



World Latte Art Championship

TECHNICAL SCORESHEET - FINALS ROUND

Representing:

Date:

Technical Judge:

Competitor:

FREE POUR
LATTE 1

FREE POUR
LATTE 2

DESIGNER
LATTE

Espresso

YES NO

4 x

10

YES NO

4 x

10

YES NO

4 x

10

- 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 brew immediately
- Extraction time (within 3 seconds variance across all drinks served)

Milk

YES NO

5

YES NO

5

YES NO

5

- 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

Hygiene

0 to 6

2 x

12

Hygiene (cleans the steam wand, clean pitcher, milk cloth use)

Performance

0 to 6

6 x

42

- Workspace organized and clean at start and in the end
- Overall impression (use of grinder, well extracted espresso, milk techniques, machine cleanliness)

Technical Score
(total of this
scoresheet)

Out of 99

Evaluation Scale:

Yes = 1 No = 0

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