



2023 WBrC Summary of Rule Changes

2022 Rule	2023 Rule	Reason for Change	Impact on Competition Bodies
1.4.1 Judging			
<p>B. Competitors may not judge in any sanctioned WBrC competition (world, Competition Body, regional) in any country, including their own, prior to the conclusion of that year's WBrC Event. Judges may not compete in any sanctioned WBrC competition (world, Competition Body or regional) in any country, including their own, prior to the conclusion of that year's WBrC Event.</p>	<p>B. WBrC judges must not coach and judge at a WBrC 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 WBrC in that competition year (which includes events in any previous calendar year that have been qualifiers to the current WBrC) no communication, consultation, or judging can take place in any form with that competitor 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. WBrC judges must not coach and judge in the same competition, for that competition year.</p> <p>D. Competitors may not select or endorse judges within their Competition Body Competition. Competitors who are involved in</p>	<p>C. Competitors may not select or endorse judges within their Competition Body Competition.</p> <p>D. In any given year, coordinators or individuals who are involved in the management of their Competition Body</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.</p>

<p>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 necessarily exclude or effect the competitor's engagement, however non-disclosure most likely will.</p>	<p>Competition should not 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>		
--	--	--	--

2. Competition Summary

<p>A. The competition is divided into two rounds: Round One and Finals Round.</p> <p>B. Round One consists of two components called Services: Compulsory Service, and Open Service. C. The Finals Round consists of one Open Service presentation per competitor.</p> <p>D. During each competition Service, competitors will be evaluated by 3 sensory judges. Additionally, a head judge will be present, and will taste a sample from the cups served during the Compulsory round. During the Compulsory round the head judge will evaluate sensory uniformity of cups served. During the Open Service round the head judge will not taste the cups served. The head judge will evaluate overall workflow and technical uniformity in Open Service. These items will count towards the final score.</p>	<p>The competition is divided into 3 rounds: Round One, Semi-Finals, and Finals Round.</p> <p>A. Round One consists of 1 component called "Open Service." The Semi-Final Round consists of 1 component called "Compulsory Service." The Finals Round consists of 1 Open Service presentation per competitor.</p> <p>B. During each competition Service, competitors will be evaluated by 3 sensory judges. Additionally, a head judge will be present. During the Compulsory Round, the head judge will taste from the cups served, or will take a sample from the cups, pending local health and safety restrictions. Additionally, the head judge will evaluate sensory uniformity of cups served during Compulsory Service. During the Open Service round the head judge will not taste the cups served. The head judge will evaluate overall workflow and technical uniformity in Open Service. These items will count towards the final score.</p>	<p>The structure and rounds of the competition have been updated to include a Semi-finals round and fit the number of competitors in the 3 competition days.</p> <p>The competition rounds will consist of:</p> <ol style="list-style-type: none"> 1. Round One – Open Service 2. Semi-Finals – Compulsory Service 3. Finals – Open Service (with Compulsory score carrying over from Semi-finals) 	<p>Competition Bodies are not required to run the Semi-Finals Round. See details below.</p>
--	--	---	---

3. Standards & Definitions

<p>3.1 Open Service</p> <p>The Open Service is 1 of 2 coffee services in the Brewers Cup competition.</p> <p>3.1 Compulsory Service</p> <p>The Compulsory Service is 1 of the 2 coffee services in the Brewers Cup competition. Competitors will be given 8 minutes of Setup Time and 7 minutes of Competition Time to prepare and serve 3 cups of coffee, each brewed individually, to 3 judges.</p> <p>Competitors in the Compulsory Service will all use the same whole-bean coffee, the same grinder and water, and the same standardized service vessels as provided by the Brewers Cup competition. One 350g bag of the whole-bean coffee will be provided right before each competitor's official practice time.</p> <p>As instructed by the stage manager competitors will prepare and serve their coffees when their competition time begins. Once their competition time finishes, competitors will pour approximately 100ml of water out of the kettle that was used to prepare the coffees into the cup provided by the organizer. Competitors will wait to clean their station (including brewers and kettles) until the head judge tastes both the coffee and the water.</p> <p>The beverages will be evaluated by sensory evaluation only and in accordance with the World Brewers Cup judging protocols (see relevant section below).</p> <p>In the Compulsory Service, accompanying</p>	<p>3.1 Open Service</p> <p>A. The Open Service is 1 of the 2 types of coffee services in the Brewers Cup competition, which will be performed in Round One and Finals Round of the competition.</p> <p>B. Competitors will be given 5 minutes of Setup Time and 10 minutes of Competition Time to present, prepare, and serve 3 cups of coffee, each brewed individually, to 3 sensory judges.</p> <p>C. Competitors will utilize their own whole-bean coffee and serve beverages to the judges with an accompanying presentation that enhances the coffee experience.</p> <p>D. The competitors will be evaluated by sensory and presentation evaluation in accordance with the World Brewers Cup judging protocols (see relevant section below).</p> <p>3.2 Compulsory Service</p> <p>A. The Compulsory Service is 1 of the 2 types of coffee services in the Brewers Cup competition, performed in the Semi-Finals Round.</p>	<p>The structure and rounds of the competition have been updated to include a Semi-finals round and fit the number of competitors in the 3 competition days.</p>	<p>Competition Bodies are not required to run the Semi-Finals Round. See details below.</p>
--	--	--	---

