

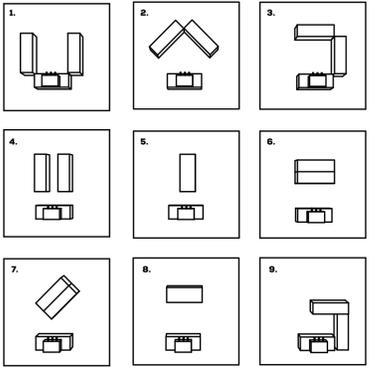
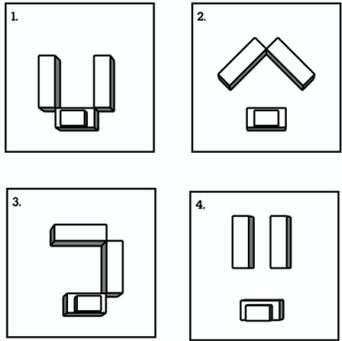


2021 WBC Summary of Rule Changes

2020 Rule	2021 Rule	Reason for Change	Impact on Competition Bodies
1.5.1. COVID-19 Addendums			
N/A	All Rules and Regulations are subject to change based on local, and venue, health and safety requirements or guidelines. World Coffee Events will share any Rules and Regulations changes via email ahead of the competition. These changes may include, but are not limited to changes to table sizes or layouts; material of provided vessels or cups; limits on coaches or helpers in the competitor preparation and practice rooms; mask or glove mandates; schedule changes for sanitization; etc.	COVID-19 Precautions.	Competition Bodies will abide by local health and safety regulations.

2.1. Summary			
<p>B. Competitors will serve one (1) beverage from all three (3) categories of drinks (espresso, milk beverage, signature beverage) to each of the four (4) sensory judges, for a total of twelve (12) drinks, during a period of fifteen (15) minutes. The head judge may drink from any beverage served to the sensory judges.</p>	<p>B. Competitors will serve one (1) beverage from all three (3) categories of drinks (espresso, milk beverage, signature beverage) to each of the four (4) sensory judges, for a total of twelve (12) drinks, during a period of fifteen (15) minutes. The head judge may drink from any beverage served to the sensory judges.</p>	<p>No Head Judge tasting for COVID-19 Precautions.</p> <p><i>This change will be reevaluated for the 2022 season.</i></p>	<p>The CB will determine the correct approach based on local health and safety regulations.</p> <p>If the Head Judges do not taste at CB level a larger panel of experienced judges may be needed to help support this change.</p>
<p>N/A</p>	<p>H. Head judges cannot be served. Nothing consumable (e.g., water, beverages, etc.) should be served or provided for the head judge.</p>	<p>No Head Judge tasting for COVID-19 Precautions.</p>	<p>The CB will determine the correct approach based on local health and safety regulations.</p>
4.2.1. Station Placement			
<p>A. Competitors will be able to choose from nine (9) station layouts using WBC-supplied furniture. The machine table will be set at a fixed height and location in all layouts. The additional provided tables can be adjusted to rest on different sides, giving two (2) height settings—high (~1m) or low</p>	<p>A. Competitors will be able to choose from four (4) station layouts using WBC-supplied furniture. Tables must be a minimum of 2 meters apart and 2 judges will be at each table. Judges must remain seated or standing at the table, they cannot be moved around the space. The machine table will be set at a</p>	<p>COVID-19 Precautions.</p> <p>Table separation, 2 judges per table, no judge movement, and limiting station layout options to allow more space between judges while they are tasting.</p> <p><i>This change will be reevaluated for the 2022 season.</i></p>	<p>N/A Does not apply to Competition Bodies.</p>

