aromatic qualities that remain after coffee has left the mouth (either by swallowing or spitting). Both the taste components of the extraction and the coffee itself are evaluated.

If one or more of the taste components detracts from the flavor experience of the espresso (e.g., sour, acrid) the aftertaste of the espresso (e.g., “astringent”), lower marks are given. If the taste component contributes positively to the overall taste experience, higher marks are given.

If the espresso is unbalanced (lacking in a certain taste component in a way that detracts from the overall positive experience or if a taste component is overpowering the beverage), the experience score is reduced.

Note: Accuracy of taste description is not taken into consideration for this score

#### **14.2.5 Tactile Experience**

The quality of the tactile experience, or mouthfeel, is evaluated. Judges will evaluate the tactile sensation of coffee in the mouth, based on the thickness and texture of the espresso served. The espresso should have a tactile experience that correlates to the preparation, method of extraction, and coffee used in the espresso.

“Thickness” relates to the perceived weight or viscosity of the espresso, from thin to thick. Texture is defined as the perceived sensation of grittiness to smoothness (e.g., “watery,” “tea-like,” “velvety”). The quality of thickness and texture is based upon the tactile feeling of the espresso in the mouth. Both a light and heavy weight can receive high scores relative to the texture quality in the mouth. If the weight and/or texture detracts from the espresso experience (e.g., “watery,” “rough,” or “dusty”), lower marks are given. If the perception of weight and texture contribute positively to the experience of the espresso, higher marks are given.

### **14.3 Milk Beverage Evaluation – Part II**

A. Milk beverages will be evaluated using the following protocol by all sensory judges. It is important that sensory judges follow this protocol consistently. Sensory judges will complete all steps of the evaluation before recording scores.

B. Sensory judges will first evaluate the appearance of the milk beverage. Next, they will take an initial sip from anywhere on the rim of the cup. After the initial sip, the sensory judges will revisit the milk beverage for at least 1 additional sip from an undisturbed location on the rim of the cup.

C. Competitors may override the evaluation protocol by giving the judges specific alternative instructions on how they want the milk beverage evaluated. If the instructions are reasonable, and are not in contradiction with other rules, the judges should follow all instructions given by the competitor.

### **14.3.1 Visual Appeal**

Judges will evaluate the appearance of the milk beverage to determine its visual score. On the surface, the milk beverage should have a color combination of milk and coffee, with good color contrast definition, balance in the cup, symmetrical design and a smooth, and possibly glossy/glass like sheen.

It is not acceptable for milk beverages to be topped with any additional spices and/or powders. Doing so will result in a 0 in the “Taste Experience” category.

### **14.3.2 Accuracy of Taste Descriptors**

Judges will listen to the taste (flavor and aftertaste) descriptions and explanations given by the competitor and compare those with the beverage served. This score is based on how accurately these descriptors match the taste experience of the milk beverage. Taste descriptors must be given or a score of 0 will be received in this category.

### **14.3.3 Taste Experience**

The milk beverage is a beverage consisting of 1 espresso and steamed milk served at a temperature that is immediately consumable. The texture and temperature of the beverage, and the taste of the coffee and milk will be included in the taste experience evaluation. The milk beverage should have a harmonious balance of the sweetness of the milk and its espresso base. The taste profile (flavor and aftertaste) of the beverage served should support specialty coffee, with a balance created by the addition of milk.

## **14.4 Signature Beverage Evaluation – Part III**

Signature beverage evaluations vary due to the variety of options presented by the competitor. Sensory judges will complete all steps of the evaluation before recording scores

### **14.4.1 Accuracy of Taste Descriptors**

Judges will listen to the taste descriptions and explanations given by the competitor and compare those with the beverage served. This score is based on how accurately these descriptors match the taste (flavor and aftertaste) of the signature beverage. Taste descriptors must be given or a score of 0 will be received in this category.

### **14.4.2 Well explained, Introduced, and Prepared**

The competitor must explain their signature beverage to the judges. To achieve a high score, the explanation should include factual points such as the ingredients, preparation method, and the flavors and/or aromas the judges will experience. The description should include the coffee used and the connection between the coffee and the other ingredients.

Sensory judges will listen to the explanation of ingredients, preparation method, and use of coffee given by the competitor and take notes. If no information or instructions are given before the beverage is served, judges will individually choose how to evaluate the signature beverage.

