World Latte Art Championship
TECHNICAL SCORESHEET - SEMI-FINALS ROUND

Representing:

Technical Judge: Competitor: Date:

FREE POUR LATTE 1	FREE POUR LATTE 2	FREE POUR MACCHIATO

Espresso

YES	NO		YES	NO		YES	NO	
								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 brew immediately
4 x			4 x			4 x		Extraction time (within 3 seconds variance across all drinks served)
10			**10**			**10**		

Milk

YES	NO		YES	NO		YES	NO	
								Empty/clean pitcher at start
								Purges steam wand before steaming
								Cleans steam wand after steaming
								Purges steam wand after steaming
								Clean pitcher/acceptable milk waste at the end
5			**5**			**5**		

Hygiene

0 to 6

2 x [ ]   Hygiene (cleans the steam wand, clean pitcher, milk cloth use)

12

Performance

0 to 6

6 x [ ]   Workspace organized and clean at start and in the end

Overall impression (use of grinder, well extracted espresso, milk techniques, machine cleanliness)

42

[ ]   Technical Score
(total of this scoresheet)

Out of 99

Evaluation Scale:

Yes = 1   No = 0

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