

TECHNICAL JUDGES HANDOUT/INFO PACK

Hello, Technical Judges!

Welcome to the workshop! This package is designed to refresh your memory on the scoring criteria of the scoresheet and highlight some of the key aspects of the evaluation process.

EXPECTATIONS:

As a **Technical Judge**, your role is crucial to ensuring fairness and consistency throughout the competition. Here's what's expected of you:

- **Fairness in Judging:**
You must demonstrate fairness and impartiality in your evaluation of each competitor's performance.
 - **Accuracy in Information Capture:**
You are expected to capture all required information accurately during your time on stage, ensuring that your notes are clear and comprehensive.
 - **Knowledge of the Rules:**
Be prepared to refer to the rules when necessary and present your reasoning effectively during calibration discussions with the judging panel.
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COMPETENCIES FOR TECHNICAL JUDGES:

a. Waste Detection (0.5g of Coffee, 10ml of Milk):

- Judges need to **identify small amounts of waste** during dosing and milk steaming (e.g., within 0.5g or 10ml), requiring precision and attention to detail.

b. Dosing, Tamping, and Distribution Techniques:

- Ability to evaluate **consistency** in dosing, levelling, tamping, and even distribution of coffee grounds.

c. Understanding of Technical Scoresheet:

- Familiarity with the **scoring criteria** and applying it to different techniques during the competition.

d. Attention to Detail:

- Observing all aspects of the routine: **shot times, equipment handling, waste, towel use**, etc.

e. Espresso Equipment Knowledge:

- Understanding the **components** and **functions** of espresso machines and related equipment.

f. Familiarity with Espresso Machines:

- Knowledge of **different espresso machine types** and how they function.

g. Station Management Awareness:

- Ability to evaluate **workflow, organization, and cleanliness** at the competitor’s station.

Judges should be precise, observant, and knowledgeable, ensuring fair and accurate evaluation of the competitor’s technical skills and station management.

PLEASE ENSURE YOU ARE EQUIPPED WITH:

- **Clipboard** – for easy note-taking and organization of your materials.
 - **2 Stopwatches** – to track key timing aspects of the performance.
 - **Mechanical Pencils / Writing Equipment** – for clear and legible writing.
 - **Erasers** – in case you need to make any changes or corrections.
 - **Rulers** (optional) – for precision when measuring or checking.
 - **Scoresheets** – to record your scores and feedback during the competition.
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This handout is meant to ensure that you are fully prepared for the tasks ahead. Thank you for your commitment to providing a fair and professional judging experience!

Table of Contents

The Basics

.....	P. 4
Topic I - Set up and on-stage awareness	
Topic II - Numerical Scoring	
Topic III - Ready for stage time?	
Topic IV - At the station	

Part I. Station Evaluation at Start-Up

.....	P. 8
Scoring Criteria	
Equipment requirements	

Part II. Technical Skills Assessments Outline - Espresso

.....	P. 10
Group Activities - Grind Waste Assessment Exercise	
Some points to consider when scoring consistent dosing and tamping	
Scoring Checklist: Acceptable Dosing and Tamping	

Part III - Technical Evaluation

.....	P. 18
Post Performance Station Check	
.....	P. 20
Leaving the Stage and Calibration	
.....	P. 20

THE BASICS

Topic I. Set Up Scoresheet & Stage Presence

Good clipboard and scoresheet preparation is key to success. Please ensure you are equipped with the following:

- **1 Clipboard**
- **2 Stopwatches**
- **2 Mechanical Pencils / Pencils**
- **Eraser**
- **Ruler** (optional)
- **Scoresheets**

I. SETTING UP THE CLIPBOARDS

Over time, you will develop your personal style for organizing your materials. However, here are a few general tips:

- **Stopwatches:** It's often most efficient to **mount the stopwatches over the clipboard** for easy access and efficient recording of shot times. This positioning ensures that timing is seamless and doesn't disrupt your focus during the competition.

II. SETTING UP THE SCORESHEET

Properly preparing the scoresheet ensures smooth scoring and clarity throughout the competition. Here's how you should set it up:

1. FILLING OUT THE NECESSARY INFORMATION

Before the competitor performs, ensure you fill in the following details accurately:

- **Competitor's Name and Number** – Double-check the spelling of the competitor's name and their number to avoid errors.

- **Head Judge’s Name** – Include the name of the Head Judge overseeing your panel.
- **Shadow Judges’ Names** – If there are shadow judges, include their names as well. This helps keep track of all involved in the evaluation process.
- **Start Time** – Write the **start time** in the top right-hand corner of the scoresheet to ensure accuracy in timing and tracking.

2. DIVIDING THE SCORESHEET INTO “ZONES”

To streamline your evaluation and ensure you’re organized under pressure, divide your scoresheet into specific sections:

- **Legend and Shorthand**
 - Calibration sessions move quickly! Prepare **shorthand** or **symbols** for common comments or notes so you don’t feel rushed between competitors.
- **Space for Positivity**
 - Always leave space to note the **positive aspects** of the competitor’s performance. What did you observe that was impressive?
 - Avoid **coaching** or making assumptions. Focus on observing, not instructing.
- **Extra Blank Scoresheet**
 - Keep a **blank scoresheet** underneath the one you're currently using. This will allow you to quickly grab a fresh one if needed during transitions between competitors.


