## **WSC 2025 Technical Scoresheet** Judge Name Competitor's Name Entry No. Order No. Part I - START UP Lowest score:1=Acceptable Highest score:6=Extraordinary <evaluation> (points: 1-6) Competition area: Clean working area at start-up (tables and stations) YES NO Preparation for clean cloths (at least 3) 3 <evaluation> (points: 1-6) Check the procedures of operation, tools and accessories. Subtotal(15) PART II - BLENDED COFFEE Technical skills: YES NO Set up the 3 filters properly 301 3 Brew time YES NO Consistency in grinding across the 3 separate brews 302 3 sec ③ sec YES Equal amount of coffee beans are used for each cup 3 303 evaluation> (points: 1-6) 6.0 / 0.0-1sec 3.5/5.1-6sec 1.0/10.1 -sec Same brewing time for the 3 cups of coffee 304 YES NO 5.5/1.1-2sec 3.0/6.1-7sec Treat equipment and tableware carefully 5.0/2.1-3sec 2.5/7.1-8sec 305 YES 4.5/3.1-4sec 2.0/8.1-9sec 4.0/4.1-5sec 1.5/9.1-10sec 306 Cups cleanliness YES NO 307 No coffee left in the flasks after serving 3 YES 308 Proper usage of cloths YES NO 309 Wipe the work table and kept it clean while operating YES NO No touching of the rim of the cups by hand YES NO Equal amounts of the 3 cups of brewed coffee within the specified range. YES NO 312 3 cups of coffee brewed smoothly without any trouble 3 Subtotal(39) PART III - SIGNATURE BEVERAGE Technical skills: YES NO Consistency in grinding across the 3 separate brews 3 Equal amount of coffee beans are used for each cup 3 Subtotal(6) PART III - SIGNATURE BEVERAGE (OPERATION) <evaluation> (points: 1-6) 508 Efficiency of making signature beverage (operation ability) <evaluation> (points: 1-6) 509 Skills in the process of preparing drinks Subtotal(12) PART IV-TOTAL IMPRESSION <evaluation> (points: 1-6) Overall skills of handling siphon 6 <evaluation> (points: 1-6) 602 Professionalism in perfomance throughout the presentation (smooth movements, pace and proficient operation) Subtotal(12)

Total score(84)