



2012 Cezve-Ibrik Championship Official Rules and Regulations

VERSION: 2011.9.9

Written and approved by the
WCE Rules and Regulations Committee

2011 CEZVE-IBRIK CHAMPIONSHIP RULES AND REGULATIONS

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1.0 CONDITIONS OF PARTICIPATION

1.1 PARTICIPANTS

1.1.1 National Qualifications

The Cezve-Ibrik Championship (CIC) is open to qualified national champions as determined by a Cezve-Ibrik Championship sanctioned national championship produced by the relative Licensed National Body. The Cezve-Ibrik Championship is open to one (1) competitor from each nation representing a Licensed National Body (hereafter referred to as “national champion”. (To learn more about how to become a WCE Licensed National Body please read the WCE Ltd. Organizational Structure & Governance.)

1.1.2 Nationality

Competitors must hold a valid passport of the country they represent or have 24 months of documented employment or scholastic curriculum in the country they represent. If participation is based on the 24 months of documented employment or scholastic curriculum rather than passport, a portion of this must have been in the previous 12 months prior to national competition. Competitors can only compete to represent one country per CIC Competition Year.

1.1.3 Multiple Passports

In case of multiple passports, the contestant must choose one country and qualify through this respective sanctioned national championship.

1.1.4 Exemption of Participation

If a national champion is unable to participate in the Cezve-Ibrik Championship for any reason, the runners up from the national championship can replace the champion according to ranking order. The WCE Licensed National Body must send a written request to info@worldcoffeeeevents.org.

1.1.5 Expenses

Licensed National Bodies are required to pay the champion’s flight and hotel accommodations to the Cezve-Ibrik Championship for the purpose of representing their country for the duration of the competition. Above and beyond this, Competitors are responsible for their own expenses related to the competition, including, but not limited to: additional travel and accommodation needs, supplies and ingredients, local transport, and additional personnel. The WCE is not liable for any of the competitor’s expenses. If a competitor cannot afford these expenses, it is their responsibility to find a sponsor, or outside party to cover these expenses.

1.1.6 Competitors and Judging

Competitors may not judge in any sanctioned CIC competition (world, national, regional) in any country, including their own, prior to the conclusion of that year’s CIC Event. Judges may not compete in any sanctioned CIC competition (world, national or regional) in any country, including their own, prior to the conclusion of that year’s CIC Event.

1.2 APPLICATION

1.2.1 Competitor Registration Form

Competitors must complete the CIC Competitor Registration Form online at www.ibrikchampionship.org and email info@worldcoffeeeevents.org a scanned copy of their valid passport or legal documentation of 24 months of employment or scholastic curriculum in the country they represent to the CIC Event Manager at least six weeks prior to the CIC Event. All approved national champions will receive a confirmation letter that will be sent to the competitor via email within two weeks of receipt of the online registration form and valid passport or legal documentation.

1.2.2 Last Date to Apply

Competitors must submit the online competitor registration form and valid passport or legal documentation six weeks prior to the CIC Championship. In the event the national competition is held less than six weeks prior to the CIC Event, national champions must submit the registration form and passport/documentation within 5 days of conclusion of their national competition. Failure to meet these requirements could result in exclusion from competing in the CIC.

1.3 COMPETITOR QUESTIONS

All competitors are responsible for comprehensive knowledge of current Rules & Regulations and score sheets. No exceptions or accommodations will be made for competitors who claim to not understand the Rules & Regulations or score sheets. All documents may be downloaded from the website. Questions can be directed to info@worldcoffeeeevents.org. Competitors are encouraged to ask questions prior to arriving at the championship. Competitors will also have the opportunity to ask questions during the official Competitors Meeting held prior to the start of the competition.

1.4 TERMS & CONDITIONS

Upon submitting a Competitor Registration Form, competitors acknowledge that they understand the following terms & conditions: (Please note that these terms and conditions include individual responsibilities and requirements of representation imposed on the winner of the Championship.)

- A. The winner of the Cezve-Ibrik Championship (CIC) is a representative of the World Coffee Events, Ltd., the Specialty Coffee Association of America (SCAA) and the Speciality Coffee Association of Europe (SCAE).
- B. Upon entry in the CIC and in exchange for the opportunity to win, each competitor in the CIC undertakes that they will:
 - a. Permit the CIC, WCE, SCAA and the SCAE to use the competitor's name and image in any format without charge for the purpose of promotion of the CIC or the WCE.
 - b. Without limiting the generality of clause (a), the formats referred to in clause (a) may include: photographic, video, print, Internet, or any electronic media.
 - c. Actively work to uphold the good reputation of the WCE, the SCAA, and the SCAE when fulfilling these terms and conditions.
- C. Each competitor must read and abide by the Competitor Code of Conduct document found on the CIC website.
- D. The winner of CIC must read and abide by the Champion Code of Conduct found on the CIC website, <http://www.ibrikchampionship.org/>.

1.5 ENFORCEMENT OF RULES & REGULATIONS

The Cezve-Ibrik Championship will employ these Rules & Regulations throughout the competition. If a competitor violates one or more of these Rules & Regulations, they shall be automatically disqualified from the competition, except when the Rules designate a specific enforcement or consequence. If a judge or competition organizer causes the violation of one or more of these Rules, a competitor may submit an appeal, according to the process detailed in the section "Competitor Protest and Appeals."

2.0 THE COMPETITION

- A. Competitors will be judged by (2) Sensory Judges, two (2) Technical/Visual Judges and one (1) Head Judge.
- B. Competitors are encouraged to bring their own cultural twist/flair to their performance, as the championship is about a celebration of the history of the Cezve/Ibrik and the skills and understanding needed to prepare and present each cup.
- C. The order in which the drinks are served is the competitors' decision; however, each category of drinks must be served in its entirety before a competitor may serve another category of drinks.
- D. Each category of drinks may be served at the competitor's discretion (i.e. one drink at a time, two at a time.) Sensory judges will begin evaluating his/her drink as soon as it is served.
- E. Each competitor will serve each of the two sensory judges a simple Cezve/Ibrik, a hot/warm Signature Cezve Ibrik, and a cold chilled Cezve/Ibrik, during a period of 12 minutes.
- F. The two drinks of each category must be identical in content.
- G. The two drinks within each category of drinks must be prepared using the same coffee.
- H. Competitors may prepare each category of drinks using different coffee.

2.1 BEVERAGE DEFINITIONS

2.1.1 Simple Cezve/Ibrik – Two (2) Identical Drinks

- A. A Cezve/Ibrik coffee has harmonious balance of sweetness, acidity, and bitterness.
- B. A Cezve/Ibrik is prepared with various grams of coffee (depending on the coffee and the grind) and water. No additional ingredients are allowed in preparation or at service.
- C. The Cezve/Ibrik coffee must be served in a 60-90ml (2 to 3 fl oz) ceramic cup, filled to 5mm below cup rim, including crema.
- D. Cezve/Ibrik must be prepared with an external heat source.
- E. Competitors may use one or more Cezve/Ibrik to prepare their beverages.
- F. If a competitor chooses to use more than one Cezve/Ibrik they will be judged on the consistency of the preparations by the visual/technical judge.
- G. Cezve/Ibrik must be served to the judges with a saucer, napkin, and water.

2.1.2 Signature Cezve/Ibrik – Two (2) Identical Drinks

- A. A Cezve/Ibrik coffee has harmonious balance of sweetness, acidity, and bitterness. The ingredients should highlight the qualities of Cezve/Ibrik brewed coffee.
- B. The signature Cezve/Ibrik must be drinkable.
- C. A Cezve/Ibrik is prepared with various grams of coffee (depending on the coffee and the grind) and water.
- D. The Cezve/Ibrik coffee can be served in vessels of the competitor's choice.
- E. Cezve/Ibrik must be prepared with an external heat source.
- F. Competitors may use one or more Cezve/Ibrik to prepare their beverages.
- G. If a competitor chooses to use more than one Cezve/Ibrik they will be judged on the consistency of the preparations by the visual/technical judge.
- H. Cezve/Ibrik must be served to the judges with a saucer, napkin, and water.

2.1.3 Score Sheet Penalties

Alcohol is allowed in the signature drink however if illegal substances are 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.

2.1.4 Cold/Chilled Cezve/Ibrik – Two (2) Identical Drinks

- A. A Cezve/Ibrik coffee has harmonious balance of sweetness, acidity, and bitterness. The ingredients should highlight the qualities of Cezve/Ibrik brewed coffee.
- B. The cold/chilled Cezve/Ibrik must be drinkable.
- C. A Cezve/Ibrik is prepared with various grams of coffee (depending on the coffee and the grind) and water.
- D. The Cezve/Ibrik coffee can be served in vessels of the competitor's choice.
- E. Cezve/Ibrik must be prepared with an external heat source.
- F. Competitors may use one or more Cezve/Ibrik to prepare their beverages.
- G. If a competitor chooses to use more than one Cezve/Ibrik they will be judged on the consistency of the preparations by the visual/technical judge.
- H. Cezve/Ibrik must be served to the judges with a saucer, napkin, and water

3.0 COMPETITION PROCEDURE

- A. The competition space will consist of a stage with two competition stations, numbered 1 and 2.
- B. Each competitor will be assigned a start time and station number. Each competitor will be given 36 minutes at their assigned station, made up of the following segments:
 - i. 12 minutes Preparation Time
 - ii. 12 minutes Competition/Performance Time
 - iii. 12minutes Clean-Up Time
- C. The competition flow will follow the process outlined in the following chart.

Station No. 1	Station No. 2
1 st Barista	
12 min Preparation	2 nd Barista
12 min Competition	12 min Preparation
12 min Clean-Up	12 min Competition
3 rd Barista	12 min Clean-Up
12 min Preparation	4 th Barista
12 min Competition	12 min Preparation
12 min Clean-Up	12 min Competition
	12 in Clean-Up

- D. The competition will consist of two (2) competition rounds: Round One and Finals (6 competitors), with the top scoring competitors continuing on to the following round. The CIC reserves the right to schedule more than one competition round in a single day (i.e. round one and Finals may be held on the same day). The competitor's scores from each round will not carry over to the next round.
- E. At the conclusion of the first round, there will be a ceremony where finalists are announced and all competitors will be acknowledged. All competitors are required to attend this ceremony. The six finalists will be announced in no particular order and will not be informed of their first-round scores. After the finals there will be an awards ceremony where finalists will be awarded sixth through first place.

4.0 MACHINERY, ACCESSORIES & RAW MATERIALS

4.1 HEAT SOURCE

Competitors may use Cezve/Ibrik of choice. CIC will provide a variety of heat sources (up to three) for the competitor to choose from, including gas, electric, and sand. Competitors may use their own heat sources. Availability and permissibility of different heat sources will be subject to venue restrictions. CIC will endeavour to notify competitors of permissible heat sources 30 days prior to the event.

