

WSC 2023 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) / 6
YES NO

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

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

Subtotal(15)

PART II- BLENDED COFFEE

Technical skills: **Brew time**

301 Set up three filters properly / 3
YES NO

302 3 cups of coffee beans grind equally for 3 cups of coffee / 3
YES NO ① _____ sec ② _____ sec ③ _____ sec

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

306 Keep same brewing time for 3 cups of coffee / 6
YES NO

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

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	

Subtotal(39)

PART III- SIGNATURE BEVERAGE

Technical skills:

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) / 6
<evaluation> (points: 1-6)

509 Skills in the process of preparing drinks / 6
<evaluation> (points: 1-6)

Subtotal(12)

PART IV- TOTAL IMPRESSION

601 Overall skills of handling siphon / 6
<evaluation> (points: 1-6)

602 Professional moves throughout presentation (smooth move, speed and professional operation) / 6
<evaluation> (points: 1-6)

Subtotal(12)

Total score(84)