



The 7th Annual World Barista Championship

Presented By:

**The Specialty Coffee Association of America &
The Specialty Coffee Association of Europe**

May 19-21, 2006

Berne, Switzerland

Judges Rules & Regulations

TABLE OF CONTENTS

1.0	THE GOALS OF THE WBC JUDGES CERTIFICATION PROGRAM...	page 1
1.1	The Goals And Purposes of The Judges	
2.0	WHO IS CERTIFIED TO JUDGE IN BERNE.....	page 1
3.0	2006 WBC JUDGES CERTIFICATION WORKSHOP FOR THE 8TH ANNUAL WBC IN JAPAN.....	page 1
3.1	Who Is Eligible To Become A Judge	
3.2	2006-2007 WBC Certified Judges.....	page 2
4.0	WBC RECOMMENDED QUALIFICATIONS.....	page 2
5.0	WHO CAN CERTIFY.....	page 3
6.0	HOW TO REGISTER.....	page 3
7.0	PROTESTS AND APPEALS.....	page 3
8.0	JUDGES PREPARTION.....	page 3
9.0	RULES & GUIDELINES: JUDGES BEHAVIOR DURING THE COMPETITION.....	page 3
9.1	Competition Start	
9.2	During Taste Evaluation.....	page 4
9.2.1	We Ask The Judges	
9.2.2	Other Do's And Don'ts	
9.3	Communication With The Public Or Media	
9.4	Judges Guidelines For The End of Competition	
10.0	WHAT ARE THE JUDGES LOOKING FOR IN A WORLD CHAMPION?.....	page 5
10.1	How can Judges Assist The Competitor To Become Better?	
10.2	What The Judges Should Expect From The Competitor	
11.0	EVALUATION PROCEDURE.....	page 5
12.0	STATION EVALUATION AT START-UP.....	page 6
12.1	Clean working area at start-up	
12.2	Clean cloths available	
13.0	TECHNICAL EVALUATION.....	page 6
13.1	Understands grinder	
13.2	Cleans porta filter spouts	
13.3	Avoided placing spouts in dosing chamber	

14.0	TECHNICAL SKILLS – ESPRESSO EVALUATION.....	page 8
14.1	Flushes the group head	
14.2	Dry/clean filter basket before dosing	
14.3	No spill/waste when dosing/grinding	
14.4	Correct dosing and tamping	
14.5	Cleans porta filters (before insert).....	page 9
14.6	Immediate insert and brewing	
14.7	Extraction time 20-30 sec	
15.0	TECHNICAL SKILLS – CAPPUCCINO EVALUATION.....	page 10
15.1	Visually correct espresso base	
15.2	Empty/clean pitcher at start	
15.3	Purges the steam wand before steaming	
15.4	Cleans steam wand after steaming	
15.5	Purges the steam wand after steaming	
15.6	Clean pitcher/acceptable mile waste at end	
16.0	SENSORY EVALUATION OF ESPRESSO.....	page 11
16.1	Color of crema	
16.2	Consistency and persistence of crema	
16.3	Taste balance	
16.4	Tactile balance	
16.5	All 4 espressos served simultaneously	
16.6	Correct espresso cups used	
16.7	Served with accessories	
17.0	SENSORY EVALUATION OF CAPPUCCINO.....	page 12
17.1	Vissually correct cappuccino	
17.2	Consistency and persistence of foam	
17.3	Temperature of cappuccino	
17.4	Taste balance	
17.5	All 4 cappuccinos served simultaneously	
17.6	Correct cappuccino cups used	
17.7	Served with accessories	
18.0	SENSORY EVALUATION OF SIGNATURE BEVERAGE.....	page 13
18.1	Well explained and presented	
18.2	Appealing look	
18.3	Creativity	
18.4	Tastse Balance	
18.5	Correct Temperature.....	page 14
19.0	BARISTA EVALUATION.....	page 14
20.0	JUDGES TOTAL IMPRESSION.....	page 14

1.0 THE GOALS OF THE WBC JUDGES CERTIFICATION PROGRAM

1. To certify new WBC judges for the WBC and WBC sanctioned Barista Competitions.
2. To set standards and to achieve consistency among WBC judges.
3. To create a pool of WBC certified judges who are encouraged to assist at the National Barista Championships.

