

BARISTA FOAM STANDARDS 咖啡师奶泡标准

MILKING STANDARD 奶泡标准	PICTURE REFERENCE 参考图样	DESCRIPTION 文字说明
<p>LEVEL 1: Excellent milk standard</p> <p>级别1: 杰出的奶泡</p>		<p>Microfoam produced smooth shiny and moist. No visible bubbles.</p> <p>奶泡绵密润泽 没有肉眼可见的奶泡</p>
<p>LEVEL 2: Very good milk standard</p> <p>级别2: 出色的奶泡</p>		<p>Microfoam produced smooth and moist. Very few small bubbles <0.5mm diameter.</p> <p>光滑湿润的微细奶泡 几乎没有小奶泡（直径小于0.5毫米）</p>
<p>LEVEL 3: Acceptable milk standard (Minimum acceptable to pass Foundation requirements)</p> <p>级别3: 可接受的奶泡 （咖啡师初级最低能够接受的标准）</p>		<p>Microfoam produced smooth and moist. Microfoam texture with many small (<1mm diameter) and very few larger (1-2mm diameter) bubbles.</p> <p>奶泡平滑湿润。 大多数奶泡直径小于1毫米，少数直径在1-2毫米的奶泡。</p>
<p>LEVEL 4: Unacceptable milk standard (Failing requirement for Foundation level)</p> <p>级别4: 不能接受的奶泡 达不到咖啡师初级的要求)</p>		<p>Many large (>1mm + diameter) bubbles present. Texture uneven/dull/dry.</p> <p>很多大奶泡（直径大于1毫米） 奶泡大小不均 / 无光 / 干燥</p>
<p>LEVEL 5: Very poor milk standard (Failing requirement for Foundation level)</p> <p>级别5: 非常差的奶泡 （达不到咖啡师初级的要求）</p>		<p>Many large (>1mm + diameter) bubbles present. Very dry and uneven looking like it has been placed on by spoon/spatula rather than poured</p> <p>很多大奶泡，直径超过1毫米。 奶泡很干，并且不均匀，像是用勺子 / 铲子舀入的，而不是倒入的。</p>