## 2009 World Barista Championship: Technical Score Sheet

HOVE	Country: Competitor:				Technical Judge:	
WIDG						
WBC		1.0				
Part I - Statio	n Evaluation	At Start-Up			Competition Area	0 to 6
Comments:					Competition Area Clean working area at start-up/Clean cloths	0 to 6
Comments.					Clean working area at stant-up/Clean cloths	/6 <b>6</b>
Part II - Espre	esso Evaluati	on				,,,
					Technical Skills	0 to 6 Yes No
Comments:	Shot 1:	seconds	Shot 2:	seconds	Flushes the group head	
					Dry/clean filter basket before dosing	
					Acceptable spill/waste when dosing/grinding	
					Consistent dosing and tamping	
					Cleans porta filters (before insert)	
					Immediate insert and brewing	
					Extraction time (within 3 second variance)	
D ( III )						/12 /5 <b>17</b>
Part III - Capp	ouccino Evail	uation			Technical Skills	0 to 6 Yes No
Comments:	Shot 1.	occando	Chat 2:	aaaanda	Flushes the group head	O TO O TES NO
Comments.	Shot 1:	seconds	Shot 2:	seconds	Dry/clean filter basket before dosing	<del>     </del>
					Acceptable spill/waste when dosing/grinding	
					Consistent dosing and tamping	
					Cleans porta filters (before insert)	<del> </del>
					Immediate insert and brewing	
					Extraction time (within 3 second variance)	
					<u>Milk</u>	Yes No
					Empty/clean pitcher at start	
					Purges the steam wand before steaming	
					Cleans steam wand after steaming	
					Purges the steam wand after steaming	
					Clean pitcher/Acceptable milk waste at end	/12 /10 <b>22</b>
Part IV - Sign	ature Bevera	ge Evaluation				712 710 22
					Technical Skills	0 to 6 Yes No
Comments:	Shot 1:	seconds	Shot 2:	seconds	Flushes the group head	
					Dry/clean filter basket before dosing	
					Acceptable spill/waste when dosing/grinding	
					Consistent dosing and tamping	
					Cleans porta filters (before insert)	
					Immediate insert and brewing	
					Extraction time (within 3 second variance)	
Part V - Tech	nical Evaluat	ion				/12 /5 <b>17</b>
alt v - Tech	mour Evaluat	1011			Technical Skills	0 to 6 Yes No
Comments:					Station Management	
					Clean porta filter spouts/	<del>'                                      </del>
					Avoided placing spouts in doser chamber	
						/6 /1 <b>7</b>
Part VI - Stati	on Evaluatio	n At End			Compatition Area	0 (- 0 - V N-
Comments:					Competition Area Clean working area at end	0 to 6 Yes No
<del>oommonto.</del>					General hygiene throughout presentation	
					Proper usage of cloths	
					-	/6 /2 8
					<b>—</b>	
					Technical Sco (Total of this score	=
					(Total of this score	Out of 77
						- 4. 0

**Evaluation Scale:**