The competitor must explain to the sensory judges how to drink the beverage (smell, stir, sip, etc.).

The sensory judges will listen and follow drinking instructions to the best of their ability. If no information or instructions are given, judges will individually choose how to evaluate the signature beverage. In every case, judges should take a minimum of 2 sips of the signature beverage.

Judges will evaluate the signature beverage based on competitors' provided explanations or other observations during the 15-minute presentation only. Any explanation given by the competitor after the completion of the presentation time will not be considered by the judges.

### **14.4.3 Taste Experience**

Judges will evaluate the signature beverage on how well the taste components of the espresso and other ingredients fit together and complement each other in the total experience of the signature beverage. Signature beverages that present a flavor profile that mimics or matches the espresso's



flavor may not receive high scores. Signature beverages that create new flavor experiences may receive higher scores.

If one or more of the taste components detracts from the experience of the beverage (e.g., “sour,” “acrid”), lower marks are given. If the taste component contributes positively to the beverage experience, higher marks are given.

If the beverage is unbalanced (i.e., lacking in a certain component that detracts from the overall positive experience or if a component is overpowering the beverage), the taste experience score is reduced. Note: Accuracy of description is not taken into consideration in this score.

## **14.5 Barista Evaluation – Part IV**

### **14.5.1 Attention to Details/All Accessories Available**

All accessories should be readily available, and the working area should be well and purposefully organized. Everything should have its own place and purpose. Judges should look for the competitor to have back-up cups and accessories in case of mistakes or spills. Refilling of judges’ water glasses also demonstrates attention to detail. The espresso must be served with a spoon, napkin, and unflavored water. If the competitor instructs the judges to drink the espresso without the use of a spoon, the espresso must be served with a napkin and unflavored water.

### **14.5.2 Presentation**

Presentation is evaluated based on the presentation skills of the barista and the concept of the performance. Judges look for originality in concept, methods, techniques, and ingredients used. Judges consider (allowing for culture and personality differences) points such as natural, clear, and concise communication, as well as the ability to manage workflow and time. Good customer service skills (e.g., politeness, accuracy, attentiveness, eye contact, etc.) will also be taken into consideration.

### **14.5.3 Coffee Knowledge & proper use of equipment and space**

This category includes evaluating the observed qualities relevant to the barista profession, such as technique, preparation, and demonstrating the wider understanding of coffee beyond the preparation of the 12 drinks served. Wider coffee knowledge includes the process of coffee

cultivation, roasting and preparation from seed to cup as well as an implicit understanding of the correct use of the equipment. Judges will look for a strong correlation between what is explained and what is delivered. The competitor must demonstrate that they are a coffee professional who has command over their presentation and coffee.

## **14.6 Judges' Total Impression – Part V**

The “Total impression” score is meant to capture the composite impression of the performance in its entirety. The judge should consider how the concept was supported by the barista and the delivery of their presentation; how the three courses complimented/highlighted the concept. Some sample guiding questions are included below.

For example: Did the performance inspire a deeper connection to coffee? Did the barista’s performance illuminate a part of the systems map in a unique way? Did their performance provoke new thoughts about specialty coffee? Was the experience immersive, thought-provoking, or otherwise important to specialty coffee? Was the performance insightful and inspiring? How positive was the composite experience of the beverages, concept, and content delivery to the judge? Did the performance celebrate the craft of coffee? The judge should feel free to use the entirety of the scoring scale, based on their own impression of the performance in its entirety.

# **15 Appeals at the Viet Nam National Barista Championship**

## **15.1. Appeals**

If a person does not agree with a decision, they may appeal the decision in writing to the VNBC Competition Operations Committee. All decisions made by the committee are final. The appeal letter must include the following:

- Name
- Date
- A clear and concise statement of the complaint
- Date and time references (if applicable)
- Comments and suggested solution
- Party/Parties involved
- Contact information

Any written protests/appeals omitting this information will not be considered. All persons must

submit their written complaint or appeal to the VNBC event manager via email to info@cafeshow.com.vn within 24 hours of the incident.

## **15.2. Appeals Reviewed by the Competition Strategic Committee**

The VNBC Competition Strategic Committee will review written complaints or appeals and endeavor to respond as soon as possible. Please note that the final resolution will be delivered within 30 days of receipt. The VNBC Competition Strategic Committee will contact the person in writing via email with final rulings.