

WSC 2020 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

	YES	NO		
201 Self Introduction	<input type="checkbox"/>	<input type="checkbox"/>	1	
	<evaluation> (points: 1-6)			
202 Table setting that satisfies customers -sufficient accessories and tools -customer service skills	<input style="width: 50px;" type="text"/>		/ 6	
	YES	NO		
203 The siphonist gives the impression of cleanliness	<input type="checkbox"/>	<input type="checkbox"/>	3	
				Subtotal(10)

PART II - BLENDED COFFEE

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

Taste evaluation of Blended Coffee

401 Clear Introduction for 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	
	<evaluation> (points: 1-6)			
403 Flavor of the served coffee			x2	/ 12
	<evaluation> (points: 1-6)			
404 Acidity of the served coffee	low	high		
	<input style="width: 100px;" type="text"/>		x2	/ 12
	<evaluation> (points: 1-6)			
405 Body of the served coffee	low	high		
	<input style="width: 100px;" type="text"/>		/ 6	
	<evaluation> (points: 1-6)			
406 Aftertaste of the served coffee	<evaluation> (points: 1-6)			/ 6
	<evaluation> (points: 1-6)			
407 Balanced taste of the served coffee (Overall)	<evaluation> (points: 1-6)			/ 6
	<evaluation> (points: 1-6)			
				Subtotal(51)

PART III - SIGNATURE BEVERAGE

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

Evaluation of Signature Beverage

501 Explain intention of Signature Beverage and show enthusiasm for it		<evaluation> (points: 1-6)		
	<evaluation> (points: 1-6)			/ 6
502 Explain about ingredients and creativity of the combination	<evaluation> (points: 1-6)			/ 6
	<evaluation> (points: 1-6)			
503 Outlook (clean, elegant, how to use cups or glasses)	<evaluation> (points: 1-6)			/ 6
	<evaluation> (points: 1-6)			
504 Balanced taste as coffee drinks (what is the intention, taste of coffee)	<evaluation> (points: 1-6)			/ 6
	<evaluation> (points: 1-6)			
505 Explain about temperature of the served drinks	YES	NO	3	
	<evaluation> (points: 1-6)			
506 Creativity and uniqueness as a drink product	<evaluation> (points: 1-6)			/ 6
	<evaluation> (points: 1-6)			
507 Attractiveness	<evaluation> (points: 1-6)			/ 6
	<evaluation> (points: 1-6)			
				Subtotal(39)

PART IV - TOTAL IMPRESSION

603 Present the theme of the siphon coffee clearly		<evaluation> (points: 1-6)		
	<evaluation> (points: 1-6)			/ 6
604 Overall customer service			x2	/ 12
	<evaluation> (points: 1-6)			
				Subtotal(18)

Total score(118)