Region:


Part I - Station Evaluation At Start-Up


Clean working area at start-up/Clean cloths


## Part III - Cappuccino Evaluation



## Technical Skills

Flushes the group head
Dry/clean filter basket before dosing
Acceptable spill/waste when dosing/grinding

Acceptable spill/waste when dosing/grinding
Consistent dosing and tamping
Cleans portafilters (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

Part IV - Signature Beverage Evaluation


## Part V - Technical Evaluation



|  | Technical Score <br> (Total of this score sheet) |  |  |  |  |  |
| :---: | :---: | :---: | :---: | :---: | :---: | :---: |
| Out of 71 |  |  |  |  |  |  |
| Evaluation Scale: |  |  |  |  |  |  |
| Yes=1 $\mathrm{No}=0$ |  |  |  |  |  |  |
| Unacceptable $=0$ | Acceptable $=1$ | Average $=2$ | Good $=3$ | Very Good = 4 | Excellent $=5$ | Extraordinary $=6$ |
| $0 \mathrm{~g}=6 \quad 1 \mathrm{~g}=5$ | $2 \mathrm{~g}=4 \quad 3 \mathrm{~g}=3$ | $4 \mathrm{~g}=2 \quad 5 \mathrm{~g}=1$ | $5+\mathrm{g}=0$ |  |  |  |

