



**WORLD
BARISTA
CHAMPIONSHIP**

WBC Judge's Manual

WBC Judge's Manual

Version: VIII

**Approved by the
WBC Board of Director
Operative from**

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1 PREFACE

The World Barista Championship (WBC) Rules & Regulations Committee develops the standard for WBC Certified Judges. All WBC judges are required to adhere to these standards. Judges are advised to thoroughly review and understand the WBC Rules & Regulations, the score sheets and the Judge Code of Conduct to ensure that they are familiar with the criteria. All WBC documents may be downloaded from the website: www.worldbaristachampionship.com

This manual provides an introduction to the regulations for WBC certified judges.

1.1 ELIGIBILITY OF WBC JUDGES

1.1.1 WBC Judges

- A. Only experienced WBC approved and certified judges are allowed to judge in the World Barista Championship.
- B. The Judge and Certification Committee (JCC) are responsible for the certification of WBC judges.
- C. JCC are responsible for selecting eligible judges for the WBC.
- D. The selection of judges shall be announced by the JCC at least three months prior to the upcoming WBC. The selected judges will be announced on the website.
www.worldbaristachampionship.com

1.2 WBC RECOMMENDED QUALIFICATIONS

1. The WBC recommends that applicants are committed to coffee quality, to the promotion of the barista profession, and to coffee excellence.
2. Previous experience as a judge in either national or international barista competitions is essential.
3. Applicants should possess fundamental barista skills.
4. Experience in cupping, tasting or judging in other taste related profession is essential.

1.3 THE GOALS FOR THE WBC JUDGES CERTIFICATION PROGRAM

1. To qualify judges for the WBC finals.
2. To achieve a higher standard and consistency among WBC judges.
3. To train WBC judges to become professionals within the WBC competition.
4. To create an international pool of certified judges who can assist in national competitions worldwide.

1.4 WHO CAN APPROVE JUDGES

The Judge & Certification Committee (JCC) is the only body that certifies WBC judges. The JCC Chairperson must approve each certification.

1.5 PROTESTS AND APPEALS

See Chapter 5 of the WBC Rules and Regulations.

2 PRE-COMPETITION

All certified WBC judges must review the following prior to the certified calibration program.

- A. Have an in-depth knowledge of, and adhere to, the WBC rules and regulations.
- B. Have an in-depth knowledge of the competition area set-up and the competition flow.
- C. Have an in-depth knowledge of the Judge's Evaluation Manual and the score sheets.
- D. Have a good understanding of various taste profiles in espresso blends, milk and other related tastes.

2.1 THE SCORE SHEETS

1. There are three types of score sheets: Head Judge, Technical Judge, and Sensory Judge.
2. Judges should understand all three score sheets.
3. Judges should be fair and honest, always providing positive remarks on the score sheets. Judges must write clearly. (Remember that baristas will receive their score sheets after the competition.)

2.2 THE GOALS AND PURPOSE OF THE JUDGES

1. To know the WBC rules and regulations and the scoring method in detail.
2. To support the barista profession and all WBC competitors.
3. To promote speciality coffee and coffee excellence.
4. To be neutral, fair and consistent when evaluating baristas.
5. To select a worthy and highly professional World Barista Champion.

2.3 WHAT IS THE JUDGES LOOKING FOR IN A WORLD CHAMPION?

1. The judges are looking for a Champion who has a mastery of technical skills, craftsmanship, who has service and communication skills, and who is passionate about the barista profession.
2. The judges are looking for a Champion who has a broad knowledge of coffee and serves high quality beverages.
3. The judges are looking for a Champion who may serve as a role model and will be an inspiration to others.

2.4 MAIN TASKS FOR WBC CERTIFIED JUDGES

WBC judges are expected to assist the competitor to become better by:

1. Supporting the competitor during the 15 minutes of competition time (and not making it more difficult). Judges should maintain a low profile and allow the competitor to have a comfortable working space.
2. Participating in the competitor debriefing (score sheet review), at the end of competition, to review opportunities and areas for improvement.
3. Always respecting each competitor and his/her cultural background.
4. Having knowledge of cultural differences in espresso preparation and presentation of beverages, but always evaluating the baristas according to the WBC Rules and Regulations and the Judge's Manual.
5. Being accessible to the competitors after the competition for further comments.
6. Always writing objective and respectful comments on the score sheets.