<p>information (visual, verbal, sensory, etc.) will not be evaluated and should not be presented.</p>			
<p>3.9 Service Vessel</p> <p>A service vessel is a cup, server, or other vessel in which the competitor serves the coffee beverage to the judges.</p> <p>...</p> <p>During the Compulsory Service all competitors must serve their coffee in the Standardized Service Vessel. During the Open Service competitors have the option to use the Standardized Service Vessels or service vessels of their own provision.</p>	<p>3.9 Service Vessel</p> <p>A service vessel is a cup, server, or other vessel that contains brewed coffee.</p> <p>In Compulsory Service, brewed coffee must be served in the provided cup in order to be evaluated and deemed “served.”</p> <p>In Open Service, competitors may either present brewed coffee in a cup, or in a separate service vessel alongside a cup. In the case of two vessels, aroma will be evaluated from the first service vessel. The judge will then pour the coffee into the cup. All other coffee components will be evaluated from the cup.</p> <p>Each judge must be served separately, and with their own service vessel(s).</p> <p>...</p>	<p>Updated for clarity.</p>	<p>Competition Bodies may take up these changes to the 2023 season or wait until the 2024 season.</p>
<p>6.3 Preparation Practice Room</p>			
<p>There will be a staging area designated as the competitors’ preparation/practice room. This area will be reserved for the competitors, coaches, volunteers and any WBrC officials. WBrC judges, press/media, competitor’s family members and supporters may not be present in this area without consent from the WCE event organizer. WCE preparation/practice room</p>	<p>There will be a staging area designated as the competitors’ preparation/practice room. This area will be reserved for the competitors, coaches, volunteers and any WBrC officials. WBrC judges, press/media, competitor’s family members and supporters may not be present in this area without consent from the WCE event organizer. WCE</p>	<p>Updated for clarity.</p>	<p>N/A</p>

<p>access will be restricted to the competitor, 1 coach, and 1 helper/interpreter, unless otherwise communicated by the stage manager. Competitors will be able to store their equipment, accessories, ingredients, etc. in this room at their own risk. This room will also include a dishwashing station for competitors to use to wash glass and brewing devices. 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.</p>	<p>preparation/practice room access will be restricted to the competitor, 1 coach, and 1 helper/interpreter, unless otherwise communicated by the stage manager. Violators of the backstage rule will be warned by the Stage Manager. 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. This room will also include a dishwashing station for competitors to use to wash glass and brewing devices. 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.</p>		
--	--	--	--

7.1 Round One Competition - Summary

<p>A. In Round One competitors will present 2 coffee services: Compulsory Service and Open Service. Scores for Round One will be calculated as the sum of scores for Compulsory Service and Open Service.</p>	<p>A. In Round One competitors will present coffee in Open Service.</p>	<p>The structure and rounds of the competition have been updated to include a Semi-finals round and fit the number of competitors in the 3 competition days.</p>	<p>Competition Bodies are not required to run the Semi-Finals Round. See details below.</p>
--	--	--	---

7.2.6 Additional Open Service Information

<p>7.3.6 A. Coffee service should be accompanied by a presentation to the judges that articulates the taste-experience presented, demonstrates</p>	<p>A. Coffee service should be accompanied by a presentation to the judges that articulates the taste-experience presented, demonstrates excellent customer service, demonstrates</p>	<p>Verbiage updated to clarify what is being looked for in Open Service.</p>	<p>Competition Bodies may take up these changes to the 2023 season or wait until the 2024 season.</p>
--	--	--	---

<p>excellent customer service, and enhances the overall coffee experience.</p> <p>7.3.6 B. The presentation will be evaluated based on how well the taste-experience matches the competitor's description.</p>	<p>wider understanding of coffee and brewing, and enhances the overall coffee experience</p> <p>B. The presentation will be evaluated based on accuracy of descriptors, as well as scores related to barista skills and presentation. See details on scoring, below.</p>		
--	--	--	--

8. Semi-Finals Round – Summary

<p>N/A</p>	<p>A. The Semi-Finals Round consists of the top 12 scoring competitors from Round One.</p> <p>B. In the Semi-Finals round, the competitors will present coffee via Compulsory Service.</p> <p>C. Competitors will be assigned a scheduled Setup Time and Competition Time. Competitors who are not ready to begin their Setup and/or Competition time at their designated time will be disqualified. If the competition is delayed, competitors should still be ready to begin their setup at the scheduled time.</p>	<p>The structure and rounds of the competition have been updated to include a Semi-finals round and fit the number of competitors in the 3 competition days.</p>	<p>Competition Bodies are not required to run the Semi-Finals Round. See details below.</p>
------------	---	--	---

9.1 Finals Round – Summary

<p>8.1 A. The Final Round consists of the top 6 scoring competitors from Round One presenting Open Service presentations to 3 judges. The Compulsory Service scores from Round One will be carried over to the Finals round.</p>	<p>The Final Round consists of the top 6 scoring competitors from the Semi-Final round presenting Open Service presentations to 3 judges. The Compulsory Service scores from semi-finals will be carried over to the Finals round.</p>	<p>The structure and rounds of the competition have been updated to include a Semi-finals round and fit the number of competitors in the 3 competition days.</p>	<p>Competition Bodies are not required to run the Semi-Finals Round. See details below.</p>
--	--	--	---

12.2 Round One Scoring

<p>11.2.1 Scoresheet Breakdown</p> <p>A. The WBrC competitor scoresheets are made up of the following elements:</p> <p>B. The Total Cup Score is the sum of the 7 Cup Score components: Aroma, Flavor, Aftertaste, Acidity, Body, Balance, and Overall (with the scores for Acidity, Body, and Balance multiplied by 2).</p> <p>C. Open Service scoring includes Total Presentation Score which is comprised of Taste Description and Customer Service scores multiplied by 2.</p> <p>D. The Total Head Judge Score for Compulsory Service is the Sensory Uniformity score multiplied by 2.</p> <p>E. The Total Head Judge Score for Open Service is comprised of Overall Workflow and Technical Uniformity.</p>	<p>12.2.1 Scoresheet Breakdown</p> <p>The WBrC competitor scoresheets are made up of the following elements:</p> <p>A. The Brewed Coffee Evaluation is the sum of the 7 Cup Score components: Aroma, Flavor, Aftertaste, Acidity, Mouthfeel, Sweetness, and Overall.</p> <p>B. The Barista Evaluation is the sum of the description scores for all Cup Score components, (except Overall): Aroma, Flavor, Aftertaste, Acidity, Sweetness, and Mouthfeel. It also includes scores for Well Explained/Prepared, Customer Service/Hygiene, and Presentation.</p> <p>C. The Total Head Judge Score for Open Service is comprised of Overall Workflow and Technical Uniformity scores.</p> <p>D. The Total Head Judge Score for Compulsory Service is the Sensory Uniformity score multiplied by 4.</p>	<p>The scoring structure of the competition has been updated to expand the number and types of barista evaluation categories across three different performance scores as well as the addition of new “accuracy of descriptor” scores, to refocus the competition on the competitor’s skill in brewing coffee.</p> <p>In the coffee evaluation section, both the attributes scored, and the scoring scale have been adjusted to reflect advances in coffee research and sensory science identified during the SCA’s long-term development project to evolve the current cupping form and protocol into a coffee value assessment system.</p>	<p>Competition Bodies may take up these changes to the 2023 season or wait until the 2024 season.</p>
<p>11.2.3 Open Service Scoring</p> <p>The Open Service Total Score from each sensory judge is calculated by adding the Total</p>	<p>12.2.2 Open Service Scoring</p> <p>The Open Service Total Score from each sensory judge is calculated by adding the</p>		<p>Competition Bodies may take up these changes to the 2023 season or wait until the 2024 season.</p>

<p>Cup Score to the Total Presentation score and divided by 1.4.</p> <p>A. The competitor's Final Open Service score is tabulated by adding the 3 Open Service Total Scores, 1 from each of the 3 sensory judges, and dividing the total by 3 to calculate the Average Sensory Judge Score.</p> <p>B. The Average Sensory Judge Score is multiplied by 1.4, then added to the Total Head Judge Score for Open Service. This number is then divided by 1.6 and any overtime penalties are subtracted to calculate the competitor's Open Service Final score.</p> <p>C. The maximum possible Open Service Final score is 100.</p>	<p>Brewed Coffee Evaluation scores to the Barista Evaluation scores.</p> <p>A. The competitor's Final Open Service score is tabulated by adding the 3 Open Service Total Scores, 1 from each of the 3 sensory judges.</p> <p>B. The Sensory Judges combined Open Service Score is then added to the Total Head Judge Score for Open Service. Any overtime penalties are subtracted to calculate the competitor's Open Service Final score.</p> <p>C. The maximum possible Open Service Final Score is 411.</p>		
---	--	--	--

12.2.3 Compulsory Service Scoring

<p>A. The competitor's Final Compulsory Service score is tabulated by adding the 3 Total Cup Scores, 1 from each of the 3 sensory judges, and dividing the total by 3 to calculate the Average Total Cup Score.</p> <p>B. The Average Total Cup Score is multiplied by 1.4, then added to the Total Head Judge Score for Compulsory Service. This number is then divided by 1.6 and any overtime penalties are subtracted to calculate the competitor's Compulsory Service Final Score.</p> <p>C. The maximum possible Compulsory Service Final Score is 100.</p>	<p>A. The competitor's Compulsory Service score is tabulated by adding the 3 Total Cup Scores, 1 from each of the 3 sensory judges.</p> <p>B. The Compulsory Service score is added to the Total Head Judge Score for Compulsory Service. The maximum possible Compulsory Service Final Score is 213.</p>		<p>Competition Bodies may take up these changes to the 2023 season or wait until the 2024 season.</p>
---	---	--	---

