



2009 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

0 to 6

/6

6

Part II - Espresso Evaluation

Comments:

Shot 1: _____ seconds

Shot 2: _____ seconds

Technical Skills

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

0 to 6

Yes No

/12

/5

17

Part III - Cappuccino Evaluation

Comments:

Shot 1: _____ seconds

Shot 2: _____ seconds

Technical Skills

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

0 to 6

Yes No

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

Yes No

/12

/10

22

Part IV - Signature Beverage Evaluation

Comments:

Shot 1: _____ seconds

Shot 2: _____ seconds

Technical Skills

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

0 to 6

Yes No

/12

/5

17

Part V - Technical Evaluation

Comments:

Technical Skills

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

0 to 6

Yes No

/6

/1

7

Part VI - Station Evaluation At End

Comments:

Competition Area

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

0 to 6

Yes No

/6

/2

8

Technical Score

(Total of this score sheet)

Out of 77

Evaluation Scale:

Yes = 1 No = 0

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