



## 2006 World Barista Championship: Technical Score Sheet

Country:  Competitor:  Technical Judge:

### Part I - Station Evaluation At Start-Up

**Comments:**

#### Competition Area

- Clean working area at start-up
- Clean cloths available

0 to 6	Yes	No	
/6	/1	/1	<b>7</b>

### Part II - Espresso Evaluation

**Comments:**

Shot 1:  seconds      Shot 2:  seconds

#### Technical Skills

- Flushes the group head
- Dry/clean filter basket before dosing
- No spill/waste when dosing/grinding
- Correct dosing and tamping
- Cleans porta filters (before insert)
- Immediate insert and brewing
- Extraction time (20-30 seconds)

0 to 6	Yes	No	
/12	/5	/5	<b>17</b>

### Part III - Cappuccino Evaluation

**Comments:**

Shot 1:  seconds      Shot 2:  seconds

#### Technical Skills

- Flushes the group head
- Dry/clean filter basket before dosing
- No spill/waste when dosing/grinding
- Correct dosing and tamping
- Cleans porta filters (before insert)
- Immediate insert and brewing
- Extraction time (20-30 seconds)
- Visually correct espresso base

0 to 6	Yes	No	
/24	/9	/9	<b>33</b>

#### Milk

- Empty/clean pitcher at start
- Purges the steam wand before steaming
- Cleans steam wand after steaming
- Purges the steam wand after steaming
- Clean pitcher/Acceptable milk waste at end

### Part IV - Signature Beverage Evaluation

**Comments:**

Shot 1:  seconds      Shot 2:  seconds

#### Technical Skills

- Flushes the group head
- Dry/clean filter basket before dosing
- No spill/waste when dosing/grinding
- Correct dosing and tamping
- Cleans porta filters (before insert)
- Immediate insert and brewing
- Extraction time (20-30 seconds)
- Visually correct espresso base

0 to 6	Yes	No	
/18	/6	/6	<b>24</b>

#### Beverage Service

- All 4 signature beverages served simultaneously

### Part V - Technical Evaluation

**Comments:**

#### Technical Skills

- Understands grinder
- Clean porta filter spouts/
- Avoided placing spouts in doser chamber

0 to 6	Yes	No	
/6	/1	/1	<b>7</b>

### Part VI - Station Evaluation At End

**Comments:**

#### Competition Area

- Clean working area at end
- Hygienic usage of cloths etc.

0 to 6	
/12	<b>12</b>

<b>Total Technical Score</b> (Total of this score sheet)		<b>2nd Total Technical Score</b> (Transferred from 2nd Technical)		<b>1st Technical + 2nd Technical = /2 =</b>	
	Out of 100		Out of 100		Out of 100

**Evaluation Scale:**

Yes = 1    No = 0

Unacceptable = 0    Acceptable = 1    Average = 2    Good = 3    Very Good = 4    Excellent = 5    Extraordinary = 6