

DATE:

JUDGE:

## 

Part I Station Evaluation At Start-Up				
i	0 t	o 6	7	
		/6		
Part II Espresso Evaluation				
I	Yes	No	Technical Skills SHOT 1	
			Flushes the Grouphead Time:	
			Dry/celan filter basket before dosing ( ) Waste: .	
ĺ	0 t	06		
			Acceptable spill/waste when dosing/grinding	
		NI-	Consistent dosing and tamping	
	Yes	No		
			Clean portafilters (before insert) Waste:	
		/17	Extraction time (withon 3 second variance)	
Part III Milk Beverage Evaluation				
	Yes	No	Technical Skills SHOT 1	
			Flushes the Grouphead Time:	
			Dry/celan filter basket before dosing ( ) Waste: .	
l	0 to 6			
			Acceptable spill/waste when dosing/grinding	
			Consistent dosing and tamping <u>SHOT 2</u>	
	Yes	No	Time: .	
			Clean portafilters (before insert)	
			Insert and immediate brew	
			Extraction time (withon 3 second variance)	
			MILK	ml
ĺ	Yes	No		
			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	
ļ		/22		
Part IV Technical Evaluation				
		0 6		
			Station management/Clean working area at end	
	L			

Yes No Clean portafilter spouts

General hygiene throughout presentation Proper usage of cloths

**Technical Score** 

Out of 71

/17