2.5 WHAT THE JUDGES SHALL EXPECT FROM THE COMPETITORS

1. Competitors will have a firm understanding of the WBC Rules & Regulations, WBC Competitor's Manual, the WBC score sheets, and the Competitor Code of Conduct.
2. Competitors will be in the competition area at least thirty minutes prior to their competition time.
3. Presentations will be in accordance with the WBC Rules and Regulations.
4. Competitors will perform within the competition time of 15 minutes. The competitor will have points deducted if their performance runs over 15 minutes. The competitor will be disqualified if the performance time exceeds 16 minutes.
5. Competitors will have all small wares and accessories available.

2.6 MANDATORY JUDGES' MEETINGS

- A. All WBC judges must attend scheduled pre and post judges' evaluation meeting.
- B. It is very important that the judges are on time and respectful of each other.
- C. If a judge does not attend a judges' meeting, he/she may be removed from the judging team.
- D. Judges should always respect each other's opinions and cultural differences.

3 THE COMPETITION PERIOD

3.1 JUDGE PROTOCOL DURING COMPETITION

- A. In addition to the competing barista, the Master of Ceremonies, and the support staff, there will be a panel of seven (7) judges in the competition area. Therefore, there are strict rules for judge's behaviour. Any judge who is in violation of the rules and regulations may be removed from the panel and the competition area.
- B. The Head Judge has the right of veto in all matters concerning the decorum of the judges. Due to the confined space, it will be necessary for all judges to work together. Judges must have trust in one another and work discreetly and quietly as a team.

➤ ***Remember that the Competitor is just one person – while the judging team is seven people and therefore very visible.***

3.1.1 Competition start

Judges must be positive and respectful of the competitor at all times. Judges should welcome the competitor when introduced. When the competitor presents him/herself to the judges, all judges should listen, focus and relate only to the competitor.

- A. Communication between the judges while the competitor is speaking is NOT allowed.
- B. Communication between the judges during the competition time should be minimal. It is not allowed, unless absolutely necessary or to clarify a point with the Head Judge.
- C. Discussion about drinks, the competitor's technique or skills, presentation and other elements of the performance is not allowed.

3.1.2 During taste evaluation

It is important to remember that the audience, volunteers, organizers, and most importantly, the competitor, may all be focused on the judges during the drink evaluations. Any and all movements and/or facial expressions that could be interpreted as either a positive or negative should be avoided.

The following should be avoided:

- A. Making eye contact with anybody while tasting. Remember it is a normal human instinct to make a facial expression during eye contact.
- B. Laughing during the taste evaluation.
- C. Making facial expressions while tasting.
- D. Doing anything that can be interpreted negatively by the competitor or the audience.
- E. Communicating audibly with other judges and/or sharing your evaluation with other judges.
- F. Communication with the competitor (unless answering a competitor's question).
- G. Judges may communicate discreetly during the evaluation period; however, any communication must be minimal, quiet and done tactfully.
- H. All discussion, verification and questions directed to the head judge and/or other judges should take place backstage after the completion of the competitor's performance.

3.1.3 After Competition Period (5 min calibration)

- A. Ensure that you have completed all areas on the score sheet before handing it to the Head Judge.
- B. If you need to correct an error, or change a score, clearly identify, correct, tick and circle, then initial nearby.
- C. Communication with members of the audience should not take place during a competition period. The audience and/or a competitor can interpret this negatively.
- D. No mobile phones may be used during competition rounds.
- E. Judges must attend judge meetings pre- and post competition and attend the announcement of the results.
- F. Judges must attend the competitor debriefing session (score sheet review) following the competition.

3.1.4 Other “do’s and don’ts”

- A. Communication between judges is allowed, but must be done quietly and at an appropriate time.
- B. Communication with the competitor is also allowed, but should be limited.
- C. Always make eye contact with the competitor when they are serving drinks.
- D. Always remember the psychological impact that a judge can have on a barista.
- E. Do not hand drinks to audience members after tasting.
- F. Only consume bland and neutral tasting food before judging (avoid strong and pungent foods and flavours that will impact tasting abilities).
- G. Never eat while judging (unless instructed to do so by a competitor).
- H. Judges must refrain from communicating with a competitor before and during the competition. Other competitors and the attendees can view this as personal coaching.
- I. Even judges who are in the audience are still judges. Be mindful of behaviours and comments as competitors are often also in the audience.
- J. Always use non-perfumed deodorant and never wear perfume, cologne or similar products with strong aromas; these scents can interfere with the sensory evaluation.
- K. Smile and be friendly to competitors.

3.1.5 Scorekeeping

The Scorekeepers will complete all multiplication, addition, and deduct points for any overtime penalty. No multiplication or addition needs to be done by judges. Judges should complete all score marks and turn in completed score sheets to the Head Judge who will hand off score sheets to the Scorekeeper.

