



# 2013 World Barista Championship Official Rules and Regulations

Written and approved by the WCE Competitions Operations Committee  
Rules and Regulations Subcommittee, VERSION 2012.10.13

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## 1.0 CONDITIONS OF PARTICIPATION

### 1.1 PARTICIPANTS

#### 1.1.1 National Qualifications

The World Barista Championship (WBC) is a competition open to qualified National Champions of a World Coffee Events (WCE) sanctioned World Barista Championship event. One (1) competitor from each nation representing a WCE Licensed National Body may participate. (To learn more about how to become a WCE Licensed National Body please read the National Body Sanctioning Criteria and Terms, found here: <http://www.worldcoffeeevents.org/national-bodies/>)

#### 1.1.2 Age requirement

Competitors must be at least 18 years of age at the time of competing in any World Coffee Events (WCE) sanctioned event.

#### 1.1.3 Nationality

Competitors must hold a valid passport from the country he or she represents or documentation substantiating 24 months of residency, employment or scholastic enrolment, some portion of which must have been within 12 months preceding the qualifying national competition. Competitors may only represent one country per WBC Competition Year. A WBC Competition Year is defined as the time period between the completion of one year's WBC Event and the completion of the next year's WBC Event.

#### 1.1.4 Substitutions

If any National Champion is unable to participate in the WBC, that country's licensed body may substitute an alternate competitor from its national competition in descending order of succession, beginning with its second place finisher. All requests for substitutions must be received in writing by the WCE at [info@worldcoffeeevents.org](mailto:info@worldcoffeeevents.org) and approved by its Managing Director prior to competition.

#### 1.1.5 Expenses

Licensed National Bodies are required to pay their National Champion's reasonable travel and accommodations expenses to, from, and for the duration of the WBC. All other expenses not explicitly listed above are the sole responsibility of the competitor. The WBC shall not be liable for any competitor expenses under any circumstance.

#### 1.1.6 Conflicts of Interest

Competitors may not judge in any sanctioned WBC competition (world, national, regional) in any country, including their own, prior to the conclusion of that year's WBC Event. Judges may not compete in any sanctioned WBC competition (world, national or regional) in any country, including their own, prior to the conclusion of that year's WBC Event. Baristas who participate in judge calibrations as a calibration barista may not compete in any sanctioned WBC competition (world, national, regional) prior to the conclusion of that year's WBC event.

Questions regarding conflicts of interest, or clarification of the above policy should be directed to [info@worldcoffeeevents.org](mailto:info@worldcoffeeevents.org). Failure to declare a potential conflict in advance of a sanctioned event could result in disqualification from events.

### 1.2 APPLICATION

#### 1.2.1 Competitor Registration Form

Competitors must complete the WBC Competitor Registration Form online at [www.worldbaristachampionship.com](http://www.worldbaristachampionship.com) no less than six weeks prior to the WBC Event. This form includes a space to upload a scanned copy of the required valid passport or other accepted credentials (as described in Section 1.1.3 "Nationality"). Approved National Champions will receive confirmation by email in approximately two weeks after receipt of all required registration documentation.

#### 1.2.2 Late National Championship Registration

National Champions from competitions conducted less than six weeks prior to the WBC Event must submit all registration materials **no more than 5 days after his or her national event**. Failure to meet this criteria may result in denial of participation.

### 1.3 COMPETITOR QUESTIONS

All competitors are personally responsible to read and understand current WBC Rules & Regulations and score sheets, without exception. All WBC documents are available at <http://www.worldbaristachampionship.com>. Competitors are encouraged to ask questions prior to arriving at the WBC. If any competitor is unclear as to the intent of any of the rules and regulations it is their responsibility to clarify that position with the Rules and Regulations Committee prior to the WBC by contacting [info@worldcoffeeevents.org](mailto:info@worldcoffeeevents.org). Competitors will also have the opportunity to ask questions during the official Competitors Meeting held prior to the start of the competition.

### 1.4 TERMS & CONDITIONS

Competitors and the World Barista Champion are visible spokespeople of the World Barista Championship event and role models of the specialty coffee industry, and as such must:

- A. Permit World Coffee Events Ltd., its stakeholders, agents and representatives to use the competitor's name, image or

- likeness in any format without charge for any business purpose, including but not limited to marketing promotion;
- B. Read and abide by the Competitor Code of Conduct document found on the WBC website.
- C. As Champion, read and abide by the Champion Code of Conduct found on the WBC website.

## 1.5 ENFORCEMENT OF RULES AND REGULATIONS

The WBC will employ these Rules & Regulations throughout the competition. If a competitor violates one or more of these Rules & Regulations, they shall be automatically disqualified from the competition, except when the Rules designate a specific enforcement or consequence. If a judge or competition organizer causes the violation of one or more of these Rules, a competitor may submit an appeal, according to the process detailed in the section "Competitor Protest and Appeals."

## 2.0 THE COMPETITION

### 2.1 SUMMARY

- A. Competitor performances will be evaluated by four sensory judges, two technical judges and one head judge.
- B. Competitors will serve one beverage from all three categories of drinks (espresso, cappuccino, signature drink) to each of the four sensory judges (espresso-based and alcohol-free), for a total of twelve drinks, during a period of fifteen minutes.
- C. The competitor decides the order in which the drink categories are served; however, any category of drinks must be completed (e.g. all four single espressos are served) before a competitor may serve another category of drinks, otherwise he/she will be disqualified. Preparation and service of signature beverage elements are allowed at any time during the competition time.
- D. Within each category (espresso, cappuccino and signature drink), drinks may be served in any combination to judges (i.e. one at a time, two at a time, or all four simultaneously). Sensory judges will begin evaluating his/her drink as soon as it is served.
- E. All four drinks within each category must be prepared using the same coffee; however, the coffee used may change between categories. The four drinks of each category must contain the same ingredients and follow the same recipe as each other. Deliberately preparing and serving varied drinks within a category will result in a score of zero in Taste Balance for those drinks that deviate in recipe from the beverage that is served first.
- F. Competitors may produce as many drinks as they choose during the competition; however, only drinks served to the sensory judges will be evaluated.

### 2.2 BEVERAGE DEFINITIONS

#### 2.2.1 Espresso

- A. Espresso is a 1 fl. oz. beverage (30mL +/- 5mL) made from ground coffee, poured from one side of a double portafilter in one continuous extraction.
- B. Coffee is the accumulation of roasted product of the seed of the fruit of a plant of the genus *Coffea*.
- C. Coffees may not have any additives, flavorings, colorings, perfumes, aromatic substances, liquids, powders, etc. of any kind added at any point between the time the coffee is picked (as cherry) to when it is extracted into beverage. Substances utilized during growing, cultivation, and primary processing of the coffee are permitted (fertilizers, etc.).
- D. Whole bean coffee may be a blend, single-region, single-country, single-farm, etc.
- E. All judges must be served a full espresso. If the shot does not comply with the espresso definition, then taste and/or tactile scores will reflect the resulting sensory experience. Espresso may be prepared with various amounts of coffee.
- F. Espresso will be brewed at a temperature between 90.5-96 degrees Celsius (195-205 degrees Fahrenheit).
- G. The espresso machine brewing pressure will be set between 8.5 and 9.5 atmospheres.
- H. Extraction times between two pairs of espresso extractions must be within a 3.0 second variance, otherwise a "no" will be given for "Extraction time." A 20-30 second extraction time is recommended, but not mandatory.
- I. Espresso must be served in a 60 to 90mL vessel from which judges must be able to drink as required without any functional detriment to their ability to score accurately; this includes but is not exclusive to: vessel being too hot, unable to hold and drink from vessel safely, judges unable to execute espresso evaluation protocol. Otherwise a "no" will be given for "Functional and correct espresso vessel used."
- J. Espresso must be served to the judges with an appropriate spoon, napkin and unflavoured water, otherwise the competitor will receive a reduced score in "Attention to detail."
- K. Nothing other than ground coffee and water may be placed in the portafilters, otherwise the espresso will receive zero points on all scores available on the technical and sensory score sheets in the espresso category.