EXAMPLE 1: COMMON SHORTHAND AND KEYS

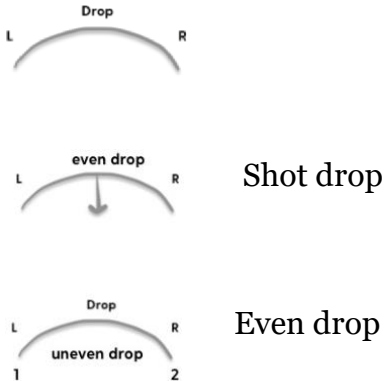
Here are some **common shorthand** and **keys** used by technical judges during the competition to save time and ensure consistency:

- **T1** – First technical issue observed
- **SWT** – Shot time (time recorded for the extraction)
- **M1** – Milk texturing or consistency
- **P** – Positive comment or observation

(Feel free to adapt these to suit your style during calibration sessions!)

By preparing properly and organizing your materials, you’ll be able to focus more on the competitor’s performance and make effective, fair, and accurate evaluations. This will ensure a smooth, professional judging experience.

T: Tamp	 : Spin
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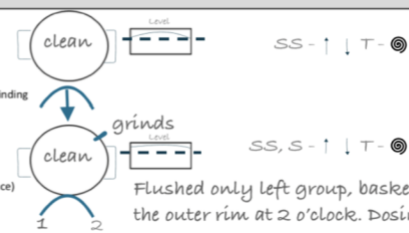
<p>S: Settle</p>	<p>↔ ↓ ↑ ↔ : Swipe to (distribute)</p>
 <p>Shot drop</p> <p>Even drop</p> <p>Uneven drop</p>	<p>TH: Thumb Heavy</p> <p>PH: Palm Heavy</p> <p>FH: Finger Heavy</p> <p>..... etc</p>

Example 2: Application

Below shows some common examples of shorthand used for technical judges.

Part II - Espresso Evaluation

0 to 6	Yes	No	Technical Skills
		0	Flashes the grouphead
	1		Dry/clean filter basket before dosing
5.5			Acceptable spill/waste when dosing/grinding
5.5			Consistent dosing and tamping
		0	Cleans portafilters (before insert)
	1		Insert and immediate brew
	1		Extraction time (within 3 second variance)
17	/12	/5	



Shot 1
Time 20.13
Waste .7g

Shot 2
Time 22.67
Waste .g

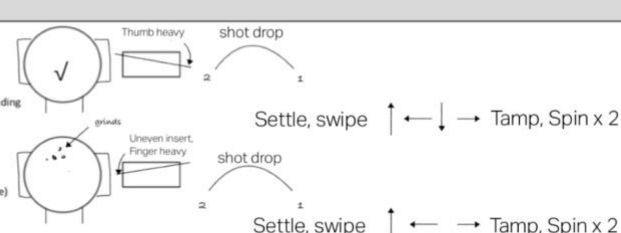
counter: 0.5g
grinder fork: 0.2g

Flushed only left group, basket is clean inside but with grinds on the outer rim at 2 o'clock. Dosing was mostly consistent.

Part III - Milk Beverage Evaluation

0 to 6	Yes	No	Technical Skills
	1		Flashes the grouphead
		0	Dry/clean filter basket before dosing
6			Acceptable spill/waste when dosing/grinding
4			Consistent dosing and tamping
	1		Cleans portafilters (before insert)
	1		Insert and immediate brew
		0	Extraction time (within 3 second variance)

needs HJ sign off



Shot 1
Time 21.23
Waste .0g

Shot 2
Time 24.30
Waste .0g

Milk 2.17oz

Grinds in basket, even bed before insert, but tamping for both shots were not even. Thermometer inside pitcher (foreign object). Finger print on right side small pitcher.

22 /12 /10

Example 3: Make sure you include a key, if you choose to use shorthand:

Topic II. Numerical Scoring

	Technical Score (Total of this score sheet)
Out of 42	
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	
T: Tamp S: Settle ⊙ / ⊙ : Spin ↑ :swipe up ↓ :swipe down	

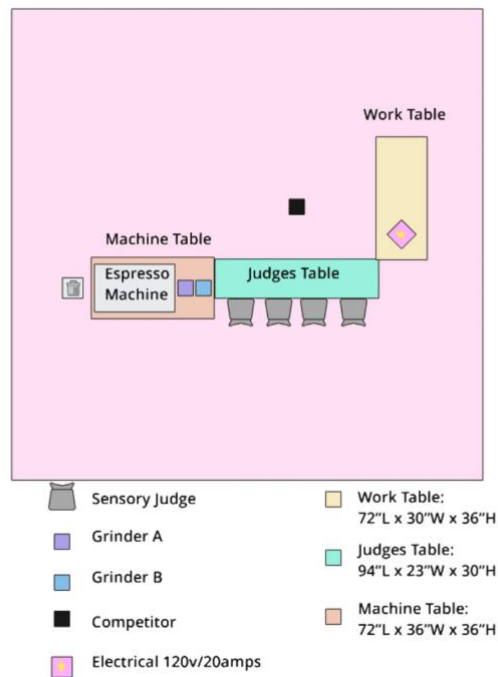
All scores are given in numbers - 1/0 for Yes/ No, a 0 for unacceptable, and 1-6 in 0.5 increments.

