NZ Regional Barista Championship Technical Scoresheet Competitor: Representing: **Technical Judge:** Round: Date: **Station Evaluation At Start-Up** Clean working area at start-up/Clean cloths **Espresso Evaluation** 0 to 6 Yes No **Technical Skills** SHOT 1 Flushes the grouphead Dry/clean filter basket before dosing Waste Acceptable spill/waste when dosing/grinding Consistent dosing and tamping SHOT 2 Cleans portafilters (before insert) Insert and immediate brew Time Extraction time (within 3 second variance) Waste 17 /12 Milk Beverage Evaluation 0 to 6 Yes **Technical Skills** SHOT 1 Flushes the group head Time Dry/clean filter basket before dosing Waste Acceptable spill/waste when dosing/grinding Consistent dosing and tamping Cleans portafilters (before insert) Insert and immediate brew SHOT 2 Extraction time (within 3 second variance) Waste Milk Yes No Empty/clean pitcher at start Purges the steam wand before steaming MILK ml/oz Cleans steam wand after steaming Purges the steam wand after steaming Acceptable milk waste at end 22 /12 **Technical Evaluation** 0 to 6 Yes No Station management/Clean working area at end Clean portafilter spouts/ Avoided placing spouts in doser chamber General hygiene throughout presentation Proper usage of cloths **Technical Score**

Out of 54
Evaluation Scale:

Yes = 1 No = 0

(Total of this score sheet)