



UK Barista Championship Regional Heats: Technical Score Sheet

Round:

Country:

Competitor:

Technical Judge:

Part I - Station Evaluation At Start Up

0 to 6
 Clean working area at startup/Clean cloths
 6

Part II - Espresso Evaluation

0 to 6	Yes	No	Technical Skills		Shot 1
<input type="text"/>	<input type="checkbox"/>	<input type="checkbox"/>	Flushes the grouphead	<input type="text"/>	Time <input type="text"/> : <input type="text"/>
<input type="text"/>	<input type="checkbox"/>	<input type="checkbox"/>	Dry/clean filter basket before dosing		Waste <input type="text"/> . <input type="text"/> g
<input type="text"/>	<input type="checkbox"/>	<input type="checkbox"/>	Acceptable spill/waste when dosing/grinding	<input type="text"/>	
<input type="text"/>	<input type="checkbox"/>	<input type="checkbox"/>	Consistent dosing and tamping		
<input type="text"/>	<input type="checkbox"/>	<input type="checkbox"/>	Cleans portafilters (before insert)		
<input type="text"/>	<input type="checkbox"/>	<input type="checkbox"/>	Insert and immediate brew		
17	/12	/5	Extraction time (within 3 second variance)	<input type="text"/>	Shot 2
					Time <input type="text"/> : <input type="text"/>
					Waste <input type="text"/> . <input type="text"/> g

Part III - Milk Beverage Evaluation

0 to 6	Yes	No	Technical Skills		Shot 1
<input type="text"/>	<input type="checkbox"/>	<input type="checkbox"/>	Flushes the group head	<input type="text"/>	Time <input type="text"/> : <input type="text"/>
<input type="text"/>	<input type="checkbox"/>	<input type="checkbox"/>	Dry/clean filter basket before dosing		Waste <input type="text"/> . <input type="text"/> g
<input type="text"/>	<input type="checkbox"/>	<input type="checkbox"/>	Acceptable spill/waste when dosing/grinding	<input type="text"/>	
<input type="text"/>	<input type="checkbox"/>	<input type="checkbox"/>	Consistent dosing and tamping		
<input type="text"/>	<input type="checkbox"/>	<input type="checkbox"/>	Cleans portafilters (before insert)		
<input type="text"/>	<input type="checkbox"/>	<input type="checkbox"/>	Insert and immediate brew		
<input type="text"/>	<input type="checkbox"/>	<input type="checkbox"/>	Extraction time (within 3 second variance)	<input type="text"/>	Shot 2
					Time <input type="text"/> : <input type="text"/>
					Waste <input type="text"/> . <input type="text"/> g
			Milk		Milk <input type="text"/> ml/oz
			Empty/clean pitcher at start		
			Purges the steam wand before steaming		
			Cleans steam wand after steaming		
			Purges the steam wand after steaming		
22	/12	/10	Acceptable milk waste at end		

Part IV - Technical Evaluation

0 to 6	Yes	No	
<input type="text"/>	<input type="checkbox"/>	<input type="checkbox"/>	Station management/Clean working area at end
<input type="text"/>	<input type="checkbox"/>	<input type="checkbox"/>	Clean portafilter spouts/Avoided placing spouts in doser chamber
<input type="text"/>	<input type="checkbox"/>	<input type="checkbox"/>	General hygiene throughout presentation
9	/6	/3	Proper use of cloths

Technical Score
 (Total of this score sheet)
 Out of 54

Evaluation Scale:

Yes = 1 No = 0

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

0g = 6 1g = 5 2g = 4 3g = 3 4g = 2 5g = 1 5+g = 0