Reference can be found at the bottom of the scoresheet:

Evaluation Scale: Yes = 1 No = 0 Unacceptable = 0 Acceptable = 1 Average = 2 Good = 3 Very Good = 4 Excellent = 5 Extraordinary = 6

Topic III. At the station

Station layouts will differ



WHERE SHOULD TECHNICAL JUDGES BE EVALUATING?

As a **Technical Judge**, your primary responsibility is to evaluate the competitor's **understanding of the mechanical and methodical aspects** of beverage preparation, as well as their **station management** and **routine flow**.

- **Evaluate the Process:** You should focus on how well the competitor prepares the beverages and manages their station, making sure that every aspect is executed efficiently and correctly.
- **Jurisdiction Over Technical Issues:**
If a **primary evaluation requirement** under the technical category is performed in front of the sensory judges, it still falls under your jurisdiction as a **Technical Judge**. For instance:
 - If the competitor touches their face while preparing beverages in front of the sensory judges, this should be addressed under **Hygiene**.
 - Topics like **tamping, spent grinds, or cleanliness** should also be noted and evaluated on the **technical scoresheet**.
- **Technical Evaluation During the Routine:**
Rules do not restrict you from evaluating the competitor's routine while they are performing in front of the judges. As long as it pertains to technical aspects (e.g., hygiene, tamping, etc.), you are encouraged to evaluate throughout the routine.

Topic IV. Ready for stage time?

Before stepping on stage, make sure you're fully prepared and equipped:

BEFORE YOU GET ON STAGE:

- **Correct Scoresheet:**
Ensure you have the **right scoresheets** for scoring
- **Writing Equipment:**
Always have a **backup pencil** or writing tool in your apron, just in case.
- **Stopwatches:**
Double-check that your **stopwatches are set to zero**, and your **phone is on silent** to avoid any distractions.

AS SOON AS YOU GET ON STAGE:

- **Shake Hands & Stay Positive:**
Greet the competitor with a **firm handshake**, a smile, and maintain a **positive vibe** throughout the competition. Creating a welcoming atmosphere sets the tone for the performance.

STAGE PRESENCE

WHEN DO WE START THE EVALUATION?

- **Wait for the Competitor to Call Time:**
You should **not begin evaluating** until the competitor **calls time**. This ensures that you are only scoring based on their completed performance.

SITUATIONS WHERE YOU MIGHT TOUCH AN ITEM:

- **Cups on the Machine:**
If you need to check for liquids in cups or other items on the machine, do so **swiftly and carefully**, without interrupting the competitor’s process.
- **Milk Jug or Covered Items:**
If you need to inspect a milk jug or ensure cleanliness, handle it **gently and quickly**.
- **Do Not Impede the Competitor:**
Ensure you do not **leave any trace** or disrupt the competitor in any way when handling equipment or items. Always remain considerate of their space and workflow.

SPACE AND POSITIONING:

- **Respect the Competitor’s Space:**
While you need to be close enough to capture all relevant information for your evaluation, **never get in the competitor's way**. You should give them enough space to move naturally around the station and between working tables.

ARE WE ALLOWED TO TOUCH ANYTHING?

- **Touch Only When Necessary:**
Touching items on stage should be done **only when completely necessary**. Most technical evaluations can be performed **without touching** anything.
 - A skilled technical judge should be able to evaluate and score efficiently without interfering with the competitor’s routine or the items on the station.

This section emphasizes the importance of maintaining a **non-intrusive presence**, ensuring fair evaluation without hindering the competitor's performance.

PART I STATION EVALUATION AT START-UP

In this module, we will be reviewing some important points under Part I of the Scoresheet:

Station Evaluation at start-up. Here is a sample of scoresheet divided into “zones”

Part I - Station Evaluation At Start-Up		Grinds/ Cleanliness
<div style="text-align: center;">0 to 6</div> <div style="border: 1px solid black; width: 40px; height: 15px; margin: 0 auto;"></div> <div style="display: flex; justify-content: space-between; width: 40px;"> 6 /6 </div> <p>Set up</p>	Clean working area at start-up/Clean cloths	

SCORING CRITERIA

As a **Technical Judge**, you are required to carefully evaluate and record several key aspects of the competitor’s station management and performance. Your evaluation should cover the following criteria:

- **Location:** Observe where items are positioned on the competitor's station.
- **Condition:** Assess the cleanliness and maintenance of equipment, tools, and workspace.

