



# World Latte Art Championship

## TECHNICAL SCORESHEET - SEMI-FINALS ROUND



Representing:

Date:

Technical Judge:

Competitor:

FREE POUR  
LATTE 1

FREE POUR  
LATTE 2

FREE POUR  
MACCHIATO

### Espresso

YES		NO		YES		NO		YES		NO	
4 x				4 x				4 x			
<b>10</b>				<b>10</b>				<b>10</b>			

- 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		YES		NO		YES		NO	
5				5				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