4.1.1 Disqualification

Competitors may only use heat sources sanctioned by the CIC and venue. Use of an un-sanctioned heat source is grounds for immediate disqualification.

4.2 GRINDER

Competitors have the option of using the official CIC grinder provided, bringing their own grinder(s) or using both the provided grinder and their own grinder. Competitors may not use more than two grinders during their performance.

4.3 ADDITIONAL ELECTRICAL EQUIPMENT

Competitors may use up to two pieces of additional electrical equipment during their performance other than a heat source and grinder. Competitors must notify the CIC Event Manager prior to arriving at the CIC of any electrical equipment they are bringing (i.e. hot plate, hand mixer, etc.). Competitors are responsible for ensuring their electrical equipment can operate in the country where the CIC is being held.

4.4 PROVIDED EQUIPMENT & SUPPLIES

Each competitor station will be equipped with the following:

- Cezve / Ibrik Table (for Cezve/Ibrik(s), grinder(s), and additional equipment): L: 1.8m W: 0.60m H: 0.90m
- Presentation Table: Lowered Seats and Lowered Table
- Grinder
- Heat Source(s) (maximum of three)
- Trash Can
- Waiter's Cart

4.5 RECOMMENDED EQUIPMENT & SUPPLIES

Competitors are required to bring all additional necessary supplies for their presentation. Competitors should make allowances for breakage during travel and/or during the competition. Competitors are responsible for and in charge of their own equipment and accessories while at the competition. The CIC, volunteers, and event staff are not responsible for the safety of items left in the competitors' preparation room or competition area.

List of supplies the competitor may bring include the following:

- Cezve/Ibrik(s)
- Coffee (For practice and the competition)
- Grinder(s) (Option to use WCIS-provided grinder)
- Additional Electrical Equipment (Maximum two items)
- Additional heat sources
- Cups & Saucers

- Any specific utensils required
- All equipment/accessories required for the Signature Cezve/Ibrik
- Napkins
- Water glasses (for two sensory judges)
- Water (for two sensory judges)
- Bar towels/clean cloths (for practice and the competition)
- Cleaning supplies (counter brush, grinder brush, etc.)
- Tray(s) (for serving drinks to the judges)
- All Accessories for judges presentation table

5.0 COMPETITOR INSTRUCTIONS PRIOR TO PREPARATION TIME

5.1 COMPETITORS' ORIENTATION MEETING

Prior to the start of the CIC a Competitors' Orientation Meeting will take place. This meeting is mandatory for all competitors. During this meeting, the CIC event manager and presiding Head Judges will make announcements, explain the competition flow, cover the competition schedule, lead a tour of the stage, and back stage areas. This will be an opportunity for competitors to ask questions to the CIC event manager and/or presiding Head Judges.

5.2 PREPARATION PRACTICE ROOM

There will be a staging area designated as the competitors' preparation/practice room. This area will be reserved for the competitors, volunteers and any CIC officials. CIC judges, press/media, competitor's family members and supporters may not be present in this area without consent from the WCE event manager. Competitors will be able to store their equipment, accessories, ingredients, etc. in this room. This room will also include a dishwashing station for competitors to use to wash glass and barware. 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.

5.3 PRACTICE TIME

The preparation/practice room will have 2 practice stations identical to the competition equipment on stage. Each competitor will have 30mins of scheduled practice time. Practice times will be scheduled based on competition time (i.e. the first scheduled competitors will have the earliest scheduled practice times). Competitors will be emailed a practice schedule prior to arriving at the CIC does not guarantee access to practice space outside of assigned practice time slot.

5.4 COMPETITION MUSIC

Competitors may bring music on one CD to be played during his/her competition time. Music may not contain profanity. Competitors must mark the CD case clearly with his/her name. It is the competitor's responsibility to give the event manager or audio visual staff his/her CD prior to the start of the competition. It is also the competitor's responsibility to retrieve the CD from the event manager or audio visual staff after the competition. CDs that are not retrieved will be discarded after the competition.

5.5 BE ON TIME

Competitors should be in the preparation/practice room a minimum of 30 minutes prior to his/her scheduled preparation Time. Any competitor who is not onsite at the start of his/her 12 minutes of preparation time may be disqualified.

5.6 STATION SET-UP

The head runner will be responsible for ensuring that each competitor's station is set as the competitor has requested prior to his/her preparation time (i.e. the head runner will make sure each competitor's Cezve/Ibrik, grinder(s) and/or other electrical equipment are placed on the competition table per the competitor's request).

5.7 SUPPORTERS / ASSISTANTS NOT ALLOWED ON STAGE

No person(s) other than the competitor, his/her interpreter and CIC volunteers and officials may be on stage during the competitor's preparation, performance and clean-up time.

5.8 STAGE SET-UP

Each competitor will be assigned a station runner who will assist the competitor as he/she transports his/her competition supplies from the preparation area to his/her assigned station. Only the assigned station runner will be allowed to assist the competitor on stage. Once onstage, the assigned station runner will ask the competitor if the station is set to his/her specifications; if the competitor says "yes" the station runner will leave the stage; if the competitor says "no" the competitor will say what additional changes need to be made. The station runner and the competitor are allowed to make these adjustments together per the competitor's request. Once the station set up meets the competitor's approval the station runner will introduce the competitor to the preparation timer and leave the stage.

