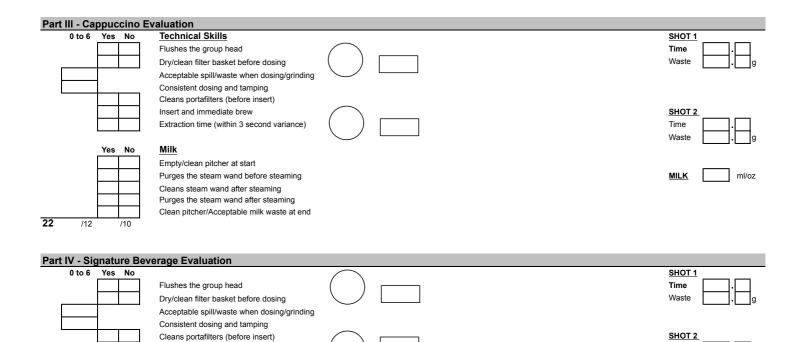


## World Barista Championship Technical Score Sheet

Country:	Competitor:	Technical Judge:	Round:						
Part I - Station Evaluation At Start-Up									
0 to 6 Clean 6 /6	working area at start-up/Clean cloths								
Part II - Espresso Evaluation									

	0100	162	110	Technical Skills		31011
	[			Flushes the grouphead		Time .
_				Dry/clean filter basket before dosing		Wasteg
				Acceptable spill/waste when dosing/grinding		
				Consistent dosing and tamping		
				Cleans portafilters (before insert)	$\frown$	<u>SHOT 2</u>
				Insert and immediate brew		Time .
				Extraction time (within 3 second variance)		Wasteg
17	/12		/5		$\smile$ —	



Time

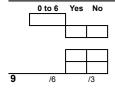
Waste

## Part V - Technical Evaluation

/12

/5

17



Station management/Clean working area at end Clean portafilter spouts/ Avoided placing spouts in doser chamber General hygiene throughout presentation Proper usage of cloths

Insert and immediate brew

Extraction time (within 3 second variance)

Out of 71

**Technical Score** (Total of this score sheet)

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