1.1 The Goals And Purpose of The Judges

1. To support the barista profession through national competitions and the WBC.
2. To be neutral, fair and consistent in evaluating competitors.
3. To select a worthy World Barista Champion.
4. To know the WBC Rules & Regulations and scoring method in detail.

2.0 WHO IS CERTIFIED TO JUDGE IN BERNE

If you received notice that you passed the 2005 WBC Judges Certification Workshop in Seattle you are certified to judge in Berne. If you are a 2005-2006 WBC certified judge you do not need to participate in the 2006 WBC Judges Certification Workshop in Berne, however you will be required to attend a WBC certified judges meeting the day prior to the start of the 7th Annual WBC.

If you attended the 2005 WBC Judges Certification Workshop and received notice that you need to pass the WBC written test and/or sensory skills test in order to be certified to judge in Berne, you must pass those tests prior to or at the 2006 WBC Judges Certification Workshop in Berne. Once you have passed all required tests you will be eligible to judge in Berne, however you will be required to attend a WBC certified judges meeting the day prior to the start of the 7th Annual WBC.

3.0 2006 WBC JUDGES CERTIFICATION WORKSHOP FOR THE 8th ANNUAL WBC IN JAPAN

All who wish to become a WBC Certified Judge must be familiar with the standards presented in this manual. To be certified as a 2006-2007 WBC certified judge each individual must pass the WBC written test, the SCAA's sensory skills test, and an overall workshop evaluation by the instructors. (Please note: If you have already passed the SCAA's sensory skills test you do not have to take the test again.)

All participants must read and understand the WBC, Ltd. Rules & Regulations as well as the Judges and Competitors Rules & Regulations. It is advisable to have the WBC Rules & Regulations available with you at all times while participating in the WBC. The WBC Rules & Regulations can be downloaded at: www.worldbaristachampionship.com.

3.1 Who Is Eligible To Become A WBC Judge

Anyone who has not competed in a WBC sanctioned barista competition after the 2005 WBC leading up to the 2006 WBC is eligible to become a WBC judge once they have successfully completed and passed the 2006 WBC Judges Certification Workshop.

The 2006 WBC Judges Certification Workshop will be held May 16th and 17th.

- Day One of the workshop will be mandatory for all participants who were NOT WBC certified in 2005.
- Day Two of the workshop will be mandatory for all participants. This includes those who participated at the 2005 WBC Judges Certification Workshop in Seattle and were informed that they were required to pass the WBC written test and/or the sensory skills test before they could be certified to judge in Berne.
- Those who were not 2005 WBC certified in Seattle WILL NOT be certified to judge in Berne upon passing the 2006 WBC Judges Certification Workshop. Those who pass the 2006 WBC Judges Certification Workshop who have not been certified in the past will qualify to judge in 2007 in Japan. The only exception to this rule will be those who participated at the 2005 WBC Judges Certification Workshop in Seattle and were informed that they were required to pass the WBC written test and/or the sensory skills test before they could be certified to judge in Berne.
- It is mandatory for all 2005-2006 WBC certified judges to attend a WBC certified judges meeting the day prior to the start of the WBC in order to judge in Berne.

Prior to the start of the competition the WBC Judges & Certification Committee (JCC) will assign eligible judges his/her times (based on availability) and position(s) as a technical or sensory judge.

ALL WBC CERTIFIED JUDGES MUST ATTEND A JUDGES CALIBRATION MEETING EACH MORNING THEY ARE SCHEDULED TO JUDGE AT THE WBC.

3.2 2006-2007 WBC Certified Judges

A 2006-2007 WBC certified judge is eligible to serve as a judge at the all WBC sanctioned 2006/2007 Barista Competitions leading up to and including the 2007 WBC in Japan.

Please note: A WBC certified judge will not be eligible to participate as a competitor at any WBC sanctioned Barista Competitions, for one WBC year from the date he/she was certified as a judge. If you are certified as a 2006-2007 WBC Judge you will not be eligible to compete at any WBC sanctioned Barista Competition until the 2008 WBC.

4.0 WBC RECOMMENDED QUALIFICATIONS

1. The individual should be committed to coffee quality and in the work of promoting the barista profession through coffee excellence.
2. Previous experience as a judge in Regional, National or International Barista Competitions. (Preferred but not mandatory.)
3. Barista skills are necessary for an individual to become a WBC certified judge.
4. Experience in cupping, tasting, or judging in other taste-related professions.