6.0 PREPARATION TIME

6.1 BEGIN PREPARATION TIME

Each competitor will have 12 minutes of preparation time. Once the prior competitor begins their competition time, the next scheduled competitor may begin his/her 12-minute preparation time upon advisement from the event manager and/or the preparation timer. The purpose of the preparation time is to set up the station and prepare the bar for competition.

Once the competitor has arrived at his/her assigned station and agreed that the station is set to his/her specifications, the official preparation timekeeper will ask the competitor if he/she is ready to begin. Before the competitor is allowed to touch anything at his/her station, the competitor must press the start button on the remote control attached to the clock to begin his/her 12 minutes of preparation time. The designated official preparation timekeeper will begin a stopwatch the moment the competitor presses the start button on the remote control.

6.2 JUDGES' PRESENTATION TABLE

The judges' presentation table can be set during the competitor's preparation time. Water for the judges is allowed to be set on the judges' presentation table during the competitor's preparation time; however, the water should not be pre-poured into glasses prior to the start of the competitor's performance/competition time. If a competitor does not wish to pre-set the judges' presentation table during his/her preparation time he/she can set the table at the start of his/her competition/performance time.

6.3 END OF PREPARATION TIME

Competitors will not be allowed to exceed the 12 minutes of preparation time. The timer will give the competitor five minute, three minute, one minute, and thirty second warning during his/her 12 minutes of preparation time. At 12 minutes, the official preparation timekeeper will call "time" and ask the competitor to step away from the station.

7.0 COMPETITION TIME

7.1 INTRODUCTION BY THE MASTER OF CEREMONIES

Once the 12-minute preparation time has elapsed and the judges are ready, the Master of Ceremonies (emcee) will introduce the competitor. Each competitor will be required to wear a wireless microphone throughout his/her competition. However, the competitor will only be "live" (broadcast) during his/her performance time.

7.2 INTERPRETER

Competitors may bring their own interpreter. When speaking to the competitor the interpreter is only allowed to translate what the emcee has said. When a competitor speaks, the interpreter is only allowed to translate exactly what the competitor has said. No additional competition time will be allotted with the use of an interpreter.

7.3 BEGIN COMPETITION TIME

The Master of Ceremonies will ask the competitor if he/she is ready to begin. Before the competitor introduces himself/herself to the judges, the competitor must press the start button on the remote control attached to the clock to begin his/her 12 minutes of competition/performance time. The designated competition timekeeper will begin a stopwatch the moment the competitor presses the start button on the remote control.

Tracking time elapsed during the 12-minute competition/performance time is the responsibility of the competitor, though he/she may ask for a time check at any point. The competition timekeeper will give the competitor a five minute, three minute, one minute, and thirty second warning during his/her 12 minutes of competition time. The timekeeper is required to give these warnings as they happen, and may be given to the competitor while s/he is speaking.

Please note: If the clock has malfunctioned for any reason, competitors may not stop his/her time. In the case that the clock has malfunctioned, the timekeeper's time is the official time for the competition. The competitor will receive the same warnings noted above.

7.4 COMPETITOR INTRODUCTION

At the start of the competitor's competition time, he/she will introduce him/herself to the two sensory judges and the two visual/technical judges. The two sensory judges will be behind the judges' presentation table.

7.5 SERVE REQUIRED BEVERAGES

All drinks must be served at the judges' presentation table.

See 2.0 THE COMPETITION and 2.1 BEVERAGE DEFINITIONS.

Competitors are required to serve water to the two sensory judges. Competitors can serve water to the judges at the start of the performance time, or when the first set of drinks are served and may choose to refill judges' water glasses.

7.6 RUNNERS CLEAR THE SERVED DRINKS

After each set of drinks has been served to and evaluated by the judges, a runner will clear the drinks from the judges' presentation table upon the head judge's signal. The runner will clear only the cups, saucers and spoons. If a competitor has special instructions for the runner he/she will need to explain these instructions to the Event Manager and the runner before the start of his/her competition time. The runner will make every effort to avoid impeding the competitor but it is the competitor's responsibility to navigate his or her station successfully.

7.7 STATION PERIMETERS

Competitors may utilize the work area provided by the CIC: the Cezve/Ibrik table, and judges table. The introduction of any other furniture and/or equipment that is placed directly on or over the competition area floor (i.e., a stand, table, dumbwaiter, bench, etc.) is allowed, however competitors may not utilize any space under any competition tables for storage.

7.8 END COMPETITION TIME

Competition time will be stopped when the competitor presses the stop button on the remote control attached to the clock or raises his/her hand and calls "time." If the competitor chooses to call "time" without pressing the stop button on the remote control, the competitor must make a clear and audible signal to the official timekeeper and head judge. The competitor may choose to end the performance time and stop the clock whenever he/she wishes. For example, competitors can stop the clock once his/her final drink is placed on the presentation table to be served to the judges, or competitors can choose to go back to their station to clean before stopping the clock and ending their performance time. Once the competitor stops the clock, the official timekeeper will stop the stopwatch. If the competitor stops the clock, the head judge will record the time from the clock. If not, the head judge will record the time from the official competition timekeeper's stopwatch.

The maximum timeframe (without penalty) for the competition/presentation is 12 minutes. Competitors will not be penalized or rewarded for finishing early.

7.9 COMMUNICATION AFTER THE COMPETITION TIME

Competitors may not continue to talk to the judges once their competition time has ended. Any conversation after the competitor's competition time will not count towards his/her total score. Competitors may continue to talk to the Master of Ceremonies after the competition time has ended; however, the judges will not consider any conversation or explanation given after the competition time.

