



# World Barista Championship Technical Score Sheet

Country:

Competitor:

Technical Judge:

Round:

## Part I - Station Evaluation At Start-Up

0 to 6
<input type="text"/>
6 /6

Clean working area at start-up/Clean cloths

## Part II - Espresso Evaluation

0 to 6	Yes	No
<input type="text"/>	<input type="text"/>	<input type="text"/>
<input type="text"/>	<input type="text"/>	<input type="text"/>
<input type="text"/>	<input type="text"/>	<input type="text"/>
<input type="text"/>	<input type="text"/>	<input type="text"/>
<input type="text"/>	<input type="text"/>	<input type="text"/>
<input type="text"/>	<input type="text"/>	<input type="text"/>
<input type="text"/>	<input type="text"/>	<input type="text"/>
17	/12	/5

### Technical Skills

- Flushes 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)

<input type="text"/>
----------------------

<input type="text"/>
----------------------

### SHOT 1

Time	<input type="text"/>	<input type="text"/>	g
Waste	<input type="text"/>	<input type="text"/>	g

### SHOT 2

Time	<input type="text"/>	<input type="text"/>	g
Waste	<input type="text"/>	<input type="text"/>	g

## Part III - Cappuccino Evaluation

0 to 6	Yes	No
<input type="text"/>	<input type="text"/>	<input type="text"/>
<input type="text"/>	<input type="text"/>	<input type="text"/>
<input type="text"/>	<input type="text"/>	<input type="text"/>
<input type="text"/>	<input type="text"/>	<input type="text"/>
<input type="text"/>	<input type="text"/>	<input type="text"/>
<input type="text"/>	<input type="text"/>	<input type="text"/>
<input type="text"/>	<input type="text"/>	<input type="text"/>
22	/12	/10

### Technical Skills

- Flushes 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)

<input type="text"/>
----------------------

<input type="text"/>
----------------------

### SHOT 1

Time	<input type="text"/>	<input type="text"/>	g
Waste	<input type="text"/>	<input type="text"/>	g

### SHOT 2

Time	<input type="text"/>	<input type="text"/>	g
Waste	<input type="text"/>	<input type="text"/>	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	<input type="text"/>	ml/oz
------	----------------------	-------

## Part IV - Signature Beverage Evaluation

0 to 6	Yes	No
<input type="text"/>	<input type="text"/>	<input type="text"/>
<input type="text"/>	<input type="text"/>	<input type="text"/>
<input type="text"/>	<input type="text"/>	<input type="text"/>
<input type="text"/>	<input type="text"/>	<input type="text"/>
<input type="text"/>	<input type="text"/>	<input type="text"/>
<input type="text"/>	<input type="text"/>	<input type="text"/>
<input type="text"/>	<input type="text"/>	<input type="text"/>
17	/12	/5

- Flushes 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)

<input type="text"/>
----------------------

<input type="text"/>
----------------------

### SHOT 1

Time	<input type="text"/>	<input type="text"/>	g
Waste	<input type="text"/>	<input type="text"/>	g

### SHOT 2

Time	<input type="text"/>	<input type="text"/>	g
Waste	<input type="text"/>	<input type="text"/>	g

## Part V - Technical Evaluation

0 to 6	Yes	No
<input type="text"/>	<input type="text"/>	<input type="text"/>
<input type="text"/>	<input type="text"/>	<input type="text"/>
<input type="text"/>	<input type="text"/>	<input type="text"/>
<input type="text"/>	<input type="text"/>	<input type="text"/>
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

<input type="text"/>
----------------------

### 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