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	orld Barista Champions	Ship Technical Score Sheet	Technical Judge:	Round:
0 to 6	Clean working area at s	tart-up/Clean cloths		
Part II - Espress 0 to 6 Yes 17 /12		/hen dosing/grinding amping re insert) ew		SHOT 1 Time Waste SHOT 2. Time Waste Waste 
Part III - Milk Be 0 to 6 Yes	No Technical Skills   Flushes the group head Dry/clean filter basket b   Acceptable spill/waste v Consistent dosing and t   Cleans portafilters (before Insert and immediate br   Extraction time (within 3) Extraction time (within 3)	efore dosing (hen dosing/grinding amping re insert) ew		SHOT 1 Time Waste SHOT 2. Time Waste Waste

# Milk

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

### 22 /12

# Part IV - Signature Beverage Evaluation

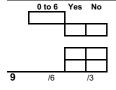
/10

Yes No

0 to 6	Yes	No	Flushes the group head	<u>SHOT 1</u> Time
			Dry/clean filter basket before dosing Acceptable spill/waste when dosing/grinding Consistent dosing and tamping	Wasteg
			Cleans portafilters (before insert) Insert and immediate brew Extraction time (within 3 second variance)	SHOT 2 Time Waste
<b>17</b> /12		/5		

MILK ml/oz

## 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

**Technical Score** (Total of this score sheet)

Out of 71 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