



# Barista Skills

## Latte Art Standard Worksheet

| Latte Art Standard:                    | Excellent Standard:  | Reasonable Standard:   | Unacceptable standard:  |
|--|--|--|---|
| Contrast                               | <ul style="list-style-type: none"> <li>Sharp contrast between clean white foam of the pattern against the rich colour of the crème. (Crème colour may vary based on coffee used).</li> <li>This sharp contrast should be demonstrated throughout the majority of the pattern to be considered excellent.</li> </ul>  | <ul style="list-style-type: none"> <li>The pattern can be clearly identified but there is a degree of "marbling" between the white foam and the brown crème</li> <li>There are areas of "beige" where the crème and foam have mixed</li> </ul>   | <ul style="list-style-type: none"> <li>Contrast is generally poor so that the pattern is hard to distinguish</li> <li>Much mixing of the white foam into the crème</li> </ul> |
| Harmony, size and position in cup      | <ul style="list-style-type: none"> <li>For right-handed drinkers the pattern should ideally be presented with its base at 6 o'clock (tolerance between 5 – 7 o'clock) and the handle at 3 o'clock.</li> <li>The size of the pattern should suit the size of the top of the cup, big enough to fill the space while still leaving space to the edges to "frame" the design.</li> <li>If multiple patterns are poured in the cup then they should be positioned in a complementary manner to each other, giving an overall attractive design.</li> </ul> | <ul style="list-style-type: none"> <li>For right-handed drinkers the pattern is presented with its base between 4 – 8 o'clock</li> <li>The size of the pattern is considered slightly too small for the space available.</li> <li>The size of the pattern is too big for the cup and loses its "frame" of crème</li> <li>The pattern is poorly positioned in the cup e.g. to one side of the cup or touching the side/top/base.</li> <li>Multiple patterns are unbalanced in their size or quality, but still clearly identifiable.</li> </ul> | <ul style="list-style-type: none"> <li>For a right-handed drinker the pattern is poured upside down when the handle is positioned at 3 o'clock.</li> </ul>                    |
| Symmetry of pattern (if required)      | <ul style="list-style-type: none"> <li>Key free pour patterns such as hearts, rosettas and tulips need to have good symmetry to be considered excellent. The pattern should be a good mirror image if cut down the middle.</li> <li>"Absolute" symmetry is not assessed, e.g. in each leaf of a rosetta, but symmetry in the overall shape of the pattern.</li> </ul>  | <ul style="list-style-type: none"> <li>Symmetry of the pattern is fair but not considered excellent</li> </ul>   | <ul style="list-style-type: none"> <li>Symmetry is considered poor</li> <li>Pattern is hard to distinguish and so symmetry is difficult to assess</li> </ul>                  |
| Foam quality identification of pattern | <p>Foam Quality Level 1 – 2</p> <p>Pattern is clearly identified and attractive</p>  | <p>Foam Quality Level 2-3</p> <p>Pattern is clearly identified</p>   | <p>Foam Quality Level 4 – 5</p> <p>Pattern is not clearly identified</p>  |