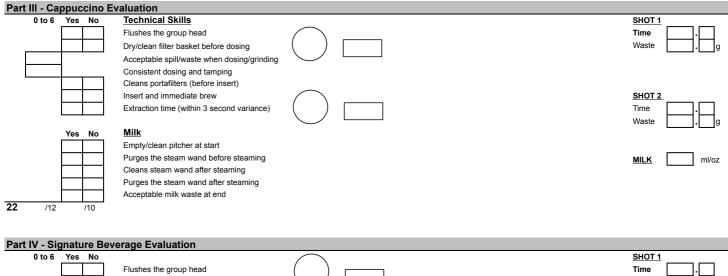
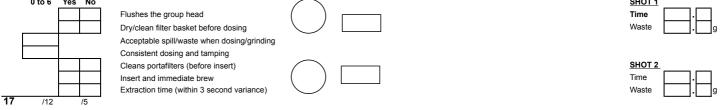


## World Barista Championship Technical Score Sheet

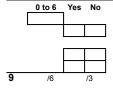
Country:	Competitor:	Technical Judge:	Round:							
Part I - Station Evaluation At Start-Up										
0 to 6 6 /6	Clean working area at start-up/Clean cloths									
Part II - Espresso Evaluation										
0 to 6 Ves No	Technical Skills		SHOT 1							

	0100	162	NU	Technical Okins		31011
				Flushes the grouphead		Time .
_				Dry/clean filter basket before dosing		Wasteg
				Acceptable spill/waste when dosing/grinding	-	
				Consistent dosing and tamping		
				Cleans portafilters (before insert)	$\frown$	<u>SHOT 2</u>
				Insert and immediate brew		Time
				Extraction time (within 3 second variance)		Wasteg
17	/12		/5		$\bigcirc$	





## Part V - Technical Evaluation



Station management/Clean working area at end Clean portafilter spouts/ Avoided placing spouts in doser chamber General hygiene throughout presentation Proper usage of cloths

Out of 71

(Total of this score sheet)

**Technical Score** 

Evaluation Scale: Yes = 1 No = 0

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