

WSC 2017 Technical Score Sheet

Entry No.	Order No.	Competitor's Name	Judge Name
<input style="width: 100%;" type="text"/>			



Part I - START UP

Competition area:

memo

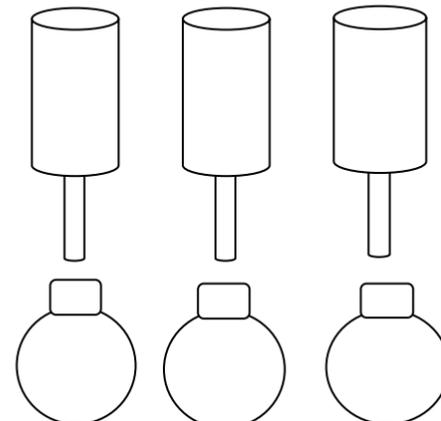
101 Clean working area at start-up (tables and stations)	<evaluation> (points: 1-6)	<input style="width: 50%;" type="text"/>	/	6
	YES NO	<input style="width: 20%;" type="checkbox"/> <input style="width: 20%;" type="checkbox"/>		3
102 Prepare clean cloths (at least 3)		<input style="width: 20%;" type="checkbox"/> <input style="width: 20%;" type="checkbox"/>		3
103 Check the procedures of operation, tools and accessories.	<evaluation> (points: 1-6)	<input style="width: 50%;" type="text"/>	/	6
Subtotal(1)		<input style="width: 100%;" type="text"/>		

PART II- BLENDED COFFEE

Technical skills:

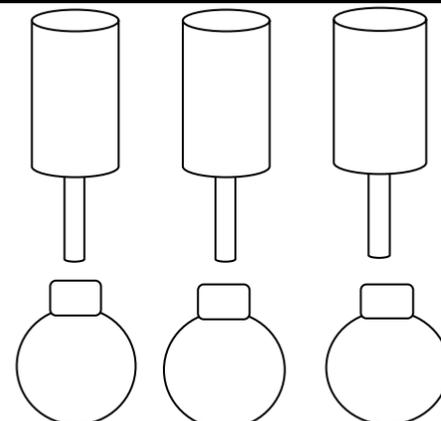
301 Set up three filters properly	YES NO	<input style="width: 20%;" type="checkbox"/> <input style="width: 20%;" type="checkbox"/>	3	
302 The amount of water in a flask is equal to the other flasks when starting to brew.	YES NO	<input style="width: 20%;" type="checkbox"/> <input style="width: 20%;" type="checkbox"/>	3	(1) (2) (3)
303 Ground whole coffee beans per cup	YES NO	<input style="width: 20%;" type="checkbox"/> <input style="width: 20%;" type="checkbox"/>	3	_____
304 The amount of Coffee beans per cup are equal to others.	YES NO	<input style="width: 20%;" type="checkbox"/> <input style="width: 20%;" type="checkbox"/>	3	
305 Bubbles after the first stirring look same for each of the 3 cups. (Seen from the top and both sides)	YES NO	<input style="width: 20%;" type="checkbox"/> <input style="width: 20%;" type="checkbox"/>	3	
306 Keep same brew state after 2nd stirring and filtering	YES NO	<input style="width: 20%;" type="checkbox"/> <input style="width: 20%;" type="checkbox"/>	3	
307 Keep same brewing time for 3 cups of coffee	<evaluation> (points: 1-6)	<input style="width: 50%;" type="text"/>	/	6
308 Treat equipment and tableware carefully	YES NO	<input style="width: 20%;" type="checkbox"/> <input style="width: 20%;" type="checkbox"/>	3	
309 Clean Cups	YES NO	<input style="width: 20%;" type="checkbox"/> <input style="width: 20%;" type="checkbox"/>	3	
310 No coffee left in the flasks after serving	YES NO	<input style="width: 20%;" type="checkbox"/> <input style="width: 20%;" type="checkbox"/>	3	
311 Proper usage of cloths	YES NO	<input style="width: 20%;" type="checkbox"/> <input style="width: 20%;" type="checkbox"/>	3	
312 Wipe the work table and kept it clean while operating	YES NO	<input style="width: 20%;" type="checkbox"/> <input style="width: 20%;" type="checkbox"/>	3	
313 Not touch the rim of the cups by hand	YES NO	<input style="width: 20%;" type="checkbox"/> <input style="width: 20%;" type="checkbox"/>	3	
314 Same amount of coffee brewed for 3 cups within the acceptable ranges	YES NO	<input style="width: 20%;" type="checkbox"/> <input style="width: 20%;" type="checkbox"/>	3	
Subtotal(2)		<input style="width: 100%;" type="text"/>		

