WSC 2018 Sensory Judge Score Sheet				
Entry	No. Order No. Competitor's Name Judge Name)		
				SCAI
PAR	· I - START UP	Lowest score:1=Acceptable	Highest sco	re:6=Perfect
Personal Presentation YES NO				
201	Self Introduction		1	
202	Table catting that estisfies systemate		/ 6	
202	Table setting that satisfies customers -sufficient accessories and tools		/ 0	
	-customer service skills	YES NO		
203	The siphonist gives clean impression		3	-
DAD.	III DI ENDED COFFEE			Subtotal(10)
	「II - BLENDED COFFEE evaluation of Blended Coffee	Lowest score:1=Acceptable	Highest sco	re:6=Perfect
· uoto	ovaluation of biolidod control	·		
401	Clear presentation of target blended coffee	<evaluation> (points</evaluation>	s: 1-6) / 6	
	Ground processing of target storage control	YES NO	, -	
402	No dust and no coffee grounds etc. in served coffee		3	
		<evaluation> (points</evaluation>	s: 1-6)	
403	Flavor of the served coffee	×2	/ 12	
		<evaluation> (points</evaluation>	,	
404	Aftertaste of the served coffee low high		_ / 6	
40E	Acidity of the served coffee	<evaluation> (points</evaluation>	s: 1-6) / 12	
405	Acidity of the served conee	<pre><evaluation> (points)</evaluation></pre>	_	
406	Body of the served coffee low high	ï	/ 6	
	1 1 1	<evaluation> (points</evaluation>	s: 1-6)	
407	Total taste balance of the served coffee (Overall)		/ 6	_
	TIII - SIGNATURE BEVERAGE			Subtotal(51)
Evalu	ation of Signature Beverage	Lowest score:1=Acceptable	_	re:6=Perfect
E04	Evaluin intention of Cignature Powerage and anthusiasm for it	<evaluation> (points</evaluation>	s: 1-6) / 6	
501	Explain intention of Signature Beverage and enthusiasm for it	<pre><evaluation> (points)</evaluation></pre>	,	
502	Explain about ingredients and creativity of the combination	-ovalidation- (points	/ 6	
	,	<evaluation> (points</evaluation>	s: 1-6)	
503	Outlook (clean, elegant, how to use cups or glasses)		/ 6	
		<evaluation> (points</evaluation>	s: 1-6)	
504	Taste balance as coffee drinks		/ 6	
	(what is intended, taste of coffee)	YES NO		
505	Explain about temperature of the served drinks		3	
-00		<evaluation> (points</evaluation>	•	
506	Creativity and uniqueness as a drink product	<evaluation> (points</evaluation>	/ 6 s: 1-6)	
507	Attractive presentation		/ 6	
PAR	TIV - TOTAL IMPRESSION			Subtotal(39)
		<evaluation> (points</evaluation>		
601	Overall skills of handling siphon	<pre>x2 <evaluation> (points)</evaluation></pre>	/ 12 s: 1-6)	
602	Professional moves throughout presentation	x2	, 1-0) / 12	
	(smooth move, speed and professional operation)	<evaluation> (points</evaluation>		
603	Having clear theme of presentation through siphon coffee		/ 6	
00.	Occupally to a section to	<evaluation> (points</evaluation>		
604	Overall hospitality	x2	/ 12	
PART V - TIMEFRAME Subtotal(42)				
		***	O "	
701	Serve within timeframe of 15 min. *If NO, continue to 901	YES NO 801		egative points
	*If NO, continue to 801 *Disqualify over 60 sec	1 second x 1	poirit a	•
		Total s	score Γ	
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