



World Barista Championship Technical Scoresheet

Competitor:

Representing:

Technical Judge:

Round:

Date:

Part I - Station Evaluation At Start-Up

0 to 6
6

Clean working area at start-up/Clean cloths

Part II - Espresso Evaluation

0 to 6	Yes	No
17	/12	/5

Technical Skills

- Flashes the grouphead
- Dry/clean filter basket before dosing
- Acceptable spill/waste when dosing/grinding
- Consistent dosing and tamping
- Cleans portafilters (before insert)
- Insert and immediate brew
- Extraction time (within 3 second variance)

SHOT 1

Time

Waste g

SHOT 2

Time

Waste g

Part III - Milk Beverage Evaluation

0 to 6	Yes	No
22	/12	/10

Technical Skills

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

SHOT 1

Time

Waste g

SHOT 2

Time

Waste g

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

MILK ml/oz

Part IV - Signature Beverage Evaluation

0 to 6	Yes	No
17	/12	/5

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

SHOT 1

Time

Waste g

SHOT 2

Time

Waste g

Part V - Technical Evaluation

0 to 6	Yes	No
9	/6	/3

- 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