

WSC 2017 Technical Score Sheet

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



Part I - START UP

Competition area:

memo

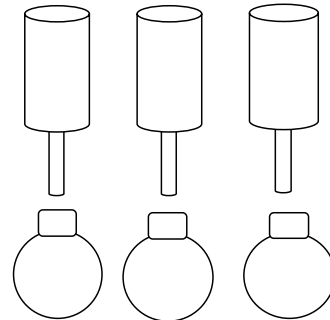
101	Clean working area at start-up (tables and stations)	<evaluation> (points: 1-6) <input style="width: 30px;" type="text"/> / 6	
		YES NO	
102	Prepare clean cloths (at least 3)	<input style="width: 20px;" type="text"/> <input style="width: 20px;" type="text"/> 3	
103	Check the procedures of operation, tools and accessories.	<evaluation> (points: 1-6) <input style="width: 30px;" type="text"/> / 6	
		Subtotal(1) <input style="width: 60px;" type="text"/>	

PART II- BLENDED COFFEE

Technical skills:

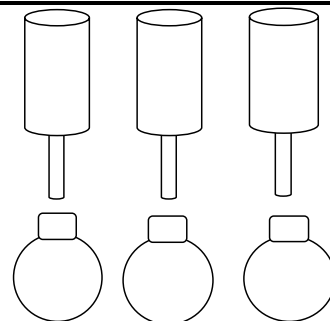
301	Set up three filters properly	YES NO <input style="width: 20px;" type="text"/> <input style="width: 20px;" type="text"/> 3	
302	The amount of water in a flask is equal to the other flasks when starting to brew.	<input style="width: 20px;" type="text"/> <input style="width: 20px;" type="text"/> 3	(1) (2) (3)
303	Ground whole coffee beans per cup	<input style="width: 20px;" type="text"/> <input style="width: 20px;" type="text"/> 3	_____
304	The amount of Coffee beans per cup are equal to others.	<input style="width: 20px;" type="text"/> <input style="width: 20px;" type="text"/> 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: 20px;" type="text"/> <input style="width: 20px;" type="text"/> 3	
306	Keep same brew state after 2nd stirring and filtering	<input style="width: 20px;" type="text"/> <input style="width: 20px;" type="text"/> 3	
307	Keep same brewing time for 3 cups of coffee	<evaluation> (points: 1-6) <input style="width: 30px;" type="text"/> / 6	
308	Treat equipment and tableware carefully	<input style="width: 20px;" type="text"/> <input style="width: 20px;" type="text"/> 3	
309	Clean Cups	<input style="width: 20px;" type="text"/> <input style="width: 20px;" type="text"/> 3	
310	No coffee left in the flasks after serving	<input style="width: 20px;" type="text"/> <input style="width: 20px;" type="text"/> 3	
311	Proper usage of cloths	<input style="width: 20px;" type="text"/> <input style="width: 20px;" type="text"/> 3	
312	Wipe the work table and kept it clean while operating	<input style="width: 20px;" type="text"/> <input style="width: 20px;" type="text"/> 3	
313	Not touch the rim of the cups by hand	<input style="width: 20px;" type="text"/> <input style="width: 20px;" type="text"/> 3	
314	Same amount of coffee brewed for 3 cups within the acceptable ranges	<input style="width: 20px;" type="text"/> <input style="width: 20px;" type="text"/> 3	
		Subtotal(2) <input style="width: 60px;" 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: 20px;" type="text"/> <input style="width: 20px;" type="text"/> 3	
316	The amount of Coffee beans per cup are equal to others.	<input style="width: 20px;" type="text"/> <input style="width: 20px;" type="text"/> 3	
317	Ground whole coffee beans per cup	<input style="width: 20px;" type="text"/> <input style="width: 20px;" type="text"/> 3	
318	Same amount of coffee brewed for 3 cups within the acceptable ranges	<input style="width: 20px;" type="text"/> <input style="width: 20px;" type="text"/> 3	



PART III- SIGNATURE BEVERAGE Operation

508	Layout of the equipment is effective for cooking.	<evaluation> (points: 1-6) <input style="width: 30px;" type="text"/> / 6	
509	Skills in the process of preparing drinks	<evaluation> (points: 1-6) <input style="width: 30px;" type="text"/> / 6	

Total score

Subtotal(3)