#1

2010 World Barista Championship : Technical Score Sheet

LONDON 2010 WBC

Country: IRELAND | **Competitor:** COLIN HARMON | **Technical Judge:** MICHAEL YUNG

Part I - Station Evaluation At Start-Up

Comments: TRACE INBETWEEN FINS IN DOSING C. TRACE ON COUNTER PRINTS R LHS TOP CUPS NOT ALIGNED ON MACHINE TIDY + ORGANIZED LINT

Competition Area	0 to 6
Clean working area at start-up/Clean cloths	5.5
	/6

6

Part II - Espresso Evaluation

Comments: Shot 1: 27.4 seconds Shot 2: 23.1 seconds

NO DISTB x2 LOST SOME DURING DOSE 0.2g LEVEL TRACE TILT PF TRACE

(7)

Technical Skills	0 to 6	Yes	No
Flushes the group head		1	
Dry/clean filter basket before dosing		1	
Acceptable spill/waste when dosing/grinding	5.5		
Consistent dosing and tamping	5.5		
Cleans porta filters (before insert)		1	
Insert and immediate brew		1	0
Extraction time (within 3 second variance)			0
	/12		/5

STOPPED 1ST SHOT AFTER INSERT 2ND 2ND *

NO CLX

17

Part III - Cappuccino Evaluation

Comments: Shot 1: 24.9 seconds Shot 2: 24.6 seconds

(2)

FULL DOSE NO DISTB — 1 CENTRE MOUND RIGHT / LEVEL TAMP CENTRE

MOUND → BACK NO DISTB RIGHT — 1 MOUNTAIN WAS QUITE FAR BACK TOWARDS HANDLE SIDE OF BASKET TRACE

TRACE

Technical Skills	0 to 6	Yes	No
Flushes the group head		1	
Dry/clean filter basket before dosing			0
Acceptable spill/waste when dosing/grinding	5.5		
Consistent dosing and tamping	5.0		
Cleans porta filters (before insert)		1	
Insert and immediate brew		1	
Extraction time (within 3 second variance)		1	
	/12		/5

1ST BACK GRINDS

Milk	Yes	No
Empty/clean pitcher at start	1	
Purges the steam wand before steaming	1	
Cleans steam wand after steaming	1	
Purges the steam wand after steaming	1	
Clean pitcher/Acceptable milk waste at end		0
	/10	

CLEAN

22

Part IV - Signature Beverage Evaluation

Comments: Shot 1: 26.5 seconds Shot 2: 23.3 seconds

(1)

PURGE * — 1 NO DISTB CENTRE TRACE

TRACE — 1 NO DISTB CENTRE

SHOT 3: 25.6 E

TRACE — 1 NO DISTB RIGHT HEAVY

Technical Skills	0 to 6	Yes	No
Flushes the group head		1	
Dry/clean filter basket before dosing		1	
Acceptable spill/waste when dosing/grinding	5.5		
Consistent dosing and tamping	5.0		
Cleans porta filters (before insert)		1	
Insert and immediate brew		1	
Extraction time (within 3 second variance)			0
	/12		/5

NO CLX

17

Part V - Technical Evaluation

Comments: PACING → TIME TO ORGANIZE IN BETWEEN SETS | WATCH OUT FOR YOUR SHOT TIMES → VARIANCE 23 – 27 S. PREP TABLE → ORGANIZED WHY NOT USE A TRAY TO CARRY

Technical Skills	0 to 6	Yes	No
Station Management	5.0		
Clean porta filter spouts/ Avoided placing spouts in doser chamber		1	
	/6		/1

30 SEC @ END CLEAN?

7

Part VI - Station Evaluation At End

Comments: TRACE GRINDS ON COUNTER AND SMUDGES ON MACHINE GRINDER ALL ITEMS PLACED WITH LIKE ITEMS → NOT CROWDED → ORGANIZED MILK NOT PERFECTLY LINED UP → ITEMS

Competition Area	0 to 6	Yes	No
Clean working area at end	5.5		
General hygiene throughout presentation		1	
Proper usage of cloths		1	
	/6		/2

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OVERALL EXCELLENT CONTROL OVER TECHNICAL MOVEMENTS

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