3.2 COMMUNICATION WITH THE PUBLIC OR MEDIA

The JCC Chairperson is responsible for all official WBC communication to the media regarding the judging of competitors. If you speak to the media as a judge, you must adhere to the following guidelines:

- A. Be positive and supportive of the barista profession and the promotion of coffee excellence.
- B. Be neutral. Do not name a favourite competitor or beverage.
- C. In general, avoid discussing the performance of individual competitors or their beverages. Do not provide any information that could discredit a competitor (such as talking about mistakes).
- D. Judges represents and speaks on behalf of the WBC, therefore make sure one do so.

3.3 TROUBLE SHOOTING

3.3.1 The competitor spills or does not prepare a beverage

If one (or more) sensory judge(s) does not receive any required beverage, that judge (and only that judge) is unable to evaluate the beverage. The sensory judge will score zero points in all taste sections (for that beverage) on the sensory score sheet.

3.3.2 The judges are not on time

The WBC Judge Certification Committee is responsible for having backup judges in case a judge does not show up or is not on time. If a judge does not to show up for a scheduled judging round, the judge must provide a valid reason to the WBC Judging Committee Chair, the WBC Event Manager and the Head Judge. Information shall be given at least 30 minutes before the judge’s start time. The JCC Chairperson and the Head Judge will be responsible for immediately replacing the judge.

If a judge does not show up and does not give any valid reason to the JC Chair, Event Manager and/or the Head Judge, this judge will be exempt for future WBC judging.

3.3.3 The competitor violates the WBC rule and regulation

It is the Head Judge’s responsibility to ensure that all competitors adhere to the WBC Rules and Regulations. The Head Judge will make a determination if a competitor violates a rule or

regulation. If it's a serious violation, it's the Head Judge has the ability to disqualify the competitor.

If the barista does not agree with the decision made by the Head Judge, the competitor may follow the protest procedures in chapter 5 of the WBC Rules and Regulation.

3.3.4 If the signature beverage does not include espresso

The judge will score zero in all taste and presentation scores under signature evaluation Sensory Score Sheet - Part IV. In addition, if espresso is not produced during the competition time, the technical judges will also score zero points on the Technical Score Sheet - Part IV.

4 TECHNICAL EVALUATION PROCEDURE

The following is an explanation of the technical score sheet. Seven judges will evaluate each competitor, including one head judge, two technical judges, and four sensory judges. The head judge's points are not included in the competitors total score. The two technical score sheets will be averaged together for a single technical score. The technical score will then be added to each of the four sensory score sheets. The competitors final score will be comprised of the total of all four sensory score sheets.

4.1 EVALUATION SCALE

The following is an explanation of the score sheet. It is best to review this while also looking at a score sheet - technical and sensory. The score sheets are available at www.worldbaristachampionship.com

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

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

Yes = 1 No = 0

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

Yes/No Score

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

Zero to Six Score

With the zero to six score, it is acceptable to use half point increments between 1.0 and 6. The half points are written using a decimal point (not a fraction). For example 1.5, 2.5, 3.5...

The lowest score with value is 1. (The score of 0.5 may not be used.)

A score of Zero is used when something is totally unacceptable.

The WBC Rules and Regulations state that a competitor is not allowed to change anything on the competition machines (such as the dispersion screen, spout, gasket and/or the portafilter). At the start of competition, the technical judges will verify that the equipment is in accordance with WBC guidelines.

4.2 TECHNICAL SCORE SHEET – PART I

Part I - Station Evaluation At Start-Up

Competition Area

Clean working area at start-up/Clean cloths

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

4.2.1 Clean working area at start-up/Clean cloths

It is permissible to have a small amount of coffee grounds around the grinder. The barista is allowed to work, therefore we do not score zero due to some coffee around the grinder.

The cleanliness of the area should be evaluated on a scale between one and six. If the area is quite messy, a score of 1 can be given. It can be difficult to differentiate between a score of four and five. If the overall impression is very good, the barista should be credited.

4.2.1.1 Additional aspects

- A. Evaluate the competitor's ability to organize the items in the competition area in a practical and efficient way. If the competitor is organized, he/she should be given credit, and points should be given in the three to five range.

