

Cupping/French Press/Jug

Task	Brew 1	Brew 2	Brew 3	Baseline
Recipe				Barista states the recipe and the brew method, i.e., dose, brew water weight, temperature, time, and approach to brewing (e.g., time and method of break).
Assembly				Barista sets up all requisite equipment (has not forgotten anything). Equipment is clean and hygienic.
Dosing				Portions and grinds the coffee to within +/- 0.2 g of the target weight.
Tare				Zeroes the scale.
Timer				Engages the timer.
Pouring				Portions brew water weight to +/- 0.2 g of the target weight. Distributes water evenly; no splashes, no dry clumps.
Technique				Distributes water evenly; does not pour for a sustained period against the edge of the filter paper; does not overflow the filter paper; does not allow the brew to dry out.
Break				Breaks the crust at a consistent and timely interval, e.g., 5 minutes after pouring the water into each cup.
Skim/Plunge				Skims or plunges at a consistent and timely interval, e.g., 8 minutes after pouring the water into each cup.
Time management				Makes use of any spare time during the brewing process to assemble additional brews and tidy up.
Service vessel(s)				Cleans and arranges vessels symmetrically; no drips or spills.
Decanting				Serves the brew with minimal agitation. Does not serve sediment.
Total preparation time for three brews				<12 minutes

BARISTA:

COACH:

DATE: