



2007 Western Regional Barista Competition: Technical Score Sheet

Competitor:

Technical Judge:

Part I - Station Evaluation At Start-Up

Comments:

Competition Area

- Clean working area at start-up
- Clean cloths available

0 to 6	Yes	No
<input type="text"/>	<input type="checkbox"/>	<input type="checkbox"/>
<input type="text"/>	<input type="checkbox"/>	<input type="checkbox"/>
/6		/1
		7

Part II - Espresso Evaluation

Comments:

Shot 1: seconds

Shot 2: seconds

Technical Skills

- Flushes the group head
- Dry/clean filter basket before dosing
- No spill/waste when dosing/grinding
- Correct and consistent dosing and tamping
- Cleans porta filters (before insert)
- Immediate insert and brewing
- Extraction time (20-30 seconds)

0 to 6	Yes	No
<input type="text"/>	<input type="checkbox"/>	<input type="checkbox"/>
<input type="text"/>	<input type="checkbox"/>	<input type="checkbox"/>
<input type="text"/>	<input type="checkbox"/>	<input type="checkbox"/>
<input type="text"/>	<input type="checkbox"/>	<input type="checkbox"/>
<input type="text"/>	<input type="checkbox"/>	<input type="checkbox"/>
<input type="text"/>	<input type="checkbox"/>	<input type="checkbox"/>
/12		/5
		17

Part III - Cappuccino Evaluation

Comments:

Shot 1: seconds

Shot 2: seconds

Technical Skills

- Flushes the group head
- Dry/clean filter basket before dosing
- No spill/waste when dosing/grinding
- Correct and consistent dosing and tamping
- Cleans porta filters (before insert)
- Immediate insert and brewing
- Extraction time (20-30 seconds)
- Visually correct espresso base

0 to 6	Yes	No
<input type="text"/>	<input type="checkbox"/>	<input type="checkbox"/>
<input type="text"/>	<input type="checkbox"/>	<input type="checkbox"/>
<input type="text"/>	<input type="checkbox"/>	<input type="checkbox"/>
<input type="text"/>	<input type="checkbox"/>	<input type="checkbox"/>
<input type="text"/>	<input type="checkbox"/>	<input type="checkbox"/>
<input type="text"/>	<input type="checkbox"/>	<input type="checkbox"/>
/12		/9
		33

Milk

- 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

0 to 6	Yes	No
<input type="text"/>	<input type="checkbox"/>	<input type="checkbox"/>
<input type="text"/>	<input type="checkbox"/>	<input type="checkbox"/>
<input type="text"/>	<input type="checkbox"/>	<input type="checkbox"/>
<input type="text"/>	<input type="checkbox"/>	<input type="checkbox"/>
/24		/9
		33

Part IV - Signature Beverage Evaluation

Comments:

Shot 1: seconds

Shot 2: seconds

Technical Skills

- Flushes the group head
- Dry/clean filter basket before dosing
- No spill/waste when dosing/grinding
- Correct and consistent dosing and tamping
- Cleans porta filters (before insert)
- Immediate insert and brewing
- Extraction time (20-30 seconds)
- Visually correct espresso base

0 to 6	Yes	No
<input type="text"/>	<input type="checkbox"/>	<input type="checkbox"/>
<input type="text"/>	<input type="checkbox"/>	<input type="checkbox"/>
<input type="text"/>	<input type="checkbox"/>	<input type="checkbox"/>
<input type="text"/>	<input type="checkbox"/>	<input type="checkbox"/>
<input type="text"/>	<input type="checkbox"/>	<input type="checkbox"/>
<input type="text"/>	<input type="checkbox"/>	<input type="checkbox"/>
/18		/6
		24

Beverage Service

- All 4 signature beverages served simultaneously

Yes	No
<input type="checkbox"/>	<input type="checkbox"/>
/18	
24	

Part V - Technical Evaluation

Comments:

Technical Skills

- Understands grinder
- Clean porta filter spouts/
- Avoided placing spouts in doser chamber

0 to 6	Yes	No
<input type="text"/>	<input type="checkbox"/>	<input type="checkbox"/>
<input type="text"/>	<input type="checkbox"/>	<input type="checkbox"/>
/6		/1
		7

Part VI - Station Evaluation At End

Comments:

Competition Area

- Clean working area at end
- Hygienic usage of cloths etc.

0 to 6	
<input type="text"/>	
<input type="text"/>	
/12	
12	

Total Technical Score
(Total of this score sheet)

Out of 100

2nd Total Technical Score
(Transferred from 2nd Technical)

Out of 100

1st Technical + 2nd Technical = /2 =

Out of 100

Evaluation Scale:

Yes = 1 No = 0

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