#### 2.2.2 Cappuccino

- A. A cappuccino is a coffee and milk beverage that should produce a harmonious balance of rich, sweet milk and espresso.
- B. The cappuccino is prepared with one (1) single shot of espresso (per the definition of espresso in 2.2.1 A-K), textured milk and foam. A minimum of 1 centimeter of foam depth (assessed vertically) is required to score 4 or higher in "Consistency and persistence of foam."

- C. A cappuccino is a beverage between 150 and 180 mL in total volume. All judges must be served a full cappuccino (as full as one can fill it before it starts to spill when moved). If the beverage does not comply with the cappuccino definition, then taste scores will reflect the resulting sensory experience.
- D. Cappuccinos may be served with latte art or traditional style. Latte art expression may take any form the competitor chooses.
- E. Cappuccinos must be served in a 150 to 180ml cup from which judges must be able to drink as required without any functional detriment to their ability to score accurately; this includes but is not exclusive to: vessel being too hot, unable to hold and drink from vessel safely, judges unable to execute cappuccino evaluation protocol. Otherwise a "no" will be given for "Functional and correct cappuccino cup used." The cappuccino must match the volume of the cup (i.e. a 180mL cup must contain a 180mL cappuccino), otherwise "Visual appearance" scores will be reduced up to 3 points depending on severity of discrepancy.
- F. Additional toppings, including but not limited to sugar, spices or powdered flavorings are not allowed. If used, the competitor will receive zero points in the "Taste balance" category.
- G. Cappuccinos must be served to the judges with an appropriate spoon, napkin and unflavoured water, otherwise the competitor will receive a reduced score in "Attention to detail."
- H. Nothing other than ground coffee and water may be placed in the portafilters, otherwise the cappuccino will receive zero points on all scores available on the technical and sensory score sheets in the cappuccino category.

#### 2.2.3 Signature Beverage

- A. A signature beverage demonstrates a competitor's creativity and skill to create an appealing and individual espresso-focused beverage.
- B. The signature beverage should be a liquid beverage; the judges must be able to drink it. Food may accompany the beverage, but only the beverage item will be evaluated by sensory judges.
- C. Each of the four signature beverages must contain a minimum of one espresso shot (per the definition of espresso in 2.2.1 A-K), otherwise the competitor will receive a score of zero points for "Taste balance" on the sensory score sheets in the signature beverage category. If any signature beverage does not contain a minimum of one espresso shot, that corresponding signature beverage will receive a score of zero for "Taste balance" on the sensory score sheet in the signature beverage category.
- D. Espresso used in the signature beverage must be prepared during the competitor's performance time, otherwise the signature beverage will receive a score of zero for "Taste balance" on the sensory score sheets in the signature beverage category.
- E. A dominant taste of espresso must be present, otherwise the "Taste balance" score will reflect the resulting sensory experience.
- F. The signature beverage may be served at any consumable temperature.
- G. Any ingredients may be used in the signature beverage preparation except alcohol, alcohol extracts or by-products, controlled or illegal substances, otherwise the signature beverage will receive zero points in all categories available on the sensory score sheets in the signature beverage category.
- H. All ingredients must be disclosed upon request. Competitors must bring the original packaging of all ingredients used in his/her signature beverage for inspection by judges to verify ingredients. If the competitor does not provide original packaging when asked, the signature beverage will receive zero points in all categories available on the sensory score sheets in the signature beverage category.
- I. Signature beverage ingredients should be prepared and assembled on-site during the competition time. The preparation of a signature beverage is captured in the "Well explained, introduced, and prepared" category on the sensory score sheet. Preparation in advance of the competition time is necessary for certain ingredients (i.e. a 24 hour infusion) and is accepted.
- J. Nothing other than ground coffee and water may be placed in the portafilters, otherwise the signature beverage will receive zero points in all categories available on the technical and sensory score sheets in the signature beverage category.

### 3.0 COMPETITION PROCEDURE

#### 3.1 SUMMARY

- A. The competition space will consist of a stage with three competition stations, numbered 1, 2, and 3.
- B. Each competitor will be assigned a start time and station number.
- C. Each competitor will be given 45 minutes at their assigned station, made up of the following segments:
  - i. 15 minutes Preparation Time
  - ii. 15 minutes Competition/Performance Time
  - iii. 15 minutes Clean-Up Time

D. The competition flow will follow the process outlined in the following chart.

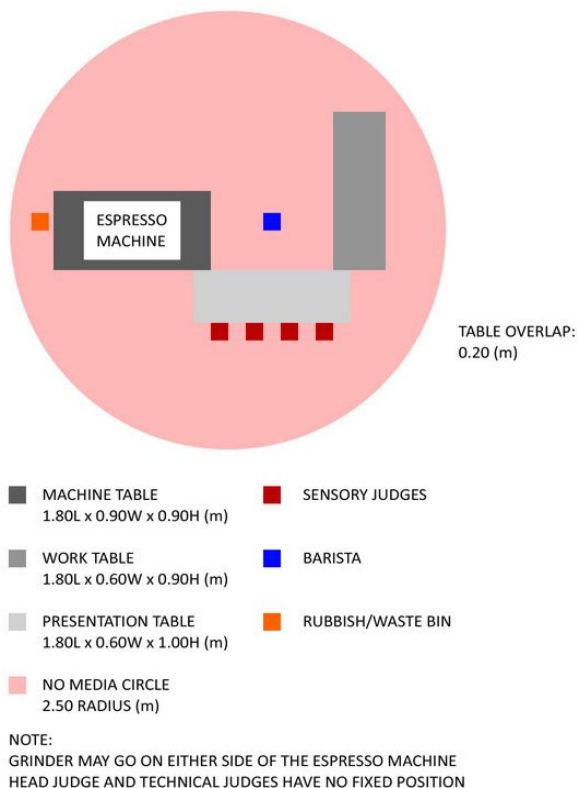
Station No. 1	Station No. 2	Station No. 3
<b>1<sup>st</sup> Barista</b>	<b>2<sup>nd</sup> Barista</b>	<b>3<sup>rd</sup> Barista</b>
15 min Preparation	15 min Preparation	15 min Preparation
15 min Competition	15 min Competition	15 min Competition
15 min Clean-Up	15 min Clean-Up	15 min Clean-Up
<b>4<sup>th</sup> Barista</b>	<b>5<sup>th</sup> Barista</b>	<b>6<sup>th</sup> Barista</b>
15 min Preparation	15 min Preparation	15 min Preparation
15 min Competition	15 min Competition	15 min Competition
15 min Clean-Up	15 min Clean-Up	15 min Clean-Up

- E. The competition will consist of three competition rounds: Round One (all entrants), Semi Finals (12 competitors) and Finals (6 competitors), with the top scoring competitors continuing on to the following round.
- F. The WBC may, at its discretion, schedule more than one competition round in a single day (i.e. Semi Finals and Finals may be held on the same day). At the end of Round One, the competitors with the twelve highest scores will advance to the semi-finals round. At the end of the Semi Finals round, the competitors with the six highest scores will advance to the Finals. The competitor's scores from each round will not carry over to the next round. Competitors will not receive their score sheets for review until they have finished advancing in the competition.
- G. At the conclusion of the first round, there will be a ceremony where semi-finalists are announced and all competitors will be acknowledged. All competitors are required to attend this ceremony. The twelve Semi Finalists will be announced in no particular order and will not be informed of their Round One scores. After the finals there will be an awards ceremony where finalists will be awarded sixth through first place.

## 3.2 OVERVIEW OF THE COMPETITION AREA

### 3.2.1 Station Placement

Figure 1



Individual stations must be organized as shown in Figure 1, however the three stations may be placed in a way that will best suit the space and constraints of the competition venue keeping in mind the ease of use, the route from the barista's preparation area to the stations, the vantage points for the spectators, and any camera positions that may be present.

## **4.0 MACHINERY, ACCESSORIES & RAW MATERIALS**

### **4.1 ESPRESSO MACHINE**

Competitors must use the espresso machine supplied for the WBC by the official WBC espresso machine sponsor. The WBC-provided espresso machine has a fixed technical configuration and cannot be altered by the competitors. The espresso machine will be calibrated to the following specifications: The temperature will be set between 90.5-96 degrees Celsius (195-205 degrees Fahrenheit), and the pump pressure set between 8.5 and 9.5 bars (atmospheres).