5.0 WHO CAN CERTIFY

Only the WBC Judges & Certification Committee can certify judges for the WBC. The certification certificate must be signed by the Chair of the WBC Board and Chair of the WBC Judges & Certification Committee.

6.0 HOW TO REGISTER

Applicants for the WBC Judges Certification Program must pre-register for the workshop through the WBC website at: www.worldbaristachampionship.com.

7.0 PROTESTS AND APPEALS

Any protest or appeal regarding the certification program, the qualification process, or the results of the tests must be submitted in writing to the Chair of the WBC Judges & Certification Committee and Chair of the WBC Rules & Regulations Committee . All parties will be heard and the decision of the WBC Rules & Regulations Committee Chair will be final.

CONTACTS:

WBC Judges & Certification Committee Chair Justin Metcalf, E-Mail:

jrmetcalf@optusnet.com.au

WBC Rules & Regulations Committee Chair Tracy Allen, E-Mail: tracer866@aol.com

8.0 JUDGES PREPARATION

All participants in the WBC Judges Certification Workshop must prepare themselves prior to the workshop by possessing a firm grasp of:

1. The WBC, Ltd., Judges and Competitors Rules & Regulations.
2. The competition process.
3. The various taste profiles and nuances in espresso.
4. The technical skills of a Barista.

9.0 RULES AND GUIDELINES: JUDGES BEHAVIOR DURING THE COMPETITION

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, which includes four (4) sensory/taste judges, two (2) technical judges and one (1) head judge. Therefore, there are strict rules on how a judge should behave. Any judge who is in violation of the rules and regulations will be removed from the panel and the competition area. 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 operate discreetly and quietly.

REMEMBER: As a panel of seven (7), the judges out-number the competitor and are very visible.

9.1 Competition Start

All judges must be POSITIVE and RESPECTFUL of the competitor at all times. Welcome the competitor when introduced. Judges can smile! When the competitor presents him/herself to the judges, all judges will listen, and focus only on the competitor.

While the competitor is speaking, communication between judges is **NOT ALLOWED**.

9.2 During The Taste Evaluation

It is important to remember that the audience, volunteers, organizers, and most importantly, the competitor, are all focused on the judges during the evaluation of the competition. Any movement and/or facial expression can be interpreted either in a positive or negative way and should be avoided.

9.2.1 We Ask That Judges:

1. Never make eye contact with anyone (including other judges), or make any facial expressions while tasting. Remember it is normal human instinct to make a facial expression during eye contact.
2. Never laugh during the taste evaluation.
3. Never do anything that can be interpreted negatively by the barista or audience.
4. Never communicate loudly with other judges. Communication amongst judges should be done in a quiet tactful manner.
5. Never share your evaluation with another sensory judge.
If something needs to be verified with the rest of the judge's panel, move away from the staging area to do this.

9.2.2 Other “Do’s And Don’ts”:

1. Communication between judges is allowed-quietly, discreetly and at the appropriate times.
2. Communication with the competitor is also allowed, but should be limited.
3. Always make eye contact with the competitor when they are SERVING drinks.
4. Always remember the psychological power and impact a judge has on the competitor.
5. Judges should hold the score sheets close to their body so neither the audience nor the competitor can see it during the competition.
6. Judges must also refrain from communicating with the competitors before and during the competition. Other competitors and the attendees can view this as personal coaching.

9.3 Communication With the Public or Media

Prior to the start of the WBC some judges will be assigned to speak with the media.

When speaking with the media it is important to:

- Be positive and build up the barista profession and the promotion of coffee excellence.
- Do not discuss the performance of individual competitors or their beverages.
- Never discuss mistakes made during the competition.

9.4 Judges Guidelines For The End of Competition

All areas of the score sheet must be completed before being given to the head judge. Make certain your name is written legibly on the score sheet.

10.0 WHAT ARE THE JUDGES LOOKING FOR IN A WORLD CHAMPION?

- One who has a mastery of technical skills, craftsmanship, and who is passionate about their profession.
- The quality of the beverage served.
- One who has a broad understanding of coffee knowledge.
- One who may serve as a role model and a source of inspiration for others.

