

WSC 2019 Sensory 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 style="width: 20px; height: 15px;" type="checkbox"/> <input style="width: 20px; height: 15px;" type="checkbox"/> | | |
| 202 | Table setting that satisfies customers
-sufficient accessories and tools
-customer service skills | | / | 6 |
| | | <input style="width: 60px; height: 15px;" type="text"/> | | |
| 203 | The siphonist gives the impression of cleanliness | YES NO | | 3 |
| | | <input style="width: 20px; height: 15px;" type="checkbox"/> <input style="width: 20px; height: 15px;" type="checkbox"/> | | |

Subtotal(10)

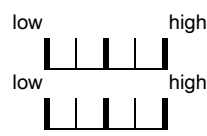
PART II - BLENDED COFFEE

Taste evaluation of Blended Coffee

Lowest score:1=Acceptable

Highest score:6=Perfect

- | | | | | |
|------------|---|---|----|------|
| 401 | Clear Introduction for blended coffee | <evaluation> (points: 1-6) | | / 6 |
| | | <input style="width: 60px; height: 15px;" type="text"/> | | |
| 402 | No dust and no coffee grounds etc. in served coffee | YES NO | | 3 |
| | | <input style="width: 20px; height: 15px;" type="checkbox"/> <input style="width: 20px; height: 15px;" type="checkbox"/> | | |
| 403 | Flavor of the served coffee | <evaluation> (points: 1-6) | x2 | / 12 |
| | | <input style="width: 60px; height: 15px;" type="text"/> | | |
| 404 | Acidity of the served coffee | <evaluation> (points: 1-6) | x2 | / 12 |
| | | <input style="width: 60px; height: 15px;" type="text"/> | | |
| 405 | Body of the served coffee | <evaluation> (points: 1-6) | | / 6 |
| | | <input style="width: 60px; height: 15px;" type="text"/> | | |
| 406 | Aftertaste of the served coffee | <evaluation> (points: 1-6) | | / 6 |
| | | <input style="width: 60px; height: 15px;" type="text"/> | | |
| 407 | Balanced taste of the served coffee (Overall) | <evaluation> (points: 1-6) | | / 6 |
| | | <input style="width: 60px; height: 15px;" 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 show enthusiasm for it | <evaluation> (points: 1-6) | | / 6 |
| | | <input style="width: 60px; height: 15px;" type="text"/> | | |
| 502 | Explain about ingredients and creativity of the combination | <evaluation> (points: 1-6) | | / 6 |
| | | <input style="width: 60px; height: 15px;" type="text"/> | | |
| 503 | Outlook (clean, elegant, how to use cups or glasses) | <evaluation> (points: 1-6) | | / 6 |
| | | <input style="width: 60px; height: 15px;" type="text"/> | | |
| 504 | Balanced taste as coffee drinks
(what is the intention, taste of coffee) | <evaluation> (points: 1-6) | | / 6 |
| | | <input style="width: 60px; height: 15px;" type="text"/> | | |
| 505 | Explain about temperature of the served drinks | YES NO | | 3 |
| | | <input style="width: 20px; height: 15px;" type="checkbox"/> <input style="width: 20px; height: 15px;" type="checkbox"/> | | |
| 506 | Creativity and uniqueness as a drink product | <evaluation> (points: 1-6) | | / 6 |
| | | <input style="width: 60px; height: 15px;" type="text"/> | | |
| 507 | Attractiveness | <evaluation> (points: 1-6) | | / 6 |
| | | <input style="width: 60px; height: 15px;" type="text"/> | | |

Subtotal(39)

PART IV - TOTAL IMPRESSION

- | | | | | |
|------------|--|---|----|------|
| 603 | Present the theme of the siphon coffee clearly | <evaluation> (points: 1-6) | | / 6 |
| | | <input style="width: 60px; height: 15px;" type="text"/> | | |
| 604 | Overall customer service | <evaluation> (points: 1-6) | x2 | / 12 |
| | | <input style="width: 60px; height: 15px;" type="text"/> | | |

Subtotal(18)

Total score(118)