12.2.4 Round One Score

<p>Round One Total Score is calculated by adding the Compulsory Service Final Score and the Open Service Final Score. The maximum possible Round One Score is 200.</p>	<p>Round One Total Score is the Open Service score.</p>	<p>The structure and rounds of the competition have been updated to include a Semi-finals round and fit the number of competitors in the 3 competition days.</p>	<p>Competition Bodies may take up these changes to the 2023 season or wait until the 2024 season.</p>
--	---	--	---

12.3 Semi-Finals Round Scoring

<p>N/A</p>	<p>Semi-Finals round is scored only on the Compulsory Service score from that round and does not include the Open Service score from Round One.</p>	<p>The structure and rounds of the competition have been updated to include a Semi-finals round and fit the number of competitors in the 3 competition days.</p>	<p>Competition Bodies may take up these changes to the 2023 season or wait until the 2024 season.</p>
------------	---	--	---

12.5 Tie Scores

<p>In Round One: If there is a tie between two or more competitors that results in more than 6 competitors qualifying for the Finals Round, the procedure to determine placement be the following:</p> <p>A. The competitor with the higher Total Compulsory Service score will be ranked higher.</p> <p>B. If there is still a tie the competitor with the higher sum of "Flavor" scores on the Compulsory Service scoresheets will be ranked higher.</p>	<p>In Round One: If there is a tie between two or more competitors that results in more than 12 competitors qualifying for the Semi-Finals Round, the procedure to determine placement be the following:</p> <p>A. The competitor with the higher sum of "Competitor Evaluation" scores (accuracy of descriptors scores and the competitor presentation scores) will be ranked higher.</p> <p>B. If there is still a tie, the competitor with the higher sum of "Brewed Coffee Evaluation" scores will be ranked higher.</p>	<p>Ties will be determined according to updated scoring language and criteria.</p>	<p>Competition Bodies may take up these changes to the 2023 season or wait until the 2024 season.</p>
--	--	--	---

<p>C. If there is still a tie the competitor with the higher sum of "Balance" scores on the Compulsory Service scoresheets will be ranked higher.</p> <p>D. If there is still a tie the competitor with the higher sum of "Overall" scores on the Compulsory Service scoresheets will be ranked higher.</p> <p>E. If the scores are still tied the Finals Round will progress with however many competitors qualify with the top six scores.</p> <p>Finals Round: If there is a tie between two or more competitors, the procedure to determine the final standings will be as follows;</p> <ul style="list-style-type: none">A. The competitor(s) with higher sum of Finals Round Cup Scores (without the Presentation Scores) will be ranked higher.B. If there is still a tie the competitor with the higher sum of "Customer Service" points will be ranked higher.C. If there is still a tie the competitor with the higher sum of "Taste Description" scores will be ranked higher.	<p>C. If there is still a tie the competitor with the higher sum of "Overall" in Coffee Evaluation scores will be ranked higher.</p> <p>D. If the scores are still tied, the Semi-Finals Round will progress with however many competitors qualify with the top twelve scores.</p> <p>In the Semi-Finals Round: If there is a tie between two or more competitors, the procedure to determine final standings will be as follows:</p> <ul style="list-style-type: none">A. The Competitor with the higher sum of "Flavor" scores will be ranked higher.B. If there is still a tie, the competitor with the higher sum of "Aftertaste" scores will be ranked higher.C. If there a still a tie, the competitor with the higher sum of "Overall" scores will be ranked higher.D. If the scores are still tied the Finals Round will progress with however many competitors qualify with the top six scores. <p>In the Finals Round: If there is a tie between two or more competitors, the procedure to determine final standings will be as follows:</p> <ul style="list-style-type: none">A. The competitor(s) with higher sum of Competitor Evaluation scores (without the Brewed Coffee Evaluation scores) from both Compulsory & Final Open Service will be ranked higher.		
---	---	--	--

	<p>B. If there is still a tie, the competitor with the higher sum of Brewed Coffee Evaluation scores will be ranked higher.</p> <p>C. If there is still a tie the competitor with the higher sum of "Accuracy" scores will be ranked higher.</p>		
--	--	--	--

14. Evaluation Scale & Scoring

<p>13. Evaluation</p> <p>The evaluation scale is the same for both Round One and Finals Round score sheets.</p> <p>Unacceptable: 0 Acceptable: 4 – 4.75 Average: 5 – 5.75 Good: 6 – 6.75 Very Good: 7 – 7.75 Excellent: 8 – 8.75 Extraordinary: 9 – 10</p> <p>Judges should consider the numerical score to be a code that corresponds with each descriptive word.</p> <p>Intermediary scores may be utilized in 0.25-point increments, and judges may not use scoring increments smaller than 0.25 points.</p> <p>A score of Unacceptable (0) is reserved for situations of clear and egregious violations of the Rules, common sense, or minimum standards of professionalism or service.</p>	<p>14.1 Type of Scoring</p> <p>There are 4 types of scoring: Numeric Score (Coffee Evaluation): 0-9 Numeric Score (Accuracy): 0-3 Numeric Score (Impression): 0-3 Numeric Score (Experience): 0-6</p> <p>14.2 Evaluation Scales</p> <p>The evaluation scales are as follows:</p> <p>14.2.1 Numeric Score (Coffee Evaluation):</p> <p>The words in parentheses are meant to draw parallels to 9-point hedonic scale used to evaluate an assessors' perception of quality. Although the scoring range is a full 0-9, we do not anticipate the use of scores 1-3 in the context of the competition.</p> <p>0 – None to evaluate (1 – Extremely Low) (2 – Very Low) (3 – Moderately Low) 4 – Acceptable (Slightly Low) 5 – Average (Neither High nor Low) 6 – Good (Slightly High)</p>	<p>There are now 4 types of scoring for this competition.</p> <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 assessment system.</p> <p>In an effort to separate distinctly different types of sensory analysis (descriptive and affective analysis), new types of scoring and scoring scales were created.</p> <p>Webinars about the new scoring scales will be available in 2023.</p>	<p>Competition Bodies may take up these changes to the 2023 season or wait until the 2024 season.</p>
--	---	--	---

13.1 Cup Score Evaluation Scale

Cup scores are limited to the following range:

6.00 Good	7.00 Very Good	8.00 Excellent	9.00 Extraordinary
6.25	7.25	8.25	9.25
6.50	7.50	8.50	9.50
6.75	7.75	8.75	9.75 – 10.00

Judges should use the Evaluation Scale of: Good, Very Good, Excellent, and Extraordinary.

Judges may not use scores lower than 6.00. Evaluations below the description of "Good" should be given a score of 6.00.

- 7 – Very Good (Moderately High)
- 8 – Excellent (Very High)
- 9 – Extraordinary (Extremely High)

Available scores range from 0 to 9. Half points are not permissible. A score of 0 indicates that nothing was available to score in this category (e.g., that no coffee was served to the judge to evaluate). Scores of 0-3 require the approval of the Head Judge. These scores and terms are reflective of the affective assessment completed under the SCA's forthcoming Coffee Value Assessment System (<https://sca.coffee/value-assessment>). The Coffee Evaluation Scale is for coffee evaluation only, in both Open Service and Compulsory Service.

14.2.2 Numeric Score (Accuracy)

The words in parentheses are meant to draw parallels to the descriptive words used in the traditional 6-point scale used to evaluate experience common across the WCCs.

- 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 (excellent/extraordinary). Certain scores are weighted and multiplied by 2 or 4. Scores of 0 require the approval of the head judge.

This type of score is found in Open Service in the Competitor Evaluation section and is relative to the accuracy of descriptors named for the Cup Score components.

14.2.3 Numeric Score (Impression)

0 – Unacceptable

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. A score of Unacceptable (0) is reserved for situations of clear and egregious violations of the Rules, or minimum standards of customer service and hygiene. Scores of 0 require approval of the Head Judge.

A score of 1 indicates that the elements in this category 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.

This type of score is found in Open Service in the Barista Evaluation section and is relative to the impression of Customer Service/Hygiene.

14.2.4 Numeric Score (Experience)

0 – Unacceptable

1 – Acceptable

2 – Average

3 – Good

4 – Very Good

5 – Excellent

6 – Extraordinary

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.

A score of Unacceptable (0) is reserved for situations of clear and egregious violations of the Rules, or minimum standards of

	<p>professionalism or service. Scores of 0 require approval of the Head Judge.</p> <p>This type of score is found in Open Service in the Barista Evaluation and is relative to the Well Explained/Prepared and Presentation scores. It is also found in the Head Judge scoresheet for Overall Workflow and Technical Uniformity.</p>		
--	--	--	--

15. Coffee Evaluation

<p>14.2. Cup Score Components</p> <p>14.2.1. Aroma</p> <p>Generally speaking, the range of the coffee’s aromatic character corresponds to the origin of coffee. In contrast, the intensity of aromatic character generally relates to the freshness of a coffee, as measured by the length of time between roasting and brewing and depending on the type of packaging used to provide moisture and oxygen protection for the beans.</p> <p>14.2.2. Flavor</p> <p>Flavor represents the coffee's principal character, the "mid-range" notes, in between the first impressions given by the coffee's first aroma and acidity to its final aftertaste. It is a combined impression of all the gustatory (taste bud) sensations and retro-nasal aromas that go from the mouth to nose. The score given for Flavor should account for the intensity, quality and complexity of its combined taste and</p>	<p>Judges will rate their impression of quality of each component on the scoresheet, based on their perception of the component and their understanding of how that component will be valued in the marketplace from a quality perspective. The Overall section takes into consideration the combination of the components.</p> <p>15.1 Cup Score Components</p> <p>15.1.1 Aroma</p> <p>“Aroma” is defined as the smell of the coffee brew. Judges will first evaluate the intensity of the aroma, marking their perception of the sample’s intensity using the scale on the scoresheet, before evaluating and noting their perception of the aroma’s complexity and clarity. Finally, judges will note any descriptors that are especially associated with the aroma of the brewed coffee (e.g., “fruity,” “sweet,” “chocolate”).</p>	<p>See above.</p>	<p>Competition Bodies may take up these changes to the 2023 season or wait until the 2024 season.</p>
--	--	-------------------	---

aroma, experienced when the coffee is slurped into the mouth vigorously so as to involve the entire palate in the evaluation.

14.2.3. Aftertaste

Aftertaste is defined as the length of positive flavor (taste and aroma) qualities emanating from the back of the palate and remaining after the coffee is expectorated or swallowed. If the Aftertaste detracts from the experience of the cup (e.g., astringency or bitterness), lower marks should be given; whereas if the aftertaste contributes positively to the experience of the cup, higher marks should be given.

14.2.4. Acidity

Acidity is often described as "brightness" when favorable or "sour" when unfavorable. At its best, acidity contributes to a coffee's liveliness, sweetness, and fresh fruit character and is almost immediately experienced and evaluated when the coffee is first slurped into the mouth. Acidity that is overly intense or dominating may be unpleasant, however, and excessive acidity may not be appropriate to the flavor profile of the sample.

The final score marked on the horizontal tick-mark scale should reflect the judge's perceived quality for the Acidity, relative to the expected flavor profile, based on origin characteristics and/or other factors (degree of roast, intended use, etc.). Judges are encouraged to link the

15.1.2 Flavor

"Flavor" is defined as the combined perception of basic tastes (including sweet, sour, salty, bitter, and umami) and aromatic qualities, mostly perceived retro-nasally. It represents the coffee's principal character, the "mid-range" notes, in between the first impressions given by the coffee's first aroma and acidity to its final aftertaste. It is a combined impression of all the gustatory (taste bud) sensations and retro-nasal aromas that go from the mouth to nose. The score given for Flavor should account for the intensity, quality, and complexity of its combined taste and aroma, experienced when the coffee is sipped into the mouth involving as much of the palate as possible during evaluation.

15.1.3. Aftertaste

Closely related to "Flavor," "Aftertaste" is defined in coffee cupping as the combined sensation of basic tastes and aromatic qualities that remain after coffee has left the mouth, either via swallowing or spitting. Judges will evaluate Aftertaste based on the length of positive flavor (taste and aroma) qualities emanating from the back of the palate and remaining after the coffee is expectorated or swallowed. If the Aftertaste detracts from the experience of the cup (e.g., astringency or bitterness), lower marks should be given; whereas if the aftertaste contributes

origin, variety, or processing information of the coffee given by competitor to what has been delivered in the cup. Low or High intensities of Acidity can score well if the quality of acidity is high and works well with the overall experience of the cup.

14.2.5. Body

The quality of body is based upon the tactile feeling of the liquid in the mouth, especially as perceived between the tongue and roof of the mouth. Samples with light or heavy body may receive high scores relative to the quality of the tactile feeling in the mouth. Some samples with lighter Body may also have a pleasant feeling in the mouth. However, coffees expected to be high in body can receive equally high preference scores although their intensity rankings will be quite different. Judges are encouraged to link the origin, variety, or processing information of the coffee given by competitor to what has been delivered in the cup.

14.2.6. Balance

How all the various aspects of Flavor, Aftertaste, Acidity and Body of the sample work together and complement or contrast to each other is Balance. If the sample is lacking in certain aroma or taste attributes or if some attributes are overpowering, the Balance score would be reduced.

positively to the experience of the cup, higher marks should be given.

15.1.4. Acidity

“Acidity” is defined as the perception of acid in coffee, often described as "brightness" when favorable or “sour” when unfavorable. At its best, acidity contributes to a coffee's liveliness, sweetness, and fresh fruit character and is almost immediately experienced and evaluated when the coffee is first slurped into the mouth. Acidity that is overly intense or dominating may be unpleasant, however, and excessive acidity may not be appropriate to the flavor profile of the brewed coffee. Judges will first evaluate the intensity of acidity in the brewed coffee, from low to high, recording it in the corresponding scale, before noting any descriptors that are especially associated with the acidity of a coffee. Broadly understandable descriptors are most valuable.

15.1.5. Sweetness

“Sweetness” is defined as the impression of a sweet taste or scent in brewed coffee. If a judge perceives a sample as “sweet,” they will evaluate the intensity of perceived sweetness in the brewed coffee, from low to high, before noting any descriptors that are especially associated with the perceived sweetness of the sample (e.g., “brown sugar,” “pleasant,” “overpowering”).

14.2.7. Overall

The “overall” scoring aspect is meant to reflect the holistically integrated rating of the sample as perceived by the individual judge. A sample with many highly pleasant aspects, but not quite “measuring up” would receive a lower rating. A coffee that met expectations as to its character and reflected particular origin flavor qualities would receive a high score. An exemplary example of preferred characteristics not fully reflected in the individual score of the individual attributes might receive an even higher score. This is the step where the judges make their personal appraisal.

15.1.6. Mouthfeel

“Mouthfeel” is defined as the tactile sensation of coffee in the mouth, based solely on a coffee brew’s thickness and texture (not flavor). “Thickness” refers to the perceived weight or viscosity of the brew (e.g., “thin” or “light,” “thick” or “heavy”), while “texture” refers to the perceived sensation of grittiness or smoothness (“rough,” “creamy,” “smooth,” “mouth-drying”). Judges will first evaluate the “thickness” (“weight” or “viscosity”) of the brewed coffee and mark this as “intensity” using the scale on the scoresheet, before noting any descriptors that are especially associated with the thickness or texture of the coffee. Brews with light or heavy mouthfeel may receive high scores relative to the quality of the tactile feeling in the mouth. Some brews with lighter mouthfeel may also have a pleasant feeling in the mouth. However, coffees expected to be high in body can receive equally high preference scores although their intensity rankings will be quite different.

15.1.7. Overall

The “overall” scoring aspect is meant to reflect the holistically integrated rating of the sample as perceived by the individual judge. The perception of “balance,” or how the various aspects of Flavor, Aftertaste, Acidity, Mouthfeel, and Sweetness of the sample work together and complement or contrast to each other, may factor into this score. A judge’s

	<p>perception of the stability of the sample, or how well it “holds” its character over time as it cools, may also factor into this score. A sample with many highly pleasant aspects, but not quite “measuring up” would receive a lower rating. An exemplary Coexample of preferred characteristics not fully reflected in the individual score of the individual attributes might receive an even higher score. This is the step where the judges make their personal appraisal.</p>		
--	---	--	--

16. Coffee Evaluation Procedure

<p>A. As soon as the coffee beverage is finally served, the judges evaluate the Aroma component. During the compulsory round, the head judge will take a sample of the coffee with a pipette for head judge evaluation before evaluating the aroma. This sample must be taken before the aroma is evaluated. It is important to evaluate this as quickly as possible because the intensity of aroma will decline as the beverage temperature declines.</p> <p>B. The coffee beverage may, at this time, be decanted into the standardized service vessel if the judges deem necessary.</p> <p>C. When the sample has cooled to 70°C, evaluation of the liquor should begin. The liquor is aspirated into the mouth, either directly sipping from the service vessel or using a spoon, in such a way as to cover as much area as possible, especially the tongue and upper</p>	<p>A. As soon as the coffee is served in the service vessel (or final cup), the judges will evaluate the coffee’s Aroma. During the Compulsory Round, the Head Judge will remove a sample to evaluate for Sensory Uniformity before the Sensory Judges may evaluate Aroma. It is important to evaluate this as quickly as possible because the intensity of aroma will decline as the beverage temperature declines.</p> <p>B. The coffee beverage may, at this time, be decanted into the final cup if necessary.</p> <p>C. When the sample has cooled to approximately 70°C, evaluation should begin. Judges will sip directly from the final cup, in such a way as to cover as much of the palate as possible, especially the tongue and upper palate.</p>	<p>See above.</p>	<p>Competition Bodies may take up these changes to the 2023 season or wait until the 2024 season.</p>
---	---	-------------------	---

palate. Because the retro nasal vapors are at their maximum intensity at these elevated temperatures, Flavor and Aftertaste are rated at this point.

D. As the coffee continues to cool, the liquor is sipped from the service vessel or using a spoon to evaluate the Acidity, Body, and Balance. Balance is the cupper's assessment of how well the Flavor, Aftertaste, Acidity, and Body fit together in a synergistic combination.

E. The judge's assessment for the different components is evaluated at 3 different temperatures as the sample cools:

- i. "Hot" which is defined as approximately 70°C,
- ii. "Warm" which is defined as approximately 40°C,
- iii. "Cold" which is defined as between 25 and 30°C.

F. Judges should clearly indicate a reference point on the tick-mark cupping form for each of the 3 samplings: "Hot", "Warm", and "Cold". This may be done by using the letters H, W, C or by placing a tick or circle on the scale and using arrows to communicate how the cup changed over time.

G. Evaluation of the liquor should cease when the sample reaches approximately 30°C and the Overall score is determined by the cupper

D. Judges will continue to evaluate the brewed coffee across Flavor, Aftertaste, Acidity, Sweetness, and Mouthfeel, at 3 different approximate temperatures as the coffee cools. During evaluation, judges should clearly indicate a reference for intensities and descriptors that were more apparent at the different evaluation temperatures "Hot" which is defined as approximately 70°C, and may be indicated using the letter H

E. "Warm" which is defined as approximately 40°C, and may be indicated using the letter W

F. "Cold" which is defined as between 25 and 30°C, and may be indicated using the letter C

G. Judges will stop their evaluation once the coffee has cooled to approximately 30°C and once they have determined their Overall score based on the coffee's combined attributes over time.

H. Judges will record details on their sensory evaluation in the notes area provided. This is for reference and for the competitor's benefit. The descriptive, note-taking process is value-neutral and meant only to describe the judge's perception of the coffee's sensorial qualities. Judges should avoid commentary on the brew method, technique, or device (e.g., "Sharply acidic" or "bitter" is a valid note. "Brew time too long" or "under-extracted" is NOT a valid note).

<p>and given to the sample as “Cupper’s Points” based on all of the combined attributes.</p> <p>H. Judges will record details on their sensory evaluation in the notes area provided. This is for reference and for the competitor’s benefit. Judges should limit their notes and comments to those from a customer or sensory-evaluation perspective, and avoid commentary on the brew method, technique, or device (e.g., “Sharply acidic” or “bitter” is a valid note. “Brew time too long” or “under-extracted” is NOT a valid note).</p>			
---	--	--	--

17. Open Service Evaluation

<p>16.1. Presentation Evaluation Scale</p> <p>Presentation scores will use the full range of the Evaluation Scale.</p> <p>16.2. Presentation Sensory Judge Scoresheet Section</p> <p>Presentation Scores range from “Acceptable” (4) to “Extraordinary” (10), with “Unacceptable” (0) reserved for situations of clear and conclusive violations of the Rules, common sense, or minimum standards of professionalism or service.</p> <p>Judges will use the note area and horizontal evaluation scale “tick marks” for reference and mark the score in the box marked Total after</p>	<p>17.2 Barista Evaluation</p> <p>17.2.1 Accuracy of Coffee Descriptors (Aroma, Flavor, Aftertaste, Acidity, Sweetness, and Mouthfeel)</p> <p>Judges will score this category according to the Numeric (Accuracy) description. Scores of 0 to 3 will be utilized. 0 is only utilized if no descriptors are given at all for that category.</p> <p>17.2.2 Customer Service / Hygiene</p> <p>Judges will score this category according to the Numeric (Impression) description. Scores of 0 to 3 will be utilized. 0 should not be used here.</p> <p>Good customer service skills (e.g., politeness, attentiveness, eye contact, etc.), hygiene</p>	<p>See above.</p>	<p>Competition Bodies may take up these changes to the 2023 season or wait until the 2024 season.</p>
---	--	-------------------	---

the presentation is over and your sensory evaluation is concluded.

16.3. Presentation Sensory Judge Scoresheet Components

16.3.1. Taste Description

Competitors will be describing details regarding the sensory experience of their coffee beverages. Judges should take detailed notes, particularly those regarding specific taste or otherwise sensory descriptions. Higher marks will be given when the competitor's description of taste that becomes apparent during tasting is both accurate and detailed. However, this is an evaluation of the quality, accuracy, and relevance of their descriptions, not the quantity.

16.3.2. Customer Service

Competitors should be engaging, professional, and provide an exemplary coffee service experience. Competitors will not be expected to craft complex or fine-dining type experiences, and the presentation should relate to a real-world coffee service experience. Service that positively and creatively enhances the coffee experience beyond the cups of coffee beverage will score highly. Proper hygiene during the service and service vessel cleanliness will be considered.

(e.g., cleaning of spills, handling of equipment and served drinks, as well as functional, clean, and unbroken cups).

17.2.3 Well-Explained / Prepared

Judges will score this category according to the Numeric (Experience) description. Scores of 0 to 6 will be utilized.

Professionalism is evaluated by the observed qualities relevant to the barista profession including technique, preparation, and demonstrating a wider understanding of coffee and coffee brewing. To achieve a high score, the explanation should include factual points and the resulting sensory experience. Judges will look for a strong correlation between what is explained and what is delivered.

If there are specific instructions for evaluation, these need to be provided before the beverage is served. If not provided, judges will follow the standard evaluation procedure.

17.2.4 Presentation

Judges will score this category according to the Numeric (Experience) description. Scores of 0 to 6 will be utilized.

Presentation is evaluated by the observed qualities of the barista and the story/journey that they bring to the stage during their performance. Competitors will not be expected to craft complex or fine-dining experiences, and the presentation should

	<p>relate to a real-world coffee service experience. Judges will consider (allowing for personality and cultural differences) the skills such as natural, clear, and concise communication, as well as the ability to manage workflow and timing. The competitor should demonstrate being an ambassador of coffee. Presentations that positively and creatively enhance the coffee experience beyond the cup served will score high.</p>		
--	--	--	--

21.1. Highlighting Rule Variations for Competition Bodies

<p>N/A</p>	<p>Below is a list of some permitted logistical adjustments for Competition Bodies.</p> <ul style="list-style-type: none"> <p>Compliance with Local Laws/Regulations: Competition Bodies may adjust their national rules when required to comply with local laws and/or regulations. Any proposed changes must be sent to info@worldcoffeeevents.org for approval in advance of the event.</p> <p>Rounds/Competition Procedure: For Competition Body Championships and subordinate feeder competitions (regional competitions, heats, etc.) only: at the discretion of the Competition Body or competition organizer, a competition may be held with a Round One that consists of only a Compulsory Service (with an Open Service in the Finals Round) OR a Round One that consists of Open Service and Compulsory Service (with</p> 	<p>N/A</p>	<p>Updated for clarity.</p> <p>Competition Bodies are not required to run the Semi-Finals Round. They can choose between one of the 2 options listed in the rules.</p>
------------	---	------------	--

	<p>another Open Service in the Finals Round). Competition Body Championships (and subordinate competitions) may choose to hold the 2 Round One Services concurrently (requiring 2 sets of judges), or consecutively.</p>		
--	--	--	--