<p>(~0.75m)—as requested by the competitor. Competitors may also choose the judge chairs; judges may sit on low chairs, bar stools, or stand up. The competitor will be required to fill out a form at the Competitor's Meeting, indicating their chosen station layout, table height, and judge placement. Judges may be served at any table other than the machine table. Any asymmetrical layout can be mirrored in orientation, if requested. Competitors may use a different layout for each round of competition.</p>	<p>fixed height and location in all layouts. The additional provided tables can be adjusted to rest on different sides, giving two (2) height settings—high (~1m) or low (~0.75m)—as requested by the competitor. Competitors may also choose the judge chairs; judges may sit on low chairs, bar stools, or stand up. The competitor will be required to fill out a form ahead of the competition, indicating their chosen station layout, table height, and judge placement. Judges may be served at any table other than the machine table. Any asymmetrical layout can be mirrored in orientation, if requested. Competitors may use a different layout for each round of competition.</p>		
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<p>Station Placement</p> 	<p>Station Placement</p> 	<p>Updated image for COVID-19 Precautions.</p>	<p>N/A Does not apply to Competition Bodies.</p>
<p>6.1. Competitor Orientation Meeting</p>			
<p>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 stage manager and presiding head judges will make announcements, explain the competition flow, review the competition schedule, lead a tour of the stage and backstage areas. This will be an opportunity for competitors to ask questions and/or voice concerns to the WBC Stage Manager and/or presiding head judges. The competitor will be required to fill out a form at the Competitor Meeting indicating their chosen</p>	<p>Prior to the start of the WBC Event, an online Competitors' Orientation Meeting will take place. This meeting is mandatory for all competitors. During this meeting, the WBC stage manager and presiding head judges will make announcements, explain the competition flow, review the competition schedule, share images of lead a tour of the stage and backstage areas. This will be an opportunity for competitors to ask questions and/or voice concerns to the WBC Stage Manager and/or presiding head judges. After the online meeting, the competitor</p>	<p>COVID-19 Precautions.</p>	<p>Competition Bodies may hold their Competitors' Orientation Meetings online if necessary.</p>

<p>station layout and judge placement. A competitor's temperature request must be given during the Competitor's Meeting. If a competitor has not made advance plans with the WCE event organizer and does not attend the orientation meeting, they are subject to disqualification by the presiding head judges.</p>	<p>will be sent to fill out a form indicating their chosen station layout, judge placement, equipment placement, and their temperature request. This form must be returned via email to World Coffee Events. If a competitor has not made advance plans with the WCE event organizer and does not attend the online orientation meeting, they are subject to disqualification by the presiding head judges.</p>		
<p>7.3 Judges' Presentation Table</p>			
<p>The judges' presentation table can be set during the competitor's preparation time. If a competitor does not wish to pre-set the judges' presentation table during their preparation time they can set the table at the start of their competition/performance time.</p>	<p>The judges' presentation table can be set during the competitor's preparation time, including the serving of water. If a competitor does not wish to pre-set the judges' presentation table during their preparation time they can set the table at the start of their competition/performance time.</p>	<p>Added to clarify water can be "served" during prep time.</p>	<p>Added to clarify water can be "served" during prep time.</p>
<p>11.2. Debriefing</p>			
<p>Following the awards ceremony, competitors will have an opportunity to review their scoresheets with the judges on-</p>	<p>Following the competition, competitors will have an opportunity to review their scoresheets with the judges</p>	<p>COVID-19 Precautions. <i>This change will be reevaluated for the 2022 season.</i></p>	<p>Competition Bodies may hold their Competitor Debrief online, if necessary.</p>

<p>site in accordance to the announced schedule. Competitors are allowed to keep their original scoresheets after the WCE Event Manager scans the scoresheets. Please be aware your scoresheets may be made public after the completion of the WBC.</p>	<p>online in accordance to the announced schedule. Competitors are allowed to keep their original scoresheets after the WCE Event Manager scans the scoresheets. Please be aware your scoresheets may be made public after the completion of the WBC.</p>		<p><i>This change will be reevaluated for the 2022 season.</i></p>
<p>14.2.2. Taste Balance Experience</p>			
<p>Judges will evaluate the espresso based on how well the taste components (sweet, acidic, bitter) fit together and complement each other. Reference scales provided on scoresheets are solely for judge's initial impression of intensity; equal intensity does not imply harmonious balance.</p>	<p>The taste experience of the espresso is evaluated to determine the quality of the beverage. Judges will evaluate the components of the taste experience of the espresso (sweetness, acidity, and bitterness) to determine their quality, how well they fit together, and how well they complement each other. Both the taste components of the extraction and the coffee itself are evaluated.</p> <p>If one or more of the taste components detracts from the taste experience of the espresso (e.g., sour, acrid), lower marks are given. If the taste component contributes positively to the overall taste experience, higher marks are given.</p>	<p>Section 14 changes are to help clarify Taste and Tactile scoring in the absence of Head Judge tasting.</p> <p>Moved from "Taste Balance" to "Taste Experience" to better reflect what is being evaluated in this section.</p>	<p>Competition Bodies may take up these changes for the 2021 season or wait until the 2022 season.</p>