7.10 OVERTIME PENALTIES

- A. If the competitor has not finished his/her presentation during the allotted 12-minute period, he/she is allowed to proceed until the presentation is completed.
- B. One point for every second the competitor goes over the allotted 12-minute period will be deducted from the competitor's total score.
- C. The maximum amount of points that can be deducted from a competitor's total score is 60 points.
- D. Any competitor whose performance period exceeds 13 minutes will be disqualified.

7.11 COACHING

Coaching from the sidelines is not allowed at any point during the preparation and/or competition time. Doing so may result in disqualification. The CIC does encourage cheering from the sidelines by supporters, the audience and other team members. However, they are not allowed to assist the competitor in any way. (Please note: coaches, supporters, friends, or family members are not allowed on stage while the competition is in progress.)

8.0 TECHNICAL ISSUES

- A. During the preparation and/or competition time, if a competitor feels there is a technical problem with:
 - i. The grinder
 - ii. Supplied heat source
 - iii. Any additional electrical equipment (excluding the competition clock)
 - iv. The audio visual equipment (such as the competitor's music or microphone)
...the competitor should raise his/her hand, call "technical time out" and ask for the Event Manager (during preparation time) or for the head judge (during competition time), and the time will be stopped. The official timekeeper will make note of time when "technical time out" is called. It is the competitor's responsibility to ensure the timekeeper is aware of making note of "technical time out" being called.
- B. If the event manager/head judge agrees there is a technical problem that can be easily resolved, they will decide the appropriate amount of time for the competitor to be credited. Once the technician has fixed the problem, the competitor's time will resume.
- C. If the technical problem cannot be solved in a timely manner, the event manager/head judge will make the decision whether or not the competitor should wait to continue his/her performance or stop the performance and start again at a reallocated time.
- D. If a competitor must stop his/her competition time, the competitor along with the head judge and Event Manager will reschedule the competitor to compete in full again at a later time.
- E. If it is determined that the technical issue is due to competitor error or the competitor's personal equipment, the head judge may determine that no additional time will be given to the competitor, and the preparation or competition time will resume without time being credited.
- F. Unfamiliarity with competition equipment is not grounds for a technical timeout.'

8.1 OBSTRUCTIONS

- A. If any individual, such as volunteers, judges, audience members, or photographers are of an obvious hindrance to a competitor, then the competitor will be given additional time. The head judge is responsible for overseeing this and will decide how much additional time should be credited.
- B. If the judges' presentation table has not been cleared within a reasonable amount of time after each set of drinks has been served, then the competitor will be credited time for the delay this error has caused. It is the head judge's responsibility to oversee this issue.

8.2 FORGOTTEN ACCESSORIES

- A. If a competitor has forgotten some of his/her equipment and/or accessories during his/her preparation time, the competitor may exit the stage to retrieve the missing items; however his/her preparation time will not be stopped.

- B. If a competitor has forgotten some of his/her equipment and/or accessories during his/her competition time, he/she must inform the head judge that they have forgotten an item(s) offstage and then retrieve the missing item(s) himself/herself. The competition time will not be stopped.
- C. Nothing may be delivered by the runners, supporters, team members or the audience.

9.0 CLEAN-UP TIME

Once a competitor has finished his/her competition time, he/she should begin cleaning up the station. A station runner will bring the waiter's cart back out on stage for the competitor to load his/her supplies on. If a competitor brought his/her own grinder and/or electrical equipment, the station runner can help the competitor remove these items from the station. Competitors are expected to remove all their personal equipment and supplies and thoroughly wipe down their station. The judges do not evaluate the clean-up time.

10.0 POST-COMPETITION

10.1 SCOREKEEPING

The CIC official scorekeepers are responsible for adding all scores and for keeping all scores confidential.

10.2 COMPETITOR'S TOTAL SCORE

The competitor's total score will be tallied by adding the total of both technical score sheets and two sensory score sheets, and any time penalty subtracted from the total. Please note the head judge score sheet does not count towards the competitor's total score.

10.3 TIE SCORES

If there is a tie between two or more competitors the official scorekeepers will total all the involved competitor's sensory Simple Cezve/Ibrik scores. The competitor with the sensory simple Cezve/Ibrik score will win the tie and place above any other competitor with the same total competition score.

If the tied competitors have the same sensory simple Cezve/Ibrik score then the higher placement will be awarded to the competitor with the higher total sensory signature Cezve/Ibrik score.

If the tied competitors have the same sensory simple Cezve/Ibrik and signature Cezve/Ibrik scores then the higher placement will be awarded to the competitor with the higher Total Impression score.

10.4 DEBRIEFING

Following the awards ceremony, competitors will have an opportunity to review their score sheets with the judges.

- A. Competitors will not be allowed to keep his/her original score sheets.
- B. Following the CIC the event manager will e-mail competitors a copy of his/her score sheets.

11.0 COMPETITOR PROTEST & APPEALS

11.1 COMPETITOR-RELATED ISSUES

11.1.1 PROTEST

If a competitor has an issue or protest to make regarding the CIC during the competition, the competitor should contact the event manager. The event manager will then determine whether the issue can be resolved on-site at the Championship or whether the issue will require a written appeal following the CIC.

If the event manager decides that the issue and/or protest can be solved on-site at the CIC, the event manager will contact the involved party or parties to ensure fair representation. The competitor's issue and/or protest will be discussed and a decision will be made jointly, on-site, by the event manager and the Chairs of the Training, Certification, and Rules Committees. The WCE event manager will inform the competitor of the decision.

11.1.2 APPEAL

If a competitor has a complaint that cannot be resolved on-site or the competitor wishes to appeal a decision made on-site, the event manager will ask the competitor to submit his/her formal complaint and/or appeal in writing to the WCE Advisory Board. The decision by the WCE Advisory Board is final.

The complaint and/or appeal letter must include the following:

- 1) Competitor name
- 2) Date
- 3) A clear and concise statement of the complaint
- 4) Date and time references (if applicable)
- 5) Competitor's comments and suggested solution
- 6) Party/Parties involved
- 7) Competitor's contact information

Any written complaints and/or appeals that do not include this information will not be considered. Competitors should submit his/her written complaint and/or appeal to the WCE event manager via email to info@worldcoffeeevents.org within 24 hours of the offending incident or the decision given.

11.1.3 APPEALS REVIEWED BY THE WCE ADVISORY BOARD

The WCE Advisory Board will review written complaints and appeals within 30 days of receipt. The WCE Advisory Board Chair will contact the competitor in writing via email with the final decision.

11.2 JUDGE/JUDGING-RELATED ISSUES UPON REVIEWING SCORESHEETS

11.2.1 PROTEST

If a competitor has an issue or protest to make regarding the CIC during the competition, the competitor should contact the WCE Event Manager. The Event Manager will then determine whether the issue can be resolved on-site at the CIC, or whether the issue will require a written appeal following the CIC.

If the WCE Event Manager decides that the issue and/or protest can be solved on-site at the CIC, the WCE Event Manager will contact the involved party or parties to ensure fair representation. The competitor's issue and/or protest will be discussed and a decision will be made jointly, on-site, by the WCE Event Manager and the Chairs of the Judges Certification Committee and Rules and Regulation Committee. The WCE Event Manager will inform the competitor of the decision.

11.2.2 APPEAL

If the competitor does not agree with the decision, he/she may appeal the decision in writing to the WCE Advisory Board. The decision by the WCE Advisory Board is final.

The appeal letter must include the following:

- 1) Competitor name
- 2) Date
- 3) A clear and concise statement of the complaint
- 4) Date and time references (if applicable)
- 5) Competitor's comments and suggested solution
- 6) Party/Parties involved
- 7) Competitor's contact information

Any written protests/appeals that do not include this information will not be considered. Competitors should submit his/her written complaint or appeal to the event manager via email to info@worldcoffeeevents.org within 24 hours of the debriefing or the decision given.

11.2.3 APPEALS REVIEWED BY THE WCE ADVISORY BOARD

The WCE Advisory Board will review written complaints and appeals within 30 days of receipt. The WCE Advisory Board Chair will contact the competitor in writing via email with the final decision.

12.0 JUDGING CRITERIA

12.1 COMPETITION AREA

The two visual/technical judges will evaluate the competition area for cleanliness at the beginning and end of the performance/competition time.

12.2 TASTE EVALUATION

Points will be awarded for the taste of each individual drink. Points will also be based on raw materials used and style of the beverage. Competitors should strive for a harmonious balance of sweetness, bitterness, acidity, and aromatics. Competitors are advised to explain verbally to the judges why they chose their particular coffee, the basic roast profile constituent structure, the major taste elements, the ingredients used in the signature beverage and the philosophy behind the drinks served.

12.3 BEVERAGE PRESENTATION

Points will be awarded based on the visual presentation of the drinks including cups, glasses and accessories. This includes elements such as cleanliness of cups and saucers (no spills or drips on cups), consistency of drinks and creativity and style of presentation.

12.4 TECHNICAL SKILLS

Points will be awarded based on the competitor's technical knowledge and skill.

12.5 JUDGES TOTAL IMPRESSION

Points will be awarded based on the judges' overall impression of the competitor, his/her skills, taste of drinks, and personal and beverage presentation.

13.0 VISUAL/TECHNICAL EVALUATION PROCEDURE

The following is an explanation of the visual/technical score sheet. Each competitor will be evaluated by two visual/technical judges.

13.1 EVALUATION SCALE

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

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

Zero to Five Score

With the zero to six score, it is acceptable to use half point increments after 1. A score of zero is used when something is totally unacceptable. Both a score of zero and six require the approval of the Head Judge.

13.2 VISUAL/TECHNICAL SCORE SHEET – PART I

Technical Performance			
	Simple	Signature	Cold/chilled
	0 to 6	0 to 6	0 to 6
Both cups of coffee identical in colour and amount			
During Preparation; technique, ratio and equipment identical (Water/coffee ratio, same technique, proper Cezve/Ibrik and cups)			
Coffee waste in Cezve/Ibrik is acceptable			
Total (54 points maximum)			

13.2.1 Both cups of coffee identical in color and amount

- A. The two drinks served to the judges will be evaluated on consistency in the two cups
- B. The color of the crema will be assessed
- C. Any drips and spills will be taken into account

13.2.2 During Preparation; technique, ratio and equipment identical (Water/Coffee ratio, same technique, proper Cezve/Ibrik and cups)

- A. The technique used to prepare and serve the drinks should have a clear consistency and workflow.
- B. The ratios used within each set of drinks must remain the same.

13.2.3 Coffee waste in Cezve/Ibrik is acceptable

The remaining coffee in the Cezve/Ibrik will be assessed; excessive waste is unacceptable and may be scored 0.

