



## BASELINE TESTING SCORESHEET

<i>Espresso Preparation</i>	First Pair	Second Pair	Baseline: Trainee	Baseline: Barista	Baseline: Senior Barista
Dosing			± 0.2 g	± 0.2 g	± 0.1 g
Distribution			Vertical and horizontal like a putting green		
Tamping			Flat, no interruptions, no superfluous movements		
Insertion			Gentle, no bumps		
Immediate Brew			Within 1 second		
Appropriate Beverage Weight			±5g	±2g	±1g
Wastage			<0.2g	<0.1g	<0.1g
No Drips or Splashes			Uses hygienic and colour-coded cloths where necessary		
Consistent Alignment of Cup Handle and Spoon			Pairs are arranged uniformly		
Timing			<60 seconds for both pairs	<50 seconds for both pairs	<40 seconds for both pairs
<i>Milk Drinks</i>					
Efficient Portioning			<10 seconds between commencing portioning and steaming		
Purges Steam Wand			Purges sufficiently		
Aeration Percentage			>20% / <66%		
Wipes and Purges the Steam Wand			Purges sufficiently and leaves no visible residue		
Milk-Splitting Protocol			Protocol the same across the pairs		
Contrast			Monochrome, no fades, no blurred lines		
Visual Faults			No snail trails, no large bubbles		
Position and Size			Centred with an unbroken ring of crema		
Sheen			Cardboard	Office paper	Glass
Filling			<5 mm from the rim of cup	< 5 mm	<2 mm
No Drips or Splashes			Uses hygienic and colour-coded cloths where necessary		
Position of Cup Handle and Spoon			Pairs are arranged uniformly		
Serving Temperature			55–65° C	55–60° C	± 2° of specified target
Equal Foam Distribution Across Pairs			<5-mm discrepancy	<3-mm discrepancy	<1-mm discrepancy
Foam Depth			>2 mm / <15 mm	>5 mm / <10 mm	>5 mm / <10 mm
Milk Wastage			<10% per milk pitcher	<5% per milk pitcher	<1% per milk pitcher
Timing			<4 minutes for both pairs	<3:30 for both pairs	<3:15 for both pairs
<b>BARISTA:</b>			<b>COACH:</b>		
				<b>DATE:</b>	