



LONDON 2010

2010 World Barista Championship : Technical Score Sheet

Country: USA

Competitor: MICHAEL PHILLIPS

Technical Judge: MICHAEL YUNG

Part I - Station Evaluation At Start-Up

Comments: CUP STAINS (2) ON COUNTER (C)
PRINT THIS MACHINE CONDENSATION IN STEAM PITCHER
GRINDS IN EXTRA CUPS ON MACHINE

Competition Area: Clean working area at start-up/Clean cloths

0 to 6: 5.5 / 6 = 6

Part II - Espresso Evaluation

220
④

Comments: Shot 1: 23⁸ seconds FULL DOSE
Shot 2: 23⁸ seconds
1/2 HAND DISTIB - SOME ~~TOP~~ 0.1
LOWER TAMP
RIDGE TRACE
MORE PUSHED OFF

Technical Skills:

- Flashes the group head
- Dry/clean filter basket before dosing
- Acceptable spill/waste when dosing/grinding
- Consistent dosing and tamping
- Cleans porta filters (before insert)
- Insert and immediate brew
- Extraction time (within 3 second variance)

0 to 6: 5.5 / 6 = 6

Yes No: 1 / 0 NO 1ST

12 / 15 = 17

Part III - Cappuccino Evaluation

③

Comments: Shot 1: 27¹ seconds
Shot 2: 26⁸ seconds
1/2 / 2 FULL DOSE
1/2 / 2 HAND DISTIB
LEVEL
TRACE
RIGHT HEAVY
TRACE

Technical Skills:

- Flashes the group head
- Dry/clean filter basket before dosing
- Acceptable spill/waste when dosing/grinding
- Consistent dosing and tamping
- Cleans porta filters (before insert)
- Insert and immediate brew
- Extraction time (within 3 second variance)

Milk:

- Empty/clean pitcher at start
- Purges the steam wand before steaming
- Cleans steam wand after steaming
- Purges the steam wand after steaming
- Clean pitcher/Acceptable milk waste at end

0 to 6: 5.5 / 6 = 6

Yes No: 1 / 0 CONDENSED TWA

12 / 10 = 22

Part IV - Signature Beverage Evaluation

207
④

Comments: Shot 1: 21⁹ seconds
Shot 2: 21⁹ seconds
1/2 / 2 FULL DOSE
1/2 / 2 HAND DISTIB
TRACE
LEFT HEAVY
RIGHT HEAVY
TRACE

Technical Skills:

- Flashes the group head
- Dry/clean filter basket before dosing
- Acceptable spill/waste when dosing/grinding
- Consistent dosing and tamping
- Cleans porta filters (before insert)
- Insert and immediate brew
- Extraction time (within 3 second variance)

0 to 6: 5.5 / 6 = 6

Yes No: 1 / 0 FIX TAMP THEN START 2/3

12 / 15 = 17

Part V - Technical Evaluation

Comments: CLOSING HOOPER STOP
TAPPED PF → DUMP ✓
EFFICIENT → QUICK MOVEMENTS → KNOCK
MISSED PLACING CUPS UNDER FOR GLASS
SIG DRINK

Technical Skills:

- Station Management
- Clean porta filter spouts/
- Avoided placing spouts in doser chamber

0 to 6: 5.0 / 6 = 6

Yes No: 1 / 1

6 / 11 = 7

Part VI - Station Evaluation At End

Comments: BOARD (S. D.) SPILLS/STAINS
COUNTER RHS / GRINDER
DRIPS ON BOARD / TEA POT
GRINDS ON COUNTER → SWEEP BUT NOT CLEAN

Competition Area: Clean working area at end

0 to 6: 5.0 / 6 = 6

Yes No: 1 / 1

6 / 12 = 8

Technical Score: 5.0 (Total of this score sheet)

Evaluation Scale:

Yes = 1 No = 0

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

Out of 77