- **Quantity:** Note the amount of materials (e.g., milk, coffee, towels) the competitor has prepared.
 - **Supporting Notes:** Provide **positive and negative feedback** based on your observations, ensuring that all notes align with the scores given.
-

EQUIPMENT REQUIREMENTS

- **Grinders:**
Competitors must use **one or two of the sponsored grinders**. One in the regional events.
 - If a competitor uses their own grinder, it must be identical to the above-mentioned models. Any **modifications** made to the grinder (such as aftermarket hoppers, modified burrs, or temperature probes) are prohibited and will result in a **0 score in Station Management**. Regional events competitors must use the single provided grinder.
 - **Grinder Limitation:** Competitors may not use more than **two grinders total** for espresso preparation during their performance. If more than two are used, the competitor will receive a **0 score in Station Management**. In the main barista championship
 - **Hoppers:**
Only **official-manufactured hoppers** are permitted. The use of **aftermarket hoppers** (non-OEM) will result in a **0 score in Station Management**.
-

STATION EVALUATION TIMELINE

- **Timing:**
Competitors may start their routine in various ways—some may begin grinding right away, others may start on a different side of the station. As a Technical Judge, you need to be **ready as soon as they call time**. Note that **Station Evaluation and Espresso Evaluation** may occur simultaneously.
-

WHAT TO LOOK FOR AT THE START OF THE PERFORMANCE

1. CLEANLINESS

- **Grinds:** Check for any **coffee grinds, stains, or dust** on the station.
- **Towels:** Look for any **stained towels** or cloths. Are they clean and properly folded?
- **Smudges or Stains:** Is the machine or glassware free from coffee stains or smudges?
- **Back of the Machine:** Be aware of any spillage or residue left on the machine's back.

2. ORGANIZATION

- Evaluate how well the competitor has organized their station.
- Are all items placed **intentionally**? For example, are the towels and other materials neatly arranged?
- **Practicality:** Does the station setup make sense for efficient workflow?

3. OVER PREPARATIONS

- Look for **over-preparation** such as milk in pitchers or an **excess of cloths or cups**. Competitors should only prepare what's necessary for their routine.

4. CLOTH CHECK

- Ensure that the competitor has **three clean cloths**:
 - **Portafilter**
 - **Steam wand**
 - **Bar**
- A cloth or towel worn on the competitor’s apron for any of these purposes counts as one of the three.

5. LIQUID ON TOP OF THE MACHINE

- Check for any **liquid** on top of the machine. This could include:
 - Wet cups
 - Syrup bottles
 - Wet shot glasses

6. PUCKS LEFT IN GROUPS

- **Pucks left in groups** (i.e., stacked pucks) will not be scored negatively but should be noted.

PART III - EMPTY/CLEAN PITCHER AT START (MILK BEVERAGE PREPARATION)

- This evaluation pertains to **milk beverage preparation**, but it should be noted at the start of the competitor’s performance.
 - **Pitcher cleanliness**: Examine the **inside and outside** of the milk pitcher to ensure it is **clean and dry** before use.

IMPORTANT TIP: BE AWARE OF COMPETITOR’S PRESENCE

Competitors may start their routine from any side of the station, so be sure to stay aware of their movements and be ready to evaluate from the moment they call time.

Part II. Espresso Evaluation - Technical skill points

All scores are numerical scores. They are either given from a scale from 0 to 6, or 1/0.

Extraction Routine

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

Take a visual snapshot of where the portafilters are placed. This affects how the shot sequence is going to be.

What if I Mix Up the Courses? If you accidentally mix up the sequence of courses, **use an arrow to indicate** the mix-up, but **do not mix up the shot records** during the scoring process. Accuracy in recording the performance sequence is crucial for proper evaluation. Make sure to note any discrepancies clearly.

Scoring Criteria

1. FLUSHING THE GROUP HEAD (1/0)

Judge's Requirement:

- To award a **Yes** score, you need to **obtain a visual of water flushing from the group head**.
- The **flushing of the group head** must occur **after the portafilter is removed** and **before each extraction**.

Key Points:

- This requires the **competitor** to flush all group heads they use between each shot.
 - **Timing:** The group head must be flushed **after the portafilter is removed** and **before each extraction**.
 - If the competitor flushes the group head **prior to the extraction of the served beverages**, mark it as a **Yes**.
-

2. DRY AND CLEAN FILTER BASKET BEFORE DOSING (1/0)

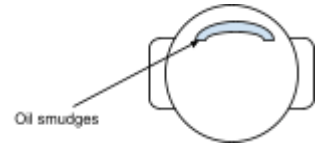
Judge's Requirement:

- You need to **obtain a good visual of the filter basket's interior**, including the **basket bottom and walls**, to check for any grinds, foreign objects, oil smudges, or liquid.
- **Use the circle on the score sheet** to record your observations and support your scoring decision.

Key Points:

- The rule requires that the **filter basket is completely dry and clean before dosing coffee**.
- If you cannot see the whole basket from your position, rely on the **other technical judge** to confirm the observation. We **calibrate** to what was seen and confirmed during calibration. Or if on your own best judgement and benefit of doubt go to the barista.
- **What to Look For:**

- Any **oil** or **remaining coffee grounds** in the basket before dosing.
- Any **foreign objects** or **liquid**.
- **Record your observation** using the **circle** on the score sheet.



Tips: This can happen suddenly! Prepare yourself to quickly and calmly get to the basket when needed.

1. ACCEPTABLE SPILL/WASTE WHEN DOSING/GRINDING (GROUP ACTIVITY) - 0-6

Judges Requirement:

Observe, estimate, and tally the total grams of grinds wasted for each shot, providing details to support your score.