13.3 VISUAL/TECHNICAL SCORE SHEET – PART II

Presentation		0 to 6
Service Skills		x2
Creativity / presentation of the drinks		x2
Cleanliness of equipment / table & work station throughout presentation		x2
Total (36 points maximum)		

13.3.1 Service Skills

The judges will assign point to the competitor on their customer service skills they will assess the attentiveness of the competitor towards their customers (the sensory judges) and award points accordingly

13.3.2 Creativity / Presentation of the drinks

The judges must consider and assign points towards the passion and inspiration that the competitor has displayed during their routine. They must consider (allowing for cultural and personality differences) points such as natural, clear and concise communication, display of enthusiasm and dedication towards the coffee, and an ability to act as a role model for the profession/ industry. Judges will evaluate the competitor’s creativity based on the information provided on displaying the process through which the beverage was conceived, developed and the methods and/or techniques used in preparing or presenting the beverages.

13.3.3 Cleanliness of equipment / table & work station throughout presentation

- A. The cleanliness and organization of the competitor’s work station and will be evaluated on a scale between 1 and 6. If the area is messy, a 1 can be given.
- B. Verify the competitor’s ability to organize the working area in a practical and efficient way.
- C. General hygiene throughout the presentation will be taken into account
- D. The cleanliness of the area will be evaluated if an accident should occur (i.e. a competitor spills one of the drinks); the competitor should have cleaned it up by the end of his/her performance time. Cleaning while working (removing spent grounds, wiping tables) will help the competitors score, as well as cleaning the station before he/she ends his/her performance time. All wares and tools are included in this evaluation.

13.4 VISUAL/TECHNICAL SCORE SHEET – PART III

Total Impression		0 to 6
Attention to details / Overall Impression		x4
Total (24 points maximum)		
TOTAL SCORE (114 points maximum)		

13.4.1 Attention to details/overall impression

- A. Technical judges will evaluate the competitor's overall workflow and use of tools, equipment and accessories.
- B. The competitor should display an understanding of the correct use and operation of the heat source and Cezve/Ibrik.
- C. The technical judges will evaluate the competitor's work-flow throughout the presentation, including: the organization and placement of tools, cups and accessories; the competitor's movement and flow in and around the work station; the cleanliness and maintenance of the station (equipment, counters, towels,); the management of coffee and ingredients (signature beverage ingredients).

14.0 SENSORY EVALUATION PROCEDURE

The following is an explanation of the sensory score sheet. Each competitor will be evaluated by two sensory judges. Signature beverage evaluations vary due to the variety of options presented by the competitor. Sensory judges will complete all steps of the evaluation before recording scores.

14.1 EVALUATION SCALE

Unacceptable = 0 Acceptable = 1 Average = 2 Good = 3 Very Good = 4 Excellent = 5 Extraordinary = 6
 The evaluation scales are the same for both technical and sensory judges.

14.2 SENSORY EVALUATION – PART I

Sensory Simple Cezve-Ibrik			
Taste balance (sweetness, acidity & bitterness)	<table border="1" style="width: 100px; height: 20px;"> <tr> <td style="text-align: center;">Simple 0 to 6</td> </tr> </table>	Simple 0 to 6	
Simple 0 to 6			
Body / mouth feel tactile balance	<table border="1" style="width: 100px; height: 20px;"> <tr> <td style="width: 80px;"></td> <td style="width: 20px; text-align: center;">x3</td> </tr> </table>		x3
	x3		
Overall impression of the drink (choice of coffee and how it was prepared)/ Acceptable drinking temp	<table border="1" style="width: 100px; height: 20px;"> <tr> <td style="width: 80px;"></td> <td style="width: 20px; text-align: center;">x2</td> </tr> </table>		x2
	x2		
Total (48 points maximum)	<table border="1" style="width: 100px; height: 20px; background-color: #f4a460;"> <tr> <td style="width: 80px;"></td> <td style="width: 20px;"></td> </tr> </table>		

14.2.1 Taste Balance (sweetness, acidity & bitterness)

The sensory judge will take at least two complete sips from the drink, to fully evaluate the drink. Judges will not taste the coffee off the spoon.

Note: Competitors may give the judges specific instructions on how they want the drinks evaluated. As long as the instructions are reasonable, the judges should follow all instructions given by the competitor. Judges should listen to any explanation given by the competitor and look for taste that matches the competitor's explanation. There should be a correlation between the coffee beans used in the Cezve/Ibrik and its taste profile and will score high if it has a harmonious balance including sweetness, acidity and/or bitterness

14.2.2 Body / mouth feel / tactile balance

The balance should be full bodied, round and smooth. Judges perception of viscosity will have an influence.

14.2.3 Overall impression of the drink (choice of coffee and how it was prepared) is it of acceptable drinking temperature?

The judges will assess the drink in its entirety including the vessel served, taste and information given by the competitor

14.3 SENSORY EVALUATION – PART II

Sensory Cold/Chilled and Hot/Warm Signature Cezve-Ibrik				
	Cold/ Chilled		Hot/Warm Signature	
	0 to 6		0 to 6	
Taste balance (sweetness, acidity & bitterness)	<input type="text"/>	x3	<input type="text"/>	x3
Body / mouth feel tactile balance	<input type="text"/>	x3	<input type="text"/>	x3
Creativity and synergy of used coffee and ingredients	<input type="text"/>	x3	<input type="text"/>	x3
Overall impression of the drink (choice of coffee, ingredients, preparation) / Acceptable drinking temp	<input type="text"/>	x2	<input type="text"/>	x2
Total (132 points maximum)	<input type="text"/>		<input type="text"/>	

14.3.1 Taste balance (sweetness, acidity & bitterness)

The sensory judge will take at least two complete sips from the drink, to fully evaluate the drink. Judges will not taste the coffee off the spoon.