### **4.2 NO LIQUIDS OR INGREDIENTS ON MACHINE**

No liquids or ingredients of any kind may be placed or poured on top of the espresso machine (i.e. no water in cups, no pouring or mixing liquids or ingredients, no warming ingredients). If a competitor places or pours liquid or ingredients on top of the machine, he/she will receive zero points for the Station Management category on both technical score sheets.

### **4.3 DISQUALIFICATION**

Competitors may not change, adjust or replace any element, setting, or component of the espresso machine. Any changes or adjustments made may be grounds for disqualification (i.e. the portafilters, insert baskets, temperature, pressure, steam wand tips, etc.). Any damage to the competition equipment due to misuse or abuse is grounds for disqualification at the discretion of the presiding head judge.

### **4.4 GRINDER**

Competitors have the option of using the official WBC grinder provided, bringing their own grinder(s) or using both the provided grinder and their own grinder. Competitors may not use more than two grinders for espresso preparation during their performance, otherwise the competitor will receive zero (0) points in Station Management on all Technical Score Sheets. A grinder is defined for this competition as a paired motor and grinding surface.

### **4.5 ADDITIONAL ELECTRICAL EQUIPMENT**

In addition to their espresso grinder(s) competitors may use up to two additional pieces of electrical equipment during their performance. Competitors must notify the WBC Event Manager prior to arriving at the WBC of any electrical equipment they are bringing (i.e. hot plate, hand mixer, etc.), otherwise the competitor is at risk of their equipment not being allowed in their performance. Competitors are responsible for ensuring their electrical equipment can operate in the country where the WBC is held and for any adapters or converters necessary for operation of the equipment. WBC will not provide electrical adapters or converters.

### **4.6 PROVIDED EQUIPMENT & SUPPLIES**

Each competitor station will be equipped with the following: Machine Table (For espresso machine, grinder and blender) L: 1,80m W: 0,90m H: 0,90m; Work Table (for trays, glassware and additional accessories) L: 2,70m W: 0,60m H: 0,90m; Presentation Table (Judges' table) L: 1,80m W: 0,60m H: 1,00m; Espresso Machine; Grinder; Blender; Knock Box; Whole Milk; Trash Can; Waiter's Cart (For use during preparation and clean-up time.)

### **4.7 RECOMMENDED EQUIPMENT & SUPPLIES**

Competitors are required to bring all additional necessary supplies for their presentation; otherwise the competitor is at risk of not having enough equipment to complete their presentation. Competitors should make allowances for breakage during travel and/or during the competition. Competitors are responsible for and in charge of their own equipment and accessories while at the competition. The WBC, volunteers and event staff are not responsible for the safety of items left in the competitors' preparation room or competition area.

The list of supplies the competitor may bring includes the following:

- Coffee (for practice and the competition)
- Grinder(s) (option to use WBC-provided grinder)
- Additional Electrical Equipment (maximum two items)
- Tamper
- Shot glasses
- Steaming pitchers
- Milk (option to use WBC-provided milk)
- Cups and saucers as needed
- Spoons
- Any specific utensils required
- All equipment/accessories required for the Signature Beverage
- Napkins
- Water glasses (for four sensory judges and one head judge)
- Water (for four sensory judges and one head judge)
- Bar towels/clean cloths (for practice and the competition)

- Cleaning supplies (counter brush, grinder brush, etc.)
- Tray(s) (for serving drinks to the judges)
- All accessories for judges presentation table
- Waiter's cart (option to use WBC-provided cart)

## **5.0 COMPETITOR INSTRUCTIONS PRIOR TO PREPARATION TIME**

### **5.1 COMPETITORS' ORIENTATION MEETING**

Prior to the start of the WBC Event, a Competitors' Orientation Meeting will take place. This meeting is mandatory for all competitors. During this meeting, the WBC Event Manager and presiding head judges will make announcements, explain the competition flow, review the competition schedule, lead a tour of the stage and back stage areas. This will be an opportunity for competitors to ask questions and/or voice concerns to the WBC Event Manager and/or presiding head judges. If a competitor has not made advance plans with the WBC Event Manager and does not attend the Orientation Meeting, they are subject to disqualification by the presiding head judges.

### **5.2 PREPARATION PRACTICE ROOM**

There will be a staging area designated as the competitors' preparation/practice room. This area will be reserved for the competitors, volunteers and any WBC officials. WBC judges, press/media, competitor's family members and supporters may not be present in this area without consent from the WBC Event Manager. Competitors will be able to store their equipment, accessories, ingredients, etc. in this room at his or her own risk. Refrigerators and freezers will be provided for any ingredients that need to stay cold or frozen. This room will also include a dishwashing station for competitors to use to wash glass and barware. Competitors are responsible for cleaning their own dishes and glassware, and keeping track of these items. Runners and event staff are not responsible for breakage or loss of dishes or competitor items.

### **5.3 PRACTICE TIME**

The preparation/practice room will have 3 three-group espresso machines and grinders identical to the competition equipment on stage. Each competitor will have one hour of scheduled practice time. Practice times will be scheduled based on competition time (i.e. the first scheduled competitors will have the earliest scheduled practice times). Competitors will be emailed a practice schedule prior to the WBC Event. If a competitor is unable to attend his/her assigned practice time, he/she is responsible for switching with another competitor or finding an alternate time. The WBC does not guarantee access to practice space outside of assigned practice time.

### **5.4 COMPETITION MUSIC**

Competitors may bring music on one CD to be played during his/her competition time. Music may not contain profanity, otherwise the competitor's score on "Presentation: professionalism" may be penalized on all Sensory Score Sheets. Competitors must mark the CD case clearly with his/her name. It is the competitor's responsibility to give the WBC Event Manager or Audio Visual staff his/her CD prior to the start of the competition. It is also the competitor's responsibility to retrieve the CD from the WBC Event Manager or Audio Visual staff after the competition. CDs that are not retrieved will be discarded after the competition.

### **5.5 BE ON TIME**

Competitors should be in the preparation/practice room a minimum of 30 minutes prior to his/her scheduled 15 minutes of Preparation Time. Any competitor who is not standing by and ready to begin immediately at the start of his/her 15 minutes of preparation time may be disqualified.

### **5.6 STATION SET-UP**

The head runner will be responsible for ensuring that each competitor's station is set as the competitor has requested prior to his/her preparation time (i.e. the head runner will make sure each competitor's grinder, blender and/or other electrical equipment are placed to the right or the left of the espresso machine per the competitor's request).

#### **5.6.1 Set-Up Grinder and Additional Electrical Equipment**

If a competitor has brought his/her own grinder and/or additional electrical equipment, the competitor needs to inform the WBC Event Manager prior to the start of competition. The head runner will contact the competitor prior to the start of his/her 15 minutes of Preparation Time. If the competitor would like to help the head runner take his/her own grinder and/or additional electrical equipment to the station, this will be allowed; however, once the item(s) is in place and plugged in, the competitor will not be allowed to touch the item(s) and must leave the stage immediately. Please note: no coffee beans may be placed in the hopper until the competitor's preparation time.

### **5.7 SUPPORTERS/ASSISTANTS NOT ALLOWED ON STAGE**

No one other than the competitor, his or her designated translator (as required) and WBC authorized personnel are allowed on-stage during the allotted preparation, performance and clean-up time. Failure to comply may result in disqualification.

## **5.8 WHEEL SUPPLIES ON STAGE**

A waiter's cart will be available for the competitors to transport his/her items to and from the competition area. Prior to the competitor's preparation time, he or she will load the cart with the supplies and glassware needed for competition. Each competitor will be assigned a station runner who will assist the competitor as he/she wheels the waiter's cart from the preparation area to his/her assigned station. Only the assigned station runner will be allowed to assist the competitor on stage with the cart. Once onstage, the assigned station runner will ask the competitor if the station is set to his/her specifications; if the competitor says "yes" the station runner will leave the stage; if the competitor says "no" the competitor will say what additional changes need to be made. The station runner and the competitor are allowed to make these adjustments together per the competitor's request. Once the station set up meets the competitor's approval the station runner will introduce the competitor to the preparation timer and leave the stage.