	<p>If the espresso is unbalanced (lacking in a certain taste component in a way that detracts from the overall positive experience or if a taste component is overpowering the beverage), the experience score is reduced.</p> <p>Note: Accuracy of taste description is not taken into consideration for this score.</p>		
<p>14.2.4. Tactile Experience</p>			
<p>Judges will listen to the tactile descriptions and explanations given by the competitor and compare those with the weight and mouthfeel and finish 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</p>	<p>The quality of the tactile experience is evaluated. Judges will evaluate the weight, texture, and finish of the espresso served. The espresso should have a tactile experience that correlates to the preparation, method of extraction, and coffee used in the espresso.</p> <p>Weight relates to the viscosity of the espresso, from thin to thick. Texture is defined as the mouthfeel (e.g., “watery,” “tea-like,” “velvety”). The quality of weight and texture is based upon the tactile feeling of the espresso in the mouth. Both a light and</p>	<p><i>Section 14 changes are to help clarify Taste and Tactile scoring in the absence of Head Judge tasting.</i></p> <p>“Tactile,” split into two separate categories similar to other sensory evaluations in the competition: Experience and Accuracy of Descriptors.</p>	<p>Competition Bodies may take up these changes for the 2021 season or wait until the 2022 season.</p>

<p>be a full-bodied, round, and smooth finish.</p>	<p>heavy weight can receive high scores relative to the texture quality in the mouth. If the weight and/or texture detracts from the espresso experience (e.g., “watery,” “rough,” or “dusty”), lower marks are given. If the weight and texture contribute positively to the experience of the espresso, higher marks are given.</p> <p>Finish is defined by the length of positive flavor qualities after the coffee is swallowed. If the aftertaste detracts from the espresso experience (e.g., “astringency,”), lower marks are given. If the aftertaste contributes positively to the experience of the espresso, higher marks are given.</p>		
<p>14.2.5. Accuracy of Tactile Descriptors</p>			
<p>N/A</p>	<p>The judges will listen to the tactile descriptions and explanations given by the competitor and compare those with the weight, texture, and finish of the beverage served. The judges will score how accurately the given description matches the tactile sensation of</p>	<p><i>Section 14 changes are to help clarify Taste and Tactile scoring in the absence of Head Judge tasting.</i></p> <p>“Tactile,” split into two separate categories similar to other sensory evaluations in the competition: Experience and Accuracy of</p>	<p>Competition Bodies may take up these changes for the 2021 season or wait until the 2022 season.</p>

	<p>their espresso. If the experience matches the description, but the tactile experience score is low, high marks cannot be given. If no descriptors are provided, the competitor will receive a zero for this score.</p>	<p>Descriptors.</p>	
<p>14.3.2. Taste Balance Experience</p>			
<p>The milk beverage is a hot beverage that should be served at a temperature that is immediately consumable. The texture and temperature of the beverage and the taste of the coffee and milk will be included in the experience evaluation. The milk beverage should have a harmonious balance of the milk and its espresso base. The flavor profile of the beverage served should support specialty coffee, with a balance created by the addition of milk.</p>	<p>The milk beverage is a hot beverage that should be served at a temperature that is immediately consumable. The texture and temperature of the beverage and the taste of the coffee and milk will be included in the experience evaluation. The milk beverage should have a harmonious balance of the milk and its espresso base. The flavor profile of the beverage served should support specialty coffee, with a balance created by the addition of milk.</p>	<p><i>Section 14 changes are to help clarify Taste and Tactile scoring in the absence of Head Judge tasting.</i></p> <p>Moved from “Taste Balance” to “Taste Experience” to better reflect what is being evaluated in this section.</p> <p>Name change only. The rule is unchanged.</p>	<p>Name change only. The rule is unchanged.</p>
<p>Signature Beverage 14.4.1. Well Explained, Introduced, and Prepared</p>			
<p>[...] Sensory judges will listen to the explanation of ingredients, preparation method, and use of coffee given by the competitor and take notes. When</p>	<p>[...] Sensory judges will listen to the explanation of ingredients, preparation method, and use of coffee given by the competitor and take notes. When</p>	<p>Removed sentence is now scored in Taste Experience and Accuracy of Flavor Description.</p> <p>Clarified timing of when drinking</p>	<p>Competition Bodies may take up these changes for the 2021 season or wait until the 2022 season.</p>

