



LONDON 2010

2010 World Barista Championship : Technical Score Sheet

Country: USA

Competitor: MICHAEL PHILLIPS

Technical Judge: DAVID MAKIN

Part I - Station Evaluation At Start-Up

Comments: coffee grinds in spare cup some prints on bench. Competition Area: Clean working area at start-up/Clean cloths. Score: 5.5/6. Total: 6.

Part II - Espresso Evaluation

Comments: Shot 1: 23.6 seconds Shot 2: 23.6 seconds. Technical Skills: Flashes the group head, Dry/clean filter basket before dosing, etc. Score: 5.5/5.5. Total: 17.

Part III - Cappuccino Evaluation

Comments: Shot 1: 27.1 seconds Shot 2: 26.9 seconds. Technical Skills: Flashes the group head, Dry/clean filter basket before dosing, etc. Milk: Empty/clean pitcher at start, Purges the steam wand before steaming, etc. Score: 5.5/5. Total: 22.

Part IV - Signature Beverage Evaluation

Comments: Shot 1: 22.2 seconds Shot 2: 22.2 seconds. Technical Skills: Flashes the group head, Dry/clean filter basket before dosing, etc. Score: 5.5/5. Total: 17.

Part V - Technical Evaluation

Comments: moving quick but with purpose slight stumble on sig bottle + glass. slight crooked tamps and spills cost you on S.M. Technical Skills: Station Management, Clean porta filter spouts/, etc. Score: 5/6. Total: 7.

Part VI - Station Evaluation At End

Comments: spill on sig drink tray coffee grinds. Competition Area: Clean working area at end, General hygiene throughout presentation, etc. Score: 5/6. Total: 8.

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