

# WSC 2024 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> (point s: 1-6)			
202 Table setting that satisfies customers - sufficient accessories and tools - customer service skills	<input style="width: 50px;" type="text"/>		/ 6
<evaluation> (point s: 1-6)			
203 The siphonist gives the impression of cleanliness	<input type="checkbox"/>	<input type="checkbox"/>	3
<evaluation> (point s: 1-6)			

Subtotal (10)

**PART II - BLENDED COFFEE**

**Taste evaluation of Blended Coffee**

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

<evaluation> (point s: 1-6)			
401 Clear Introduction for blended coffee	<input style="width: 50px;" type="text"/>		/ 6
<evaluation> (point s: 1-6)			
402 No dust and no coffee grounds etc. in served coffee	<input type="checkbox"/>	<input type="checkbox"/>	3
<evaluation> (point s: 1-6)			
403 Flavor of the served coffee	<input style="width: 50px;" type="text"/>		x2 / 12
<evaluation> (point s: 1-6)			
404 Acidity of the served coffee	low	high	<evaluation> (point s: 1-6)
			<input style="width: 50px;" type="text"/>
<evaluation> (point s: 1-6)			
405 Body of the served coffee	low	high	<evaluation> (point s: 1-6)
			<input style="width: 50px;" type="text"/>
<evaluation> (point s: 1-6)			
406 Aftertaste of the served coffee	<input style="width: 50px;" type="text"/>		/ 6
<evaluation> (point s: 1-6)			
407 Balanced taste of the served coffee (Overall)	<input style="width: 50px;" type="text"/>		/ 6
<evaluation> (point s: 1-6)			

Subtotal (51)

**PART III - SIGNATURE BEVERAGE**

**Evaluation of Signature Beverage**

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

<evaluation> (point s: 1-6)			
501 Explain intention of Signature Beverage and show enthusiasm for it	<input style="width: 50px;" type="text"/>		/ 6
<evaluation> (point s: 1-6)			
502 Explain about ingredients and creativity of the combination	<input style="width: 50px;" type="text"/>		/ 6
<evaluation> (point s: 1-6)			
503 Outlook (clean, elegant, how to use cups or glasses)	<input style="width: 50px;" type="text"/>		/ 6
<evaluation> (point s: 1-6)			
504 Balanced taste as coffee drinks (what is the intention, taste of coffee)	<input style="width: 50px;" type="text"/>		/ 6
<evaluation> (point s: 1-6)			
505 Explain about temperature of the served drinks	<input type="checkbox"/>	<input type="checkbox"/>	3
<evaluation> (point s: 1-6)			
506 Creativity and uniqueness as a drink product	<input style="width: 50px;" type="text"/>		/ 6
<evaluation> (point s: 1-6)			
507 Attractiveness	<input style="width: 50px;" type="text"/>		/ 6
<evaluation> (point s: 1-6)			

Subtotal (39)

**PART IV - TOTAL IMPRESSION**

<evaluation> (point s: 1-6)			
603 Present the theme of the siphon coffee clearly	<input style="width: 50px;" type="text"/>		/ 6
<evaluation> (point s: 1-6)			
604 Overall customer service	<input style="width: 50px;" type="text"/>		x2 / 12
<evaluation> (point s: 1-6)			

Subtotal (18)

**Total score (118)**