



National Body COMPETITION SANCTIONING CRITERIA

The World Barista Championship Board (WBC) has developed the following criteria for National Competitions. This is for the sole purpose of providing guidelines and a standardization of the event that will enhance the partnership of the National Body and the WBC in producing a successful and meaningful event.

The National Body is the approved organization or association of each country that agrees to conduct competitions following the same protocol as the WBC.

THE COMPETITION NAMING:

The (*National Body*) presents the (*Nation*) Barista Championship...
Hosted by... or ... Sponsored by (*Sponsors* from each nation).

THE SANCTIONING CRITERIA:

- Meet National Body Criteria
- Meet Venue Criteria
- Meet Competition Structure Criteria

THE NATIONAL BODY CRITERIA:

- Contact the WBC Regional Coordinator to report your competition dates and information.
 1. The National Body will be responsible for registering competitors, and sending out a confirmation letter and additional informative materials to all competitors.
 2. The National Body will keep all registration fees to pay for incidental costs.
 3. The National Body will own the competitor's original score sheets after the completion of the competition.
 4. The National Body will mail the competitors a copy of their score sheets shortly following the competition.
- Event Production
 1. The National Body will be responsible for facilitating the event. Assistance is available through the Regional Coordinators and the WBC. When needed or required, the Regional Coordinators or their representatives are available to assist in facilitating the competition. This can be done if the National Body is willing to cover expenses.
 2. Event production includes:
 - a. Contacting several certified and potential judges to attend the competition.
 - b. Gathering volunteers to work as station maintenance, runners, dishwashers and scorekeepers.
 - c. Planning and coordinating the equipment and location set-up of event.
 - d. Following the WBC Competitors' Competition Schedule.
 - e. Contacting one or several emcees for the competition.

- f. Responsibility for marketing the competition.
 - g. Responsibility for providing trophies/awards for the first, second and third, fourth, fifth and sixth place winners.
- Judges Certification
 1. The National Body must plan a day-long judges' certification workshop immediately preceding the competition. Equipment and supplies are necessary.
 2. A WBC representative or WBC certified judge must lead the workshop to certify other judges.
- Sponsorship opportunities
 1. The National Body is financially responsible for their competition. National Bodies may collect sponsorships monies to cover these costs.
- Barista Reception
 1. The National Body is responsible for inviting and planning a reception for the Baristas.
- Planning Criteria
 1. Accountability to WBC/Meeting Timelines
 - a. Submit a written time line to the Regional Coordinators to include:
 - The dates of the competition.
 - The date to begin registering competitors.
 - The calendar for participation of all judges and volunteers.
 - The agenda for the judges' certification workshop.
- WBC Marketing/PR Model

The National Body must submit previews of marketing materials to the Regional Coordinator and receive approval for each use of the WBC logo.

THE VENUE CRITERIA:

- Independent and Public Location
 1. It is recommended that the event take place at an independent location. Potential for "commercial" conflicts of interest should be avoided.
 2. Suggested locations: Culinary Institutes, Conventions, Wine and Food events already scheduled, in conjunction with public events in the community.
 3. The location needs to be large enough to accommodate a competition stage with 3 competition stations and 3 judging stations, a (backstage) competitor's prep area, a dishwashing station, an audience area, and a private room for score keeping, and a judges' calibration area.
 4. The location should be accessible to the public, with no physical restrictions as to who can enter the event.
 6. The competition area should accommodate a minimum audience of 50 people.
 7. There should be public transportation within a two miles radius of the event facility.
- A/V Standards
 1. Audio is necessary for the competition. Each competitor should have a head-set or lapel microphone during their competition time. A minimum of 3 microphones will be required to accommodate the competitors at all 3 competition stations.
 2. A CD player on a speaker system is required for the competitors' music to be played during their competition time.
 3. One wireless, handheld or lapel microphone, on a speaker system, is needed for the Master of Ceremonies (emcee).

4. Visual equipment is optional for National Competitions, but required for the World Competition. This would include a camera system to view competition stations up-close, and large screens to project the view to the audience.
- Equipment Standards
 1. Equipment should meet the standards of the WBC's Technical Standards Committee. Espresso equipment at National Competitions should, when possible, be of the same make and model as required by the World Barista Championship Competition. All equipment should be discussed with the Regional Coordinator.
 - Competition and Preparation Areas
 1. There will be three competition stations, each a minimum of 6 feet long.
 2. Each of these stations will require:
 - a. An espresso machine
 - b. A grinder
 - c. A blender
 - d. A knock box
 - e. A large trash can
 - f. A stable, "utility table".
 - g. An ice bucket with scoop
 - h. Optional, but optimal would be a mini refrigerator
 3. The competition floor should have 3 tall tables, adjacent to each competition station, for the competitor to present beverages to the judges.
 4. The (backstage) Competitors preparation area should have:
 - a. A minimum of three large trash cans for prep and dishwashing area.
 - b. At least one full size refrigerator/freezer (to hold milk, ice and any additional refrigerated items the competitors might bring for their performance).
 - c. Large tables or countertops should be available backstage for the competitors to prepare their supplies.
 - d. A minimum of 3 utility carts for the competitors to wheel out supplies during their competition time.
 - e. A dishwashing station must be available to wash all dishware.
 - f. A minimum of two tables and twelve chairs in a nearby, private room for the judges and score keepers.
 - Supply Standards
 1. General Supplies:
 - a. The location should have whole milk and ice for the competitors to use throughout their practice and competition time.
 - b. Paper cups for competitors to use during their practice sessions.
 - c. Bottled water for the competitors, judges, and volunteers.
 - d. Bar towels and paper towels on hand for all competitors, runners, and dishwashers to use throughout the competition.
 - e. Grinder and counter brushes for volunteers to clean the competition area.
 - f. Dish soap for the dishwashing station.
 - g. A minimum of three bus tubs must be provided for the runners.
 2. Judges' Supplies:
 - a. A minimum of a dozen demitasse spoons on hand for the judges' use.

- b. Eight stopwatches. One for each of the two technical judges on stage, one for the emcee/timekeeper, one for the prep-time keeper and one for the head judge, plus extras.
 - c. Eight clipboards for judges.
 - d. Multiple copies of the score sheets, several copies of the current WBC rules to keep in the score keeping room and the competitor preparation area.
 - e. Office supplies, such as: pencils, pencil sharpener, blue or black pens, stapler, staples, lined notepads, two tape calculators, and extra calculator tape.
- Facility Standards (Plumbing, Electrical, Food, Restrooms, etc.)
 1. The competition facility must be equipped to handle the electrical and plumbing needs.
 2. There should be a place to buy food on or less than a quarter mile away from the competition site.
 3. There should be a minimum of two restroom facilities located on site.
 - Legal Standards
 1. The host is legally responsible for the production of the entire competition.

THE COMPETITON STRUCTURE CRITERIA:

- Follow Competition Time Line
 1. Multi-round competition (*example of 2 rounds*: Round One: 30 Competitors, Finals Round: 6 Competitors; *example of 3 rounds*: Round One: 30 Competitors, Semi-Finals: 12 Competitors, Finals Round: 6 Competitors)
- Follow Current WBC Rules
- Use Current WBC Score Sheets
- The National Body must qualify and file a Competition Sanctioning Application annually, after each National Barista Competition.