



# World Latte Art Championship

## TECHNICAL SCORESHEET - PRELIMINARY ROUND



Representing:

Technical Judge:

Competitor:

Date:

FREE POUR  
LATTE

DESIGNER  
LATTE

### Espresso

YES		NO		YES		NO		
								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
4 x				4 x				Extraction time (within 3 seconds variance across all drinks served)
<b>10</b>		<b>10</b>						

### Milk

YES		NO		YES		NO		
								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
<b>5</b>		<b>5</b>						

### Hygiene

0 to 6

2 x

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

**12**

### Performance

0 to 6

6 x

Workspace organized and clean at start and in the end

Overall impression (use of grinder, well extracted espresso, milk techniques, machine cleanliness)

**42**

Technical Score  
(total of this  
scoresheet)

Out of 84

Evaluation Scale:

Yes = 1 No = 0

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