

WSC 2023 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 type="text"/> | / 6 | | | |
| | YES NO | | | | |
| 203 The siphonist gives the impression of cleanliness | <input type="checkbox"/> <input type="checkbox"/> | 3 | | | <input type="text"/> |
| | | | | | Subtotal(10) |

PART II - BLENDED COFFEE

Taste evaluation of Blended Coffee

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

| | | | | | |
|--|--|---------|--|--|----------------------|
| | <evaluation> (points: 1-6) | | | | |
| 401 Clear Introduction for blended coffee | <input type="text"/> | / 6 | | | |
| | YES NO | | | | |
| 402 No dust and no coffee grounds etc. in served coffee | <input type="checkbox"/> <input type="checkbox"/> | 3 | | | |
| | <evaluation> (points: 1-6) | | | | |
| 403 Flavor of the served coffee | <input type="text"/> x2 | / 12 | | | |
| | <evaluation> (points: 1-6) | | | | |
| 404 Acidity of the served coffee | <div style="display: flex; justify-content: space-between; width: 100px;"> low high </div> <input style="width: 100%; height: 15px;" type="text"/> | x2 / 12 | | | |
| | <evaluation> (points: 1-6) | | | | |
| 405 Body of the served coffee | <div style="display: flex; justify-content: space-between; width: 100px;"> low high </div> <input style="width: 100%; height: 15px;" type="text"/> | / 6 | | | |
| | <evaluation> (points: 1-6) | | | | |
| 406 Aftertaste of the served coffee | <input type="text"/> | / 6 | | | |
| | <evaluation> (points: 1-6) | | | | |
| 407 Balanced taste of the served coffee (Overall) | <input type="text"/> | / 6 | | | <input type="text"/> |
| | | | | | Subtotal(51) |

PART III - SIGNATURE BEVERAGE

Evaluation of Signature Beverage

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

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

PART IV - TOTAL IMPRESSION

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

Total score(118)