World Barista Championship Technical Scoresheet Competitor: Representing: Technical Judge: Round: Date: Part I - Station Evaluation At Start-Up Clean working area at start-up/Clean cloths Part II - Espresso Evaluation 0 to 6 Yes No **Technical Skills** SHOT 1 Flushes the grouphead Time Dry/clean filter basket before dosing Waste Acceptable spill/waste when dosing/grinding Consistent dosing and tamping Cleans portafilters (before insert) SHOT 2 Insert and immediate brew Time Extraction time (within 3 second variance) Part III - Milk Beverage Evaluation 0 to 6 Yes No **Technical Skills** SHOT 1 Flushes the group head Time Dry/clean filter basket before dosing Waste Acceptable spill/waste when dosing/grinding Consistent dosing and tamping Cleans portafilters (before insert) Insert and immediate brew SHOT 2 Extraction time (within 3 second variance) Waste Milk Empty/clean pitcher at start Purges the steam wand before steaming ml/oz Cleans steam wand after steaming Purges the steam wand after steaming Acceptable milk waste at end 22 /12 Part IV - Signature Beverage Evaluation SHOT 1 Time Flushes the group head Dry/clean filter basket before dosing Waste Acceptable spill/waste when dosing/grinding Consistent dosing and tamping Cleans portafilters (before insert) SHOT 2 Insert and immediate brew Time Extraction time (within 3 second variance) Waste 17 /12 Part V - Technical Evaluation 0 to 6 Station management/Clean working area at end Clean portafilter spouts/ Avoided placing spouts in doser chamber General hygiene throughout presentation Proper usage of cloths

Out of 71

Evaluation Scale: Yes = 1 No = 0

Technical Score (Total of this score sheet)