- B. It is possible for a competitor to over prepare. (I.e. cappuccino milk already in the steaming pitchers, ingredients in the blender, ingredients in the glasses for the signature beverage). Over-preparation should be marked down. Competitors are encouraged to do all drink preparation during the performance time. If a competitor is pre-preparing signature beverage ingredients, the competitor should not receive a score higher than one or two at start-up.
- C. A minimum of three cloths should be available at the start of the performance time. The cloths need to be clean and have a purpose. (I.e. one for milk spills, one for drying baskets, one for wiping steam wand.)
- D. The cups should be warm. ("Warm" is a relative term.) The barista should warm cups during the preparation time – cups should be placed on the machine top, preferably on the boiler side. The following is not acceptable in the performance time
 - i. Cups placed on the work station at start-up
 - ii. Cups in a basin with water at start-up

4.3 TECHNICAL SKILLS ESPRESSO – PART II

Note: The technical skills standards section is the same for all 3 beverages. (The technical score sheet are the same in Part II, III and IV, with the addition of "visually correct espresso base" included in the cappuccino and signature beverage evaluation.)

Part II - Espresso Evaluation

Technical Skills

- Flushes the group head
- Dry/clean filter basket before dosing
- Acceptable spill/waste when dosing/grinding
- Consistent dosing and tamping
- Cleans porta filters (before insert)
- Immediate insert and brewing
- Extraction time (20-30 seconds)

0 to 6		Yes	No
/12		/5	17

4.3.1 Flushes the group head

The barista must flush the group head prior to each extraction. (Some baristas will flush the group head just before inserting the portafilter; others flush the group upon removal.) If the group head was flushed prior to the extraction of the served beverages, mark "Yes."

4.3.2 Dry/clean filter basket before dosing

If the filter basket was dried and cleaned prior to dosing the coffee, mark "Yes."

4.3.3 Acceptable spill/waste when dosing/grinding

Spill/waste is ground coffee that was not used during the competition/performance time. (This includes coffee that was levelled into the dosing chamber, into the knock box, onto the table, into the garbage, onto the floor, etc.) Only evaluate spill/waste for espresso that is used/served. (Waste created by espresso that is not served does not count towards a barista's waste.) Acceptable spill/waste is up to five grams of unused coffee per beverage category. In order to earn maximum score, the waste should not exceed one gram of unused coffee per beverage category. Wasting more than five grams of coffee per beverage category should result in a score of zero.

4.3.4 Consistent dosing and tamping

There are different methods for dosing coffee. Consider shot volume and shot times in this evaluation. (Does the method achieve the objective of 25 – 35 mls (30 mls +/- 5 mls) of extracted coffee in 20-30 seconds extraction time.)?

4.4.4 Cleans steam wand after steaming

The steam wand should be wiped clean with a dedicated bar towel.

4.4.5 Purges the steam wand after steaming

The barista should purge steam wand after steaming milk.

4.4.6 Clean pitcher/acceptable milk waste at end

The pitcher should be mostly empty after the cappuccinos have been prepared. Acceptable waste is no more than 10 cl/ 3 oz. per steam pitcher.

4.5 TECHNICAL SKILLS SIGNATURE BEVERAGE – PART IV

PLEASE NOTE

The evaluations areas are the same as under the Cappuccino Evaluation – Technical skills. (However there is no milk evaluation.)

4.6 TECHNICAL – PART V

Part V - Technical Evaluation

Technical Skills

Understands grinder

Clean porta filter spouts/

Avoided placing spouts in dozer chamber

0 to 6	Yes	No
/6	/1	<u>7</u>

4.6.1 Understands grinder

- A. Technical judges need to understand grinder operation, grinder management, dosing and tamping skills, and extraction.
- B. The barista should display an understanding of how to use the grinder – in both the operation and the management of coffee in and through the grinder. The barista should have adjusted the grind during prep time. Barista should be grinding coffee for each shot or set of shots.
- C. The barista is trying to achieve a 20-30 second extraction time and is pouring 25-35 mls (30 mls +/- 5 ml). Regardless of which dosing method is used, a consistent dosing method within each drink set should be demonstrated. Cultural differences must be considered.
- D. The barista should create level tamps using a consistent method. Shot times and shot quality will also demonstrate the barista’s tamping skills.
- E. The technical judges are encouraged to inspect the spent puck of coffee inside the portafilter and relate the state of the puck to the barista’s understanding of grinder and consistency of dosing and tamping skills. Judges will look for: levelness of tamp, indications of channeling or holes, excessively wet or dry puck, consistency of pucks (in groups of shots). (Note: some baristas may not leave both/all pucks in the machine for judges to inspect and can not be marked down for this.)
- F. Technical judges should stay aware of barista movement and not interfere with the barista during the performance.
- G. Please note: Any mess created by the technical judge (such as while checking the portafilter or grinder) needs to be cleaned up by the judge.

