



2005 World Barista Championship: Technical Score Sheet

Country: Competitor: Technical Judge:

Part I - Station Evaluation At Start-Up

Comments:

		<u>Competition Area</u>	0 to 6	Yes	No
		Clean working area at start-up	<input type="text"/>	<input type="checkbox"/>	<input type="checkbox"/>
		Clean cloths available	<input type="text"/>	<input type="checkbox"/>	<input type="checkbox"/>
			/6	/1	7

Part II - Espresso Evaluation

Comments: Shot 1: seconds Shot 2: seconds

		<u>Technical Skills</u>	0 to 6	Yes	No
		Flushes the group head	<input type="text"/>	<input type="checkbox"/>	<input type="checkbox"/>
		Dry/clean filter basket before dosing	<input type="text"/>	<input type="checkbox"/>	<input type="checkbox"/>
		No spill/waste when dosing/grinding	<input type="text"/>	<input type="checkbox"/>	<input type="checkbox"/>
		Correct dosing and tamping	<input type="text"/>	<input type="checkbox"/>	<input type="checkbox"/>
		Cleans porta filters (before insert)	<input type="text"/>	<input type="checkbox"/>	<input type="checkbox"/>
		Immediate insert and brewing	<input type="text"/>	<input type="checkbox"/>	<input type="checkbox"/>
		Extraction time (20-30 seconds)	<input type="text"/>	<input type="checkbox"/>	<input type="checkbox"/>
			/12	/5	17

Part III - Cappuccino Evaluation

Comments: Shot 1: seconds Shot 2: seconds

		<u>Technical Skills</u>	0 to 6	Yes	No
		Flushes the group head	<input type="text"/>	<input type="checkbox"/>	<input type="checkbox"/>
		Dry/clean filter basket before dosing	<input type="text"/>	<input type="checkbox"/>	<input type="checkbox"/>
		No spill/waste when dosing/grinding	<input type="text"/>	<input type="checkbox"/>	<input type="checkbox"/>
		Correct dosing and tamping	<input type="text"/>	<input type="checkbox"/>	<input type="checkbox"/>
		Cleans porta filters (before insert)	<input type="text"/>	<input type="checkbox"/>	<input type="checkbox"/>
		Immediate insert and brewing	<input type="text"/>	<input type="checkbox"/>	<input type="checkbox"/>
		Extraction time (20-30 seconds)	<input type="text"/>	<input type="checkbox"/>	<input type="checkbox"/>
		Visually correct espresso base	<input type="text"/>	<input type="checkbox"/>	<input type="checkbox"/>
			/24	/9	33

		<u>Milk</u>	0 to 6	Yes	No
		Empty/clean pitcher at start	<input type="text"/>	<input type="checkbox"/>	<input type="checkbox"/>
		Purges the steam wand before steaming	<input type="text"/>	<input type="checkbox"/>	<input type="checkbox"/>
		Cleans steam wand after steaming	<input type="text"/>	<input type="checkbox"/>	<input type="checkbox"/>
		Purges the steam wand after steaming	<input type="text"/>	<input type="checkbox"/>	<input type="checkbox"/>
		Clean pitcher/Acceptable milk waste at end	<input type="text"/>	<input type="checkbox"/>	<input type="checkbox"/>
			/24	/9	33

Part IV - Signature Beverage Evaluation

Comments: Shot 1: seconds Shot 2: seconds

		<u>Technical Skills</u>	0 to 6	Yes	No
		Flushes the group head	<input type="text"/>	<input type="checkbox"/>	<input type="checkbox"/>
		Dry/clean filter basket before dosing	<input type="text"/>	<input type="checkbox"/>	<input type="checkbox"/>
		No spill/waste when dosing/grinding	<input type="text"/>	<input type="checkbox"/>	<input type="checkbox"/>
		Correct dosing and tamping	<input type="text"/>	<input type="checkbox"/>	<input type="checkbox"/>
		Cleans porta filters (before insert)	<input type="text"/>	<input type="checkbox"/>	<input type="checkbox"/>
		Immediate insert and brewing	<input type="text"/>	<input type="checkbox"/>	<input type="checkbox"/>
		Extraction time (20-30 seconds)	<input type="text"/>	<input type="checkbox"/>	<input type="checkbox"/>
		Visually correct espresso base	<input type="text"/>	<input type="checkbox"/>	<input type="checkbox"/>
			/18	/6	24

		<u>Beverage Service</u>	Yes	No
		All 4 signature beverages served simultaneously	<input type="checkbox"/>	<input type="checkbox"/>
			/18	/6

Part V - Technical Evaluation

Comments:

		<u>Technical Skills</u>	0 to 6	Yes	No
		Understands grinder	<input type="text"/>	<input type="checkbox"/>	<input type="checkbox"/>
		Clean porta filter spouts/	<input type="text"/>	<input type="checkbox"/>	<input type="checkbox"/>
		Avoided placing spouts in doser chamber	<input type="text"/>	<input type="checkbox"/>	<input type="checkbox"/>
			/6	/1	7

Part VI - Station Evaluation At End

Comments:

		<u>Competition Area</u>	0 to 6
		Clean working area at end	<input type="text"/>
		Hygienic usage of cloths etc.	<input type="text"/>
			/12

Total Technical Score (Total of this score sheet)		2nd Total Technical Score (Transferred from 2nd Technical)		1st Technical + 2nd Technical = /2 =	
	Out of 100		Out of 100		Out of 100

Evaluation Scale:

Yes = 1 No = 0

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