



**2017 World Latte Art Championship**  
TECHNICAL SCORE SHEET - SEMI FINAL ROUND

COUNTRY

COMPETITOR

JUDGE

FREE POUR  
LATTE 1

FREE POUR  
LATTE 2

FREE POUR  
MACCHIATO

**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			
<b>TOTAL (0-7)</b>						

**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						
<b>TOTAL (0-5)</b>						

**Hygiene**

Hygiene (cleans the steam wand, clean pitcher, milk cloth use) (0-6pts) x 2	<input type="text"/>
<b>TOTAL (0-12)</b>	<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"/>
<b>TOTAL (0-30)</b>	<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)		<b>TOTAL SCORE (0-78)</b>

Comments: