



# 2023 WBC Summary of Rule Changes

2022 Rule	2023 Rule	Reason for Change	Impact on Competition Bodies
1.4.1 Judging			
<p>B. WBC judges must not coach and judge at a WBC event.</p>	<p>B. WBC Judges must not coach and judge at a WBC event. If a registered judge has acted as a coach for any competitor (either as the primary coach, supporting coach, or consultant) they must declare that conflict of interest prior to the event and during calibration. Failure to disclose a conflict of interest may result in disqualification of the competitor. If a judge has coached a competitor in any capacity prior to the WBC in that competition year (which includes events in any previous calendar year that have been qualifiers to the current WBC) no communication, consultation, or judging can take place in any form for the duration of the competition. Failure to comply during the event will result in the disqualification of the competitor and the judge's removal from judging this competition.</p>	<p>Added for clarity. No formal differences to current practice.</p>	<p>N/A</p>
<p>C. Competitors may not select or endorse judges within their Competition Body Competition. Competitors who are involved in the management of their Competition Body Competition should declare their position via email to WCE outlining their areas on involvement. Note that this does not</p>	<p>C. Competitors may not select or endorse judges within their Competition Body Competition. D. In any given year, coordinators or individuals who are involved in the management of their Competition Body Competition should not</p>	<p>Added for clarity.</p>	<p>Competition Body coordinators or people involved with CB Competitions should not compete or have to declare their intentions to WCE in</p>

<p>necessarily exclude or effect the competitor's engagement, however non-disclosure most likely will.</p>	<p>compete. A year is considered to begin from the time the Competition Body starts planning their event. If an individual would like to submit an exception to this rule, they must declare their position via email to WCE outlining their areas of involvement.</p>		<p>order to apply for possible exception.</p>
<p>2.1 Summary</p>			
<p>E. All 4 drinks within each category must be prepared using the same coffee; however, the coffee used may change between categories. The 4 drinks of each category must contain the same ingredients and follow the same recipe as each other. Deliberately preparing and serving varied drinks within a category will result in a score of 0 in Taste Balance for those drinks that deviate in recipe from the beverage that is served first.</p>	<p>E. All 4 drinks within each category must be prepared using the same coffee; however, the coffee used may change between categories. The 4 drinks of each category must contain the same ingredients and follow the same recipe as each other, which includes temperature on the group head. Deliberately preparing and serving varied drinks within a category will result in a score of 0 in Taste Experience for those drinks that deviate in recipe from the beverage that is served first.</p>	<p>Competitors are allowed to choose multiple group head temperatures within the specified range.</p>	<p>This rule does not apply to Competition Bodies. Competition Body Competitors will not be allowed to choose multiple group head temperatures (see below).</p>
<p>N/A</p>	<p>G. Food may be served but will not be consumed during any course.</p>	<p>Added for clarity.</p>	<p>N/A</p>
<p>G. Team bar service is required for all competitors.</p> <ul style="list-style-type: none"> <li>i. All coffee and coffee brewing tools will be provided for the competitors and the list will be communicated as soon as confirmed.</li> <li>ii. There will be 20 minutes of preparation time and 40 minutes of service time, and 20 minutes of clean up time in each service.</li> </ul>	<p>I. Team Bar service is required for all competitors. Any competitor who does not show up for their Team Bar service, is more than 5 minutes late for the shift start, or who does not complete their shift will not be eligible for the Wild Card slot. Further, competitors who do not attend and complete their shift will incur a +1 on their ranking, for the purposes of calculating the winning team.</p>	<p>Updated for clarity.</p>	<p>N/A</p>

<p>iii. Only competitors who have attended their Team Bar shifts will be eligible for the Wild Card semi-finals slot.</p>			
<p>3.1 Espresso</p>			
<p>F. Espresso will be brewed on a machine with brewing temperature set to between 90.5-96 degrees Celsius (195-205 degrees Fahrenheit).</p>	<p>F. Espresso will be brewed on <b>the sponsored</b> machine with brewing temperature set between 90.5-96 degrees Celsius (195-205 degrees Fahrenheit). <b>Individual group heads may be set to different temperatures within this range. However, each beverage course should be served at a consistent temperature. Competition Bodies are required to use only one temperature across group heads.</b></p>	<p>Competitors are allowed to choose multiple group head temperatures within the specified range.</p>	<p>This rule does not apply to Competition Bodies. Competition Body Competitors will not be allowed to choose multiple group head temperatures (see below).</p>
<p>3.2 Milk Beverage</p>			
<p>N/A</p>	<p>B. Plain (sweetened or unsweetened) plant-based milks may be used. Animal milks are not restricted to cow's milk. All milks must be commercially available and unflavored. No human milk will be accepted, or a competitor will receive zero in that category.</p> <p>C. No additions may be made to milk, though all commercially available milks will be accepted.</p>	<p>Commercially available animal and plant-based milks can be used for the Milk Beverage course.</p>	<p>Competition Bodies may take up these changes to the 2023 season or wait until the 2024 season.</p>
<p>D. Additional toppings, including but not limited to sugar, spices or powdered flavorings are not allowed. If used, the competitor will receive 0 points in the "Taste balance" category.</p>	<p>F. <b>No</b> additional ingredients or toppings, including but not limited to sugar, spices, or powdered flavorings <b>will be allowed. This also applies to ingredients that are already present in milks, as they are available. No additions may be made. If</b></p>	<p>No additional ingredients can be added to the milk used for the Milk Beverage course. This is meant to prohibit competitors from adding ingredients, including ones already present in commercial formulas for any</p>	<p>Competition Bodies may take up these changes to the 2023 season or wait until the 2024 season.</p>

	added, the competitor will receive 0 points in the "Taste Experience" category.	milk used.	
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4.2.1 Station Placement

<p>A. Competitors will be able to choose from 4 station layouts using WBC-supplied furniture. 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 fixed height and location in all layouts. The additional provided tables will be adjusted to any of the 4 layout configurations detailed below, as requested by the competitor. Competitors will also choose if the judges will sit or stand. The competitor will be required to fill out a form ahead of the competition, indicating their chosen station layout 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>B. WCE will supply a full list with measurements of the furniture available for competitor use as soon as possible. The furniture will include a 2.5L x 0.9W x 0.9H (m) espresso machine table, and 2 presentation tables approximately 2.4L x 0.75W x 1.0H (m) for preparation and/or service.</p> <p>C. The competitor will be able to create their own layout within a 7mx7m no-media square. The competitors must be present during the Table Set time. Once their station has been set to the requested general configuration, as depicted in the rules, competitors may request additional</p>	<p>A. Competitors will be able to choose from 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 will be adjusted to any of the layout configurations detailed below, as requested by the competitor. Competitors will also choose if the judges will sit or stand. The competitor will be required to fill out a form ahead of the competition, indicating their chosen station layout 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>B. WCE will supply a full list with measurements of the furniture available for competitor use as soon as possible. The furniture will include an approximately 2.5L x 0.9W x 0.9H (m) espresso machine table, and 2 presentation tables approximately 2.4L x 0.75W x 1.0H (m) for preparation and/or service. Please note: all table dimensions are approximate and might vary slightly onsite.</p> <p>C. The competitor will be able to create their own layout within a 7mx7m no-media square. The competitors must be present during the Table Set time. Once their station has been set to the requested general configuration, as depicted in</p>	<p>Competitors will now be able to choose between 9 different station layouts. Clarifications on tables dimensions and language on moving tables have been added.</p>	<p>N/A</p>
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<p>adjustments to the table set during the Table Set Time.</p> <p>D. All presentation tables must be at least 0.3m (12 inches) from the edge of the square and the espresso machine table may not be moved.</p> <p>Note: grinders may go on either side of the espresso machine.</p>	<p>the rules, competitors may request additional adjustments to the table set during the Table Set Time, <b>provided it aligns with the initial layout and does not pose a health and safety risk in terms of stage workflow, water, and electric supply to the equipment on stage.</b></p> <p>D. All presentation tables must be at least 0.3m (12 inches) from the edge of the square and the espresso machine table <b>cannot</b> be moved.</p> <p><b>E. Grinders may go on either side of the espresso machine.</b></p>		
<p>5.1 Espresso Machine</p>			
<p>Competitors may only use the espresso machine supplied for the WBC by the official WBC espresso machine sponsor. No other espresso machines may be used on stage.</p> <p>The WBC-provided espresso machine has a fixed technical configuration for the pump pressure (between 8.5 and 9.5 bars) and cannot be altered by the competitors. The machine's brewing temperature can be set at any temperature between 90.5-96 degrees Celsius (195-205 degrees Fahrenheit).</p>	<p>Competitors may only use the espresso machine supplied for the WBC by the official WBC espresso machine sponsor. No other espresso machines may be used, <b>or present</b>, on stage.</p> <p>The WBC-provided espresso machine has a fixed technical configuration for the pump pressure (between 8.5 and 9.5 bars) and cannot be altered by the competitors. The machine's brewing temperature can be set at any temperature between 90.5-96 degrees Celsius (195-205 degrees Fahrenheit). <b>Individual group head temperatures may be selected.</b></p>	<p>Competitors are allowed to choose multiple group head temperatures within the specified range.</p>	<p>This rule does not apply to Competition Bodies. Competition Body Competitors will not be allowed to choose multiple group head temperatures (see below).</p>
<p><b>5.5.2 Other Powered Equipment</b></p>			
<p>N/A</p>	<p>5.5.2 Other Powered Equipment Competitors may bring as many battery-powered items as they would like, except items that are provided as sponsored equipment by WCE.</p>	<p>Added for clarity.</p>	<p>N/A</p>

