



Barista Skills

Foam Standards

Worksheet



<p>Milk Standard:</p> <p>Level 1: Excellent milk standard</p>	<p>Picture reference:</p> 	<p>Description:</p> <p>Microfoam produced smooth shiny and moist. No visible bubbles</p>
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Milk Standard:	Picture reference:	Description:
Level 2: Very good milk standard		Microfoam produced smooth and moist. Very few small bubbles <0.5mm diameter

Milk Standard:	Picture reference:	Description:
Level 3: Acceptable milk standard (Minimum acceptable to pass Foundation requirements)		Microfoam produced smooth and moist. Microfoam texture with many small (<1mm diameter) and very few larger (1-2mm diameter) bubbles

<p>Milk Standard:</p> <p>Level 4: Unacceptable milk standard (Failing requirement for Foundation level)</p>	<p>Picture reference:</p> 	<p>Description:</p> <p>Many large (>1mm + diameter) bubbles present. Texture uneven/dull/dry</p>
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Milk Standard:	Picture reference:	Description:
Level 5: Very poor milk standard (Failing requirement for Foundation level)		Many large (>1mm + diameter) bubbles present. Very dry and uneven looking like it has been placed on by spoon/spatula rather than poured