4.6.2 Cleans porta filter spouts/Avoided placing spouts in dosing chamber

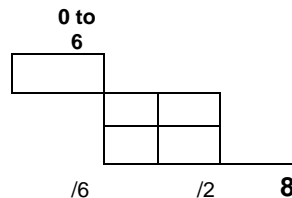
- A. The barista needs to remove any water or grounds on portafilter spouts by cleaning the spouts. Rinsing, using a towel, and wiping with fingers are all acceptable methods for achieving clean spouts.
- B. During leveling, the barista should not place porta filter spouts directly over the dosing chamber. (This could allow water to contaminate the dosing chamber.)

4.7 STATION EVALUATION AT END – PART VI

Part VI - Station Evaluation At End

Competition Area

- Clean working area at end
- General hygiene throughout presentation
- Proper usage of cloths



4.7.1 Clean working area at end

It is permissible to have a small amount of coffee grounds around the grinder. The barista is allowed to work; therefore we do not score a zero due to some coffee around the grinder. The cleanliness of the area should be evaluated on a scale between zero to six. Cleaning while working will help the barista's score, or taking time at the end of drink preparation to clean the station.

4.7.2 General hygiene throughout presentation

The hygienic aspect is reflected in the entire presentation. In order to have a "No" in this area; the barista would need to do something unhygienic, such as:

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

4.7.3 Proper usage of cloths

When the presentation starts, the barista needs to have a minimum of three cloths available. (A cloth on the barista's apron or pocket is included in this count.) All of the cloths should have a purpose. The barista should use one dedicated cloth for cleaning the steam wand, one for cleaning/drying the portafilter baskets and one for cleaning the workstation.

5 EVALUATION PROCEDURE SENSORY

The following is an explanation of the sensory score sheets. Seven judges will evaluate each competitor, including one head judge, two technical judges, and four sensory judges. The head judge's points are not included in the competitors total score. The two technical score sheets will be averaged together for a single technical score. The technical score will then be added to all four sensory score sheets. The competitors final score will be comprised of the total of all four sensory score sheets.

5.1 EVALUATION SCALE

The following is an explanation of the scoring sheet. It's advisable to review this document with samples of the score sheet. The score sheets are available at

www.worldbaristachampionship.com

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

Yes = 1 No = 0

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

(See explanation of evaluation scale under EVALUATION PROCEDURE TECHNICAL.)

5.2 ESPRESSO EVALUATION- PART I

Part I - Espresso Evaluation

Taste Evaluation of Espresso

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

Consistency and persistence of crema

0 to 6

/12

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

Tactile balance (full bodied, round, smooth)

0 to 6

	x 4 =
	x 4 =

/48

Beverage Presentation

All 4 espressos served simultaneously

Correct espresso cups used

Served with accessories (spoon, sugar, napkin and water)

Yes No

Yes	No

/3

63

5.2.1 Colour of crema

The color of crema should be hazelnut, dark brown and/or have a reddish reflection. Crema that is pale or not present is unacceptable, and should result in zero points.

5.2.2 Consistency and persistence of crema

The crema should be dense and smooth. The crema should be long lasting with no center break-up. Crema must be present when espresso is served. Judges may drag a demitasse spoon through crema to test its recovery.

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

5.2.3 Taste balance

There should be a correlation between coffee beans used in the espresso and its taste profile. An espresso will score high if it has a harmonious balance between sweetness, acidity and bitterness. It is NOT required that ALL of these elements are present to receive high marks. Keep in mind that a barista might use a single origin coffee and therefore the coffee may lack one of the three attributes. The coffee may still be balanced and score highly in taste balance. Judges should listen to any explanation given by the barista and look for taste that matches the barista's explanation.

5.2.4 Tactile balance

The tactile balance of the espresso should be full bodied, round and smooth. This score relates to the "mouthfeel" of the espresso. The judge's perception of the espresso's viscosity.

5.2.5 All 4 espressos served simultaneously

All of the four espressos should arrive at the judge's table at the same time.

5.2.6 Correct espresso cups used

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

5.2.7 Served with accessories

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

5.3 CAPPUCCINO EVALUATION – PART II

Part II - Cappuccino Evaluation

Taste Evaluation of Cappuccino

Visually correct cappuccino (traditional or latte art)

Consistency and persistence of foam

0 to 6

/12

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

0 to 6

--

x 4 =

/24

Beverage Presentation

All 4 cappuccinos served simultaneously

Correct cappuccino cups used (150-180 ml. w/ a handle)

Served with accessories (spoon, sugar, napkin and water)

Yes No

Yes	No

/3

39

5.3.1 Visually correct cappuccino

A cappuccino is a beverage that includes a harmonious balance of espresso, steamed milk and foam. A traditional cappuccino is a five-to-six-ounce beverage (150 to 180 ml). On the surface, the cappuccino should have a colour combination of milk and coffee, with a smooth and possibly glossy appearance. This score is for visual evaluation (surface review) only. (Note: It is not acceptable for cappuccinos to be topped with any additional spices and/or powders.) Look for a balance of colour, coffee colour all the way around the cappuccino, and a smooth, appealing appearance.

