WSC 2024 Technical Score Sheet Order No. Competitor's Name Judge Name Entry No. Part I - START UP <eval uation> (points: 1-6) Competition area: memo 101 Clean working area at start-up (tables and stations) 102 Preparation for clean cloths (at least 3) <eval uat i on> (poi nt s: 1-6) 103 Check the procedures of operation, tools and accessories. Subt ot al (15) PART II - BLENDED COFFEE YES NO Technical skills: 301 Set up three filters properly 3 Brew time $\sec \ 2$ 302 3 cups of coffee beans grind equally for 3 cups of coffee 3 NO The amount of coffee beans per cup are equal 303 to others. <eval uat i on> (points: 1-6) 6.0/0.0-1 3.5/5.1-6: 1.0/10.1 -sec 306 Keep same brewing time for 3 cups of coffee YES NO 5.5/1.1-2 3.0/6.1-7sec 307 Treat equipment and tableware carefully 5.0/2.1-3: 2.5/7.1-8sec 4.5/3.1-4 2.0/8.1-9sec YES NO 308 Cups cleanliness 4.0/4.1-5 1.5/9.1-10sec NO YES 309 No coffee left in the flasks after serving 310 Proper usage of cloths NO 311 Wipe the work table and kept it clean while operating YES NO 312 No touch the rim of the cups by hand 3 313 Same amount of coffee brewed for 3 cups within the 3 314 3 cups of coffee brewed smoothly without any trouble 3 Subt ot al (39) PART III - SIGNATURE BEVERAGE Technical skills: YES NO 3 cups of coffee beans grind equally for 3 3 cups of coffee 316 3 cups of coffee with same amount of coffee beans Subt ot al (6) PART III - SIGNATURE BEVERAGE (OPERATION) <eval uation> (points: 1-6) **508** Efficiency of making signature beverage (operation ability) / 6 <eval uat i on> (poi nt s: 1-6) 509 Skills in the process of preparing drinks Subt ot al (12) PART IV- TOTAL IMPRESSION <eval uat i on> (poi nt s: 1-6) 601 Overall skills of handling siphon <eval uation> (points: 1-6) 602 Professional moves throughout presentation (smooth move, speed and professional operation) Subt ot al (12)