

WSC 2016 Technical Score Sheet

Entry No.	Order No.	Competitor's Name	Judge Name



Part I - START UP

Competition area:

memo

- 101** Clean working area at start-up (tables and stations) <evaluation> (points: 1-6)
 / 6
- 102** Prepare clean cloths (at least 3) YES NO
 3
- 103** Check the procedures of operation, tools and accessories <evaluation> (points: 1-6)
 / 6

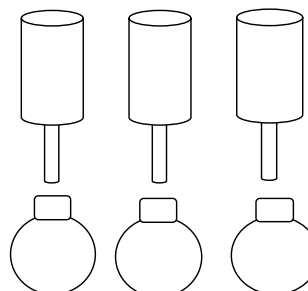
Subtotal(1)

PART II- BLENDED COFFEE

Technical skills:

- | | | | | | |
|------------|---|----------------------------|---|-----|---|
| 301 | Set up three filters property | YES NO | <input style="width: 15px;" type="checkbox"/> <input style="width: 15px;" type="checkbox"/> | 3 | |
| 302 | The amount of water in a flask is equal to the other flasks when starting to brew. | | <input style="width: 15px;" type="checkbox"/> <input style="width: 15px;" type="checkbox"/> | 3 | Brew time |
| 303 | Ground whole coffee beans per cup | | <input style="width: 15px;" type="checkbox"/> <input style="width: 15px;" type="checkbox"/> | 3 | (1) (2) (3) |
| 304 | The amount of Coffee beans per cup are equal to | | <input style="width: 15px;" type="checkbox"/> <input style="width: 15px;" type="checkbox"/> | 3 | _____ |
| 305 | Bubbles after the first stirring look same for each of the 3 cups. (Seen from the top and both sides) | | <input style="width: 15px;" type="checkbox"/> <input style="width: 15px;" type="checkbox"/> | 3 | |
| 306 | Keep same brew state after 2nd filtering and stirring | | <input style="width: 15px;" type="checkbox"/> <input style="width: 15px;" type="checkbox"/> | 3 | |
| 307 | Keep same brewing time for 3 cups of coffee | <evaluation> (points: 1-6) | <input style="width: 40px;" type="text"/> | / 6 | |
| 308 | Treat equipment and tableware carefully | | <input style="width: 15px;" type="checkbox"/> <input style="width: 15px;" type="checkbox"/> | 3 | |
| 309 | Clean Cups | | <input style="width: 15px;" type="checkbox"/> <input style="width: 15px;" type="checkbox"/> | 3 | |
| 310 | No coffee left in the flasks after serving. | | <input style="width: 15px;" type="checkbox"/> <input style="width: 15px;" type="checkbox"/> | 3 | |
| 311 | Proper usage of cloths | | <input style="width: 15px;" type="checkbox"/> <input style="width: 15px;" type="checkbox"/> | 3 | |
| 312 | Wipe the work table and kept it clean while operating | | <input style="width: 15px;" type="checkbox"/> <input style="width: 15px;" type="checkbox"/> | 3 | |
| 313 | Not touch the rim of the cups by hand | | <input style="width: 15px;" type="checkbox"/> <input style="width: 15px;" type="checkbox"/> | 3 | |
| 314 | Same amount of coffee brewed for 3 cups | | <input style="width: 15px;" type="checkbox"/> <input style="width: 15px;" type="checkbox"/> | 3 | |

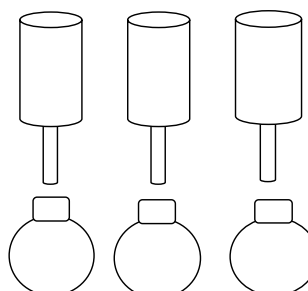
Brew time differences		
6.0 / 0sec	3.5 / 7sec	1.0 / 12sec
5.5 / 3sec	3.0 / 8sec	
5.0 / 4sec	2.5 / 9sec	
4.5 / 5sec	2.0 / 10sec	
4.0 / 6sec	1.5 / 11sec	



Subtotal(2)

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: 15px;" type="checkbox"/> <input style="width: 15px;" type="checkbox"/> | 3 | |
| 316 | The amount of Coffee beans per cup are equal to | | <input style="width: 15px;" type="checkbox"/> <input style="width: 15px;" type="checkbox"/> | 3 | |
| 317 | Ground whole coffee beans per cup | | <input style="width: 15px;" type="checkbox"/> <input style="width: 15px;" type="checkbox"/> | 3 | |
| 318 | Same amount of coffee brewed for 3 cups | | <input style="width: 15px;" type="checkbox"/> <input style="width: 15px;" type="checkbox"/> | 3 | |



PART III- SIGNATURE BEVERAGE Operation

- 508** Layout of the equipment is effective for cooking. <evaluation> (points: 1-6)
 / 6
- 509** Skills in the process of preparing drinks <evaluation> (points: 1-6)
 / 6

Subtotal(3)

Total score

WSC 2016 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

- | | | | |
|--|---|---|---|
| | YES NO | | |
| 201 Self Introduction | <input type="checkbox"/> <input type="checkbox"/> | | 3 |
| 202 Table setting that satisfies customers.
-sufficient accessories and tools
-customer service skills | <input type="text"/> | / | 6 |
| | YES NO | | |
| 203 The siphonist gives clean impression. | <input type="checkbox"/> <input type="checkbox"/> | | 3 |

PART II - BLENDED COFFEE

Subtotal(1)

Taste evaluation of Blended Coffee

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

- | | | | |
|---|---|---|---|
| | <evaluation> (points: 1-6) | | |
| 401 Clear presentation of target blended coffee. | <input type="text"/> | / | 6 |
| | YES NO | | |
| 402 No dust and no coffee grounds etc. in served coffee | <input type="checkbox"/> <input type="checkbox"/> | | 3 |
| | <evaluation> (points: 1-6) | | |
| 403 Aroma of the served coffee. | <input type="text"/> | / | 6 |
| | <evaluation> (points: 1-6) | | |
| 404 Sweetness of the served coffee | <input type="text"/> | / | 6 |
| | <evaluation> (points: 1-6) | | |
| 405 Acidity of the served coffee | <input type="text"/> | / | 6 |
| | <evaluation> (points: 1-6) | | |
| 406 Mouth feel and aftertaste of the served coffee. | <input type="text"/> | / | 6 |
| | <evaluation> (points: 1-6) | | |
| 407 Taste balance (body, total taste balance) | <input type="text"/> | / | 6 |

PART III - SIGNATURE BEVERAGE

Subtotal(2)

Evaluation of Signature Beverage

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

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

PART IV - TOTAL IMPRESSION

Subtotal(3)

- | | | | |
|---|----------------------------|---|----|
| | <evaluation> (points: 1-6) | | |
| 601 Overall skills of handling siphon | <input type="text"/> x2 | / | 12 |
| | <evaluation> (points: 1-6) | | |
| 602 Professional moves throughout presentation
(smooth move, speed and professional operation) | <input type="text"/> x2 | / | 12 |
| | <evaluation> (points: 1-6) | | |
| 603 Having clear theme of presentation through coffee | <input type="text"/> | / | 6 |
| | <evaluation> (points: 1-6) | | |
| 604 Overall hospitality | <input type="text"/> x2 | / | 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 | |
| | <input type="checkbox"/> <input type="checkbox"/> | | *Disqualify over 60 sec | 1 second x 1 point | ▲ | <input style="width: 50px; height: 15px;" type="text"/> |

Total score