



World Latte Art Championship

TECHNICAL SCORESHEET - PRELIMINARY ROUND

Representing:

Technical Judge:

Competitor:

Date:

FREE POUR
LATTE

DESIGNER
LATTE

Espresso

YES	NO	YES	NO	
☐	☐	☐	☐	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
4 x ☐	☐	4 x ☐	☐	Extraction time (within 3 seconds variance across all drinks served)
10		10		

Milk

YES	NO	YES	NO	
☐	☐	☐	☐	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
5		5		

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 84

Evaluation Scale:

Yes = 1 No = 0

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