



World Latte Art Championship

TECHNICAL SCORESHEET - SEMI-FINALS ROUND

Representing:

Date:

Technical Judge:

Competitor:

FREE POUR
LATTE 1

FREE POUR
LATTE 2

FREE POUR
MACCHIATO

Espresso

YES	NO	YES	NO	YES	NO
☐	☐	☐	☐	☐	☐
☐	☐	☐	☐	☐	☐
☐	☐	☐	☐	☐	☐
☐	☐	☐	☐	☐	☐
☐	☐	☐	☐	☐	☐
☐	☐	☐	☐	☐	☐
☐	☐	☐	☐	☐	☐
4 x		4 x		4 x	
10		10		10	

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
Extraction time (within 3 seconds variance across all drinks served)

Milk

YES	NO	YES	NO	YES	NO
☐	☐	☐	☐	☐	☐
☐	☐	☐	☐	☐	☐
☐	☐	☐	☐	☐	☐
☐	☐	☐	☐	☐	☐
☐	☐	☐	☐	☐	☐
5		5		5	

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

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 99

Evaluation Scale:

Yes = 1 No = 0

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