5.3.2 Consistency and persistence of foam

Foam should be smooth, silky and consist of only tight micro-bubbles. Judges may use a spoon to evaluate the foam. The foam should be consistent and have a significant depth to receive a high mark.

NOTE: It is important for judges to evaluate the visual and foam QUICKLY. The Taste Balance is the most important score and the judge should taste the cappuccino within a few seconds of being served so that it is fresh.

5.3.3 Taste balance

The cappuccino is a hot beverage that should be served at a temperature that is immediately consumable. The taste balance should be a harmonious blend of the sweetness of the milk and a strong espresso base. The consistency of the drink’s foam is also included as the cappuccino should be smooth in texture.

5.3.4 All 4 cappuccinos served simultaneously

All of the cappuccinos need to arrive at the judge’s table at the same time.

5.3.5 Correct cappuccino cups used

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

5.3.6 Served with accessories

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

5.4 SIGNATURE BEVERAGE EVALUATION – PART III

The rules for the signature beverage are as follows:

- A. A signature beverage is a freestyle espresso based beverage created during the competition time by the competitor.
- B. A distinct taste of espresso must be present.
- C. Alcohol is not allowed.
- D. The judges must be able to drink the signature beverage without the use of a spoon. (It must be obviously a “beverage” and not a food or desert.)
- E. No ingredients or substances other than ground coffee may be placed in the portafilter.

The competitor has the ability to be creative with the signature beverage. The competitor will be evaluated on his/her ability to explain and serve a drink of a high quality that the judges will appreciate. The signature beverage must have a strong presence of espresso in the flavour in order to receive high marks in Taste balance.

Note: If there is a question about the presence of alcohol in a drink, a sensory judge (or the head judge) may ask the head judge to verify that there is no alcohol in the signature drink. When this occurs, the barista will be allowed to complete their competition time, but immediately following, the head judge will request that the barista provide ingredient confirmation by showing the head judge the original bottles and/or packaging of ingredients in order to verify that no alcohol is present. If alcohol is discovered as an ingredient in the signature beverage, the signature beverage will receive zero points on all points available on the Sensory Score Sheets in the signature beverage category. However, this will not affect the evaluation scores of the espresso or cappuccino.

If ingredients or substances other than ground coffee are placed in a portafilter, the signature beverage will receive zero points on all points available on the technical and sensory score sheets in the signature beverage category.

Part III - Signature Beverage Evaluation

Evaluation of Signature Beverage

- Well explained and presented
- Appealing look (elegant, clean, usage of cup/glass)
- Creativity

0 to 6

/18

Taste balance (according to content, taste of espresso)	<table border="1" style="margin-left: auto; margin-right: auto;"> <tr><td style="text-align: center;">0 to 6</td></tr> <tr><td style="text-align: center;"> </td></tr> </table>	0 to 6		x 4 =	/24		
0 to 6							
<u>Beverage Presentation</u>							
All 4 signature beverages served simultaneously	<table border="1" style="margin-left: auto; margin-right: auto;"> <tr><td style="text-align: center;">Yes</td><td style="text-align: center;">No</td></tr> <tr><td style="text-align: center;"> </td><td style="text-align: center;"> </td></tr> </table>	Yes	No			/1	43
Yes	No						

5.4.1 Well explained and presented

The barista should explain the signature drink to the judges. The explanation should include ingredients, preparation method, and the flavors and/or aromas the judges should experience. The barista should explain if the drink is served, hot, warm, cold, or some combination of these temperatures.

The explanation of the signature beverage should occur during the barista performance and presentation. When determining this score, the judge should consider whether or not there is a correlation between what was described and prepared, and the actual taste and aromas of the signature beverage.

Any explanation given by the barista about HOW to drink the beverage (smell, stir, sip, etc) should be followed by the judges (as much as possible).

Any explanation given by the barista AFTER the completion of the competition time (clock is stopped and/or barista calls “time”) should not be considered by the judges.

5.4.2 Appealing look

Judges should look for a signature beverage to be served in a glass or container that is appealing in appearance, and appropriate for the beverage. The toppings, accessories, garnishes should all add to the beverage’s visual appearance.

5.4.3 Creativity

Judges should evaluate the barista’s creativity in developing and presenting the signature beverage. Ingredients that compliment and showcase the espresso coffee while creating an interesting experience for the judges will score high marks in this area.