## **6.0 PREPARATION TIME**

### **6.1 BEGIN PREPARATION TIME**

Each competitor will have 15 minutes of preparation time. Once the prior competitor begins his or her performance, the next scheduled competitor may begin his/her 15 minute preparation time upon advisement from the WBC Event Manager and/or the designated timekeeper. Competition and preparation timekeepers are optional at the discretion of the Event Manager provided that one independent method of timekeeping is available. Throughout the Rules and Regulations, the instructions for the competition and preparation timekeepers only apply if they are being utilized by the Event Manager.

Once the competitor has arrived at his/her assigned station and agreed that the station is set to his/her specifications, the official preparation timekeeper will ask the competitor if he/she is ready to begin. The competitor must press the start button on the remote control attached to the clock to begin his/her 15 minutes of preparation time before touching anything at his or her station. The designated timekeeper will begin a stopwatch the moment the competitor presses the start button on the remote control.

### **6.2 CART**

Competitors are responsible for the loading and unloading of supplies on the provided waiter's cart. The preparation timer will remove the cart off stage at the end of the competitor's preparation time. The waiter's cart is not allowed on stage during the performance. Please note that if items are left on the cart after the competitor's preparation time has concluded, the competitor may not retrieve those items until his or her performance is underway. (See 8.2 "Forgotten Accessories")

### **6.3 JUDGES' PRESENTATION TABLE**

The judges' presentation table can be set during the competitor's preparation time. Water for the judges is allowed to be set on the judges' presentation table during the competitor's preparation time; however, the water should not be poured into glasses prior to the start of the competitor's performance, otherwise the competitor will receive zero points in the "Presentation: professionalism" category on all sensory score sheets. If a competitor does not wish to preset the judges' presentation table during his/her preparation time he/she can set the table at the start of his/her competition/performance time.

### **6.4 PRACTICE SHOTS**

Competitors are allowed and encouraged to pull practice shots during their preparation time. "Pucks" (also known as "cakes") may remain in the portafilters at the start of the competitor's competition time.

### **6.5 PRE-HEATED CUPS**

Cups can be preheated during the competitor's preparation time. However, no water may be present in cups at the start of the competitor's competition time. Liquids or ingredients must not be placed on top of the machine otherwise zero points will be awarded in "Station management."

### **6.6 END OF PREPARATION TIME**

Competitors may not exceed their allotted 15 minutes of preparation time. The timekeeper will give the competitor a 10 minute, 5 minute, 3 minute, 1 minute, and 30 second warning during his/her 15 minutes of preparation time. At 15 minutes, the official preparation timekeeper will indicate that time has expired and ask the competitor to step away from the station. Any competitor who fails to cease preparation within 15 minutes will be subject to penalties as shown in Section 7.10.

## **7.0 COMPETITION TIME**

### **7.1 INTRODUCTION BY THE MASTER OF CEREMONIES**

Immediately prior to beginning his or her presentation, the Master of Ceremonies (emcee) will introduce the competitor to the audience. Competitors are required to wear a wireless microphone during their performances; however, the microphone will only be on during the performance time.



## **7.2 INTERPRETER**

Each competitor may supply one interpreter of his or her choosing at his or her sole expense. During competition, the interpreter may only communicate between competitor and emcee and may not edit, embellish or otherwise change dialogue as it is translated. No additional competition time is permitted when using an interpreter.

## **7.3 BEGIN COMPETITION TIME**

The Master of Ceremonies will ask the competitor if he/she is ready to begin. Before introducing himself/herself to the judges, the competitor must press the start button located on the remote control attached to the clock. The designated timekeeper will begin a stopwatch the moment the competitor presses the start button on the remote control, to begin his/her 15 minutes of competition/performance time.

Tracking time elapsed during the 15 minute competition/performance time is the responsibility of the competitor, though he/she may ask for a time check at any point. The competition timekeeper will give the competitor a 10 minute, 5 minute, 3 minute, 1 minute, and 30 second warning during his/her 15 minutes of competition time. The timekeeper is required to vocalize these warnings in real-time and may interrupt a competitor while s/he is speaking.

If a clock malfunctions for any reason, competitors may not stop his/her performance. In the case that the clock has malfunctioned, the timekeeper's time is the official time for the competition. The competitor will receive the same warnings noted above.

## **7.4 COMPETITOR INTRODUCTION**

At the start of the competitor's performance, he/she will introduce him/herself to the four sensory judges and the head judge. The four sensory judges and head judge will be behind the judges' presentation table. The two technical judges will stand towards one side of the station or behind the station and will take reasonable care to not interfere with the competitor.

## **7.5 SERVE REQUIRED BEVERAGES**

All drinks must be served at the judges' presentation table. Drinks not served at the judges' presentation will receive a score of "0" in Taste Balance and Flavour (where applicable).

See 2.0 THE COMPETITION and 2.1 BEVERAGE DEFINITIONS.

Competitors are required to serve and/or provide unflavoured water to the four sensory judges for each beverage course.

Competitors can serve unflavoured water to the judges at the start of the performance time, or when the first set of drinks are served and may choose to refill judges' water glasses.

## **7.6 RUNNERS CLEAR THE SERVED DRINKS**

After each set of drinks has been served to and evaluated by the judges, a runner will clear the drinks from the judges' presentation table at the direction of the Head Judge. Runners will remove cups, saucers and spoons used in the previous beverage course. If a competitor has special instructions for the runner he/she will need to explain these instructions to the WBC Event Manager and the runner before the start of his/her competition time, otherwise the standard of cups, saucers and spoons will be removed. If instructions were not given to the WBC Event manager and wares the competitor wants were removed by the runners, retrieval of the wares is allowed in accordance with 8.2 Forgotten Accessories. The runner will make every reasonable effort to avoid impeding the competitor but it is the competitor's responsibility to navigate his or her station successfully.

## **7.7 STATION PERIMETERS**

Competitors may only utilize the work area provided by the WBC: the machine table, work table, and presentation table. The introduction of any other furniture and/or equipment that is placed directly on or over the competition area floor (i.e., a stand, table, dumbwaiter, bench, etc.) will result in automatic disqualification. Competitors may not utilize any space under any competition tables for storage, otherwise the competitor will receive zero points in the "Station management/Clean working area at end" section on both technical score sheets.

## **7.8 END COMPETITION TIME**

Competition time will be stopped when a competitor presses the stop button on the remote control attached to the clock or raises his/her hand and says "time", whichever time is earliest. If the competitor chooses to call "time" without pressing the stop button on the remote control, the competitor is responsible to make his or her signal loud and clear to the official timekeeper and Head Judge.

The competitor may choose to end his or her performance at any time. For example, competitors can stop the clock once his/her final drink is placed on the presentation table to be served to the judges or may choose to go back to their station to clean before stopping the clock. Only the time recorded by the competition scorekeeper or head judge will be used for scoring purposes.

Competitors are allowed up to 15 minutes for completion of his or her performance without penalty. There is no penalty or additional incentive to complete a performance in less than 15 minutes.

## **7.9 COMMUNICATION AFTER THE COMPETITION TIME**

Competitors may not talk to the judges once their performance has ended. Any communication provided to judges after the completion of a presentation will not be considered for scoring evaluation. Competitors may continue to talk to the Master of Ceremonies after the competition time has ended; however, the judges will not be impacted by the conversation or information given after the competition time.

## **7.10 TIME PENALTIES**

- A. If the competitor has not finished his/her preparation or presentation during the allotted 15 minute period, he/she is allowed to proceed until the preparation or presentation is completed.
- B. One point shall be deducted for every second over 15 minutes from the competitor's total score up to a maximum penalty of 60 points (1 minute).
- C. Any competitor whose preparation or performance period exceeds 16 minutes will be disqualified.

## **7.11 COACHING**

Instructions or 'coaching' may not be provided to a competitor during the time of his or her competition under penalty of disqualification. The WBC encourages audience participation and enthusiastic fan support that does not interfere with competition. (Please note: Coaches, supporters, friends, or family members are not allowed on stage while the competition is in progress, otherwise the competitor is subject to disqualification by the presiding head judge.)

## **8.0 TECHNICAL ISSUES**

- A. A competitor may raise his or her hand and declare a "technical time out" in the event that he or she believes there is a technical problem with any of the following WBC-provided equipment:
  - i. The espresso machine (including power, steam pressure, control system malfunction, lack of water or drain malfunction)
  - ii. The grinder
  - iii. Any additional electrical equipment (excluding the competition clock)
  - iv. The audio visual equipment (such as the competitor's music or microphone)Preparation or competition time will be paused by the Event Manager (during preparation time) or for the head judge (during competition time). The official timekeeper will make note of time when "technical time out" is called. It is the competitor's responsibility to ensure the timekeeper is aware of making note of "technical time out" being called.
- B. If the event manager/head judge agrees there is a technical problem that can be easily resolved, they will decide the appropriate amount of time for the competitor to be credited. Once the technician has fixed the problem, the competitor's time will resume.
- C. If the technical problem cannot be solved in a timely manner, the event manager/head judge will make the decision whether or not the competitor should wait to continue his/her performance or stop the performance and start again at a reallocated time.
- D. If a competitor must stop his/her competition time, the competitor along with the head judge and event manager will reschedule the competitor to compete in full again at a later time.
- E. If it is determined that the technical issue is due to competitor error or the competitor's personal equipment, the head judge may determine that no additional time will be given to the competitor, and the preparation or competition time will resume without time being credited.
- F. No time credit will be issued for technical issues caused by improper use; therefore it is the responsibility of all competitors to understand and follow the correct use of all competition equipment.
- G. A technical time out for inconsistency or variation between group heads requiring adjustment may only be declared during preparation time.

## **8.1 OBSTRUCTIONS**

- A. If any individual, such as volunteers, judges, audience members, or photographers are of an obvious hindrance to a competitor, then the competitor will be given additional time at the discretion of the Head Judge.
- B. If the judges' presentation table has not been cleared within a reasonable amount of time after each set of drinks has been served, then the competitor will be credited time for the delay this error has caused at the discretion of the Head Judge.

## **8.2 FORGOTTEN ACCESSORIES**

- A. If a competitor has forgotten any of his/her equipment and/or accessories during his/her preparation time, the competitor may exit the stage to retrieve the missing items; however, his/her preparation time will not be paused.
- B. If a competitor has forgotten any of his/her equipment and/or accessories during his/her competition time, he/she must inform the Head Judge that they have forgotten an item(s) offstage and then retrieve the missing item(s) himself/herself. The competition time will not be paused.
- C. Nothing may be delivered by the runners, supporters, team members or the audience, otherwise the competitor is subject to disqualification by the presiding head judge.

## **9.0 CLEAN-UP TIME**

Once a competitor has completed his/her performance, he/she should begin cleaning up the station. A station runner will bring the waiter's cart back out on stage for the competitor to load his/her supplies on. If a competitor brought his/her own grinder and/or electrical equipment, the station runner can help the competitor remove these items from the station. Competitors are expected to remove all their personal equipment and supplies and thoroughly wipe down their station. The judges do not evaluate the clean-up time.

## **10.0 POST COMPETITION**

### **10.1 SCOREKEEPING**

#### **10.1.1 WBC Official Scorekeeping**

The WBC official scorekeepers are responsible for adding all scores and for keeping all scores confidential.

#### **10.1.2 Competitor's Total Score**

The competitor's total score will be tallied by adding the sum of both technical score sheets and all four sensory score sheets, then deducting any time penalty. Please note the head judge score sheet does not count towards the competitor's total score.

#### **10.1.3 Tie Scores**

If there is a tie between two or more competitors, the official scorekeepers will total all the involved competitor's sensory espresso scores (Part I from all four sensory score sheets). The competitor with the highest sensory espresso score will win the tie and place above any other competitor with the same total competition score.

If the tied competitors have the same sensory espresso score then the higher placement will be awarded to the competitor with the higher total sensory cappuccino score (Part II from all four sensory score sheets).

If the tied competitors have the same sensory espresso and cappuccino scores then the higher placement will be awarded to the competitor with the higher "Total impression" score (Part V from all four sensory score sheets).

### **10.2 DEBRIEFING**

Following the awards ceremony, competitors will have an opportunity to review their score sheets with the judges.

- A. Competitors will not be allowed to keep his/her original score sheets.
- B. Following the WBC, the WBC event manager will e-mail competitors a copy of his/her score sheets.
- C. Please be aware that your score sheets may be made public after the completion of the WBC.

## **11.0 COMPETITOR PROTEST AND APPEALS**

### **11.1 COMPETITOR RELATED ISSUES**

#### **11.1.1 Protest**

If a competitor has an issue or protest to make regarding the WBC during the competition, the competitor should contact the WBC Event Manager. The Event Manager will then determine whether the issue can be resolved on-site at the WBC, or whether the issue will require a written appeal following the WBC.

If the WBC Event Manager decides that the issue and/or protest can be solved on-site at the WBC, the WBC Event Manager will contact the involved party or parties to ensure fair representation. The competitor's issue and/or protest will be discussed and a decision will be made jointly, on-site, by the WBC event manager and the chair(s) of the Competition Operations Committee. The WBC event manager will inform the competitor of the decision.

#### **11.1.2 Appeal**

If a competitor has a complaint that cannot be resolved on-site or the competitor wishes to appeal a decision made on-site, the WBC event manager will ask the competitor to submit his/her formal complaint and/or appeal in writing to the WCE Advisory Board. All decisions made by the WCE Advisory Board are final.

The complaint and/or appeal letter must include the following:

- 1) Competitor name
- 2) Date
- 3) A clear and concise statement of the complaint
- 4) Date and time references (if applicable)
- 5) Competitor's comments and suggested solution
- 6) Party/Parties involved
- 7) Competitor's contact information

Any written complaints and/or appeals that do not include this information will not be considered. Competitors should submit his/her written complaint and/or appeal to the WBC Event Manager via email to [info@worldcoffeeeevents.org](mailto:info@worldcoffeeeevents.org) within 24 hours of the offending incident or the decision given.

#### 11.1.3 Appeals Reviewed by the WCE Advisory Board

The WCE Advisory Board will review written complaints and appeals within 30 days of receipt. The WCE Advisory Board Chair will contact the competitor in writing via email with the final decision.

### 11.2 JUDGE/JUDGING RELATED ISSUES UPON REVIEWING SCORE SHEETS

#### 11.2.1 Protest

If a competitor objects to his/her scores given by one or more judges, the competitor can meet with their head judge during the competitor debriefing to explain his/her protest. The head judge will discuss the competitor's protest onsite with the judges who judged the competitor along with one or more representatives of the WCE Competition Operations Committee. They will make a decision on-site and a representative of the WCE Competition Operations Committee will inform the competitor of the decision.

#### 11.2.2 Appeal

If the competitor does not agree with the decision, he/she may appeal the decision in writing to the WCE Advisory Board. All decisions made by the WCE Advisory Board are final.

The appeal letter must include the following:

- 1) Competitor name
- 2) Date
- 3) A clear and concise statement of the complaint
- 4) Date and time references (if applicable)
- 5) Competitor's comments and suggested solution
- 6) Party/Parties involved
- 7) Competitor's contact information

Any written protests/appeals that do not include this information will not be considered. Competitors should submit his/her written complaint or appeal to [info@worldcoffeeeevents.org](mailto:info@worldcoffeeeevents.org) the WBC Event Manager via email to within 24 hours of the debriefing or the decision given.

#### 11.2.3 Appeals Reviewed by the WCE Board of Advisors

The WCE Advisory Board will review written complaints and appeals within 30 days of receipt. The WCE Advisory Board Chair will contact the competitor in writing via email with the final decision.

## 12.0 EVALUATION CRITERIA

### 12.1 WHAT THE JUDGES ARE LOOKING FOR IN A BARISTA CHAMPION

The judges are looking for a champion who:

- A. Has a mastery of technical skills, craftsmanship, communication skills and service skills and is passionate about the barista profession
- B. Has a broad understanding of coffee knowledge beyond the twelve drinks being served in the competition
- C. Prepares and serves high quality beverages; and
- D. May serve as a role model and a source of inspiration for others.

### 12.2 COMPETITION AREA

Both technical judges will evaluate the competition area for cleanliness at the beginning and end of the performance/competition time.

### 12.3 TASTE EVALUATION

Points will be awarded for the taste of each individual drink (i.e. espresso, cappuccino and the signature beverage.) Consideration will be given to raw materials used and style of the beverage. Competitors should strive for a harmonious balance of sweetness, bitterness, acidity, and aromatics. Competitors are advised to explain verbally to the judges why they chose their particular coffee, the basic roast profile, the espresso constituent structure, the major taste elements, the ingredients used in the signature beverage and the philosophy behind the drinks served.

### 12.4 BEVERAGE PRESENTATION

Points will be awarded based on the visual presentation of the drinks including cups, glasses and accessories. This includes elements such as cleanliness of cups and saucers (no spills or drips on cups), consistency of methodology, creativity, and style of presentation.

### 12.5 TECHNICAL SKILLS

Points will be awarded based on the competitor's technical knowledge and skill operating the espresso machine and grinder.

## 12.6 JUDGES TOTAL IMPRESSION

Points will be awarded based on the judges' overall impression of the competitor, his/her skills, taste of drinks, and personal and beverage presentation.

## 13.0 TECHNICAL EVALUATION PROCEDURE

Each competitor will be evaluated by two technical judges. The following is an explanation of the technical score sheet.

### 13.1 EVALUATION SCALE

The evaluation scale is the same for both technical and sensory judges. There are two types of scores: the Yes/No Score, and the Zero to Six Score.

Yes = 1 No = 0

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

Yes/No Score

The competitor receives one point for a score of Yes on this item, and zero points for a score of No.

Zero to Six Score

Some score sheet criteria is evaluated on a scale of zero to six, with zero being the lowest score and six being the highest. It is acceptable to use half point increments between 1.0 and 6.0, which are recorded using a decimal point, not a fraction. (For example, 1.5, 2.5, 3.5.) The lowest score with value is one. A score of 0.5 may not be used. A score of zero is used when some criteria is deemed totally unacceptable. Scores of zero and six require the approval of the head judge.

### 13.2 TECHNICAL SCORE SHEET – PART I

#### Part I - Station Evaluation At Start-Up

0 to 6	

6 /6

Clean working area at start-up/Clean cloths

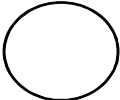
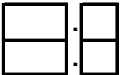


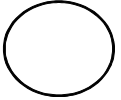
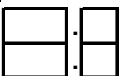


#### 13.2.1 Clean working area at start-up/Clean cloths

- The cleanliness and organization of the competitor's work station (work table, prep table, top of machine) will be evaluated on a scale between 1 and 6. If the area is deemed messy, a "1" will be recorded.
- Verify the competitor's ability to organize the working area in a practical and efficient way.
- Over preparation should be marked down (i.e. milk in the pitchers, pre-poured water in the water glasses, etc.)
- A minimum of three clean cloths should be available when the performance time starts. The cloths must be clean and have a designated purpose (i.e. one for the steam wand, one for drying/cleaning baskets, one for bar clean up. A towel on the competitor's apron/person for one of these uses is included in this count.)
- The cups should be warming. The cups should be placed on the top of the espresso machine, unless the competitor is using his/her own device to warm the cups. There should be no water in the cups at the start of the competitor's competition time. If there is any water in the cups on top of the espresso machine at any time, the competitor will receive a score of zero for "Station management/Clean working area at end" on each of the two technical score sheets.
- Competitors may have pucks (used coffee grounds) in the portafilters at the start of his/her competition time. This will not count against "Clean working area at start-up/Clean cloths."

### 13.3 TECHNICAL SKILLS ESPRESSO – PART II

Please note the technical skills standards are the same for all 3 beverages. The technical score sheet is the same in Part II, III and IV.

#### Part II - Espresso Evaluation

0 to 6		Yes No		Technical Skills		SHOT 1	
				Flushes the grouphead		Time	
				Dry/clean filter basket before dosing		Waste	
				Acceptable spill/waste when dosing/grinding			
				Consistent dosing and tamping			
				Cleans portafilters (before insert)			
				Insert and immediate brew		Time	
				Extraction time (within 3 second variance)		Waste	

17 /12 /5

### 13.3.1 Flushes the group head

Flushing of the group head must occur in the time after removal of the portafilter and prior to each extraction. If the group head was flushed prior to the extraction of the served beverages, the judge will mark "Yes."

### 13.3.2 Dry/clean filter basket before dosing

If the filter basket is completely dry and clean prior to the served beverages, the judge will mark “Yes.”

### 13.3.3 Acceptable spill/waste when dosing/grinding

Spill/waste is ground coffee left unused during the competition/performance time that may be found in the espresso grinder's dosing chamber, in the knock box, on the counter, in the trash, on the floor or elsewhere. Waste created in the process of preparing beverages that are not served to judges does not count towards a competitor's total waste evaluation. Spill/waste of up to 5 grams of unused coffee per beverage category is considered acceptable. In order to earn a score of excellent (5) or higher, the waste must not exceed one gram of unused coffee per beverage category. Wasting more than five grams of coffee per beverage category is unacceptable and will result in zero points. A reasonable amount of coffee purged is not included in waste.

The Acceptable spill/waste when dosing/grinding scores of the two technical judges must match.

#### 13.3.4 Consistent and effective dosing and tamping

The competitor must demonstrate a consistent method for dosing and tamping. The competitor should evenly distribute the coffee grounds, followed by levelled tamping of adequate pressure. Cultural differences are taken into consideration.

13.3.5 Cleans portafilters (before insert)

Cleans basket rim and side flanges of portafilter before insert into the machine. If done, the judge will mark "Yes."

### 13.3.6 Insert and immediate brew

The competitor should start the extraction immediately after inserting the portafilter into the machine without any delay. If done, the judge will mark "Yes."

### 13.3.7 Extraction time (within 3 second variance)

Judges will time all shots extracted and determine whether shot extraction times are within a 3.0-second variance. If the extraction time is within a 3.0-second variance of each other within each category of drinks, the judge will mark "Yes." Extraction time begins when the competitor activates the machine's brew cycle. Shot times for shots that are not served will not be included in this score.

### 13.4 TECHNICAL SKILLS CAPPUCCINO – MILK FROTHING – PART III

Please note the first 7 evaluation areas are the same as under the Espresso Evaluation – Technical Skills.

[illegible]

#### 13.4.1 Empty/clean pitcher at start

The competitor should pour cold, fresh milk into a clean pitcher, which must not have been filled during the preparation time. The pitcher should be clean on both inside and on the outside.

### 13.4.2 Purges the steam wand before steaming

The competitor should purge the steam wand before inserting it into the milk pitcher.

13.4.3 Cleans the steam wand after steaming

The steam wand should be cleaned with a dedicated steam wand towel.

13.4.4 Purges the steam wand after steaming

The competitor should purge the steam wand after steaming the milk.

13.4.5 Clean pitcher/acceptable milk waste at end

The pitcher should be more or less empty after the cappuccinos have been prepared. Acceptable waste is no more than 90ml/ 3 oz. per steam pitcher.

### 13.5 TECHNICAL SKILLS SIGNATURE BEVERAGE – PART IV

Please note the evaluation areas are the same as under the Cappuccino Evaluation – Technical Skills

### 13.6 TECHNICAL – PART V

#### Part V - Technical Evaluation

0 to 6    Yes    No			
9	/6		Station management/Clean working area at end
			Clean portafilter spouts/ Avoided placing spouts in doser chamber
			General hygiene throughout presentation
			Proper usage of cloths

13.6.1 Station management/Clean working area at end

- Technical judges will evaluate the competitor's overall workflow and use of tools, equipment and accessories.
- The competitor should display an understanding of the correct use and operation of the espresso machine.
- The competitor should display an understanding of the correct use and operation of the grinder – including the management of coffee in and through the grinder. Competitors should be grinding coffee for each shot or set of shots.
- The competitor should try to achieve extraction times within a 3.0 second variance and shot volume of 25-35 mL (30 mL +/- 5 mL).
- The technical judges will evaluate the competitor's work-flow throughout the presentation, including: the organization and placement of tools, cups and accessories; the competitor's movement and flow in and around the work station; the cleanliness and maintenance of the station (equipment, counters, towels, pitchers); the management of coffee and ingredients (milk, signature beverage ingredients).
- Liquids or ingredients must not be placed on top of the machine; otherwise zero points will be awarded in "Station management/Clean working area at end."
- The cleanliness of the area is evaluated. If a spill occurs, the competitor should have it cleaned up by the end of his/her performance time. Cleaning while working (i.e. removing spent grounds or wiping tables) will improve the competitor's score, as will cleaning the station before he/she ends his/her performance time. All wares and tools (i.e. tampers, cups, trays, pitchers) are included in this evaluation including items on the espresso machine and work tables. Spent pucks (used coffee grounds) are allowed to be in the portafilters at the end of the performance and are not part of this score.

13.6.2 Clean portafilter spouts/Avoided placing spouts in doser chamber

- The competitor needs to remove any water or grounds on the portafilter spouts by cleaning the spouts. Rinsing, using a towel, and wiping with fingers are all acceptable methods for achieving clean spouts.
- During distributing and leveling of coffee grounds, the competitor should not place portafilter spouts directly over the dosing chamber. (This could allow water to contaminate the dosing chamber.)
- If the competitor has clean portafilter spouts before each extraction and does not place the portafilter spouts over the dosing chamber, the judge will mark "Yes."

13.6.3 General hygiene throughout presentation

The judge will determine this score based on the competitor's sanitary practices throughout their entire presentation. If proper hygiene is used for the entire presentation, the judge will mark "Yes."

Examples of unacceptable practices include:

- Touching hands to face, mouth, etc. and then using the hands for beverage preparation.
- Touching the floor and then using the hands for beverage preparation.

### 13.6.4

### Proper usage of cloths

The judges will evaluate the correct and sanitary usage of the competitor's cloths. The competitor should use one for the steam wand, one for cleaning the filter basket and one for the workstation.

Examples of unacceptable practices are:

- Using a non-dedicated cloth to clean a steam wand (using it for some other purpose other than using it to clean a steam wand.)
- Anything that is not sanitary or food safe with a cloth such as: touching it to face, mouth, etc.
- Using a cloth once it has touched the floor or dropped.

## 14.0 SENSORY EVALUATION PROCEDURE

Each competitor will be evaluated by four sensory judges. The following is an explanation of the sensory score sheet.

### 14.1 EVALUATION SCORE

The evaluation scale is the same for both technical and sensory judges. There are two types of scores: the Yes/No Score, and the Zero to Six Score.

Yes = 1    No = 0

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

Yes/No Score

The competitor receives one point for a score of Yes on this item, and zero points for a score of No.

### Zero to Six Score

Some score sheet criteria is evaluated on a scale of zero to six, with zero being the lowest score and six being the highest. It is acceptable to use half point increments between 1.0 and 6.0, which are recorded using a decimal point, not a fraction. (For example, 1.5, 2.5, 3.5.) The lowest score with value is one. A score of 0.5 may not be used. A score of zero is used when some criteria is deemed totally unacceptable. Scores of zero and six require the approval of the head judge.

## 14.2 ESPRESSO EVALUATION – PART I

Espressos will be evaluated using the following protocol by all sensory judges. Sensory judges will complete all steps of the evaluation before recording scores.

## Part I - Espresso Evaluation

Yes No

0 to 6

Crema

Consistency and persistence of crema

/6

/1

0 to 6

= 2 x

Taste Balance (harmonious balance of sweet/acidic/bitter)

= 2 x

Flavour

/24

L M H L M H L M H

SWEET

ACIDIC

BITTER

= 4 x

Tactile

/24

L M H L M H L M H

BODY

ROUND

SMOOTH

Yes No

Functional and correct espresso cup used

56

/1



#### 14.2.1 Crema

Judges will visually evaluate the appearance of the crema for presence in the vessel. To score a “yes” the crema must stretch across the entire surface of the espresso and not have any holes or broken spots.

#### 14.2.2 Consistency and persistence of crema

Crema must be present when espresso is served. The crema should be dense and smooth. Judges will gently stretch the crema by tilting the vessel in one direction to determine the thickness of the crema and whether it is persistent and long lasting, with no centre break-up.

#### 14.2.3 Taste Balance

Sensory judges will stir the espresso THREE (3) times with a spoon (moving the spoon front to back) to mix the flavours within the shot, then immediately taste. Sensory judges will take at least two complete sips to fully evaluate the espresso. Judges will not taste the espresso off the spoon.

Note: Competitors may override the evaluation protocol by giving the judges specific alternative instructions on how they want the espresso evaluated. As long as the instructions are reasonable, the judges should follow all instructions given by the competitor.

An espresso with a harmonious taste balance including sweetness, acidity and/or bitterness will receive a high score.

#### 14.2.4 Flavour

Judges will listen to the flavour descriptions and explanations given by the competitor and compare those with the beverage served. While balance is not taken into consideration, there should be a correlation between the coffee beans used in the espresso and its taste profile. Any flavour descriptors given by the competitor for their espresso will be taken into consideration under this score. This score is based on how accurately these descriptors match the flavour of the espresso. Flavour descriptors must be given or a score of zero will be received in this category.

#### 14.2.5 Tactile

Judges will listen to the tactile descriptions and explanations given by the competitor and compare those with the body and mouthfeel of the beverage served. The espresso should have body and texture that correlate with the preparation, method of extraction, and coffee beans used in the espresso. The competitor will be scored solely on any tactile descriptors they offer the judges and how accurately these descriptors match the tactile sensation of their espresso. If no descriptors are provided, the expectation will be a full-bodied, round, and smooth mouthfeel.

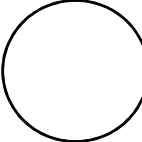
#### 14.2.6 Functional and correct espresso vessel used

Espresso must be served in a 60 to 90ml vessel from which judges must be able to drink as required without any functional detriment to their ability to score accurately; this includes but is not exclusive to: vessel being too hot, unable to hold and drink from vessel safely, judges unable to execute espresso evaluation protocol. Otherwise a “No” will be given for “Functional and correct espresso cup used.”

### 14.3 CAPPUCCINO EVALUATION – PART II

Cappuccinos will be evaluated using the following protocol by all sensory judges. It is important that sensory judges follow this protocol consistently. Sensory judges will complete all steps of the evaluation before recording scores.

#### Part II - Cappuccino Evaluation

<div>0 to 6</div> <div><div></div><div></div></div> <div>/12</div>	<div>Visually correct cappuccino (traditional or latte art)</div> <div>Consistency and persistence of foam</div>	
<div>0 to 6</div> <div>= 4 x <div></div></div> <div>/24</div>	<div>Flavour (served at an acceptable temperature, a harmonious balance of rich sweet milk/espresso)</div>	
<div>Yes No</div> <div><div></div><div></div></div> <div>37</div>	<div>Functional and correct cappuccino vessel used</div> <div>/1</div>	

#### 14.3.1 Visually correct cappuccino

Judges will evaluate the appearance of the cappuccino to determine its visual score. On the surface, the cappuccino should have a colour combination of milk and coffee, with good colour contrast, symmetrical design and a smooth and possibly glossy/glass-like sheen. (Note: It is not acceptable for cappuccinos to be topped with any additional spices and/or powders. Doing so will result in a “0” in the “taste balance” category.)

#### 14.3.2 Consistency and persistence of foam

Sensory judges will gently but quickly push back the foam using a spoon to evaluate the depth and texture of milk foam. The foam should extend at least 1 cm into the cappuccino to achieve a score of very good (4) or higher. The foam should be smooth, silky and consist of only micro-bubbles. This evaluation will happen quickly and gently and without disturbing the entire surface of the cappuccino. Judges will not taste the cappuccino from the spoon.

Note: It is important for judges to evaluate the visual appearance and consistency of foam QUICKLY. The "Taste balance" is the most important score in the category and the judge should taste the cappuccino within a few seconds of being served so that it is fresh unless otherwise directed.

#### 14.3.3 Flavour

The cappuccino is a hot beverage that should be served at a temperature that is immediately consumable. Sensory judges will drink from a spot on the cup different from the area that was disturbed during foam evaluation. The texture of the foam, temperature of the beverage, and the taste of the coffee and milk will be included in the taste evaluation. After the initial sip, the sensory judges will revisit the cappuccino for at least one additional sip from an undisturbed location on the rim of the cup.

The cappuccino should have a harmonious blend of the sweetness of the milk and its espresso base. Judges will listen to any flavour descriptions and explanations given by the competitor and compare those with the beverage served. Balance is taken into consideration, and the cappuccino should present prominent flavours of espresso. There should be a correlation between the coffee beans used in the espresso, the coffee's taste profile, and how those flavour profiles are highlighted by the addition of milk. Any flavour descriptors given by the competitor for their cappuccino will be taken into consideration under this score. This score is based on balance between the milk and espresso and how accurately the provided descriptors match the flavour of the cappuccino. If no flavour descriptors are given, judges will score based solely on the balance.