Brew time differences		
6.0 / 0sec	3.5 / 7sec	1.0 / 12sec
5.5 / 3sec	3.0 / 8sec	
5.0 / 4sec	2.5 / 9sec	
4.5 / 5sec	2.0 / 10sec	
4.0 / 6sec	1.5 / 11sec	



PART III- SIGNATURE BEVERAGE

315 The amount of water in a flask is equal to the other flasks when starting to brew.	YES NO	<input style="width: 20%;" type="checkbox"/> <input style="width: 20%;" type="checkbox"/>	3	
316 The amount of Coffee beans per cup are equal to others.	YES NO	<input style="width: 20%;" type="checkbox"/> <input style="width: 20%;" type="checkbox"/>	3	
317 Ground whole coffee beans per cup	YES NO	<input style="width: 20%;" type="checkbox"/> <input style="width: 20%;" type="checkbox"/>	3	
318 Same amount of coffee brewed for 3 cups within the acceptable ranges	YES NO	<input style="width: 20%;" type="checkbox"/> <input style="width: 20%;" type="checkbox"/>	3	



PART III- SIGNATURE BEVERAGE Operation

508 Layout of the equipment is effective for cooking.	<evaluation> (points: 1-6)	<input style="width: 50%;" type="text"/>	/	6
509 Skills in the process of preparing drinks	<evaluation> (points: 1-6)	<input style="width: 50%;" type="text"/>	/	6
Subtotal(3)		<input style="width: 100%;" type="text"/>		

Total score

WSC 2017 Sensory Judge Score Sheet

Entry No.

Order No.

Competitor's Name

Judge Name



PART I - START UP

Lowest score:1=Acceptable Highest score:6=Perfect

Personal Presentation

- | | | | | |
|------------|---|--------|-----|---|
| 201 | Self Introduction | YES NO | | 3 |
| 202 | Table setting that satisfies customers
-sufficient accessories and tools
-customer service skills | | / 6 | |
| 203 | The siphonist gives clean impression | YES NO | | 3 |

PART II - BLENDED COFFEE

Subtotal(1)

Taste evaluation of Blended Coffee

Lowest score:1=Acceptable Highest score:6=Perfect

- | | | | | |
|------------|---|----------------------------|----------------------------|-----|
| 401 | Clear presentation of target blended coffee | <evaluation> (points: 1-6) | | / 6 |
| 402 | No dust and no coffee grounds etc. in served coffee | YES NO | | 3 |
| 403 | Flavor of the served coffee | <evaluation> (points: 1-6) | | / 6 |
| 404 | Acidity of the served coffee | low high | <evaluation> (points: 1-6) | / 6 |
| 405 | Body of the served coffee | low high | <evaluation> (points: 1-6) | / 6 |
| 406 | Aftertaste of the served coffee | <evaluation> (points: 1-6) | | / 6 |
| 407 | Total taste balance of the served coffee (Overall) | <evaluation> (points: 1-6) | | / 6 |

PART III - SIGNATURE BEVERAGE

Subtotal(2)

Evaluation of Signature Beverage

Lowest score:1=Acceptable Highest score:6=Perfect

- | | | | | |
|------------|--|----------------------------|--|-----|
| 501 | Explain intention of Signature Beverage and enthusiasm for it | <evaluation> (points: 1-6) | | / 6 |
| 502 | Explain about ingredients and creativity of the combination | <evaluation> (points: 1-6) | | / 6 |
| 503 | Outlook (clean, elegant, how to use cups or glasses) | <evaluation> (points: 1-6) | | / 6 |
| 504 | Taste balance as coffee drinks
(what is intended, taste of coffee) | <evaluation> (points: 1-6) | | / 6 |
| 505 | Explain about temperature of the served drinks | YES NO | | 3 |
| 506 | Creativity and uniqueness as a drink product | <evaluation> (points: 1-6) | | / 6 |
| 507 | Attractive presentation | <evaluation> (points: 1-6) | | / 6 |

PART IV - TOTAL IMPRESSION

Subtotal(3)

- | | | | | |
|------------|---|----------------------------|--|------|
| 601 | Overall skills of handling siphon | <evaluation> (points: 1-6) | | / 12 |
| 602 | Professional moves throughout presentation
(smooth move, speed and professional operation) | <evaluation> (points: 1-6) | | / 12 |
| 603 | Having clear theme of presentation through coffee | <evaluation> (points: 1-6) | | / 6 |
| 604 | Overall hospitality | <evaluation> (points: 1-6) | | / 12 |

PART V - TIMEFRAME

Subtotal(4)

- | | | | | | |
|------------|--|---|--|--------------------|---|
| 701 | Serve within timeframe of 15 min.
*If NO, continue to 801 | YES NO | | | 801 Over time negative points |
| | *Disqualify over 60 sec | <input type="checkbox"/> <input type="checkbox"/> | | 1 second x 1 point | ▲ <input style="width: 80px; height: 15px;" type="text"/> |

Total score