5.4.4 Taste balance

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

5.4.5 All 4 signature beverages served simultaneously

All beverages should arrive at the judge’s table at the same time. If they do, mark Yes. If they do not, mark No. (All judges should agree on this score.)

5.5 BARISTA EVALUATION – PART IV

Part IV - Barista Evaluation

Customer Service Skills

- Presentation: Professionalism/Dedication/Passion
- Attention to details/All accessories available
- Appropriate apparel

<table border="1" style="margin-left: auto; margin-right: auto;"> <tr><td style="text-align: center;">0 to 6</td></tr> <tr><td style="text-align: center;"> </td></tr> <tr><td style="text-align: center;"> </td></tr> </table>	0 to 6			/12	<table border="1" style="margin-left: auto; margin-right: auto;"> <tr><td style="text-align: center;">Yes</td><td style="text-align: center;">No</td></tr> <tr><td style="text-align: center;"> </td><td style="text-align: center;"> </td></tr> </table>	Yes	No			/1	13
0 to 6											
Yes	No										

5.5.1 Presentation: Professionalism/Dedication/Passion

The presentation score is based on the barista's level of professionalism, the barista's dedication to coffee and barista craft, and his/her passion for coffee. The barista will receive high marks if the presentation is informative towards the judges and the judges feel engaged. The barista should explain the espresso blend used and his/her reason for choosing this blend or coffee. Judges will look for a correlation between what is said and what comes through in the beverages presented. The barista will communicate through actions, poise, and verbal communication that they are a coffee professional and have an ownership of the presentation. It should be obvious to the judges that the barista is prepared. There should be a purpose behind everything done during the presentation.

How the beverages are presented to the judges should also be considered in this evaluation. The judges should look for professionalism and politeness while serving each beverage. The barista should place the cups in front of each judge, while making eye contact, and give some signal to the judges that they can begin tasting.

5.5.2 Attention to details/All accessories available

All accessories should be readily available and the barista's work is prepared and well organized. The barista should move smoothly around the competition area and have all items available where they are needed. The barista should not need to move a lot of equipment and accessories around during the performance – everything should have its own place and purpose. Judges should look for the barista to have backup cups and accessories in case of mistakes or spills. Judges should also consider details such as refilling of water when appropriate, the placement of spoons and handles, and other details not addresses in other sections of the score sheet.

5.5.3 Appropriate apparel

The barista's apparel should be appropriate for the job of a barista. At a minimum, the competitor should have a clean apron and be wearing clean clothing. If okay, mark 'Yes'. The lack of apron, or inappropriate apparel (such as sandals, or excessively torn or stained clothing) would result in a 'No' mark.

❖ Note: Judges must consider cultural differences in this area.

5.6 JUDGE'S TOTAL IMPRESSION – PART V

Part V – Judge's Total Impression

Scale:

1 = Lowest score

6 = Highest score

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In "No": Time overdue: _____ Seconds

6

5.6.1 Judge's Total Impression

The total impression score should take into consideration all aspects of the barista's performance. A zero may not be given in this category.

5.6.2 Time penalty

The Head Judge will receive the competition time from the Timekeeper. If the barista has gone over the total timeframe the judges shall fill out the time overdue, by how many seconds.

5.6.2 Final remarks

- A. Judge should review their score sheet before handing it to Head Judge. Be sure all boxes are completed with clearly written scores. Comments should support scores.
- B. Ensure each score sheet has the Judge's name; the competitors name and country are clearly visible and understandably written on the top of the score sheet. (This information should be filled out prior to the start of each round of competition.)
- C. If a judge needs to change a score, clearly mark the new score; circle the corrected score and initial next to the circle.

- D. Judges are encouraged to make constructive and objective comments.
- E. Please make notes in the space designated for comments (left side of score sheets). This may help you remember competitors and their drinks. (Especially if judges are called upon to confirm findings.) It is also useful for the review of score sheets after the competition. For example, judges may note specific areas for improvement, areas of strengths, details of performance and drinks, etc.

6 HEAD JUDGE

The appointed WBC Head Judge has the main overall responsibility during the competition period. The Head Judge works closely with the Rules and Regulations Committee (RRC) and the Judges and Certification Committee (JCC). Each committee is required to have one representative present during the WBC competitions.

