



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
L

Comments: Shot 1: 23⁸ seconds Full DOSE
Shot 2: 23⁸ seconds
1/2 HAND DISTIB - SOME TDS 0.1
LOWER TAMP / 2 HAND DISTIB
RIDGE TRACE ← MORE PUSHED OFF

Technical Skills: Flushes 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 / 5.5 = 17

Yes No: 1, 0, 1, 1

Part III - Cappuccino Evaluation

A

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

Technical Skills: Flushes 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 / 5.5 = 22

Yes No: 1, 1, 1, 1, 1, 0

CONDENSA-TWA

Part IV - Signature Beverage Evaluation

207
NL

Comments: Shot 1: 21⁹ seconds Shot 2: 21⁹ seconds
1/2 / 2 FULL DOSE
1/2 / 2 LH TRACE LEFT HEAVY
1/2 / 2 HAND DISTIB PUSH 0.1
RH RIGHT HEAVY
1/2 / 2 TRACE

Technical Skills: Flushes 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 / 5.5 = 17

Yes No: 1, 1, 1, 0, 1

FIX TAMP THEN START

Part V - Technical Evaluation

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

Technical Skills: Station Management, Clean porta filter spouts/, Avoided placing spouts in doser chamber

0 to 6: 5.0 / 6 = 7

Yes No: 1, 1

Part VI - Station Evaluation At End

Comments: BOARD (S. D.) SPILLS/STAINS
COUNTER RHS / GRINDER
DRIPS ON BOARD / TEA POT

Competition Area: Clean working area at end, General hygiene throughout presentation, Proper usage of cloths

0 to 6: 5.0 / 6 = 8

Yes No: 1, 1

GRINDS ON COUNTER → SWEEP BUT NOT CLEAN

Technical Score (Total of this score sheet) [] Out of 77

Evaluation Scale:

Yes = 1 No = 0

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