Definition of Waste:

Spill/waste refers to **ground coffee left unused** during the competition/performance time. This can be found on the espresso grinder, in the knock box, on the counter, in the trash, on the floor, or elsewhere.

Key Points:

- Waste created during the preparation of beverages **not served to judges** does not count toward the competitor's total waste evaluation.
- Spill/waste of **more than 5 grams** of unused coffee per beverage category is considered **unacceptable** and will result in a **0** for this category.
- **All coffee used for drinks** must be ground during the competitor's **11/15 minutes of competition time**.

2. EVALUATING WHEN COMPETITORS ARE IN FRONT OF SENSORY JUDGES

Our Responsibility:

Our role as technical judges is to evaluate how the competitor **manages tasks** and navigates their station. This responsibility is **not restricted** by the geography of the stage. We must evaluate and score based on the **Technical Judge's Score sheet**, regardless of where the competitor is in relation to the sensory judges.

3. IS PURGING ACCEPTABLE?

Purging is Acceptable:

Purging the grinder is acceptable and does not affect the evaluation negatively. Since we cannot definitively quantify the **effectiveness** of the purging process, it is treated as a standard part of the routine.

- **Tossing away a shot** that was ground into a basket but not used is also acceptable.
- Since this shot is **not served to the judges**, it **will not** be counted toward grind waste.

GROUP ACTIVITIES - GRIND WASTE ASSESSMENT EXERCISE

Location: At the Espresso Station

Rule Referenced: 14.3.3

Activity Focus: Assessing acceptable spill/waste during the dosing and grinding process.

SPILL/WASTE DEFINITION:

Spill/waste refers to **ground coffee left unused** during the competition/performance time. This can be found on the espresso grinder, in the knock box, on the counter, in the trash, on the floor, or elsewhere. Waste created from the preparation of beverages **not served to judges** does not count toward the competitor's total waste evaluation.

ACCEPTABLE SPILL/WASTE WHEN DOSING AND GRINDING:

Key Points:

- A reasonable amount of coffee purged **is not** included in the waste calculation.
 - Waste that occurs while preparing beverages **not served to judges** does not contribute to the total waste assessment.
 - Spill/waste greater than **5 grams** per beverage category is considered **unacceptable** and will result in a **0** in this category.
-

GRIND WASTE ASSESSMENT EXERCISE

Activity 1 - Record Waste Grinds During the Dosing Process

1. **Task:** The technical judge should accurately calculate the **espresso grinds wasted** during the dosing process.
 2. **Scoring:** Provide a score between **0-6** for "Acceptable Spill/Waste When Dosing and Grinding."
 3. **Tips:**
 - Write down the amount shown on the scale during the process.
 - Perform the calculation afterward for accuracy.
-

Activity 2 - Visualizing Quantity of Grind Waste

1. **Task:** Judges will **estimate** the quantity of grinds around the station, including any spillage or waste.
 2. **Goal:** To assess the level of waste and determine if it falls within the acceptable range.
-

CONSISTENT DOSING AND TAMPING (0-6)

Rule Description:

The competitor must demonstrate an acceptable method for **dosing and tamping**. This involves evenly

distributing the coffee grounds followed by a **levelled tamping** with adequate pressure. Cultural differences will be taken into consideration.

Judging Requirements:

- **Record the Dosing and Tamping Process:** Use shorthand to track the dosing and tamping methods.
 - **Compare Shots:** Observe and compare the consistency of the two shots served by the competitor.
-

POINTS TO CONSIDER FOR CONSISTENCY IN DOSING AND TAMPING:

CONSISTENT DOSING:

- **Intentional Process:** The dosing process should be intentional, repeatable, and consistent across both shots served.
 - **Dosing Questions to Evaluate:**
 - Was the same amount of grinds used for both shots?
 - Did the competitor adjust the grinds (add or remove) during the dosing process?
-

DISTRIBUTION:

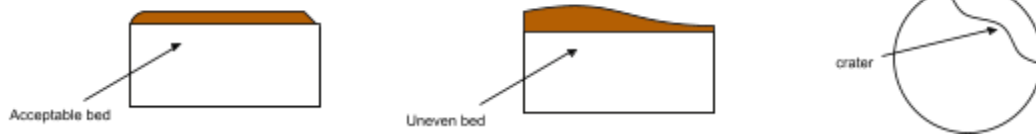
- **Definition of Distribution:** This includes settling, tapping, swiping, or using any tool to even the coffee bed.
 - **Questions for Consistency:**
 - Was the bed evenly distributed before tamping?
 - Was the distribution method the same between the two shots served?
 - Was the bed levelled before inserting the distribution tool?
-

UNACCEPTABLE PRACTICES:

- **Uneven Distribution:** If the bed is not levelled or shows a visible mound/crater before tamping, this will result in **unacceptable** tamping. This improper levelling can lead to compacted grinds and inconsistent shot extraction.
-

Note: There is a **separate score** for evaluating the amount of **grinds wasted during the dosing process**. Be sure to record any waste and ensure it aligns with the acceptable range.

