

Technical judging sheet

Competitor _____ No. _____ Date _____

Judge _____ Round _____

Tick one box per criterion: Yes = 1 mark, No = 0 marks. Enter the signature score out of 3.

CRITERION YES NO

CRITERION YES NO

01 Introduction & set-up

2 min

Proper attire with apron	☐	☐
Self-introduction & beverage selections	☐	☐
Checked machine; Steamer & Group head	☐	☐
Crockery/Cutlery set up	☐	☐
Shots Timed/Tasted	☐	☐

Section score _____ / 5

02 Espresso x 2

Within 10 min

Cups preheated/warm	☐	☐
Dosage (enough coffee in portafilter basket)	☐	☐
Tamping technique (elbows high)	☐	☐
Extraction (instant extraction) / Purged	☐	☐
Timing (within 25 to 30 sec)	☐	☐
Wastage coffee (leftover ground coffee >10 g)	☐	☐

Section score _____ / 6

03 Latte x 2

Within 10 min

Cups preheated/warm	☐	☐
Dosage (enough coffee in portafilter basket)	☐	☐
Tamping technique (elbows high)	☐	☐
Extraction (instant extraction) / Purged	☐	☐
Timing (within 25 to 30 sec)	☐	☐
Milk frothing technique (jug submerged more than 2 cm)	☐	☐
Milk temperature (<72°C)	☐	☐
Steamer purged	☐	☐
Wastage coffee (leftover ground coffee >10 g)	☐	☐
Wastage Milk <100 ml	☐	☐

Section score _____ / 10

Comments _____

04 Cappuccino / Flat White / Mocha / Macchiato x 2

Within 10 min

Cups preheated/warm	☐	☐
Dosage (enough coffee in portafilter basket)	☐	☐
Tamping technique (elbows high)	☐	☐
Extraction (instant extraction) / Purged	☐	☐
Timing (within 25 to 30 sec)	☐	☐
Syrup/chocolate powder quantity/volume reasonable	☐	☐
Milk frothing technique (jug submerged more than 2 cm)	☐	☐
Milk temperature (<72°C)	☐	☐
Steamer purged	☐	☐
Wastage coffee (leftover ground coffee >10 g)	☐	☐
Wastage Milk <100 ml	☐	☐

Section score _____ / 11

05 Signature

Within 3 min

_____ / 3

06 Cleaning cycle

3 min

Steamer cleaned	☐	☐
Frothing jugs / thermometers cleaned	☐	☐
Cup Warmer tray & Drip Tray wiped	☐	☐
Machine back-washed without chemical	☐	☐
Machine area cleaned	☐	☐

Section score _____ / 5

TOTAL SCORE _____ / 40

Judge signature _____

Comments _____