<table>
<thead>
<tr>
<th>Country:</th>
<th>Competitor:</th>
<th>Technical Judge:</th>
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### Part I - Station Evaluation At Start-Up

**Comments:**

#### Competition Area

- Clean working area at start up/Clean cloths

Out of 6

### Part II - Espresso Evaluation

**Comments:**

#### Technical Skills

- Shoots the group head
- Dry/clean filter basket before dosing
- Acceptable spill/waste when dosing/grinding
- Consistent dosing and tamping
- Cleans porta filters (before insert)
- Insert and immediate brew
- Extraction time (within 3 second variance)

#### 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

Out of 12

### Part III - Cappuccino Evaluation

**Comments:**

#### Technical Skills

- Shoots the group head
- Dry/clean filter basket before dosing
- Insert and immediate brew
- Extraction time (within 3 second variance)

#### Milk

- Clear working area at start
- General hygiene throughout presentation
- Proper usage of cloths

Out of 12

### Part IV - Signature Beverage Evaluation

**Comments:**

#### Technical Skills

- Station Management
- Clean / Avoided placing spouts in doser chamber

Out of 6

### Part V - Technical Evaluation

**Comments:**

#### Technical Skills

- Station Management
- Clean porta filter spouts
- Avoided placing spouts in doser chamber

Out of 6

### Part VI - Station Evaluation At End

**Comments:**

#### Competition Area

- Clean working area at end
- General hygiene throughout presentation
- Proper usage of cloths

Out of 6

### Technical Score

(Total of this score sheet)

Out of 77

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**Evaluation Scale:**

- Yes = 1  No = 0
- Unacceptable = 0  Acceptable = 1  Average = 2  Good = 3  Very Good = 4  Excellent = 5  Extraordinary = 6