

# WSC 2020 Technical Score Sheet

Entry No.  Order No.  Competitor's Name  Judge Name



## Part I - START UP

**Competition area:**

101 Clean working area at start-up (tables and stations)  / 6 memo

102 Preparation for clean cloths (at least 3)  YES  NO 3

103 Check the procedures of operation, tools and accessories.  / 6

Subtotal(15)

## PART II- BLENDED COFFEE

**Technical skills:**

301 Set up three filters properly  YES  NO 3 **Brew time**

302 3 cups of coffee beans grind equally for 3 cups of coffee  YES  NO 3 ① \_\_\_\_\_ sec ② \_\_\_\_\_ sec ③ \_\_\_\_\_ sec

303 The amount of coffee beans per cup are equal to others.  YES  NO 3

306 Keep same brewing time for 3 cups of coffee  / 6

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	

307 Treat equipment and tableware carefully  YES  NO 3

308 Cups cleanliness  YES  NO 3

309 No coffee left in the flasks after serving  YES  NO 3

310 Proper usage of cloths  YES  NO 3

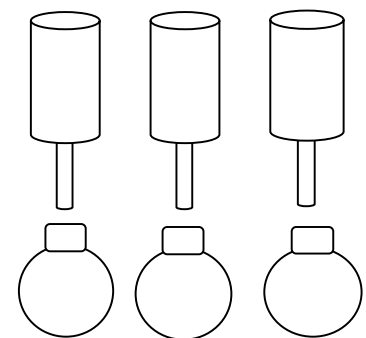
311 Wipe the work table and kept it clean while operating  YES  NO 3

312 No touch the rim of the cups by hand  YES  NO 3

313 Same amount of coffee brewed for 3 cups within the acceptable ranges  YES  NO 3

314 3 cups of coffee brewed smoothly without any trouble  YES  NO 3

Subtotal(39)



## PART III- SIGNATURE BEVERAGE

**Technical skills:**

315 3 cups of coffee beans grind equally for 3 cups of coffee  YES  NO 3

316 3 cups of coffee with same amount of coffee beans  YES  NO 3

Subtotal(6)

## PART III- SIGNATURE BEVERAGE (OPERATION)

508 Efficiency of making signature beverage (operation ability)  / 6

509 Skills in the process of preparing drinks  / 6

Subtotal(12)

## PART IV- TOTAL IMPRESSION

601 Overall skills of handling siphon  / 6

602 Professional moves throughout presentation (smooth move, speed and professional operation)  / 6

Subtotal(12)

**Total score(84)**