10.1 How Can The Judges Assist The Competitor To Become Better?

- WBC judges should:
- Help the competitor in the competition by making the 15-minute of performance time easier.
- Participate in debriefings with the competitors to emphasize opportunities for improvement.
- RESPECT the competitor and his/her cultural background. WBC judges should have in depth knowledge of cultural differences in the making of espresso and preparation of drinks, but will always evaluate them based on the WBC Rules and Regulations.
- Write notes on their score sheet for the competitors to review. Comments should be specific and respectful. Score sheets will be mailed to the competitor following the competition.

10.2 What The Judges Should Expect From The Competitor

A firm understanding of the WBC Ltd., Competitor, and Judges Rules & Regulations. Competitors will be in the competition area at least thirty minutes prior to their competition time.

Presentations will be in accordance with the WBC Competitor and Judges Rules and Regulations.

Competitors will perform within the competition time of 15 minutes. The competitor will be deducted points if their performance runs over 15 minutes. If the competitor's performance time exceeds seventeen minutes they will be disqualified.

Competitors will have all small wares accessories available.

11.0 EVALUATION PROCEDURE

The following is an explanation of both the sensory and technical 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.

Evaluation Scale:

Yes = 1 No = 0

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

12.0 STATION EVALUATION AT START-UP

Part I - Station Evaluation At Start-Up

Competition Area

Clean working area at start-up
Clean cloths available

0 to 6	Yes	No
/6	/1	7

12.1 Clean working area at start-up:

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

There should be no “pucks” or “cakes” left in the portafilters at the start of the competitors competition time.

The cleanliness of the area should be evaluated on a scale of 0 - 6. If the area is extremely messy, give a score of 0 (zero). It can be difficult to differentiate between a 4 or a 5, but if the overall impression is very good, the barista should be credited. Judges should refer back to the evaluation scale if they are ever in question over the appropriate score to give.

12.2 Clean cloths available:

A minimum of 3 reasonably clean cloths should be available. Normally the barista will use one of the cloths during the preparation time and therefore one of them may have some coffee stains. According to WBC standards, the appearance of some coffee stains is acceptable, and 1 point should be given. But if all cloths are dirty and soiled give 0 points.

13.0 TECHNICAL EVALUATION

Part V - Technical Evaluation

Technical Skills

Understands grinder
Clean porta filter spouts/
Avoided placing spouts in doser chamber

0 to 6	Yes	No
/6	/1	7

13.1 Understands grinder:

The barista should display an understanding of how to use the grinder. The barista should take the time to prepare a test shot during the prep time, to evaluate the quality of the espresso and determine whether adjustments need to be made to the grind. Being able to manage extraction adjustments within the required timeframe is critical to the end result: the cup quality. Are they grinding the coffee on demand or are they filling the chamber with pre-ground coffee? Either method will have an effect on the extraction phase.

Dosing the ground coffee is another area that requires the attention of the technical judges. What method is being used? We require a greater understanding of the “dosing up” method and the traditional method of leveling the ground coffee into the dosing chamber or the knock box.

Which method is correct? They can both be correct. We must remember that the barista is trying to achieve a 20-30 second extraction time and is pouring 25-35 mls (30 mls +/- 5 ml). Therefore the barista may achieve the correct result regardless of the method being used. Further, we must consider the cultural differences when evaluating the dosing method. (For example Australians sometimes use the "dosing up" method.) Regardless of which dosing method is used, a consistent dosing method with each drink preparation should be demonstrated. Cultural and practice differences must be respected by the judges, not rejected.

It is important to note that the dose of the coffee in grams is not as important as the correct dose in the filter basket as it relates to individual coffee. E.g. – different types of blends may react differently.

The tamping method used must be consistent throughout the baristas competition. Consistency is the key factor in the baristas tamping method.

One of the technical judges will be assigned the responsibility of checking the portafilter after extraction to verify the "cake" or "puck" in relation to coarseness of grind, and dosing and tamping. Are there any holes in the cake where the water has made a path? Is the dosing and tamping the same for all 3 beverage categories or different? If different, the grinder could be out of adjustment. Does the barista follow the "flow" of the extraction or the clock? Judges must focus to see if the barista understands the grinder or if they are ignorant of it. The dosing and tamping shall be taken into account by the judges while evaluating this area. Judges need to possess a firm understanding of the grinder itself as well as in relation to all other processes, such as dosing, tamping and extraction. Technical judges must make certain to refrain from interfering with barista movement.

