

# WSC 2019 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 Preparation for clean cloths (at least 3) 3
- 103 Check the procedures of operation, tools and accessories. <evaluation> (points: 1-6)  
 / 6
- Subtotal(15)

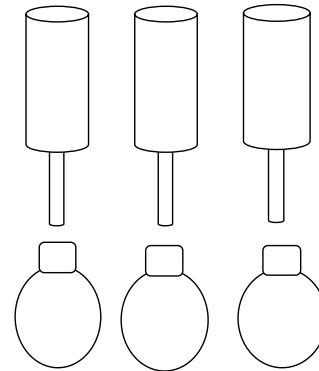
## PART II- BLENDED COFFEE

Technical skills:

- 301 Set up three filters properly 3  
 YES NO
- 302 3 cups of coffee beans grind equally for 3 cups of coffee 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 Cups cleanliness 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 No touch the rim of the cups by hand 3
- 313 Same amount of coffee brewed for 3 cups within the acceptable ranges 3
- 314 3 cups of coffee brewed smoothly without any trouble 3
- Subtotal(39)

**Brew time**

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

- 315 3 cups of coffee beans grind equally for 3 cups of coffee 3  
 YES NO
- 316 3 cups of coffee with same amount of coffee beans 3
- Subtotal(6)

## PART III- SIGNATURE BEVERAGE Operation

- 508 Efficiency of making signature beverage (operation ability) <evaluation> (points: 1-6)  
 / 6
- 509 Skills in the process of preparing drinks <evaluation> (points: 1-6)  
 / 6
- Subtotal(12)

## PART IV- TOTAL IMPRESSION

- 601 Overall skills of handling siphon <evaluation> (points: 1-6)  
 / 6
- 602 Professional moves throughout presentation (smooth move, speed and professional operation) <evaluation> (points: 1-6)  
 / 6
- Subtotal(12)

Total score(84)