



COFFEE CAPPUCCINO – 2 CAPPUCCINO

Performance	
Presentation and attentiveness	/3
Professionalism and self-possession during preparation and service	/6
General hygiene during preparation and service	/6
Service	
Paper doilies	/3
Saucer on the left	/3
Suitable coffee spoon on top of the cup (handle to the right)	/3
Sugar bowl bottom right	/3
Napkin	/3
Accompaniments	/3
Technical aspects	
Brushing out portafilter	/3
Drying filter with a tea towel	/2
Dosing coffee	/4
Pressing twice with tamper	/3
Removing surplus coffee from portafilter (hand or brush)	/3
Flushing grouphead	/3
Inserting portafilter and starting extraction immediately	/3
Extraction time: 20 to 30 sec	/4
Purging steam wand	/3
Technique for raising milk froth	/5
Purging steam wand and cleaning after use	/3
Timekeeping	/6
Sensory analysis	
Milk froth texture (no large bubbles)	/5
Are both cappuccinos identical?	/3
Milk froth thickness and persistence	/6
Taste and balance between milk & espresso	/3
Served at the correct temperature	/4
Presentation of the finished product to the customer	/4
TOTAL	/100