



2017 World Latte Art Championship
 TECHNICAL SCORE SHEET - FINAL ROUND

COUNTRY

COMPETITOR

JUDGE

FREE POUR
LATTE 1

FREE POUR
LATTE 2

DESIGNER
LATTE

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 immediate brew						
Extraction time (within 3 seconds variance across all drinks served) x 3	YES		NO			
TOTAL (0-7)						

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						
TOTAL (0-5)						

Hygiene

Hygiene (cleans the steam wand, clean pitcher, milk cloth use) (0-6pts) x 2	<input type="text"/>
TOTAL (0-12)	<input type="text"/>

Performance

Workspace organised and clean at start and in the end (0-6pts)	<input type="text"/>
Overall impression (use of grinder, well extracted espresso, milk techniques, machine cleanliness) (0-6pts) x 4	<input type="text"/>
TOTAL (0-30)	<input type="text"/>

<input type="text"/>	+	<input type="text"/>	+	<input type="text"/>	+	<input type="text"/>	=	<input type="text"/>
Espresso (0-21)		Milk (0-15)		Hygiene (0-12)		Performance (0-30)		TOTAL SCORE (0-78)

Comments: