



2010 WORLD BARISTA CHAMPIONSHIP

OFFICIAL RULES AND REGULATIONS

VERSION: 2010.13.06
**latest changes for spelling and
grammer only*

Written and approved by the WBC
Rules and Regulations Committee

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1.0 CONDITIONS OF PARTICIPATION

1.1 PARTICIPANTS

1.1.1 National Qualifications

The World Barista Championship (WBC) is open to qualified national champions as determined by a WBC sanctioned national championship produced by the relative WBC Licensed National Body. The WBC is open to one (1) competitor from each nation representing a WBC Licensed National Body (hereafter referred to as “national champion”. (To learn more about how to become a WBC Licensed National Body please read the WBC Ltd. Organizational Structure & Governance.)

1.1.2 Nationality

Competitors must hold a valid passport of the country they represent or have 24 months of documented employment or scholastic curriculum in the country they represent. If participation is based on the 24 months of documented employment or scholastic curriculum rather than passport, a portion of this must have been in the previous 12 months prior to national competition. Competitors can only compete to represent one country per WBC Competition Year.

1.1.3 Multiple Passports

In case of multiple passports, the contestant must choose one country and qualify through this respective sanctioned national championship.

1.1.4 Exemption of Participation

If a national champion is unable to participate in the WBC for any reason, the runners up from the national championship can replace the champion according to ranking order. The WBC Licensed National Body must send a written request to wbc@worldbaristachampionship.org.

1.1.5 Expenses

Licensed National Bodies are required to pay the champion's flight and hotel accommodations to the WBC for the purpose of representing their country for the duration of the competition. Above and beyond this, Competitors are responsible for their own expenses related to the competition, including, but not limited to: *additional* travel and accommodation needs, supplies and ingredients, local transport, and additional personnel. The WBC is not liable for any of the competitor's expenses. If a competitor cannot afford these expenses, it is their responsibility to find a sponsor, or outside party to cover these expenses.

1.2 APPLICATION

1.2.1 Competitor Registration Form

Competitors must complete the WBC Competitor Registration Form online at www.worldbaristachampionship.org and email wbc@worldbaristachampionship.org a scanned copy of their valid passport or legal documentation of 24 months of employment or scholastic curriculum in the country they represent to the WBC Event Manager at least six weeks prior to WBC Event. All approved national champions will receive a confirmation letter that will be sent to the competitor via email within two weeks of receipt of the online registration form and valid passport or legal documentation.

1.2.2 Last Date to Apply

Competitors must submit the online competitor registration form and valid passport or legal documentation six weeks prior to the WBC. In the event the national competition is held less than six weeks prior to WBC Event, national champions must submit the registration form and passport/documentation within 5 days of conclusion of their national competition. Failure to meet these requirements could result in exclusion from competing in the WBC.

1.3 COMPETITOR QUESTIONS

All competitors are responsible for comprehensive knowledge of current WBC Rules & Regulations and score sheets. No exceptions or accommodations will be made for competitors who claim to not understand the WBC Rules & Regulations or score sheets. All WBC documents may be downloaded from the WBC website. Questions can be directed to wbc@worldbaristachampionship.org. Competitors are encouraged to ask questions prior to arriving at the WBC. 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

Upon submitting a WBC Competitor Registration Form, competitors acknowledge that they understand the following terms & conditions: (Please note that these terms and conditions include individual responsibilities and requirements of representation imposed on the winner of the WBC.)

- A. The winner of the World Barista Championship (WBC) is a representative of the World Barista Championship, Ltd., the Specialty Coffee Association of America (SCAA) and the Speciality Coffee Association of Europe (SCAE).
- B. Upon entry in the WBC and in exchange for the opportunity to win, each competitor in the WBC undertakes that they will:
 - i. Permit the WBC, SCAA and SCAE to use the competitor's name and image in any format without charge for the purpose of promotion of the WBC, SCAA or the SCAE.
 - ii. Without limiting the generality of clause (a), the formats referred to in clause (a) may include: photographic, video, print, Internet, or any electronic media.
 - iii. Actively work to uphold the good reputation of the WBC, the SCAA and the SCAE when fulfilling these terms and conditions.
- C. Each competitor must read and abide by the Competitor Code of Conduct document found on the WBC website.
- D. The winner of the WBC must read and abide by the Champion Code of Conduct found on the WBC website.

2.0 THE COMPETITION

- A. Competitors will be judged by four (4) Sensory Judges, two (2) Technical Judges and one (1) Head Judge.
- B. Each competitor will serve each of the four sensory judges a single espresso, a single cappuccino and a signature beverage of his/her choice (espresso-based and alcohol-free), for a total of twelve drinks, during a period of fifteen minutes.
- C. The order in which the drinks are served is the competitors' decision; however, each category of drinks must be served in its entirety before a competitor may serve another category of drinks.
- D. Each category of drinks may be served at the competitor's discretion (i.e. one drink 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. (Please note: If a competitor serves a drink out of category order, he/she will be disqualified.)
- E. The four drinks of each category must be identical in content.
- F. All four drinks within each category of drinks must be prepared using the same coffee.
- G. Competitors can prepare each category of drinks (i.e. the espressos, cappuccinos, and signature beverages) using different coffee.
- H. Latte art expression may take any form the competitor chooses. Latte art does not need to be identical on all four drinks in the same set.
- I. Competitors may produce as many drinks as they like during the competition. Only the drinks served to the judges will be evaluated.

2.2 BEVERAGE DEFINITIONS

2.2.1 Espresso

- A. An espresso is a one-ounce beverage (25 to 35ml including crema).
- B. An espresso is prepared with various grams of coffee (depending on the coffee and the grind).
- C. The espresso will be brewed at a temperature between 90.5-96 degrees Celsius (195-205 degrees Fahrenheit).
- D. The espresso machine brewing pressure will be set between 8.5 to 9.5 atmospheres.
- E. Extraction time is recommended to be between 20 to 30 seconds; however not mandatory.
- F. Extraction times must be within a 3.0-second variance of each other within each category of drinks.
- G. The espressos must be served in a 60 to 90ml (2 to 3 fluid ounce) cup with a handle.
- H. Espressos must be served to the judges with a spoon, napkin and water.

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, textured milk and approximately 1 centimeter of foam depth (assessed vertically).
- C. A traditional cappuccino is a beverage between 150 to 180 mL in total volume (5 to 6 fl. oz.).
- D. The cappuccinos may be served with latte art or traditional style.
- E. The cappuccinos must be served in a 150 to 180 mL (5 to 6 fl. oz.) cup with a handle.
- F. Any additional toppings, sugar, spices or powdered flavourings are not allowed.
- G. Cappuccinos must be served to the judges with a spoon, napkin and water.

2.2.3 Signature Beverage

- A. A signature beverage is a freestyle espresso-based beverage created by the competitor.
- B. It should be a beverage; the judges must be able to drink it.
- C. Each of the four signature beverages must contain a minimum of one espresso shot.
- D. The espresso must be prepared during the competitor's performance time.
- E. A dominant taste of espresso must be present.
- F. The signature beverage can be any temperature.
- G. Any ingredients may be used in the signature beverage with the exception of alcohol, alcohol extracts or by-products, or illegal substances.
- H. The components of the signature drink should preferably be produced during the competition, i.e., the signature beverage ingredients should be assembled on-site during the competition time.
- I. All ingredients must be disclosed upon request. Competitors must bring the original bottles and/or packaging of all ingredients used in his/her signature beverage.
- J. No ingredients or substances other than ground coffee may be placed in the portafilters.

2.2.3.2 Score Sheet Penalties

- i. If alcohol and/or illegal substances are discovered as an ingredient in the signature beverage, the signature beverage will receive zero points on all points available on the sensory score sheets in the signature beverage category.
- ii. If ingredients or substances other than ground coffee are placed, in a portafilter, the competitor's signature beverage will receive zero points on all points available on the technical and sensory score sheets in the signature beverage category.
- iii. If each signature drink does not contain a minimum of one espresso shot, the signature beverage will receive a score of zero for taste balance on the sensory score sheets in the signature beverage category.

3.0 COMPETITION PROCEDURE

- 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

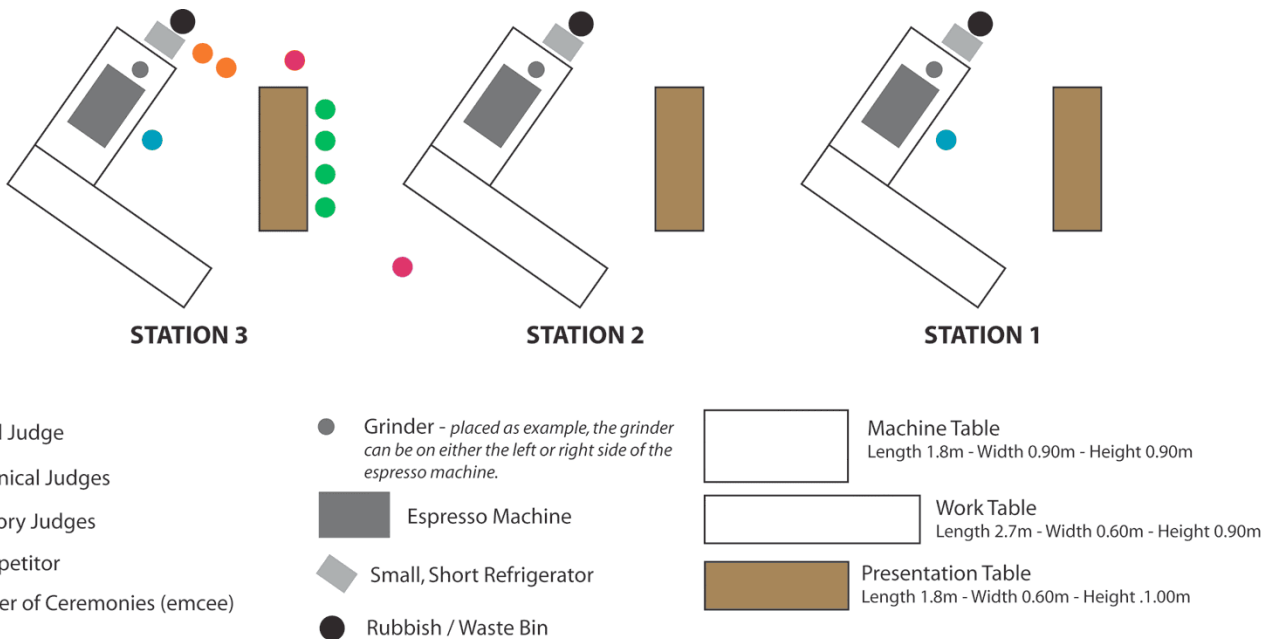
D. The competition flow will follow the process outlined in the following chart.

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

F. The competition will consist of three competition rounds: Round One, Semi Finals (12 competitors) and Finals (6 competitors), with the top scoring competitors continuing on to the following round. The WBC reserves the right to schedule more than one competition round in a single day (i.e. Semi Finals and Finals may be held on the same day). The competitor's scores from each round will not carry over to the next round.

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 first-round 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



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).

4.1.1 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 (0) points for the Station Management category on both technical score sheets.

4.1.2 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.

4.2 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 during their performance.

4.3 ADDITIONAL ELECTRICAL EQUIPMENT

Competitors may use up to two pieces of additional 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.). 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.

4.4 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 (Forms an "L" shape extending from the left of the station table, used 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
- Mini-Refrigerator
- Espresso Machine
- Grinder
- Blender
- Knock Box
- Mini-Ice Machine
- Ice Scoop
- Whole Milk
- Trash Can
- Waiter's Cart (For use during preparation and clean-up time)

4.5 RECOMMENDED EQUIPMENT & SUPPLIES

Competitors are required to bring all additional necessary supplies for 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 include the following:

- Coffee (For practice and the competition)
- Grinder(s) (Option to use WBC-provided grinder)
- Blender (Optional)
- Additional Electrical Equipment (Maximum two items)
- Tamper
- Shot glasses
- Steaming pitchers
- Milk (Option to use WBC-provided milk)
- Cups & Saucers (For all 12 drinks, including spares)
- Spoons
- Any specific utensils required
- All equipment/accessories required for the Signature Beverage
- Napkins
- Water glasses (for four sensory judges)
- Water (for four sensory judges)
- 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, 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, cover 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.

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. 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.

5.2.1 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 arriving at the WBC. If a competitor is unable to attend his/her assigned practice time, s/he 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 slot.

5.3 COMPETITION MUSIC

Competitors may bring music on one CD to be played during his/her competition time. Music may not contain profanity. 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.

5.4 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 onsite at the start of his/her 15 minutes of preparation time may be disqualified.

5.5 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).

5.5.1 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.

5.6 SUPPORTERS/ASSISTANTS NOT ALLOWED ON STAGE

No person(s) other than the competitor, his/her interpreter and WBC volunteers and officials may be on stage during the competitor's preparation, performance and clean-up time.

5.7 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 a competitor will load the waiter's cart with all of his/her supplies and glassware needed during their competition time. 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 their competition time, the next scheduled competitor may begin his/her 15-minute preparation time upon advisement from the WBC Event

Manager and/or the preparation timer. The purpose of the preparation time is to set up the station and prepare the bar for competition.

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. Before the competitor is allowed to touch anything at his/her station, the competitor must press the start button on the remote control attached to the clock to begin his/her 15 minutes of preparation time. The designated official preparation timekeeper will begin a stopwatch the moment the competitor presses the start button on the remote control.

6.2 CART

Competitors must unload his/her supplies off the cart on his/her own. The preparation timer will wheel the cart off stage at the end of the competitor's preparation time. The waiter's cart will not be allowed on stage during the performance/competition time. Please note: If items are left on the cart after the competitor's preparation time has ended, the competitor may not remove any items off the cart. Competitors will be able to retrieve left items on the cart once his/her competition time has begun – 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 pre-poured into glasses prior to the start of the competitor's performance/competition time. 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") are allowed to be left 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. At no point may there be cups with liquid in them on top of the espresso machine (see 4.1.1. "No Liquids or Ingredients on Machine")

6.6 END OF PREPARATION TIME

Competitors will not be allowed to exceed the 15 minutes of preparation time. The timer will give the competitor a ten minute, five minute, three minute, one minute, and thirty second warning during his/her 15 minutes of preparation time. At 15 minutes, the official preparation timekeeper will call "time" and ask the competitor to step away from the station.

7.0 COMPETITION TIME

7.1 INTRODUCTION BY THE MASTER OF CEREMONIES

Once the 15-minute preparation time has elapsed and the judges are ready, the Master of Ceremonies will introduce the competitor. Each competitor will be required to wear a wireless microphone throughout his/her competition. However, the competitor will only be "live" (broadcast) during his/her performance time.

7.1.1 Interpreter

Competitors may bring their own interpreter. When speaking to the competitor the interpreter is only allowed to translate what the emcee has said. When a competitor speaks, the interpreter is only allowed to translate exactly what the competitor has said. No additional competition time will be allotted with the use of an interpreter.

7.2 BEGIN COMPETITION TIME

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

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 ten minute, five minute, three minute, one minute, and thirty second warning during his/her 15 minutes of competition time. The timekeeper is required to give these warnings as they happen, and may be given to the competitor while s/he is speaking.

Please note: If the clock has malfunctioned for any reason, competitors may not stop his/her time. 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.

7.3 COMPETITOR INTRODUCTION

At the start of the competitor's competition time, 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 make every effort to not impede the competitor.

7.4 SERVE REQUIRED BEVERAGES

All drinks must be served at the judges' presentation table.

See 2.0 THE COMPETITION and 2.1 BEVERAGE DEFINITIONS.

Competitors are required to serve water to the four sensory judges. Competitors can serve 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.

7.5 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 upon the head judge's signal. The runner will clear only the cups, saucers and spoons. 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. The runner will make every effort to avoid impeding the competitor but it is the competitor's responsibility to navigate his or her station successfully. Also see section "8.2 B" below.

7.6 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.

7.7 END COMPETITION TIME

Competition time will be stopped when the competitor presses the stop button on the remote control attached to the clock or raises his/her hand and calls "time." If the competitor chooses to call "time" without pressing the stop button on the remote control, the competitor must make a clear and audible signal to the official timekeeper and head judge. The competitor may choose to end the performance time and stop the clock whenever he/she wishes. 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 competitors can choose to go back to their station to clean before stopping the clock and ending their performance time. Once the competitor stops the clock, the official timekeeper will stop the stopwatch. If the competitor stops the clock,

the head judge will record the time from the clock. If not, the head judge will record the time from the official competition timekeeper's stopwatch.

The maximum timeframe (without penalty) for the competition/presentation is 15 minutes. Competitors will not be penalized or rewarded for finishing early.

7.8 COMMUNICATION AFTER THE COMPETITION TIME

Competitors may not continue to talk to the judges once their competition time has ended. Any conversation after the competitor's competition time will not count towards his/her total score. Competitors may continue to talk to the Master of Ceremonies after the competition time has ended; however, the judges will not consider any conversation or explanation given after the competition time.

7.9 OVERTIME PENALTIES

- A. If the competitor has not finished his/her presentation during the allotted 15-minute period, he/she is allowed to proceed until the presentation is completed.
- B. One point for every second the competitor goes over the allotted 15-minute period will be deducted from the competitor's total score.
- C. The maximum amount of points that can be deducted from a competitor's total score is 60 points.
- D. Any competitor whose performance period exceeds 16 minutes will be disqualified.

7.10 COACHING

Coaching from the sidelines is not allowed at any point during the preparation and/or competition time. Doing so may result in disqualification. The WBC does encourage cheering from the sidelines by supporters, the audience and other team members. However, they are not allowed to assist the competitor in any way. (Please note: Coaches, supporters, friends, or family members are not allowed on stage while the competition is in progress.)

8.0 TECHNICAL ISSUES

- A. During the preparation and/or competition time, if a competitor feels there is a technical problem with:
 - 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)

...the competitor should raise his/her hand, call "technical time out" and ask for the Event Manager (during preparation time) or for the head judge (during competition time), and the time will be stopped. 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. Unfamiliarity with competition equipment is not grounds for a technical timeout.
- G. Inconsistency or variation between group heads requiring adjustment is only grounds for technical timeout during preparation time.

8.2 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. The head judge is responsible for overseeing this and will decide how much additional time should be credited.
- 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. It is the head judge's responsibility to oversee this issue.

8.3 FORGOTTEN ACCESSORIES

- A. If a competitor has forgotten some 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 stopped.
- B. If a competitor has forgotten some 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 stopped.
- C. Nothing may be delivered by the runners, supporters, team members or the audience.

9.0 CLEAN-UP TIME

Once a competitor has finished his/her competition time, 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 total of both technical score sheets and all four sensory score sheets, and any time penalty subtracted from the total. 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 1 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 2 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 5 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.

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 Chairs of the Training, Certification, and Rules Committees. 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 WBC Board of Directors. The decision by the WBC Board of Directors is 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 wbc@worldbaristachampionship.org within 24 hours of the offending incident or the decision given.

11.1.3 Appeals Reviewed by the WBC Board of Directors

The WBC Board of Directors will review written complaints and appeals within 30 days of receipt. The WBC Board of Directors 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 representative each of the WBC Training Committee and WBC Certification Committee. The WBC Training Committee and Certification Committee will make a decision on-site and a representative of the WBC Training Committee or Certification 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 WBC Board of Directors. The decision by the WBC Board of Directors is 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 the WBC Event Manager via email to wbc@worldbaristachampionship.org within 24 hours of the debriefing or the decision given.

11.2.3 Appeals Reviewed by the WBC Board of Directors

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

12.0 WBC CERTIFIED JUDGES

- The WBC Judges Code of Conduct sets the terms to which all WBC Certified Judges are required to adhere.
- The WBC Certification Committee is responsible for certifying WBC Judges and selecting those who judge during the actual WBC event.
- Only selected WBC certified judges are allowed to judge at the World Barista Championship.
- Three months prior to the upcoming WBC, the WBC Certification Committee will post on the WBC website a list of the WBC Certified Judges selected to judge at the WBC.

12.2 HOW TO BECOME A WBC CERTIFIED JUDGE

Judges Certification sessions are held throughout each year at the discretion of WBC. For the most current information on becoming a WBC Certified Judge please visit the WBC website.

12.3 JUDGES' PREPARATION

All WBC Certified Judges invited to judge at the upcoming WBC will be required to attend the calibration workshop the day before the WBC begins. Prior to the calibration workshop WBC Certified Judges must:

- Possess in-depth knowledge of and fully understand the WBC Rules & Regulations.
- Possess in-depth knowledge of and fully understand the Head Judge, Technical and Sensory score sheets.
- Possess in-depth knowledge of and fully understand the competition flow and set-up of the competition area.
- Have extensive experience in and familiarity with various taste profiles in espresso blends, milk and other tastes.

12.4 GOALS AND PURPOSES OF THE JUDGES

- To support the barista profession.
- To promote specialty coffee and coffee excellence in the cup.
- To be neutral, fair and consistent when evaluating.
- To identify a worthy and highly professional World Barista Champion.

12.5 WHAT THE JUDGES ARE LOOKING FOR IN A BARISTA CHAMPION

The judges are looking for a champion who:

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

12.6 MAIN TASKS FOR WBC CERTIFIED JUDGES

WBC judges are expected to assist the competitor by:

- A. Keeping a low profile and allow the competitor a comfortable working space.
- B. Being respectful to the competitor and his/her cultural background.
- C. Having knowledge of cultural differences in making espresso and preparation of drinks, but always evaluating them based on the WBC Rules & Regulations.
- D. Writing objective and respectful comments on the score sheets. The competitors will be given his/her score sheets after the competition.
- E. Participating in the mandatory debriefing (score sheet review) with the competitors to emphasize opportunities for improvement.
- F. Being accessible to the competitor after the competition for further comments.

12.7 WHAT THE JUDGES SHOULD EXPECT FROM THE COMPETITOR

- A. Competitors will have a firm understanding of the WBC Rules & Regulations.
- B. Presentations will be in accordance with the WBC Rules & Regulations.
- C. Competitors will perform within the competition time of 15 minutes. The competitor will have points deducted if his/her performance runs over 15 minutes. If the competitor's performance time exceeds 16 minutes he/she will be disqualified.

13.0 JUDGES' ROLES

13.1 HEAD JUDGE

There is one head judge present for each competitor's performance. The head judge will move back and forth on stage between the competitor's working area and the judges' presentation table.

- A. The head judge is responsible for overseeing the judging process and for managing any issues or concerns that take place during the performance of the competitor he/is is judging.
- B. The head judge is responsible for making sure that the judges are professionally evaluating the competitor according to the WBC standards.
- C. The head judge is responsible for making sure there are no obstructions during the competitor's performance time, including press photographers, camera crew, audience members, volunteers, and other judges.
- D. The head judge will only taste the drinks after the Sensory Judges have completed their own evaluation.
- E. The head judge will evaluate the competitor using the Head Judge score sheet. The scores on the head judge score sheet do not count towards the competitor's total score.
- F. The head judge is responsible for recording the competitor's final competition time to determine if points will be deducted from the competitor's total score.
- G. The head judge will ensure that the judges fill out the score sheets clearly and accurately.

13.2 TECHNICAL JUDGE

There are two technical judges present for each competitor's performance. The two technical judges stand near the competitors working area.

Please see the WBC Technical Score Sheet for a list of technical judge evaluation criteria

13.3 SENSORY JUDGES

In addition to the two technical judges, four sensory judges will evaluate each competitor's performance. The four sensory judges are located behind the judges' presentation table. Each sensory judge will only evaluate and score the drink served to them.

Please see the WBC Sensory Score Sheet for a list of sensory judge evaluation criteria.

14.0 JUDGING CRITERIA

14.1 COMPETITION AREA

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

14.2 TASTE EVALUATION

Points will be awarded for the taste of each individual drink (i.e. espresso, cappuccino and the signature beverage). Points will also be based on 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.

14.3 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 drinks and creativity and style of presentation.

14.4 TECHNICAL SKILLS

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

14.5 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.

15.0 JUDGES' RULES

15.1 JUDGES' DO'S AND DON'TS PRIOR TO JUDGING

- A. Judges must refrain from communicating with the competitors before and during the competition on all days of competition. Other competitors and the attendees can view this as personal coaching.
- B. Sensory judges should try to only eat bland or neutral tasting food before judging.
- C. Please do not smoke before judging.
- D. Use non-perfumed deodorant.
- E. Do not wear perfume, cologne or scented aftershave.

15.2 JUDGES' BEHAVIOUR DURING THE COMPETITION

- A. All judges must be FAIR and HONEST.
- B. All judges must be POSITIVE and RESPECTFUL of the competitor at all times.
- C. Judges must listen and focus only on the competitor.
- D. The head judge has the right to veto in all matters concerning the decorum of the judges.

15.3 DURING THE TASTE EVALUATION

It is important to remember that the audience, volunteers, organizers, and most importantly, the competitor, are all focused on the judges during the evaluation of the drinks during the competition. Any movement and/or facial expression can be interpreted either in a positive or negative way and should be avoided.

15.3.1.1 We Ask that the Sensory Judges

- A. Smile and welcome the competitor when introduced.
- B. Answer direct questions from the competitor.
- C. Smile and make eye contact with the competitor when they are serving the drinks.
- D. Evaluate beverages as soon as the drink is served.
- E. Always remember the psychological power and the impact a judge has on the competitor.
- F. Never make eye contact with other judges, or make any facial expressions while tasting. Remember it is normal human instinct to make a facial expression during eye contact.
- G. Never communicate with another judge during the competition time.
- H. Never share an evaluation with another sensory judge on stage.
- I. Never laugh during the taste evaluation.
- J. Never do anything that can be interpreted negatively by the competitor or audience.
- K. Do not allow anyone except for the head judge to taste his/her drink.
- L. Do not eat any food presented by the competitor unless instructed to do so by the competitor.
- M. Direct all discussion, verification and questions to the head judge backstage after the competitor has ended his/her performance.

15.3.1.2 We Ask that the Technical Judges

- A. Stay aware of the competitor's movement and do not interfere with the competitor during the performance. Please note: Any mess created by the technical judges (such as while checking the portafilter or grinder) needs to be cleaned up by the judge.
- B. Never laugh during the technical evaluation.
- C. Never do anything that can be interpreted negatively by the competitor or audience.
- D. Keep communication with the other technical judge to a minimum.
- E. Direct all discussion, verification and questions to the head judge backstage after the competitor has ended his/her performance.

15.4 JUDGES' CALIBRATION TIME

Once the competitor has ended his/her competition time and the sensory and technical judges are done with their final evaluations, the judges will exit the stage and have several minutes to calibrate.

- A. The judge's full name and the competitor's full name must be clearly written at the top of the score sheet.
- B. Write clearly on the score sheet.
- C. If a judge makes a mistake or changes a score, cross through or erase the original score and he/she must initial the correct score.
- D. Inform the head judge during the calibration time if a judge gives a score of zero or six. If a judge gives a score of zero (on a one to six category), he/she must note on the score sheet why the zero was given. The head judge must approve all zero and six scores given.
- E. Judges are encouraged to make valuable and objective comments. Please make notes in the space designated for comments. This may help a judge remember details if any issues ensue and a judge is called to confirm scoring. It is also useful for the evaluation of the competitors after the competition. For example, judges may note specific areas for improvement, areas of strengths, details, etc.
- F. Make sure judges have filled out all areas of the score sheet before giving it to the head judge.

15.5 COMMUNICATION WITH PUBLIC OR MEDIA

The WBC Committee Chairs or those designated by WBC Board Members are the only judges who should be communicating with the media. If a member of the press approaches a judge, please direct them to the Event Manager.

When members speaking to the media, it is important to:

- A. Be positive and build up the barista profession and the promotion of coffee excellence.
- B. Refrain from discussion of the performance of individual competitors or his/her beverages.
- C. Never discuss mistakes made during the competition.
- D. Represent and speak on behalf of the WBC.

16.0 TECHNICAL EVALUATION PROCEDURE

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

16.1 EVALUATION SCALE

The evaluation scale is the same for both technical and sensory judges.

Yes = 1 No = 0

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

There are two types of scores: the Yes/No Score, and the Zero to Six Score.

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

With the zero to six score, it is acceptable to use half point increments between 1.0 and 6. Half points are written using a decimal point (not a fraction). For example, 1.5, 2.5, 3.5. The lowest score with value is one (1). A score of 0.5 may not be used. A score of zero is used when something is totally unacceptable. Both a score of zero and six require the approval of the Head Judge.

16.2 TECHNICAL SCORE SHEET – PART 1

Part I – Station Evaluation At Start-up

Competition Area

Clean working area at start-up/Clean cloths

0 to 6

/6

6

16.2.1 Clean working area at start-up/Clean cloths

- A. 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 messy, a 1 can be given.
- B. It is permissible to have a small amount of coffee grounds around the grinder. The competitors are allowed to work, therefore we do not score zero due to some coffee around the grinder.
- C. Verify the competitor's ability to organize the working area in a practical and efficient way.
- D. Too much pre-preparation should be marked down (i.e. milk in the pitchers, pre-poured water in the water glasses, etc.)
- E. A minimum of 3 clean cloths should be available when the performance time starts. The cloths must be clean and have a 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 is included in this count.)
- F. 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 (0) on each of the two technical score sheets.
- G. Competitors may have pucks in the portafilters at the start of his/her competition time. This will not count against clean area at start up.

16.3 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

Technical Skills

- Flushes the group head
- Dry/clean filter basket before dosing
- Acceptable spill/waste when dosing/grinding
- Consistent dosing and tamping
- Cleans portafilters (before insert)
- Insert and immediate brew
- Extraction time (within 3 second variance)

0 to 6	Yes	No
/12	/5	17

16.3.1 Flushes the group head

The flushing of the group head must occur prior to each extraction (either after removal of the portafilter from the group or just before re-insertion.) If the group head was flushed prior to the extraction of the served beverages, the judge will mark, Yes.

16.3.2 Dry/clean filter basket before dosing

If the filter basket was dried and cleaned prior to the served beverages, the judge will mark, Yes.

16.3.3 Acceptable spill/waste when dosing/grinding

Spill/waste is ground coffee that was not used during the competition/performance time. (Spill/waste can be found in the dosing chamber, in the knock box, on the counter, in the trash, on the floor, etc.) Waste that is created by beverages that are not served does not count towards a competitor's total waste. Acceptable spill/waste is up to 5 grams of unused coffee per beverage category. In order to earn maximum points the waste should not exceed 1 gram of unused coffee per beverage category. Wasting more than 5 grams of coffee per beverage category should result in 0 points. A reasonable (not excessive) amount of coffee ground for the purposes of purging grounds from the grinder is not included in waste.

16.3.4 Consistent dosing and tamping

There are different methods for dosing coffee. Consider shot volume and shot times in this evaluation. (Does the method achieve the objective 25 – 35 mls (30 mls +/- 5 mls) of extracted coffee within a 3 second variance?)

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

16.3.5 Cleans portafilters (before insert)

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

16.3.6 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.

16.3.7 Extraction time (within 3 second variance)

Judges will time all shots extracted and determine whether shot extraction times are within a 3-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 pump. Shot times for shots that are not served are not included in this score.

16.4 TECHNICAL SKILLS CAPPUCCINO – MILK FROTHING – PART III

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

Part III – Cappuccino Evaluation			
Technical Skills	0 to 6	Yes	No
Flushes the group head		<input type="checkbox"/>	<input type="checkbox"/>
Dry/clean filter basket before dosing		<input type="checkbox"/>	<input type="checkbox"/>
Acceptable spill/waste when dosing/grinding	<input type="checkbox"/>		
Consistent dosing and tamping	<input type="checkbox"/>		
Cleans porta filters (before insert)		<input type="checkbox"/>	<input type="checkbox"/>
Insert and immediate brew		<input type="checkbox"/>	<input type="checkbox"/>
Extraction time (within 3 second variance)		<input type="checkbox"/>	<input type="checkbox"/>
Milk			
Empty/clean pitcher at start		<input type="checkbox"/>	<input type="checkbox"/>
Purges the steam wand before steaming		<input type="checkbox"/>	<input type="checkbox"/>
Cleans steam wand after steaming		<input type="checkbox"/>	<input type="checkbox"/>
Purges the steam wand after steaming		<input type="checkbox"/>	<input type="checkbox"/>
Clean pitcher/Acceptable milk waste at end		<input type="checkbox"/>	<input type="checkbox"/>
	/12	/10	22

16.4.1 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.

16.4.2 Purges the steam wand before steaming

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

16.4.3 Cleans the steam wand after steaming

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

16.4.4 Purges the steam wand after steaming

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

16.4.5 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 10 c l / 3 oz. per steam pitcher.

16.5 TECHNICAL SKILLS SIGNATURE BEVERAGE – PART IV

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

16.6 TECHNICAL – PART V

Part V – Technical Evaluation			
Technical Skills	0 to 6	Yes	No

Station Management
 Clean portafilter spouts/
 Avoided placing spouts in doser chamber

/6	/1	7	

16.6.1 Station Management

- A. Technical judges will evaluate the competitor’s overall workflow and use of tools, equipment and accessories.
- B. The competitor should display an understanding of the correct use and operation of the espresso machine.
- C. 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. The competitor should have adjusted the grind during his/her preparation time. Competitors should be grinding coffee for each shot or set of shots.
- D. The competitor is trying to achieve extraction times within a 3 second variance and shot volume of 25-35 mls (30 mls +/- 5 ml).
- E. The technical judges are responsible for inspecting the spent puck of coffee inside the portafilter and must relate the state of the puck to the competitors understanding of the grinder and consistency of dosing and tamping skills. Judges must look for: levelness of tamp, indications of channeling or holes, excessively wet or dry pucks, and consistency of pucks (in group shots).
- F. 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).
- G. A zero (0) will be awarded in this category in the case that any liquid or ingredients are placed on top of the machine.

16.6.2 Clean portafilter spouts/Avoided placing spouts in doser chamber

- A. 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.
- B. During leveling, the competitor should not place portafilter spouts directly over the dosing chamber. (This could allow water to contaminate the dosing chamber.)

16.7 STATION EVALUATION AT END – PART VI

Part VI – Station Evaluation At End			
<u>Competition Area</u>	0 to 6	Yes	No
Clean working area at end			
General hygiene throughout presentation			
Proper usage of cloths			
	/6	/2	8

16.7.1 Clean working area at end

It is permissible to have a small amount of coffee grounds around the grinder. The competitors are allowed to work, therefore we do not score zero due to some coffee around the grinder. The cleanliness of the area is evaluated on a scale between 0 and 6. If an accident should occur (i.e. a competitor spills one of the drinks), the competitor should have it cleaned up by the end of his/her performance time. Cleaning while working (removing spent grounds, wiping tables)

will help the competitor's score, as well as cleaning the station before he/she ends his/her performance time. All wares and tools (tamper, cups, trays, pitchers, etc.) are included in this evaluation including items on the espresso machine and work tables. Spent pucks are allowed to be in the portafilters at the end of performance and are not part of this score

16.7.2 General hygiene throughout presentation

The judge will determine this score based on the competitor's hygiene throughout their entire presentation.

16.7.3 Proper usage of cloths

When the competitor's presentation time begins, the competitor must have a minimum of 3 cloths and each should have a purpose. The judges must evaluate the usage of these cloths. The competitor should use one for the steam wand, one for cleaning the filter basket and one for the workstation.

In order to receive a "No" in this area, the competitor would need to:

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

17.0 SENSORY EVALUATION PROCEDURE

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

17.1 EVALUATION SCORE

The evaluation scales are the same for both technical and sensory judges.

Yes = 1 No = 0

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

17.2 ESPRESSO EVALUATION – PART I

Espressos 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 I – Espresso Evaluation

Taste Evaluation of Espresso

Color of crema (hazelnut, dark brown, reddish reflection)

Consistency and persistence of crema

0 to 6

/12

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

Tactile balance (full bodied, round, smooth)

0 to 6

	x 4 =
	x 4 =

/48

Beverage Presentation

Correct espresso cups used (60-90 mL w/ a handle)

Served with accessories (spoon, napkin and water)

Yes No

/2 62

17.2.1 Color of crema

Judges will visually evaluate the appearance of the crema for correct color and appearance according to the barista's description. Any description by the barista regarding the color or appearance of the crema must occur before the start of the extraction. If the competitor's description occurs after the extraction has started, the default standard is to be used and the description disregarded. The description should be sufficiently specific and relevant to score high marks. Unless explained, crema that is excessively pale or not present is unacceptable and should result in (0) points.

17.2.2 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 demitasse in one direction. This will help the judge determine the thickness of the crema, and whether it is persistent and long lasting, with no centre break-up.

Note: The evaluation of colour and consistency of crema needs to be done QUICKLY. The taste balance is the most important score, and judges must be sure to taste the espresso quickly while it is fresh.

17.2.3 Taste balance

Using a spoon, the sensory judge will give the espresso shot THREE stirs (moving the spoon front to back) to mix the flavours within the shot, then immediately followed by a taste of the espresso. The sensory judge will take at least two complete sips from the espresso, to fully evaluate the shot. Judges will not taste the espresso off the spoon.

Note: Competitors may override the evaluation criteria by giving the judges specific 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.

Judges should listen to any explanation given by the competitor and look for taste that matches the competitor's explanation. There should be a correlation between the coffee beans used in the espresso and its taste profile. An espresso will score high if it has a harmonious balance including sweetness, acidity and/or bitterness.

17.2.4 Tactile balance

The balance should be full bodied, round and smooth. Judges perception of viscosity will have an influence.

17.2.5 Correct espresso cups used

Espressos must be served in a two- to three-ounce (60 to 90 ml.) cup with a handle.

17.2.6 Served with accessories

The espresso must be served with a spoon, napkin, and water. All of these items must be present for the competitor to receive a "Yes" score. If one (or more) item is missing at the time the espresso is served, the judge will mark, "No."

17.3 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

Taste Evaluation of Cappuccino

Visually correct cappuccino (traditional or latte art)

Consistency and persistence of foam

0 to 6

/12

Taste balance (served at an acceptable temperature, a harmonious balance of rich sweet milk/espresso)

0 to 6	
<input type="text"/>	x 4 =

	/24

Beverage Presentation

Correct cappuccino cups used (150-180 mL w/ a handle)
Served with accessories (spoon, napkin and water)

Yes	No	
<input type="checkbox"/>	<input type="checkbox"/>	
<input type="checkbox"/>	<input type="checkbox"/>	
	/2	38

17.3.1 Visually correct cappuccino

Judges will visually evaluate the cappuccino to determine the visual score. On the surface, the cappuccino should have a colour combination of milk and coffee, with a smooth and possibly glossy/glass like appearance. This score is for visual evaluation (surface review) only. Look for symmetrical design, a contrast of colour with crema colour all the way around the rim of the cappuccino cup with a smooth, glossy, appealing appearance. (Note: It is not acceptable for cappuccinos to be topped with any additional spices and/or powders.)

17.3.2 Consistency and persistence of foam

Using a spoon, the sensory judges will gently but quickly push back the foam to get a sense of the depth and texture of the 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 and the judge should taste the cappuccino within a few seconds of being served so that it is fresh.

17.3.3 Taste Balance

The cappuccino is a hot beverage that should be served at a temperature that is immediately consumable. Sensory judges will choose a spot on the cup different from the area that was disturbed in the foam evaluation and will take a sip from the cappuccino. 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 tasting sip, the sensory judges will revisit the cappuccino for at least one additional sip. The taste balance should be a harmonious blend of the sweetness of the milk and an espresso base that works well with the milk.

17.3.4 Correct cappuccino cups used

Cappuccinos must be served in a five- to six-ounce (150 to 180 ml.) cup with a handle.

17.3.5 Served with accessories

The cappuccino must be served with a spoon, napkin, and water. All of these items must be present at the time the cappuccino is served for the barista to receive a "Yes" mark. If one (or more) of the items is missing, mark "No."

17.4 SIGNATURE BEVERAGE EVALUATION – PART III

See 2.1.3 for Signature Drink Definition.

Score Sheet Penalties

- i. If alcohol and/or illegal substances are discovered as an ingredient in the signature beverage, the signature beverage will receive zero points on all points available on the sensory score sheets in the signature beverage category.
- ii. If ingredients or substances other than ground coffee are placed, in a portafilter, the competitor's signature beverage will receive zero points on all points available on the technical and sensory score sheets in the signature beverage category.
- iii. If each signature drink does not contain a minimum of one espresso, shot the signature beverage will receive a score of zero for taste balance on the sensory score sheets in the signature beverage category.

After the competitor's performance time has ended, a sensory judge may ask the head judge to verify that there is no alcohol in the signature drink. When this occurs, the head judge will request that the competitor provide ingredient confirmation by showing the head judge the original bottles and/or packaging of ingredients in order to verify that no alcohol is present.

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

Evaluation of Signature Beverage

Well explained, introduced, and prepared

0 to 6

Look and functionality

Creativity and synergy with coffee

/18

Taste balance (served at an acceptable temperature,

0 to 6

	x 4 =
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/24

42

17.4.2 Well explained, introduced and prepared

The competitor must explain the 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 should experience. The description should include the coffee used and the connection between the coffee and the other ingredients. The competitor should explain if the drink is served hot, warm, cold, or some combination of these temperatures.

Sensory judges will listen to the explanation of ingredients, preparation method, and use of coffee given by the competitor. Judges will take notes. When determining this score, the judge should consider whether or not there is a 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 for, and follow, to the best of his/her ability, any competitor instructions about how to experience the signature beverage. If no information or instructions are given, judges will use common sense 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 what is explained or observed during the competitor's presentation time. 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.

17.4.3 Look and functionality

"Look" is the evaluation of the visual appearance of the signature beverage, including but not limited to the vessel, the beverage itself, garnishes, accessories, etc.

"Functionality" is defined by how the signature beverage and related elements work well with the act of consuming the drink, and to the barista's instructions on how to drink it.

17.4.4 Creativity and synergy with coffee

Judges will evaluate the competitor's creativity based on the information provided on displaying the process through which the beverage was conceived, developed and the methods and/or techniques used in preparing or presenting the signature beverage. Ingredients should complement and showcase the espresso while creating an interesting taste experience. Signature beverages that display a creative interaction of 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

17.4.5 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 any drinking instructions provided by the competitor.

17.5 BARISTA EVALUATION – PART IV

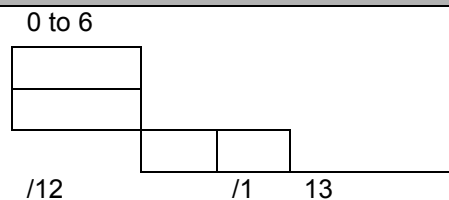
Part IV – Barista Evaluation

Customer Service Skills

Presentation: Professionalism

Attention to details/All accessories available

Appropriate apparel



17.5.1 Presentation: Professionalism

Professionalism is evaluated by the observed qualities relevant to the barista profession, skills with technique and preparation, and demonstration of a wider understanding of coffee beyond the act of preparing the 12 drinks served; this includes knowledge of the process of coffee from seed to cup as well as demonstrating an understanding of the correct use of the equipment, customer service skills (i.e. politeness, accuracy, attentiveness, eye contact, etc.), and the ability to manage work-flow and time. Judges will look for a correlation between what is explained and what is delivered. The competitor must demonstrate that they are a coffee professional who has command over their presentation and coffee.

17.5.2 Attention to details/All accessories available

All accessories should be readily available and the working area well organized. Competitors should not need to move a lot of equipment and accessories around during his/her 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 judge's water glasses also demonstrates attention to detail.

17.5.3 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) would result in a "No" mark.

17.6 JUDGES' TOTAL IMPRESSION – PART V

The Judge's Total Impression score is to capture 2 primary areas:

A. The Total Impression score should correlate to an overall 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 towards 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.

Part V – Judge's Total Impression

Judge's Total Impression

Total impression

(overall view of barista's presence, correlation to taste scoring, and presentation)

0 to 6

x 4 =

/24

24

18.0 REVIEW SCORE SHEET

Please see 15.4 Judges Calibration Time.

19.0 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 WBC Executive Director, and the WBC Certification Committee Chair to evaluate the situation.
- C. The WBC Executive Director and the WBC Certification Committee Chair will then rule upon the matter in a closed meeting.
- D. If the matter of dishonesty is extensive, the WBC Certification Committee Chair has the power to rule that the WBC judge will be excluded from judging in any future WBC sanctioned competitions.

19.2 APPEAL

If the WBC judge in question does not agree with the decision, he/she may appeal the decision in writing to the WBC Board of Directors. The decision by the WBC Board of Directors is 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, which do not include this information, will not be considered. Judges should submit his/her written complaint or appeal to the WBC Event Manager via email to wbc@worldbaristachampionship.org within 24 hours of the debriefing or the decision given.

19.3 APPEALS REVIEWED BY THE WBC BOARD OF DIRECTORS

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