

score sheet

<http://www.world-coffee-in-good-spirits-championship.com/>



COMPETITOR NUMBER:

NAME:

VISUAL / TECHNICAL JUDGE

		Irish Coffee	Designer Drink
		Points	Points
Distinct separation of colour (coffee - cream)	(0- 10 pts)		
Surface appearance	(0-10 pts)		
Correct composition (ingredient ratio) & level	(0-10 pts)		
Visual creativity	(0-10 pts)		
Commercially applicable	(0-10 pts)		
Overall visual appeal	(0-10 pts)		
Total per drink			
Total for all drinks			

Comments

Scoring System:

Points	
0 - 9	1
10 - 19	2
20 - 29	3
30 - 39	4
40 - 49	5
50 - 59	6
60 - 69	7
70 - 79	8
80 - 89	9
90 - 100	10

		Points
Workspace organised and clean at start	(0- 5 pts)	
Coffee freshness evident	(0- 5 pts)	
Coffee brewed professionally (understanding of grind texture, brewing time, brewing equipment)	(0- 10 pts)	
Professional use of ingredients (Knowledge of quality, flavour and preparation)	(0-5 pts)	
Professional performance (Service skills, confidence, flair)	(0-5 pts)	
Hospitality skills	(0-5 pts)	
General hygiene throughout presentation	(0-5 pts)	
Total		
Total for all drinks		

Comments / evidence

(Record brew time etc.)