



World Latte Art Championship
TECHNICAL SCORESHEET - PRELIMINARY ROUND

Representing:

Technical Judge:

Competitor:

Date:

**FREE POUR
LATTE**

**DESIGNER
LATTE**

Espresso

YES		NO		
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Flushes the group head
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Dry/clean filter basket before dosing
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Acceptable spill/waste when dosing/grinding
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Consistent dosing and tamping
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Cleans portafilters (before insert)
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Insert and brew immediately
4 x <input type="checkbox"/>	<input type="checkbox"/>	4 x <input type="checkbox"/>	<input type="checkbox"/>	Extraction time (within 3 seconds variance across all drinks served)
10		10		

Milk

YES		NO		
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Empty/clean pitcher at start
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Purges steam wand before steaming
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Cleans steam wand after steaming
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Purges steam wand after steaming
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Clean pitcher/acceptable milk waste at the end
5		5		

Hygiene

0 to 6		
2 x <input type="text"/>		Hygiene (cleans the steam wand, clean pitcher, milk cloth use)
12		

Performance

0 to 6		
<input type="text"/>		Workspace organized and clean at start and in the end
6 x <input type="text"/>		Overall impression (use of grinder, well extracted espresso, milk techniques, machine cleanliness)
42		

Technical Score
(total of this
scoresheet)
Out of 84

Evaluation Scale:

Yes = 1 No = 0

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