



Barista Preliminaries - Technical Scoresheet

Competitor Number:

Competitor:

Technical Judge:

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

Yes No

Technical Skills

Flushes the grouphead

Dry/clean filter basket before dosing

Acceptable spill/waste when dosing/grinding

Acceptable/level dosing and tamping

Cleans portafilters (before insert)

Insert and immediate brew

11

/6

/5

SHOT

Time

Waste

g

Part III - Milk Beverage Evaluation

0 to 6

Yes No

Technical Skills

Flushes the group head

Dry/clean filter basket before dosing

Acceptable spill/waste when dosing/grinding

Acceptable/level dosing and tamping

Cleans portafilters (before insert)

Insert and immediate brew

SHOT 1

Time

Waste

g

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

Acceptable milk waste at end

MILK

ml/oz

Part IV - Technical Evaluation

0 to 6

Yes No

Station management/Clean working area at end

Clean portafilter spouts/

Avoided placing spouts in doser chamber

General hygiene throughout presentation

Proper usage of cloths

9

/6

/3

Technical Score

(Total of this score sheet)

Out of 42

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