Mounds and Craters



LEVELLED TAMPING:

Key Points for Evaluation:

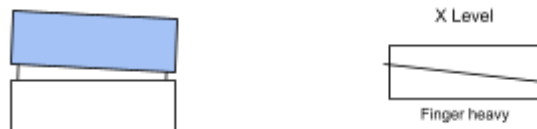
- Tamping Method:**
 - Straight vs. Tilted:**
 - Was the tamper inserted **straight down** into the coffee bed, or was it **tilted** at an angle?
 - Straight down** tamping is ideal for even pressure across the coffee bed.
 - Tilted tamping** will lead to uneven extraction.
- Tamping Device and Application:**
 - Palm Tamper:** A **palm tamper** does not automatically guarantee a **levelled tamp**. This type of tamper may encourage pressure from the palm, which can result in an uneven tamp.
 - Levelled Tamping:** The correct form of tamping involves inserting the tamping device **in a levelled manner**, ensuring even pressure on the entire surface of the coffee bed.
- Consistency of Tamping Method:**
 - Inconsistent Tamping:** If the competitor applies varying tamping pressures, angles, or methods (such as using the thumb/finger/palm/knuckles in different ways), this will affect the consistency and quality of the shot.
 - The **consistency** of tamping between both shots is an important factor to consider. If tamping methods differ, this will impact the overall score, as consistency is key for even extraction.

What to Look for:

- Was the tamper inserted straight down, or was it tilted?
- Did the competitor use consistent pressure and technique across the shots?
- Is the tamp level, and are there any signs of uneven tamping (e.g., craters, mounds)?

Why This Matters: Levelled tamping is essential for even extraction, which ensures that all parts of the coffee bed are evenly compressed, allowing water to flow through the coffee grounds at an equal rate. Any inconsistencies in tamping can lead to channelling, resulting in an uneven shot with poor flavour and extraction quality.

Using a palm tamper does not guarantee levelled tamping



Note that unless no pressure was applied, what constitutes as “an adequate pressure” is subjective.

SCORING CHECKLIST: ACCEPTABLE DOSING AND TAMPING

KEY POINTS TO OBSERVE:

1. **Dosing Process:**
 - **Was the dosing process acceptable?**

Observe if the competitor's dosing technique flows smoothly and is intentional. Any disruptions or awkward movements may signal a lack of planning or inconsistency.
 - **Any dose adjustments?**

Did the competitor make adjustments, such as putting grinds back into the grinder or taking grinds out during the dosing process? These adjustments should be noted, as they can reflect inconsistency in the process.

 - **Tip:** Record the **grams** shown on the scale during dosing, as this will help assess **grind waste**.
 - **Do the shots weigh the same?**

Is the amount of coffee used for each shot consistent, or is there noticeable variation?
2. **Grind Distribution:**
 - **Was the bed distributed evenly before the distribution tool was inserted?**

Look for signs of intentional and even distribution before tamping. Did the competitor make a deliberate effort to spread the grounds evenly?
 - **Methods of Distribution:**

Consider the techniques used for distribution (e.g., spinning the distribution tool, tapping, swiping, etc.). Record whether the bed had **craters** or **mounds** before insertion, as these affect extraction consistency.

 - **Tip:** Use the **rectangular boxes** on the score sheet to mark any unevenness in the coffee bed.
 - **Consistency of Methods:**

Were the distribution methods **consistent** between the two shots? Variations in technique between shots could affect the consistency of the overall performance.
 - **Inserting a Distribution Tool:** Using a distribution tool does not guarantee even distribution. If the tool is used on an uneven bed, it may compress the grounds unevenly, creating pockets that will affect extraction.
 - **Tip:** Record your observations of distribution in the provided rectangular boxes on the score sheet.
3. **Tamping:**
 - **Was the tamper inserted evenly?**

Observe whether the tamper was held **straight** or if there was any tilting. A tilted tamp results in uneven pressure and may lead to poor extraction.

 - **Tip:** Note if the tamping tool was used in a **finger heavy, palm heavy, knuckle heavy, or thumb heavy** manner. This could indicate uneven tamping and pressure distribution.
4. **Spillage:**
 - **Any grinds spilled during the process?**

Were there any excess grounds left on the counter, in the knock box, or anywhere else? These spills contribute to grind waste and should be noted.

 - **Tip:** Be specific about **where** the grinds spilled, as this can provide further insight into the competitor's station management and technique.

CLEANS PORTAFILTERS (BEFORE INSERT) (1/0)

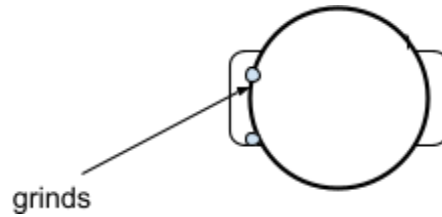
JUDGES' REQUIREMENT:

- **Visual Check:**

You must ensure that the competitor cleans the **basket rim and fringes** of the portafilter before

inserting it into the group head. Look for any residual grinds, oils, or moisture that could affect the quality of the extraction.

- **Visual Tip:** Make sure you get a clear view of the **basket rim** before the competitor places it into the group head. This is a crucial part of the cleanliness and preparation process.