6.1 MAIN GUIDELINES FOR THE WBC HEAD JUDGE

- A. The Head Judge has the overall responsibility during the competition.
- B. The Head Judge is responsible for making sure that the judges are professionally evaluating the competitors according to the WBC standards and guidelines.
- C. The Head Judge ensures that the judges fill out the score sheets clearly and accurately.
- D. The Head Judge is responsible for Timekeepers and WBC Assistants in the competition area.
- E. The Head Judge ensures that the barista has adequate working space.
- F. The Head Judge is responsible for making sure there are no obstructions during the competitor's performance time, including press photographers, camera crew, audience, volunteers and other judges.
- G. The Head Judge will evaluate both the competitor and the judges using the Head Judge score sheet. The scores on this sheet do not count towards the competitor's total score.
- H. The Head judge will share drinks with one of the Sensory Judges for the purpose of Head Judge evaluation.
- I. The Head Judge will only taste drinks after the Sensory Judge has completed their own evaluation.
- J. The Head Judge has the final authorization concerning critical points in the judge evaluation period.

6.2 PRE-COMPETITION

Nominated WBC officials and JCC are responsible for creating the judge's schedule. When the judge's schedule is made available, the head judge is responsible to call for a meeting with the panel of judges in that judging group.

6.2.1 Judge meeting

The meeting should include the following:

- A. Verify that there are no Conflict of Interest situations between judges/competitors.
- B. Inform all judges to be in the back stage area 30 minutes prior to their start time to prepare.
- C. Make sure all judges have score sheets and competitor's and judge's names are filled in.
- D. Make sure that all judges have appropriate apparel.
- E. Clarify any uncertainty in regards to judging protocol.

6.3 COMPETITION PERIOD

The head judge should verify the following prior to his/her heat of competitor starts.

6.3.1 Before the competitor starts

- A. Verify with Technical Standard committee and/or technician that everything is ok.
- B. Verify that there is sufficient water supply.
- C. Make a visual check of the area.
- D. Make contact with MC and verify that everything is according to schedule, if some of the competitors will use interpreter etc.
- E. Verify with the Event Manager that everything is according to schedule. Find out if there are any videographers and/or photographers that have been granted special permission to be in the competition area. If so, make contact with them and explain the importance of not interfering with the competitor in any way, and allowing adequate working space for competitor and judges. If they do not comply, the Head Judge has the right to remove photographers, and film crews from the competition area.
- F. Confirm that all members of the judging panel have arrived and are prepared. Provide any last minute instructions or information.

6.3.2 Competition time

The head judge needs to be attentive and observant. The head judge's main task is to make sure the all parties in the competition area follows the WBC rules and regulation. The head judge's main focus is to ensure there are no obstructions during the competitor's performance time, including press photographers, camera crew, audience, volunteers and other judges.

Make sure that:

- A. Technical judges do not interfere in the competitors work path in the competition area and do not in any way disturb the competitor.
- B. Make sure the sensory judges listen to the competitor and do not communicate with each other unnecessary.
- C. Ensure that sensory judges use an acceptable body language and are correctly evaluating the beverages. Remember judges do perform also.
- D. Make useful notes of judge behaviours, any situations that do occur, which drink/extraction is given to which judge.
- E. Record shot times and sensory evaluation scores on the head judge score sheet. Also include any notes or other information that can be useful to the judges or competitors.
- F. As soon as the competitor is finished with his/her performance, make sure all judges leave the competition area for the 5 minute intermission and judge calibration.

6.3.3 The judge 5 minute intermission

The 5 minutes given to the panel of judges should be used to clarify any uncertainties.

- A. Verify that all judges have filled out all areas of their scoring sheets.
- B. Review the technical scores with the technical judges and ensure all "yes" and "no" marks are in agreement. Review zero to six scores for significant discrepancies.
- C. Review the sensory score sheets with the sensory judges and make sure there are no discrepancies.
- D. Hand completed score sheets to a WBC Scorekeeper or to the WBC Event Manager.
- E. Instruct the judges to all enter the competition area as one group and not walk randomly back to the competition area. Head Judge should be the last one in and should immediately signal to the Emcee that the judges are ready for the next competitor.

Repeat the steps in Section 6.3 for all competitors in that judging round.

6.4 COMPETITION END

The Head Judge will conduct debriefing with the judging panel after the completion of the judging round.

The purpose of this debrief:

- A. To evaluate the judging and openly discuss areas for improvement.
- B. To talk through the performance of the competitors within the competitor round.
- C. Discuss and/or clarify any questions that the judges might have.
- D. The Head judge should make notes from the debrief session and give them to the representative for the Judge and Certification Committee (JCC).
- E. JCC should inform the Head Judges of important aspects of this debrief that could be valuable for the evaluation protocol.

6.5 TROUBLE SHOOTING

Reference is made to WBC Rules and Regulation.