

WSC 2018 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	
	YES NO		
102 Prepare clean cloths (at least 3)	/ 1		
103 Check the procedures of operation, tools and accessories.	<evaluation> (points: 1-6)	/ 6	
Subtotal(13)			

PART II- BLENDED COFFEE

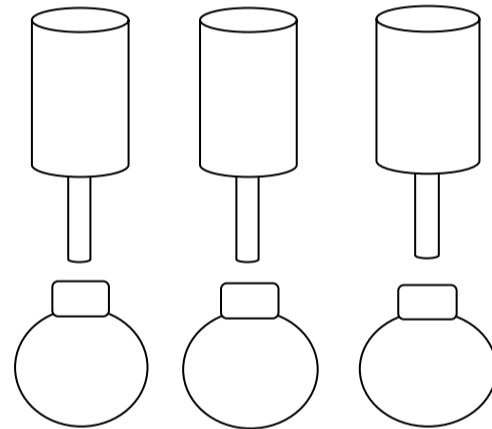
Technical skills:

301 Set up three filters properly	YES NO	/ 3	
302 Ground whole coffee beans per cup	/ 3		
303 The amount of Coffee beans per cup are equal to others.	/ 3		
306 Keep same brewing time for 3 cups of coffee	/ 6		
307 Treat equipment and tableware carefully	/ 3		
308 Clean Cups	/ 3		
309 No coffee left in the flasks after serving	/ 3		
310 Proper usage of cloths	/ 3		
311 Wipe the work table and kept it clean while operating	/ 3		
312 Not touch the rim of the cups by hand	/ 3		
313 Same amount of coffee brewed for 3 cups within the acceptable ranges	/ 3		
Subtotal(36)			

Brew time

① _____	sec	② _____	sec
③ _____		_____	sec

6.0 / 0.0-1sec	3.5 / 5.1-6sec	1.0 / 10.1 sec -
5.5 / 1.1-2sec	3.0 / 6.1-7sec	
5.0 / 2.1-3sec	2.5 / 7.1-8sec	
4.5 / 3.1-4sec	2.0 / 8.1-9sec	
4.0 / 4.1-5sec	1.5 / 9.1-10sec	



PART III- SIGNATURE BEVERAGE

314 The amount of Coffee beans per cup are equal to others.	YES NO	/ 3	
315 Ground whole coffee beans per cup	/ 3		
Subtotal(6)			

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(12)			

Total score