SCORING CHECKLIST: CONTINUED

CLEANS PORTAFILTERS (BEFORE INSERT) (1/0)

Judges' Requirement:

- **Cleanliness Check:**
The rule requires the competitor to clean the **basket rim** and **side flanges** of the portafilter before inserting it into the machine.
 - **Key Points:**
 - Was the cleaning just a motion, or was the portafilter actually clean?
 - **Look closely** at the rim and side flanges for any leftover grinds, oils, or moisture.
 - **Scoring:**
 - Use the **circle** provided on the score sheet to note the condition of the portafilter. If the portafilter is clean, mark a **1**, and if it is not clean, mark a **0**.

INSERT AND IMMEDIATE BREW (1/0)

Judges' Requirement:

1. **Routine Observation:**
Observe how promptly the competitor engages the group after inserting the portafilter into the machine. A delayed or hasty insertion can affect extraction consistency.
2. **Stopwatch Use:**
 - Ensure you are prepared with your **stopwatch** to track the **extraction time**.
 - Record whether the shot time exceeds a **3-second variance** from the competitor's previous shots.
 - A shot that deviates beyond the acceptable time range (more than 3 seconds) should be noted.



Tips:

- Make sure your stopwatches are ready as soon as the portafilter is inserted, and start tracking the time promptly.
- Keep track of the **extraction time** for each shot, as timing is essential for consistency and evaluating the competitor's skill.

PART IV - SIGNATURE BEVERAGE EVALUATION

Note: The evaluation areas for the **Signature Beverage Evaluation** are the same as those under the **Espresso Evaluation – Technical Skills**.

Technical judges should focus on the competitor's understanding of the mechanical and methodical aspects of beverage preparation. This includes assessing their ability to manage their station and maintain a smooth and efficient routine.

Key aspects to consider during this evaluation include:

- The competitor's **workflow** and **station management**.
- The **preparation techniques** for the signature beverage, including consistency and cleanliness.
- The **timing** and **execution** of beverage preparation.

Part V - Technical Evaluation		
0 to 5	Yes	No
	<input type="checkbox"/>	<input type="checkbox"/>
	<input type="checkbox"/>	<input type="checkbox"/>
	<input type="checkbox"/>	<input type="checkbox"/>
	<input type="checkbox"/>	<input type="checkbox"/>
	<input type="checkbox"/>	<input type="checkbox"/>
9	.6	.3

Station management/Clean working area at end
Clean portafilter spouts/
Avoided placing spouts in doser chamber
General hygiene throughout presentation
Proper usage of cloths

END OF ROUTINE: FINAL EVALUATIONS FOR STATION MANAGEMENT, CLEANLINESS, AND HYGIENE

1.1 STATION MANAGEMENT

Judge's Requirement:

Be observant throughout the competitor's routine and take note of any points of concern. Your evaluation should focus on the following:

- **Intentional Routine:**
 - Did the competitor demonstrate a **fluent routine** with good flow?
 - Was the routine purposeful, with all actions well-planned and executed?
 - Did the competitor recover calmly from any hiccups or unexpected moments during the routine?
 - The ability to recover well can positively impact the score.
- **Interaction with Tools and Equipment:**
 - Did the competitor **use the grinder correctly** and manage coffee in and through the grinder effectively?
 - Was the competitor grinding fresh coffee for each shot, or was the process inconsistent?
 - Did the competitor achieve a **total shot volume** of 25-35 mL (30 mL +/- 5 mL) consistently?
- **Station Preparation:**

- Was the station **adequately prepared** at the start of the routine?
- Did each tool and piece of equipment have a clear, organized spot, and was everything within reach?
- Was there **any liquid or ingredient placed on top of the machine**?
 - If so, mark this with a **“o” for Station Management**.

1.2 CLEANLINESS

Judge’s Requirement:

Examine the competitor's station after they call time. Look for evidence to support your score in the following areas:

- **Cleaning During the Routine:**
 - Did the competitor **clean while working**, maintaining a sanitary workspace?
 - **Execution is key**—cleaning motions without effective results will be taken into account.
 - The routine should reflect **intentional cleaning** with actual execution.

2. CLEAN PORTAFILTER SPOUTS / AVOID PLACING SPOUTS IN DOSER CHAMBER

Judge’s Requirement:

Observe the cleanliness of the **portafilter spouts** throughout the routine and ensure they are cleaned before each shot.

- Were the **portafilter spouts cleaned** between shots (e.g., rinsing, wiping with a towel or fingers)?
- If the spouts were clean **before each extraction**, mark **“Yes”** for cleanliness.

3. GENERAL HYGIENE THROUGHOUT THE PRESENTATION

Judge’s Requirement:

Watch for any **unhygienic practices** during the competitor’s presentation. These could include:

- **Touching face, mouth, etc.**, and then using hands for beverage preparation.
- **Touching the floor** or other non-food-safe surfaces and continuing to use hands for beverage preparation.

Note: Unhygienic practices observed at the **sensory judges table** will be **scored on the Sensory Scoresheet** under **Presentation: Professionalism**. A competitor should not be penalized twice for the same hygiene violation.