#### 14.3.4 Functional and correct cappuccino cups used

Cappuccinos must be served in a 150 to 180ml cup from which judges must be able to drink as required without any functional detriment to their ability to score accurately; this includes but is not exclusive to: vessel being too hot, unable to hold and drink from vessel safely, judges unable to execute cappuccino evaluation protocol. Otherwise a "No" will be given for "Functional and correct cappuccino cup used."

### 14.4 SIGNATURE BEVERAGE EVALUATION – PART III

See 2.2.3 for Signature Drink Definition.

Signature beverage evaluations vary due to the variety of options presented by the competitor. Sensory judges will complete all steps of the evaluation before recording scores.

#### Part III - Signature Beverage Evaluation

0 to 6	
<input type="checkbox"/>	Yes No
<input type="checkbox"/>	Well explained introduced and prepared
<input type="checkbox"/>	Visual presentation
<input type="checkbox"/>	Functionality
<input type="checkbox"/>	Creativity and synergy with coffee
/12	/2

0 to 6	
= 4 x <input type="checkbox"/>	Taste balance (according to content, taste of espresso)
/24	

38

#### 14.4.1 Well explained, introduced and prepared

The competitor must explain his or her signature drink to the judges. In order to achieve a high score, the explanation should include factual points such as the ingredients, preparation method and the flavours and/or aromas the judges will experience. The description should include the coffee used and the connection between the coffee and the other ingredients.

Sensory judges will listen to the explanation of ingredients, preparation method, and use of coffee given by the competitor and take notes. When determining this score, judges will consider whether or not there is a strong correlation between what was described and prepared, and the actual taste and aromas of the signature beverage.

The competitor must explain to the sensory judges how to drink the beverage (smell, stir, sip, etc.). The sensory judges will listen and follow drinking instructions to the best of his/her ability. If no information or instructions are given, judges will individually choose how to evaluate the signature beverage. In every case, judges should take a minimum of two sips of the signature beverage.

Judges will evaluate the signature beverage based on competitors' provided explanations or other observations during the 15 minute presentation only. Any explanation given by the competitor after the completion of the presentation time, (clock is stopped and/or the competitor calls "time") will not be considered by the judges.

#### 14.4.2 Visual Presentation

"Visual presentation" is the evaluation of the appearance and appeal of the signature beverage, including but not limited to the vessel, the beverage itself, garnishes, accessories, etc. The vessel served should look pleasing and highlight its beverage. If the signature beverage is not appealing, including chipped or cloudy dishware, or cluttered or disorganized presentation, a "No" will be given in "Visual presentation."

#### 14.4.3 Functionality

"Functionality" is defined by how the signature beverage and related elements work while the drink is consumed and the barista's instructions on how to drink it. The dishware, garnishes, accessories, or instructions should not hinder drinking the beverage. Difficulty of consumption will result in a "No" in "Functionality."

#### 14.4.4 Creativity and synergy with coffee

Judges will evaluate competitors' creativity based on the originality of his or her concept, and any new methods, techniques or ingredients used in the preparation or presentation of the signature beverage. Ingredients must complement and showcase the espresso while creating an interesting taste experience. Signature beverages with a complimentary blend of creative ingredients, technique and dominant espresso flavour will be rewarded with a high score.

Note: "Synergy" is defined as the interaction or cooperation of two or more substances to produce a combined effect greater than the sum of their separate effects

#### 14.4.5 Taste balance

Judges look for a correlation between the ingredients used in the signature drink, the competitor's explanation, and the sensory experience of the drink. The espresso taste should be dominant and easy to identify in order to get high marks in this category. Judges must follow drinking instructions provided by the competitor.

### 14.5 BARISTA EVALUATION – PART IV

#### Part IV - Barista Evaluation

0 to 6		Yes	No	<u>Customer Service Skills</u>
				Presentation: professionalism
				Attention to details/All accessories available
				Appropriate apparel
<b>13</b>		/12	/1	

##### 14.5.1 Presentation: professionalism

Professionalism is evaluated by the observed qualities relevant to the barista profession including technique, preparation and the demonstrated wider understanding of coffee beyond the preparation of the twelve drinks served. Wider coffee knowledge includes the process of coffee cultivation, roasting and preparation from seed to cup as well as an implicit understanding of the correct use of the equipment, good customer service skills (i.e. politeness, accuracy, attentiveness, eye contact, etc.) and the ability to manage workflow and time. Judges will look for a strong correlation between what is explained and what is delivered. The competitor must demonstrate that he or she is a coffee professional who has command over their presentation and coffee.

##### 14.5.2 Attention to details/All accessories available

All accessories should be readily available and the working area well and purposefully organized. Competitors should not need to reposition equipment and accessories unnecessarily during their performance. Everything should have its own place and purpose. Judges should look for the competitor to have back-up cups and accessories in case of mistakes or spills. Refilling of judges' water glasses also demonstrates attention to detail.

The espresso and cappuccino must be served with a spoon, napkin, and unflavoured water. All of these items must be present at the time the espresso and cappuccino is served for the barista to receive a high score.

##### 14.5.3 Appropriate apparel

At a minimum, the competitor must look clean, be cleanly dressed and wear a clean apron. If okay, the judge will mark "Yes." The lack of an apron or presence of inappropriate apparel (such as sandals or excessively torn or stained clothing) will result in a "No" in "Appropriate apparel."

### 14.6 JUDGES' TOTAL IMPRESSION – PART V

#### Part V - Judge's Total Impression

0 to 6		<u>Judge's Total Impression</u>
		Total impression (overall view of barista's presence, correlation to taste scoring, and presentation)
<b>= 4 x</b>		
<b>/24</b>		

**24**

The Judge's Total Impression score captures two primary areas:

- A. The "Total impression" score is the overall composite impression of the taste scores (i.e. Did the combination of the three courses of drinks create an experience that was stronger in delivery than if just one course had been served on its own?).
- B. The judges must consider and assign points towards the passion and inspiration that the barista has displayed during their routine. They must consider (allowing for cultural and personality differences) points such as natural, clear and concise communication, display of enthusiasm and dedication toward specialty coffee, and an ability to act as a role model for the barista profession/ industry. (i.e. If in a cafe/ restaurant environment, would this barista have inspired me about specialty coffee?) If the judges feel that this has been achieved, they should award high scores.

## **15.0 DISHONEST BEHAVIOR BY A WBC OFFICIAL**

If in the unlikely event that the Head Judge or any other WBC personnel discovers or suspects potential dishonest behaviour by a WBC judge during a competitor's evaluation then the following will apply:

- A. The Head Judge will request the return of all the competitors score sheets from the official score keeper surrounding the suspicious evaluation.
- B. The Head Judge will call a meeting with the WBC judge(s) concerned, the WCE Managing Director, and the WCE Competition Operations Committee Chair(s) to evaluate the situation.
- C. The WCE Managing Director and the WCE Competition Operations Committee Chair(s) will then rule upon the matter in a closed meeting.
- D. If the matter of dishonesty is extensive, the WCE Competition Operations Committee Chair(s) has the power to rule that the WBC judge will be excluded from judging in any future WBC sanctioned competitions.

### **15.1 APPEAL**

If the WBC judge in question does not agree with the decision, he/she may appeal the decision in writing to the WCE Advisory Board. All decisions made by the WCE Advisory Board are final.

The appeal letter must include the following:

- 1) Name
- 2) Date
- 3) A clear and concise statement of the complaint
- 4) Date and time references (if applicable)
- 5) Comments and suggested solution
- 6) Party/Parties involved
- 7) Contact information

Any written protests/appeals omitting this information will not be considered. Judges should submit his/her written complaint or appeal to the WBC Event Manager via email to [info@worldcoffeeeevents.org](mailto:info@worldcoffeeeevents.org) within 24 hours of the incident.

### **15.2 APPEALS REVIEWED BY THE WCE BOARD OF ADVISORS**

The WCE Advisory Board will review written complaints or appeals within 30 days of receipt. The WCE Advisory Board Chair will contact the competitor or judge in writing via email with final rulings.