	However, competitors are responsible for ensuring their equipment operates properly.		
5.6 Provided Equipment & Supplies			
Each competitor station will be equipped with the following: Espresso Machine, Grinders, <b>Blender</b> , 1 Knock Box, Whole Milk, Trash Can, 1 Waiter's Cart (for use during preparation and clean-up time), and Tables as outlined in the "Overview of the Competition Area" section.	Each competitor station will be equipped with the following: Espresso Machine, Grinders, 1 Knock Box, Milk ( <b>details available in advance of the competition</b> ), Trash Can, 1 Waiter's Cart (for use during preparation and clean-up time), and Tables as outlined in the "Overview of the Competition Area" section.	Updated for clarity.	N/A
5.7 Recommended Equipment & Supplies			
<p>Competitors are required to bring all additional necessary supplies for their presentation; otherwise, the competitor is at risk of not having enough equipment to complete their presentation. Competitors should make allowances for breakage during travel and/or during the competition. Competitors are responsible for and in charge of their own equipment and accessories while at the competition. WCE, volunteers, and event staff are not responsible for the safety of items left in the competitors' preparation room or competition area. The list of supplies the competitor may bring includes the following:</p> <ul style="list-style-type: none"> <li>• Coffee (for practice and the competition)</li> <li>• Additional electrical equipment (maximum two items)</li> <li>• Additional battery-operated equipment (as long as not in violation of any other stated restrictions)</li> <li>• Tamper</li> <li>• Shot glasses</li> </ul>	<p>Competitors are required to bring all additional necessary supplies for their presentation; otherwise, the competitor is at risk of not having enough equipment to complete their presentation. Competitors should make allowances for breakage during travel and/or during the competition. Competitors are responsible for and in charge of their own equipment and accessories while at the competition. WCE, volunteers, and event staff are not responsible for the safety of items left in the competitors' preparation room or competition area.</p> <p><b>Competitors should notify WCE of all additional equipment to ensure it is allowed. If a competitor would like to check if their equipment is allowed in advance of the competition, they may email <a href="mailto:compinfo@worldcoffeeeevents.org">compinfo@worldcoffeeeevents.org</a>. The competitor is obligated to provide all relevant information, which includes the make/model and a picture of the equipment. If any relevant</b></p>	Updated to improve procedures.	N/A

<ul style="list-style-type: none"> <li>• Steaming pitchers</li> <li>• Milk (option to use WBC-provided milks)</li> </ul>	<p>information is omitted in this declaration, the decision whether to allow this equipment will be made onsite, when the equipment can be verified.</p> <p>The list of supplies the competitor may bring includes the following:</p> <ul style="list-style-type: none"> <li>• Coffee (for practice and the competition)</li> <li>• Additional electrical equipment (maximum two items)</li> <li>• Additional battery-operated equipment (as long as not in violation of any other stated restrictions)</li> <li>• Tamper</li> <li>• Shot glasses</li> <li>• Steaming pitchers</li> <li>• Milk (option to use WBC-provided milks)</li> </ul>		
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6.2 Preparation Practice Room

<p>...</p> <p>Competitors will be able to store their equipment, accessories, ingredients, etc. in this room at their own risk. Refrigerators and freezers will be provided for any ingredients that need to stay cold or frozen. This room will also include a dishwashing station for competitors to use to wash glass and barware. Competitors are responsible for keeping track of and cleaning their own dishes and glassware. Runners and event staff are not responsible for breakage or loss of dishes or competitor items.</p>	<p>...</p> <p>Competitors that violate backstage rules after being warned once by a stage manager or staff may be disqualified. Competitors will be able to store their equipment, accessories, ingredients, etc. in this room at their own risk. Refrigerators and freezers will be provided for any ingredients that need to stay cold or frozen. This room will also include a dishwashing station for competitors to use to wash glass and barware. Competitors are responsible for keeping track of and cleaning their own dishes and glassware. Runners and event staff are not responsible for breakage or loss of dishes or competitor items. There will be no power provided to competitors in the backstage area. Competitors cannot plug</p>	<p>Updated for clarity.</p>	<p>N/A</p>
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	equipment into any sockets found in the backstage area. Any equipment found to be plugged in outside of the competitors practice, preparation, and stage time will be removed.		
6.4 Competition Music			
Competitors may bring their own music on a CD, MP3 player, USB drive, or smart phone for the Semi-Final and Final rounds of competition. If a smart phone is used, it must have 3.5mm aux output (no adapters), be unlocked (no screen passcode), and be in both Airplane & Do Not Disturb mode. Music may not contain profanity, otherwise the competitor's score on "Presentation: professionalism" may be penalized on all sensory scoresheets. Competitors must mark their music clearly with their name. It is the competitor's responsibility to give the WBC Stage Manager or Audio-Visual staff their music prior to the start of the competition. It is also the competitor's responsibility to retrieve the music from the WBC Stage Manager or Audio-Visual staff after the competition. Media that are not retrieved will be discarded after the competition.	Competitors may bring their own music for the Semi-Final and Final rounds of competition. The delivery method(s) will be communicated to competitors ahead of the competition. Music may not contain profanity, otherwise the competitor's score on "Presentation: professionalism" may be penalized on all sensory scoresheets. It is the competitor's responsibility to give the WBC Stage Manager or Audio-Visual staff their music prior to the start of the competition. It is also the competitor's responsibility to retrieve the music from the WBC Stage Manager or Audio-Visual staff after the competition. Media that are not retrieved will be discarded after the competition. Online performances will be streamed with rights-free music.	Updated for clarity.	N/A
7.4 Practice Shots			
Competitors are allowed and encouraged to pull practice shots during their preparation time. "Pucks" (also known as "cakes") may remain in the portafilters at the start of the competitor's competition time.	Competitors are allowed and encouraged to pull practice shots during their preparation time. "Pucks" (also known as "cakes") may remain in the portafilters at the start of the competitor's competition time. Portafilters do not need to be engaged in the machine at the start of competition time.	Added for clarity.	N/A



**8.4 Serve Required Beverages**

<p>A. All drinks must be served at the judges' presentation table(s). Drinks not served at the judges' presentation table(s) will receive a score of 0 in Taste Balance and Accuracy of Flavor Descriptors (where applicable).</p>	<p>A. All drinks must be served at the judges' presentation table(s). Drinks not served at the judges' presentation table(s) will receive a score of 0 in Taste <b>Experience</b> and Accuracy of Flavor Descriptors (where applicable).</p>	<p>"Taste Experience" will substitute "Taste Balance" in the competitor evaluation.</p>	<p>N/A</p>
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**11. Team Bar**

<p>N/A</p>	<p><b>Purpose</b> The purpose of the WBC Teams Competition is to foster a sense of community, to celebrate the idea that coffee is a collaborative effort, and to create a mechanism for a Wild Card participant to be selected for the Semi-Finals Round.</p> <p><b>Procedure</b> A. Teams are assembled by considering geographic diversity and the last 6 years of competition ranking data. Effort is made to ensure both geographic diversity and balanced odds, based on historical performance. B. Each competitor participates in a shift on the WBC Team Bar, along with other members of their team. The shift will be broken into set-up, service, and clean-up times. C. The team will plan their service and set up their bar during set-up time. The team will serve the public during service time. D. The Team will clean the bar during clean-up time. i. Coffee and brewing tools will be provided for the competitors and will be communicated prior to the event.</p>	<p>A Team Bar section has been added to codify current rules and procedures, and to create transparency on the selection process for the Wild Card slot.</p>	<p>N/A</p>
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	<ul style="list-style-type: none"> <li>ii. Teams can be published in advance of the WBC or announced onsite at the Orientation Meeting.</li> <li>iii. Competitors who fulfill their Team Bar shifts will be eligible for the Wild card Semi-Finals slot. See Team Bar Competition Scoring for details on how the winning team is calculated and how the Wild Card participant is selected.</li> </ul>		
12.1.4 Team Competition & Team Bar Scoring			
N/A	<p>Scoring for the Teams Competition is based on competitors' Round 1 ranking.</p> <p>The Team score is calculated by determining the average ranking for the entire team. However, if a competitor has failed to fulfill their Team Bar shift, they will not be eligible for the Wild Card slot and they will gain a ranking disadvantage of one place, for the purposes of calculating the team average. Disqualified competitors will be calculated as the final ranking number. If a competitor fulfills their Team Bar shift, their ranking will be calculated as it stands.</p> <p>Example 1: Competitor X attends their Team Bar shift. Their individual Round 1 ranking is 18. For the purpose of the Teams Competition, their Team Rank will be calculated as 18 and they will be eligible for the Wild Card slot.</p> <p>Example 2: Competitor Y does not attend their Team Bar shift. Their individual Round 1 ranking is 21. For the purpose of the Teams Competition, their Team Rank will be calculated</p>	A Team Bar section has been added to codify current rules and procedures, and to create transparency on the selection process for the Wild Card slot.	N/A

	<p>as 22 (21 + 1), and they will not be eligible for the Wild Card slot.</p> <p>Example 3: Competitors W &amp; Q have been disqualified. There are 60 total competitors in the WBC. Competitor W attends their Team Bar shift; Competitor Q does not. For the purposes of the Team Bar, Competitor W's ranking will be calculated as 60 and Competitor Q's ranking will be calculated at 61 (60 + 1). Neither one will be eligible to earn the Wild Card slot, due to the disqualification.</p> <p>Once all Average Team Ranks are compiled, the team with the lowest average (highest ranking) wins the Team Competition and earns the Wild Card slot. The highest scoring member of the winning team who is not already advancing to the Semi-Final round will advance as the Wild Card competitor in the Semi-Final round.</p>		
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**13.3 Evaluation Scale & Scoring**

<p>There are 2 types of scoring:</p> <ul style="list-style-type: none"> <li>• Yes/No</li> <li>• Numeric Scores: 0-6</li> </ul> <p>The evaluation scales are the same for technical and sensory judges.</p> <p>Yes = 1 No = 0</p> <p>Unacceptable = 0  Acceptable = 1  Average = 2  Good = 3  Very Good = 4</p>	<p><b>13.3.1 Types of Scoring</b></p> <p><b>There are 4 types of scoring:</b></p> <ul style="list-style-type: none"> <li>• Yes/No</li> <li>• Numeric Scores (Accuracy): 0-3</li> <li>• Numeric Scores (Impression): 0-3</li> <li>• Numeric Scores (Experience): 0-6</li> </ul> <p><b>13.3.2 Evaluation Scales</b></p> <p><b>13.3.2.1 Yes/No Score</b></p> <p>Yes = 1, No = 0</p>	<p>Two new types of scoring have been added:</p> <ul style="list-style-type: none"> <li>- Numeric Scores (Accuracy): 0-3</li> <li>- Numeric Scores (Impression): 0-3</li> </ul> <p>These changes come as a direct result of research information related to sensory analysis identified during the SCA's long-term project to evolve the cupping form and protocol into a coffee value</p>	<p>Competition Bodies may take up these changes to the 2023 season or wait until the 2024 season.</p>
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Excellent = 5  
Extraordinary = 6

**Yes/No Score**

The competitor receives 1 point for a score of Yes on this item, and 0 points for a score of No.

**Numeric Scores**

Available scores range from 0 to 6. Half-points are permissible in the range from 1 to 6. Judges are encouraged to use the full range of scores. Low numbers indicate a poorer presentation and higher indicates a better presentation. Certain scores are weighted and multiplied by 2 or 4. Scores of 0 and 6 require the approval of the head judge.

The competitor receives 1 point for a score of Yes on this item, and 0 points for a score of No.

**13.3.2.2 Numeric Scores (Accuracy)**

- 0–None to evaluate
- 1–Not very accurate (acceptable/average)
- 2–Somewhat accurate (good/very good)
- 3–Very accurate (excellent/extraordinary)

Available scores range from 0 to 3. Half-points are not permissible. Judges should score as follows: A score of 0 indicates that nothing was available to score in this category (e.g., no descriptors were named). A score of 1 indicates that the elements in this category were incorrect or not very accurate(acceptable/average). A score of 2 indicates that elements in this category were somewhat accurate (good/very good). A score of 3 indicates that elements in this category were mostly or all accurate. Certain scores are weighted and multiplied by 2 or 4. Scores of 0 require the approval of the head judge.

**13.3.2.3. Numeric Scores (Impression)**

- 0–None to evaluate
- 1–Not very (acceptable/average)
- 2–Somewhat (good/very good)
- 3 –Very (excellent/extraordinary)

Available scores range from 0 to 3. Half-points are not permissible. Judges should score as follows: A score of 0 indicates that nothing was available to score in this category. A score of 1 indicates that the elements in this category

assessment system.

In an effort to separate distinctly different types of sensory analysis (descriptive and affective analysis), new types of scoring and scoring scales were created.

Webinars about the new scoring scales will be available in 2023.

	<p>made a low or average impression (acceptable/average). A score of 2 indicates that elements in this category made a good or mixed impression (good/very good). A score of 3 indicates that elements in this category made a high impression (excellent/extraordinary). Certain scores are weighted by 2. Scores of 0 require the approval of the head judge.</p> <p><b>13.3.2.4. Numeric Scores (Experience)</b>  Unacceptable = 0  Acceptable = 1  Average = 2  Good = 3  Very Good = 4  Excellent = 5  Extraordinary = 6</p> <p>Available scores range from 0 to 6. Half points are permissible in the range of 1 to 6. Judges are encouraged to use the full range of scores. Low numbers indicate a poorer experience and higher indicates a better experience. Certain scores are weighted and multiplied by 2 or 4. Scores of 0 require approval of the Head Judge.</p>		
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15.1.2. Accuracy of Taste Descriptors

N/A	Judges will listen to the taste (flavor and aftertaste) descriptions and explanations given by the competitor and compare those with the beverage served. The overall taste profile of the beverage served should support specialty coffee. Any flavor or after taste descriptors given by the competitor for their espresso will be taken into consideration under this score. This score is	See above. This type of score is reflective of descriptive analysis.	Competition Bodies may take up these changes to the 2023 season or wait until the 2024 season.
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	based on how accurately these descriptors match the flavor and aftertaste of the espresso. Taste descriptors must be given or a score of 0 will be received in this category.		
15.1.3. Accuracy of Tactile Descriptors			
The judges will listen to the tactile descriptions and explanations given by the competitor and compare those with the <b>weight</b> , texture, and finish of the beverage served. The judges will score how accurately the given description matches the tactile sensation of 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 0 for this score.	The judges will listen to the tactile descriptions and explanations given by the competitor and compare those with the <b>thickness and texture</b> of the beverage served. The judges will score how accurately the given description matches the tactile sensation of 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 0 for this score.	See above. This type of score is reflective of descriptive analysis.	Competition Bodies may take up these changes to the 2023 season or wait until the 2024 season.
15.1.4 Taste Experience			
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. 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. 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	The taste experience of the espresso is evaluated to determine the quality of the beverage. Judges will evaluate the components of the <b>overall</b> taste experience of the espresso <b>across both the espresso's flavor and aftertaste</b> to determine their quality, how well they fit together, and how well they complement each other. <b>"Flavor" is defined as the combined perception of basic tastes (including sweet, sour, salty, bitter, and umami) and aromatic qualities. "Aftertaste" is defined as the combined sensation of basic tastes and aromatic qualities that remain after coffee has left the mouth (either by swallowing or spitting).</b> Both the taste components of the extraction and the coffee itself are evaluated.	See above. This type of score is reflective of affective analysis.	Competition Bodies may take up these changes to the 2023 season or wait until the 2024 season.

<p>is overpowering the beverage), the experience score is reduced.  Note: Accuracy of taste description is not taken into consideration for this score.</p>	<p>If one or more of the taste components detracts from the <b>flavor</b> experience of the espresso (e.g., sour, acrid) <b>the aftertaste of the espresso (e.g., “astringent”)</b>, lower marks are given. If the taste component contributes positively to the overall taste experience, higher marks are given. 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.  Note: Accuracy of taste description is not taken into consideration for this score.</p>		
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15.1.5 Tactile Experience

<p>The quality of the tactile experience is evaluated. Judges will evaluate the <b>weight, texture, and finish of the espresso served</b>. The espresso should have a tactile experience that correlates to the preparation, method of extraction, and coffee used in the espresso.  <b>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.</b> Both a light and 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.  <b>Finish is defined by the length of positive flavor qualities after the coffee is swallowed. If the</b></p>	<p>The quality of the tactile experience, <b>or mouthfeel</b>, is evaluated. Judges will evaluate the <b>tactile sensation of coffee in the mouth, based on the thickness and texture of the espresso served</b>. The espresso should have a tactile experience that correlates to the preparation, method of extraction, and coffee used in the espresso.  <b>“Thickness” relates to the perceived weight or viscosity of the espresso, from thin to thick. Texture is defined as the perceived sensation of grittiness to smoothness (e.g., “watery,” “tea-like,” “velvety”). The quality of thickness and texture is based upon the tactile feeling of the espresso in the mouth.</b> Both a light and 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 <b>perception of</b> weight and texture</p>	<p>See above. This type of score is reflective of affective analysis.</p>	<p>Competition Bodies may take up these changes to the 2023 season or wait until the 2024 season.</p>
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<p>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>contribute positively to the experience of the espresso, higher marks are given.</p>		
<p>15.2.1 Visual Appeal</p>			
<p>... It is not acceptable for milk beverages to be topped with any additional spices and/or powders. Doing so will result in a 0 in the “taste balance” category.</p>	<p>... It is not acceptable for milk beverages to be topped with any additional spices and/or powders. Doing so will result in a 0 in the “Taste Experience” category.</p>	<p>Updated for relevance to current scoring.</p>	<p>Competition Bodies may take up these changes to the 2023 season or wait until the 2024 season.</p>
<p>15.2.3 Taste 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 balance evaluation. The milk beverage should have a harmonious balance of the sweetness 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 beverage consisting of 1 espresso and steamed milk 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 taste experience evaluation. The milk beverage should have a harmonious balance of the sweetness of the milk and its espresso base. The taste profile (flavor and aftertaste) of the beverage served should support specialty coffee, with a balance created by the addition of milk.</p>	<p>Updated for relevance to current scoring.</p>	<p>Competition Bodies may take up these changes to the 2023 season or wait until the 2024 season.</p>
<p>15.3.3. Taste Experience</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>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. Signature beverages that present a flavor profile that mimics or matches the espresso’s flavor may not receive</p>	<p>Updated for additional clarification on what judges look for in a signature beverage.</p>	<p>Competition Bodies may take up these changes to the 2023 season or wait until the 2024 season.</p>



<p>If one or more of the taste components detracts from the experience of the beverage (e.g., “sour,” “acid”), lower marks are given. If the taste component 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>high scores. Signature beverages that create new flavor experiences may receive higher scores.</p> <p>If one or more of the taste components detracts from the experience of the beverage (e.g., “sour,” “acid”), lower marks are given. If the taste component 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>		
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15.4 Barista Evaluation

<p>14.4.1 Presentation: Professionalism</p> <p>Professionalism is evaluated by the observed qualities relevant to the barista profession including technique, preparation and the demonstrated wider understanding of coffee beyond the preparation of the 12 drinks served. Wider coffee knowledge includes the process of coffee cultivation, roasting and preparation from seed to cup as well as an implicit understanding of the correct use of the equipment, good customer service skills (e.g., politeness, accuracy, attentiveness, eye contact, etc.) and the ability to manage workflow and time. Judges will look for a strong correlation between what is explained and what is delivered. The</p>	<p>15.4.2 Presentation</p> <p>Presentation is evaluated based on the presentation skills of the barista and the concept of the performance. Judges look for originality in concept, methods, techniques, and ingredients used. Judges consider (allowing for culture and personality differences) points such as natural, clear, and concise communication. Good customer service skills (e.g., politeness, accuracy, attentiveness, eye contact, etc.) will also be taken into consideration.</p>	<p>Updated to separate out “Presentation” from “Professionalism” and to further clarify what judges look for in the Presentation category. The items formerly evaluated in Professionalism will be included in the “Coffee Knowledge and proper use of equipment and space” category.</p>	<p>Competition Bodies may take up these changes to the 2023 season or wait until the 2024 season.</p>
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<p>competitor must demonstrate that they are a coffee professional who has command over their presentation and coffee.</p>	<p>15.4.3 Coffee Knowledge &amp; proper use of equipment and space</p> <p>This category includes evaluating the observed qualities relevant to the barista profession, such as technique, preparation, and demonstrating the wider understanding of coffee beyond the preparation of the 12 drinks served. Wider coffee knowledge includes the process of coffee cultivation, roasting and preparation from seed to cup as well as an implicit understanding of the correct use of the equipment. Judges will look for a strong 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.</p>		
<p>15.5 Judges Total Impression</p>			
<p>The <b>Judge's</b> Total Impression score captures 2 primary areas:</p> <ul style="list-style-type: none"> <li>A. The “Total impression” score is the overall composite impression of the taste scores (e.g., Did the combination of the 3 courses of drinks create an experience that was stronger in delivery than if just one course had been served on its own?).</li> <li>B. The judges must consider and assign points towards the passion and inspiration that the barista has displayed during their routine. They must consider (allowing for cultural and personality differences) points such as natural, clear, and concise communication, display of enthusiasm and dedication toward specialty coffee, and an ability to act as a role</li> </ul>	<p>The “Total impression” score is meant to capture the composite impression of <b>the performance in its entirety</b>. The judge should consider how the <b>concept was supported by the barista and the delivery of their presentation; how the 3 courses complimented/highlighted the concept</b>. Did the performance inspire a deeper connection to coffee? Did the barista’s performance illuminate a part of the systems map in a unique way? Did their performance provoke thought about specialty coffee? Was the experience immersive, thought-provoking, or otherwise important to specialty coffee? Was the performance insightful and inspiring? How positive was the composite experience of the beverages, concept, and content delivery to the</p>	<p>Updated to reflect additional considerations for this category.</p>	<p>Competition Bodies may take up these changes to the 2023 season or wait until the 2024 season.</p>

<p>model for the barista profession/ industry (e.g., 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.</p>	<p>judge? Did the performance celebrate the craft of coffee? The judge should feel free to use the entirety of the scoring scale, based on their own impression of the performance in its entirety.</p>		
<p>17.1 Highlighting Rule Variations for Competition Bodies</p>			
<p>...</p> <ul style="list-style-type: none"> <li>Competition Bodies are required to use a single standard station layout as shown below, with table dimensions as close as possible to the indicated ranges. A circular or square no-media area may be used as appropriate.</li> </ul>	<p>...</p> <ul style="list-style-type: none"> <li>Competition Bodies are required to use a single temperature for all group heads on their provided espresso machines.</li> <li>Competition Bodies are required to use a single standard station layout as shown below, with table dimensions as close as possible to the indicated ranges. A circular or square no-media area may be used as appropriate. Grinders may go on either side of the espresso machine.</li> </ul> <p>...</p> <p>Permitted Logistics Adjustments for Competition Body event:</p> <ul style="list-style-type: none"> <li><b>Compliance with Local Laws/Regulations:</b> Competition Bodies may adjust their national rules when required to comply with local laws and/or regulations. Any proposed changes must be sent to <a href="mailto:info@worldcoffeeevents.org">info@worldcoffeeevents.org</a> for approval in advance of the event.</li> </ul>	<p>N/A</p>	<p>Competition Body Competitors will not be allowed to choose multiple group head temperatures.</p>