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

Out of 71
Evaluation Scale:
Yes = 1 No = 0