4. PROPER USAGE OF CLOTH

Judge’s Requirement:

Observe the use of cloth and check for any **cross-contamination**:

- Competitors should use **dedicated cloths** for specific tasks:
 - **Cleaning the filter basket.**
 - **Cleaning the workstation.**
 - **Cleaning the steam wand.**
- **Unacceptable Practices:**
 - Using cloth on unsanitary areas, such as the **face/mouth/glasses**.

- Using cloths that have been dropped on the floor or touched trash cans.
- Using **non-dedicated towels/cloths** for the steam wand.

POST PERFORMANCE STATION CHECK

- **When the competitor calls time**, you will have **a minute or two** to evaluate the station while the sensory judges are completing their scores.
- **Be thorough** during this time and investigate areas of potential problems or inconsistencies.
 - Feel free to look under items, check the prep table, or other areas of the station.
- **Be careful** when handling competitors' wares and equipment.
- **Complete the scoresheet** before leaving the stage.
 - **Take a step back** to review station management and hygiene scores.
- Wait for the **Head Judge's cue** before leaving the stage.

LEAVING THE STAGE AND CALIBRATION

1. **Before leaving the stage**, ensure that **all your scores are filled out**.
2. Once you're in the judge's room, quickly check for **any calculation errors** or inconsistencies.
3. Ensure that your **handwriting is clear and easy to read**, and write in **full sentences** for any comments or observations.
4. **Calibrate** with your fellow technical judge/and or Head Judge to confirm any discrepancies or differences in scoring.

TOTAL SCORE PROCESS

- **Score Tallying:**
The **scorekeeper** is responsible for tallying the total score, so there is **no need** for judges to do the calculations themselves.
- **0s and 6s:**
 - If a **0** or **6** is awarded during scoring, the judge **must** obtain a signature from the **Head Judge** before submitting the scoresheets.
 - This needs to be done **during the Deliberation time** to ensure the validity of these extreme scores.
- **Deliberation Time:**
This is the time when judges review and discuss the scores, ensuring that all decisions, especially those for **0s** and **6s**, are justified and accurate.

Once the signatures are obtained for any **0s** or **6s**, the scoresheets can be handed back to the scorekeeper for final processing.

RECAP

Situation Evaluations:

1. **Extra Cups and Towels Stored Under the Competition Bench/Table:**
 - **Rule Violated: Station Management.**
Score: 0.
Storing extra items under the competition table is a violation of the station organization and cleanliness rules. All tools and items should be intentionally placed in designated areas to avoid clutter.
 -

2. **Grounds Around the Spouts of the Portafilter:**
 - **Rule Violated: Cleanliness.**
Score: 0.
Grounds should be cleaned off the portafilter spouts before insertion to prevent contamination. If grounds are left around the spouts, it's an issue of cleanliness.
 -
3. **Using the Steam Wand Towel to Clean the Counter:**
 - **Rule Violated: Proper Usage of Cloth.**
Score: 0.
The steam wand towel should not be used to clean non-food-safe surfaces, such as the counter. It's a violation of proper hygiene practices.
 -
4. **Used Pitcher Placed on Top of the Machine at the End of the Routine:**
 - **Rule Violated: Station Management.**
Score: 0.
Liquids or ingredients should not be placed on top of the machine. This is a violation of station management and cleanliness rules.
 -
5. **Purging the Steam Wand with the Towel Covering It (No Visible Steam):**
 - **Rule: Purging is Acceptable;** however, purging should be visible for clarity.
Score: 0 (if the purging was not visible, it can be marked as "incomplete").
The purging process needs to be visible to ensure proper hygiene, and if the towel covers the steam wand, the judge may not have sufficient information to verify if the purging was effective.
 -
6. **Competitor Having Trouble Getting the Dose Size Correct:**
 - **Judge's Role: Allow Competitor to Work Through It.**
Score: 0-6, depending on their process.
The technical judge should **not interfere** but **document** the steps taken to adjust the dose. This shows the competitor's ability to adapt and manage their time during their routine. If the process is intentional and efficient, the score should reflect that. Wasted time due to adjustments may impact station management or waste score but should not be penalized outright unless it is excessively inefficient.
 -
7. **Technical Timeout Due to Machine Power Outage:**
 - **Rule Violated: Machine Malfunction.**
Score: N/A for the time during the outage (if any work is interrupted), but this is not the competitor's fault.
The technical timeout caused by a power outage is outside the competitor's control. However, the downtime should be noted on the scoresheet to ensure that the competition rules account for interruptions outside the competitor's actions. The residing HJ will make the call on what this means for the competitor.
 -
8. **Competitor Tamping at the Sensory Judges' Table:**
 - **Rule Violated: None**
Score: N/A
Tamping at the Sensory Judges' table is acceptable. The tamping process can be done in front of the sensory judges. This is not a violation of the performance space rules.
 -
9. **Drop of Sweat Dripping into the Beverage While Preparing a beverage:**
 - **Rule Violated: Hygiene.**
Score: 0.
Any unsanitary practice, such as sweat dripping into the beverage, is a violation of hygiene and cleanliness standards. The competitor should not be touching their face or allowing sweat to come into contact with the beverage.