The technical judge must understand how to evaluate each type of roast in relation to taste and correctness in the basket. e.g. – This area of judging requires extensive knowledge of coffee roast profiling.

Please note: Any mess the technical judges make when checking the portafilter or grinder must be cleaned up by the judge.

13.2 Cleans porta filter spouts:

Wipes with towel to avoid any water build up or accumulation of grounds.

13.3 Avoided placing spouts in dosing chamber:

During levelling, the barista should not place porta filter spouts directly over the dosing chamber, which could allow water to drip in.

14.0 TECHNICAL SKILLS – ESPRESSO EVALUATION

Part II - Espresso Evaluation

Technical Skills

- Flushes the group head
- Dry/clean filter basket before dosing
- No spill/waste when dosing/grinding
- Correct dosing and tamping
- Cleans porta filters (before insert)
- Immediate insert and brewing
- Extraction time (20-30 seconds)

0 to 6		Yes	No

*PLEASE NOTE

The technical skills standards are the same for all three beverages. The scoring sheets are the same in Part II, III and IV, with the addition of visually correct espresso base included in the cappuccino and signature beverage categories.

14.1 Flushes the group head:

Some baristas flush the group head just before inserting the porta filter: others flush the group head before dosage. Mark Yes if done. Please note that the flushing of the group head must occur prior to each extraction. Judges must remain focused. Remember, only the beverage served will be evaluated.

14.2 Dry/clean filter basket before dosing:

The filter basket should be dry and clean. The method for achieving this does not matter. Mark Yes if it is dry and clean.

14.3 No spill/waste when dosing/grinding:

What is spill/waste? According to the WBC standard, the barista has to be given the ability to work. A small amount of waste from 0 to 1 gram is fine as long as spill/waste isn't excessive. So what constitutes unacceptable? If the barista is spilling approximately 10 grams for each dosing, this will amount to nearly 100 grams, which is not acceptable and points should be deducted. The judges must consider proper usage of grinder in this section as well. If a barista leaves the grinder full of ground coffee, this is not acceptable. The barista will lose points if he/she levels excessive amounts of coffee into the knock box or dosing chamber. But normal levelling into the knock box or dosing chamber is permissible. Levelling into the dosing chamber of the grinder is acceptable. Still, excessive reuse of coffee is not acceptable. A score of 6 is rarely awarded in this category. In terms of proper hygiene, baristas should not come in contact with the coffee more than necessary. In order to earn maximum points the waste should not exceed 1 gram. Wasting more than 5 grams of coffee should result in 0 points.

14.4 Correct dosing and tamping:

There are different methods for dosing coffee that need to be taken into account when evaluating the barista. The methods of "dosing up" the filter basket, and of "levelling" the filter basket are two different methods of dosing ground coffee. What we need to take into consideration is whether the method achieves the objective of 25 – 35 mls (30 mls +/- 5 mls) of extracted coffee in 20-30 seconds extraction time.

There should be a consistent method for dosing and tamping by the barista. Noting the amount of loose ground coffee around the grinder area will also help for the evaluation of no spill/waste when dosing/grinding. The barista should distribute the coffee grounds, followed by an even/leveled tamping of adequate pressure.

Each judge should approach a competitor as a highly skilled professional. Therefore each task not correctly performed by the barista should result in a reduced score.

Cultural differences should be taken into consideration, as well.

14.5 Cleans porta filters (before insert):

Clean basket rim and side flanges before insert. If okay – mark Yes.

14.6 Immediate insert and brewing:

“Basket to the gasket – finger to the ringer.” If okay – mark Yes.

14.7 Extraction time 20-30 sec:

Recommended extraction time is 20-30 sec. The end result in the cup is the most important factor. The taste will tell us if the extraction was in accordance with the espresso blend used. This is a guideline. A barista may present an 18 second shot, for example, and inform judges that his/her espresso tastes best at this setting even though the judging sheet states 20 to 30 seconds, provided the judges agree that the espresso tastes good. If a barista does not notice the difference and simply serves an espresso at fewer than 20 or more than 30 seconds, this is marked down.