Note: Competitors may give the judges specific instructions on how they want the drinks evaluated. As long as the instructions are reasonable, the judges should follow all instructions given by the competitor. Judges should listen to any explanation given by the competitor and look for taste that matches the competitor's explanation. There should be a correlation between the coffee beans used in the Cezve/Ibrik and its taste profile and will score high if it has a harmonious balance including sweetness, acidity and/or bitterness

14.3.2 Body/mouth feel / tactile balance

The balance should be full bodied, round and smooth. Judges perception of viscosity will have an influence.

14.3.3 Creativity and synergy of used coffee and ingredients

Judges will evaluate the competitor's creativity based on the information provided on displaying the process through which the beverage was conceived, developed and the methods and/or techniques used in preparing or presenting the signature beverage. Ingredients should complement and showcase the coffee used while creating an interesting taste experience. Signature beverages that display a creative interaction of ingredients, technique and flavour will be rewarded with a high score.

Note: "Synergy" is defined as the interaction or cooperation of two or more substances to produce a combined affect greater than the sum of the separate effects.

14.3.4 Overall impression of the drink (choice of coffee/ingredients and how it was prepared) is it at an acceptable drinking temperature?

- The competitor must explain the signature drink to the judges. In order to achieve a high score, the explanation should include factual points such as the ingredients, preparation method, and the flavors and/or aromas the judges should experience. The description should include the coffee used and the connection between the coffee and the other ingredients. The competitor should explain if the drink is served hot, warm, cold, or some combination of these temperatures.
- Sensory judges will listen to the explanation of ingredients, preparation method, and use of coffee given by the competitor. Judges will take notes. 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.
- The competitor must explain to the sensory judges how to drink the beverage (smell, stir, sip, etc.) The sensory judges will listen for, and follow, to the best of his/her ability, any competitor instructions about how to experience the signature beverage. If no information or instructions are given, judges will use common sense to evaluate the signature beverage. In every case, judges should take a minimum of two sips of the signature beverage.
- Judges will evaluate the signature beverage based on what is explained or observed during the competitor's presentation time. Any explanation given by the competitor after the completion of the presentation time (clock is stopped and/or the competitor calls "time") will not be considered by the judges.

14.4 SENSORY EVALUATION – PART III

Total Impression

Attention to details / Overall Impression

Total (36 points maximum)

0 to 6

x6

14.4.1 Attention to details / Overall impression

- A. All accessories should be readily available and the working area well organized. Competitors should not need to move a lot of equipment and accessories around during his/her performance – everything should have its own place and purpose. Judges should look for the competitor to have back-up cups/vessels and accessories in case of mistakes or spills. Refilling of judge’s water glasses also demonstrates attention to detail.
- B. Overall impression covers your thoughts on the drinks in their entirety; this is an area to reward the competitor. This is evaluated by the observed qualities relevant to the profession, skills with technique and preparation, and demonstration of a wider understanding of coffee beyond the act of preparing the 6 drinks served; this includes knowledge of the process of coffee from seed to cup as well as demonstrating an understanding of the correct use of the equipment, customer service skills (i.e. politeness, accuracy, attentiveness, eye contact, etc.), and the ability to manage work-flow and time. Judges will look for a correlation between what is explained and what is delivered. The competitor must demonstrate that they are a coffee professional who has command over their presentation and coffee.

14.5 SCORE SHEET PENALTIES

After the competitor’s performance time has ended, a sensory judge may ask the head judge to verify ingredients in the signature drink. When this occurs, the head judge will request that the competitor provide ingredient confirmation by showing the head judge the original bottles and/or packaging of ingredients in order to verify.

If illegal substances are 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.

15.0 DISHONEST BEHAVIOR BY A WCE OFFICIAL

If in the unlikely event that the Head Judge or any other WCE personnel discovers or suspects potential dishonest behaviour by a WCE judge during a competitor’s evaluation then the following will apply:

- A. The Head Judge will request the return of all the competitors score sheets from the official score keeper surrounding the suspicious evaluation.
- B. The Head Judge will call a meeting with the WCE judge(s) concerned, the WCE Executive Director, and the WCE Certification Committee Chair to evaluate the situation.
- C. The WCE Executive Director and the WCE Certification Committee Chair will then rule upon the matter in a closed meeting.
- D. If the matter of dishonesty is extensive, the WCE Certification Committee Chair has the power to rule that the WCE judge will be excluded from judging in any future WCE sanctioned competitions.

15.1 APPEAL

If the WCE judge in question does not agree with the decision, he/she may appeal the decision in writing to the WCE Advisory Board. The decision by the WCE Advisory Board is final.

The appeal letter must include the following:

- 1) Name
- 2) Date
- 3) A clear and concise statement of the complaint
- 4) Date and time references (if applicable)
- 5) Comments and suggested solution
- 6) Party/Parties Involved
- 7) Contact Information

Any written protests/appeals, which do not include this information, will not be considered. Judges should submit his/her written complaint or appeal to the WCE event manager via email info@worldcoffeeevents.org within 24 hours of the debriefing or the decision given.

15.2 APPEALS REVIEWED BY THE WCE ADVISORY BOARD

The WCE Advisory Board will review written complaints and appeals within 30 days of receipt. The WCE Advisory Board Chair will contact the competitor or judge in writing via email with the final decision.