

WSC 2018 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		1
		<input type="checkbox"/> <input type="checkbox"/>		
202	Table setting that satisfies customers -sufficient accessories and tools -customer service skills		<input style="width: 50px;" type="text"/>	/ 6
203	The siphonist gives clean impression	YES NO		3
		<input type="checkbox"/> <input type="checkbox"/>		

Subtotal(10)

PART II - BLENDED COFFEE

Taste evaluation of Blended Coffee

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

401	Clear presentation of target blended coffee		<evaluation> (points: 1-6)		
			<input style="width: 50px;" type="text"/>	/ 6	
402	No dust and no coffee grounds etc. in served coffee	YES NO		3	
		<input type="checkbox"/> <input type="checkbox"/>			
403	Flavor of the served coffee		<evaluation> (points: 1-6)	x2 / 12	
			<input style="width: 50px;" type="text"/>		
404	Acidity of the served coffee		<evaluation> (points: 1-6)	x2 / 12	
			<input style="width: 50px;" type="text"/>		
405	Body of the served coffee	low high	<evaluation> (points: 1-6)	/ 6	
		<input style="width: 50px;" type="text"/>			
406	Aftertaste of the served coffee	low high	<evaluation> (points: 1-6)	/ 6	
		<input style="width: 50px;" type="text"/>			
407	Total taste balance of the served coffee (Overall)		<evaluation> (points: 1-6)	/ 6	
			<input style="width: 50px;" type="text"/>		

Subtotal(51)

PART III - SIGNATURE BEVERAGE

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)		
			<input style="width: 50px;" type="text"/>	/ 6	
502	Explain about ingredients and creativity of the combination		<evaluation> (points: 1-6)	/ 6	
			<input style="width: 50px;" type="text"/>		
503	Outlook (clean, elegant, how to use cups or glasses)		<evaluation> (points: 1-6)	/ 6	
			<input style="width: 50px;" type="text"/>		
504	Taste balance as coffee drinks (what is intended, taste of coffee)		<evaluation> (points: 1-6)	/ 6	
			<input style="width: 50px;" type="text"/>		
505	Explain about temperature of the served drinks	YES NO		3	
		<input type="checkbox"/> <input type="checkbox"/>			
506	Creativity and uniqueness as a drink product		<evaluation> (points: 1-6)	/ 6	
			<input style="width: 50px;" type="text"/>		
507	Attractive presentation		<evaluation> (points: 1-6)	/ 6	
			<input style="width: 50px;" type="text"/>		

Subtotal(39)

PART IV - TOTAL IMPRESSION

601	Overall skills of handling siphon		<evaluation> (points: 1-6)		
			<input style="width: 50px;" type="text"/> x2	/ 12	
602	Professional moves throughout presentation (smooth move, speed and professional operation)		<evaluation> (points: 1-6)	x2 / 12	
			<input style="width: 50px;" type="text"/>		
603	Having clear theme of presentation through siphon coffee		<evaluation> (points: 1-6)	/ 6	
			<input style="width: 50px;" type="text"/>		
604	Overall hospitality		<evaluation> (points: 1-6)	x2 / 12	
			<input style="width: 50px;" type="text"/>		

Subtotal(42)

PART V - TIMEFRAME

701	Serve within timeframe of 15 min. *If NO, continue to 801	YES NO			
		<input type="checkbox"/> <input type="checkbox"/>		801 Over time negative points	
	*Disqualify over 60 sec		1 second x 1 point	▲	<input style="width: 50px;" type="text"/>

Total score