15.0 TECHNICAL SKILLS – CAPPUCCINO EVALUATION

Part III - Cappuccino Evaluation

Technical Skills

- Flushes the group head
- Dry/clean filter basket before dosing
- No spill/waste when dosing/grinding
- Correct dosing and tamping
- Cleans porta filters (before insert)
- Immediate insert and brewing
- Extraction time (20-30 seconds)
- Visually correct espresso base

0 to 6	Yes	No
	<input type="checkbox"/>	<input type="checkbox"/>
	<input type="checkbox"/>	<input type="checkbox"/>
	<input type="checkbox"/>	<input type="checkbox"/>
	<input type="checkbox"/>	<input type="checkbox"/>
	<input type="checkbox"/>	<input type="checkbox"/>
	<input type="checkbox"/>	<input type="checkbox"/>
	<input type="checkbox"/>	<input type="checkbox"/>

Milk

- Empty/clean pitcher at start
- Purges the steam wand before steaming
- Cleans steam wand after steaming
- Purges the steam wand after steaming
- Clean pitcher/Acceptable milk waste at end

0 to 6	Yes	No
	<input type="checkbox"/>	<input type="checkbox"/>
	<input type="checkbox"/>	<input type="checkbox"/>
	<input type="checkbox"/>	<input type="checkbox"/>
	<input type="checkbox"/>	<input type="checkbox"/>
	<input type="checkbox"/>	<input type="checkbox"/>

*PLEASE NOTE

The first 7 evaluation points are the same as the Espresso Evaluation – Technical skills.

15.1 Visually correct espresso base:

Judges must evaluate the espresso base before milk is poured into the cup. Look for the same criteria as under espresso evaluation: color, consistency and persistence of crema.

15.2 Empty/clean pitcher at start:

The barista should pour cold, fresh milk into a clean pitcher, which must not have been filled during the preparation time.

15.3 Purges the steam wand before steaming:

Purging should not be excessive.

15.4 Cleans steam wand after steaming:

The steam wand should be cleaned with a dedicated bar towel.

15.5 Purges the steam wand after steaming:

Purging should not be excessive.

15.6 Clean pitcher/acceptable milk waste at end:

The pitcher should be more or less empty after the beverages have been prepared.

16.0 SENSORY EVALUATION OF ESPRESSO

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

/3

63

16.1 Color of crema:

The color of crema should be hazelnut, dark brown and/or have a reddish reflection. This should be recognized as very good. Crema that is white or completely black is not acceptable, and should result in 0 points. Training in crema evaluation will be included in the Judges Certification Workshop to provide better understanding.

16.2 Consistency and persistence of crema:

The crema should be dense and smooth. Proper evaluation will be demonstrated in the certification workshop. 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 or pointed device through crema to test its recovery. Judges perception will have an influence. Review of Robusta crema and Arabica crema will be included in the certification workshop.

16.3 Taste balance:

There should be a harmonious balance between sweetness, acidity and bitterness in the espresso. Judges perception will have an influence.

16.4 Tactile balance:

The balance should be full bodied, round and smooth. Judges perception of viscosity will have an influence. This will be demonstrated in the certification workshop.

16.5 All 4 espressos served simultaneously:

Self-explanatory.

16.6 Correct espresso cups used:

Espressos should be served in a two- to three-ounce (60 to 90 ml.) porcelain demitasse cup with a handle and a rounded interior base

16.7 Served with accessories:

The espresso should be served with water. Sugar, spoons, and napkins should always be made available to the judges.

17.0 SENSORY EVALUATION OF CAPPUCCINO

Part II - Cappuccino Evaluation

Taste Evaluation of Cappuccino

Visually correct cappuccino (traditional or latte art)

Consistency and persistence of foam

Temperature of cappuccino (not too hot or too cold)

0 to 6

/18

Taste balance (harmonious balance of rich sweet milk/espresso)

0 to 6	x 4 =	_____
--------	-------	-------

/24

Beverage Presentation

All 4 cappuccinos served simultaneously

Correct cappuccino cups used

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

Yes	No

/3

45

17.1 Visually correct cappuccino:

All styles of cappuccinos are acceptable. A cappuccino is a beverage of ratios, producing a harmonious balance of espresso, steamed milk and frothed milk. A traditional cappuccino is a five- to six-ounce beverage (150 to 180 ml.), served in a five- to six-ounce (150 to 180 ml.) porcelain cappuccino cup with a handle and a rounded interior base. (Please note: For the purpose of the WBC, cappuccinos should not be topped with any additional spices and/or powered flavorings.)

