



2012 WORLD COFFEE IN GOOD SPIRITS CHAMPIONSHIP

Visual / Technical Judge Scoresheet • Preliminary Round

COUNTRY

COMPETITOR

JUDGE

| | Hot Designer Drink | Cold Designer Drink | Comments: |
|--------------------------------------|----------------------|----------------------|-----------|
| points | | | |
| Visual creativity (0-6 pts)x 2 | <input type="text"/> | <input type="text"/> | |
| Commercially applicable (0-6 pts)x 2 | <input type="text"/> | <input type="text"/> | |
| Overall visual appeal (0-6 pts)x 2 | <input type="text"/> | <input type="text"/> | |
| TOTAL PER DRINK (0-36pts) | <input type="text"/> | <input type="text"/> | |

| | | |
|--|----------------------|-----------|
| Workspace organised and clean at start (0- 6 pts) | <input type="text"/> | Comments: |
| Coffee freshness evident (0- 6 pts) | <input type="text"/> | |
| Coffee brewed professionally (understanding of coffee selected and grind texture, brewing time, brewing equipment etc) (0- 6 pts)x 2 | <input type="text"/> | |
| Professional use of ingredients (Knowledge of quality, flavour , preparation) (0- 6 pts) | <input type="text"/> | |
| Professional performance (Service skills, confidence, flair) (0- 6 pts) | <input type="text"/> | |
| Hospitality skills (0- 6 pts) | <input type="text"/> | |
| General hygiene throughout presentation (0- 6 pts) | <input type="text"/> | |
| TOTAL (0-48pts) | <input type="text"/> | |

| | | | | | | |
|------------------------------|---|-------------------------------|---|----------------------|---|------------------------|
| <input type="text"/> | + | <input type="text"/> | + | <input type="text"/> | = | <input type="text"/> |
| Hot Designer Drink (0-36pts) | | Cold Designer Drink (0-36pts) | | Overall (0-48pts) | | TOTAL SCORE (0-120pts) |

Yes = 1 No = 0

Unacceptable = 0 Acceptable = 1 Average = 2 Good = 3 Very Good = 4 Excellent = 5 Extraordinary = 6