



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
Milk jug top right and handle to the right	/3
Napkin	/3
Sugar bowl bottom right	/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
Mastery of machine functions	/3
Cup at correct temperature	/3
Extraction time between 20 and 30 sec	/4
Wiping bottom of cup	/3
Timekeeping	/6
Sensory analysis	
Uniformity and taste	/3
Are both espressos identical?	/3
Served at the correct temperature	/4
Crema colour	/4
Crema consistency and persistence	/6
Presentation of the finished product to the customer	/4
TOTAL	/100