<p>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. [...]</p>	<p>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. If no information or instructions are given before the beverage is served, judges will individually choose how to evaluate the signature beverage. [...]</p>	<p>instructions should be given.</p>	
<p>Signature Beverage 14.4.4. Creativity and Synergy with Coffee</p>			
<p>Judges will evaluate competitors' creativity based on the originality of their 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 and technique will be rewarded with a high score.</p> <p>Note: "Synergy" is defined as the interaction or cooperation of two (2) or more substances to produce a combined effect</p>	<p>Judges will evaluate competitors' creativity based on the originality of their concept, and new methods, techniques, or ingredients used in the preparation or presentation of the signature beverage. Ingredients must complement and showcase elevate the coffee used while creating an interesting taste experience. Signature beverages with a complementary blend of creative ingredients and techniques will be rewarded with a high score.</p> <p>Judges evaluate the interaction between the flavor experience of the coffee and the signature</p>	<p><i>Section 14 changes are to help clarify Taste and Tactile scoring in the absence of Head Judge tasting.</i></p> <p>Updated "showcase" to "elevate."</p> <p>Removed "new" as a definition of creativity.</p> <p>Clarified definition of Synergy.</p>	<p>Competition Bodies may take up these changes for the 2021 season or wait until the 2022 season.</p>

<p>greater than the sum of their separate effects</p>	<p>beverage ingredients, and how they come together to produce the overall flavor experience of the signature beverage through “synergy.” “Synergy” is defined as the interaction or cooperation of two (2) or more substances to produce a combined effect greater than the sum of their parts (A+B=C, not A+B=AB).</p> <p>Signature beverages that present a flavor profile that only mimics or matches the espresso’s flavor profile will receive a low score. Signature beverages that create a new flavor experience will be rewarded with a high score.</p>		
<p>Signature Beverage 14.4.5. Taste Balance Experience</p>			
<p>Judges will evaluate the signature beverages based on how well the taste components of the espresso (sweet, acidic, bitter) fit together and complement the other ingredients used. The espresso taste should be predominant and easy to identify in order to get high marks in this category. Judges must follow drinking instructions provided by the competitor that are not in</p>	<p>Judges will evaluate the signature beverage on how well the taste components of the espresso and other ingredients fit together and complement each other in the total experience of the signature beverage.</p> <p>If one or more of the taste components detracts from the experience of the beverage (e.g., “sour,” “acrid”), lower marks are given. If the taste component</p>	<p><i>Section 14 changes are to help clarify Taste and Tactile scoring in the absence of Head Judge tasting.</i></p> <p>Move from “Taste Balance” to “Taste Experience” to better reflect what is being evaluated in this section.</p> <p>This incorporates the logic above for espresso and milk beverage into the signature beverage score.</p>	<p>Competition Bodies may take up these changes for the 2021 season or wait until the 2022 season.</p>

<p>contradiction with other rules.</p>	<p>contributes positively to the beverage experience, higher marks are given.</p> <p>If the beverage is unbalanced (i.e., lacking in a certain component that detracts from the overall positive experience or if a component is overpowering the beverage), the taste experience score is reduced.</p> <p>Note: Accuracy of description is not taken into consideration in this score.</p>		
<p>14.5.2. Attention to Details/All Accessories Available</p>			
<p>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 must be served with a spoon, napkin, and unflavored water.</p>	<p>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 must be served with a spoon, napkin, and unflavored water. If the</p>	<p>For espresso, if no spoon is needed for stirring (e.g., beverage is swirled) no spoon is required.</p>	<p>Competition Bodies may take up these changes for the 2021 season or wait until the 2022 season.</p>

	<p>competitor instructs the judges to drink the espresso without the use of a spoon, the espresso must be served with a napkin and unflavored water.</p>		
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