Visual evaluation is surface review only

17.2 Consistency and persistence of foam:

Foam should be smooth, silky and free of bubbles. Judges will evaluate under the surface with a spoon for total perception of consistency throughout the drink.

17.3 Temperature of cappuccino:

The temperature may not be consistent throughout the cup. Judges should note whether the beverage is comfortable to drink, i.e. not too warm, nor too cold. Cultural differences may apply here.

17.4 Taste balance:

The taste balance should be a harmonious blend of the sweetness of the milk and the espresso as a building block. The drink should not be too milky: a distinct taste of espresso should be present.

17.5 All 4 cappuccinos served simultaneously:

Self-explanatory.

17.6 Correct cappuccino cups used:

Cappuccinos should be served in a five- to six-ounce (150 to 180 ml.) porcelain cappuccino cup with a handle and a rounded interior base.

17.7 Served with accessories:

The cappuccino should be served with water. Sugar, spoons, and napkins should always be made available to the judges.

18.0 SENSORY EVALUATION OF SIGNATURE BEVERAGE

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)

0 to 6	x 4 =

/24

Correct temperature (served warm or cold)

Yes	No	

/1 **43**

*PLEASE NOTE

The rules for the signature beverage are as follows: No alcohol is allowed: beverage must be drinkable (not a dessert): and a distinct taste of espresso must be present.

At any time, sensory judges may ask the head judge to verify that there is no alcohol is in 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 noted, as in some extracts, the signature drink will receive a 0 on the sensory score sheets. However, this will not affect the evaluation scores of the espresso or cappuccino.

A lot is up to the barista under in this category. The barista should strive to explain and serve a drink that the judges will appreciate, resulting in a high score. The judge's perception will be the guideline.

18.1 Well explained and presented:

The barista shall explain what kind of beverage is to be presented. Is it hot, cold, semi cold? What kind of ingredients will be used? What will be the expected taste of the drink? The barista must explain and present this during actual competition time only for judges to include on their evaluations. There must be a correlation between what is said, done, and the actual taste of the signature beverage. Sometimes, the barista does not explain the drink during competition time, only after. Judges will listen, but they should no longer take this explanation into account for scoring purposes. We should reward those barista that can make coffee AND talk about it! Sometimes the MC will talk with barista to fill time, this is ok, just not to be considered for scoring.

18.2 Appealing look:

Judge's perception will be the guideline.

18.3 Creativity:

Judge's perception will be the guideline.

18.4 Taste balance:

There should be a balance between the ingredients used in the signature drink and how the barista explains it. It should be a good tasting drink with a strong espresso presence.

18.5 Correct temperature:

Correct temperature should be in accordance with what the barista tells the judges. If the barista has not said anything to the judges about the proper temperature of the drink it will be difficult to evaluate. Basic measure – if it is meant to be a cold drink, is it? A hot drink, is it?

19.0 BARISTA EVALUATION

Part IV - Barista Evaluation

Customer Service Skills

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

0 to 6

/18

Evaluation of Beverages

Cups correct temperature for beverage

Yes	No

/1 19

20.0 JUDGES TOTAL IMPRESSION

Part V - Judges Total Impression (overall view of barista skills, taste of beverages, and presentation)

Scale:

0 = Lowest score
 6 = Highest score

Points x 5

--	--

30 Max.

Within timeframe of 15 minutes: **Yes** or **No**

If "No": Time overdue: _____ Negative Points: _____ **-20 Max.**

The judge's perception will be the guideline. As a basic measure, ask yourself if you would you go to this barista as a customer?

The judges will be given the total time from the timer in the competition area. If the barista has gone over the total timeframe the judges shall fill out the time overdue, by how many minutes/seconds, and mark No, if okay – Yes - and nothing else.

The judges must fill out their total impression of the baristas performance. The range is between 0-6 where 1 is acceptable and 6 is extraordinary. This score will be multiplied by 5 by the WBC scorekeepers.

Judges, please review your score sheet before handing it to scorekeeper. Make sure your name and the competitor's name are clearly visible. If you have changed your score or mark on the form, circle the correct answer and initial it. Comments are encouraged and expected. Please make notes in the space designated for comments. This may help you remember details if any issues ensues and judges are called to confirm findings. It is also useful for the evaluation of baristas after the WBC. For example, judges may note specific areas for improvement, areas of strengths, details, etc.