



2012 United States Barista Championship Official Rules and Regulations

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Written and approved by the
USBC HJ Sub- Committee

2012 UNITED STATES BARISTA CHAMPIONSHIP RULES AND REGULATIONS

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1.0 CONDITIONS OF PARTICIPATION

1.0 PARTICIPANTS

1.1.1 National Qualifications

The United States Barista Championship (USBC) is a competition open to any competitors that took part in a USBC sanctioned regional event. SCAA or BGA membership is not required. The 2012 United States Barista Championship will be held in Portland, OR April 19 – 22, 2012.

In order to be eligible to advance to the final round of a Regional Barista Competition, all competitors must reside or work in a state from within the appropriate region:

REGION	STATES
NORTH WEST	WA, OR, AK, ID, MT, WY
NORTH CENTRAL	ND, SD, NE, MN, IA, WI, IL, IN, MI
NORTH EAST	OH, WV, MA, DE, PA, NJ, NY, CT, RI, VT, NH, ME
SOUTH WEST	HI, CA, NV, AZ, UT, NM, CO
SOUTH CENTRAL	KS, MO, OK, TX, AR, LA, MS
SOUTH EAST	KY, VA, TN, NC, SC, AL, GA, FL, DC

Competitors may only compete in one SCAA regional barista competition as an in-region competitor prior to the 2012 United States Barista Championship (USBC). Competitors may compete more than once before the 2012 USBC as an out-of-region competitor.

The first place winner of a Regional Barista Competition will be invited to receive a “bye,” bypassing the First Round and compete in the Semi-Finals Round at the 2012 USBC. Travel and accommodations will be provided for the Regional Barista Champion by the SCAA.

Those competitors placing 2-6 at each respective regional competition will be offered a positing in the First Round of the 2012 USBC. These positions will remain guaranteed until the regional finalist turns down their spot or March 1, 2011, whichever happens first. If a regional event happens after the March 1st deadline, each finalist will have 72 hours after the completion of their respective regional competition to accept the open position. All Round One positions unclaimed will be given to all stand by registrants on a first come, first serve basis.

Number of Competitors per Company:

A maximum of two competitors per company will be confirmed to compete up until 17 days prior to the first day of the Barista Competition, whether a Regional Competition or the USBC (Please note: A tax identification number defines a company.). If 17 days prior to the first day of the competition there are still additional spots open for competitors, those companies who already have two competitors confirmed may confirm additional competitors. Companies who wish to add additional competitors should have their competitors added to the waiting list when they submit their first two competitors for competition. If a third competitor from the same company is confirmed to compete, a fourth competitor will not be confirmed to compete until all other companies on the waiting list have had their third competitor confirmed. Once all companies on the waiting list have equal representation on the competitor roster, the next competitor on the waiting list will be confirmed as the fourth competitor from that company to compete at that Barista Competition. This process will continue (with fifth competitors, etc.) until all available competition spots are filled.

Age requirement:

Competitors must be at least 18 years of age at the time of competing in any United States Barista Championship (USBC) sanctioned event.

1.1.2 Nationality

Competitors must hold a valid passport from the United States or documentation substantiating 24 months of residency, employment or scholastic enrolment, some portion of which must have been within 12 months preceding the qualifying national competition. Competitors may only represent one country per USBC Competition Year. A USBC Competition Year is defined as the time period between the completion of one year's USBC Event and the completion of the next year's USBC Event.

1.1.3 Substitutions

If any Regional or National Champion is unable to participate in the WBC or USBC, the SCAA may substitute an alternate competitor from its national or regional competition in descending order of succession, beginning with its second place finisher. All requests for substitutions must be received in writing by the SCAA at info@scaa.org and approved by its Executive Director prior to competition.

1.1.4 Expenses

Competitors must pay their own expenses related to the competition including, but not limited to, travel, registration fees,

accommodations, supplies and ingredients needed for the competition. The USBC, SCAA, or Regional Competition Hosts are not responsible or liable for any of the competitor's expenses. If a competitor cannot afford these expenses, it is his/her responsibility to see that his/her company or other outside parties cover these expenses.

1.1.5 Competitors and Judging

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

The same rules apply for those who participate as a calibration barista for judges calibrations in the same competition. SCAA / USBC is very clear on its standings regarding Conflicts of Interest and if any concerned party deems they may require some clarification then the onus is placed wholly on that affected party to query their position by emailing usbc@scaa.org. Failure to pre-emptively and promptly declare a position could result in disqualification from events.

2.0 APPLICATION

2.1.1 Competitor Registration Form

Competitors must complete the USBC Competitor Registration Form online at www.usbaristachampionship.org no less than two weeks prior to the USBC or Regional Event. Approved applicants will receive confirmation by email in approximately two weeks after receipt of all required registration information. Failure to meet this criteria may result in denial of participation.

3.0 COMPETITOR QUESTIONS

All competitors are personally responsible to read and understand current USBC Rules & Regulations and score sheets, without exception. All USBC documents are available at <http://www.usbaristachampionship.org>. Competitors are encouraged to ask questions prior to arriving at the USBC or regional event. If any competitor is unclear as to the intent of any of the rules and regulations it is their responsibility to clarify that position with the USBC HJ Sub-Committee prior to the USBC by contacting usbc@scaa.org. Competitors will also have the opportunity to ask questions during the official Competitors Meeting held prior to the start of the competition.

4.0 TERMS & CONDITIONS

Upon submitting a USBC or Regional 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 barista competition.

- A. The winner of the Regional Barista Competition or United States Barista Championship (USBC) is a representative of the Specialty Coffee Association of America (SCAA) and the United States Barista Championship (USBC).
- B. Upon entry in the Barista Competition and in exchange for the opportunity to win, each competitor undertakes that they will:
 - i. Permit the SCAA to use the competitor's name and image in any format without charge for the purpose of promotion of the SCAA, USBC or the Regional Barista Competition.
 - ii. Without limiting the generality of clause (i), the formats referred to in clause (a) may include: photographic, video, print, Internet, or any electronic media.
 - iii. When fulfilling these terms and conditions actively work to uphold the good reputation of the SCAA, USBC and the Regional Barista Competition.
- C. Upon entry in the USBC or Regional Barista Competition and in exchange for the opportunity to win, each competitor in the Competition undertakes that, should they win the Barista Competition, they will:
 - i. (For Regional Competitions) Make him/herself available to travel to Portland, OR to compete in the United States Barista Championship.
 - ii. (For US Barista Championship) Make him/herself available to travel to Vienna, Austria to compete in the World Barista Championship. The Official USBC Travel Sponsor, will award the 2012 US Barista Championship with funds for the Regional Champion's travel expenses to and from the WBC, accommodations for the duration of the competition, competition preparation expenses, etc.
 - iii. Upon entry in the Barista Competition and in exchange for the opportunity to win, each competitor in the Barista Competition is encouraged to, should they win: Include the name "Specialty Coffee Association of America" or "SCAA" immediately before the name "(Region Designation) Regional Barista Competition" (i.e., "South West Regional Barista Competition") or "United States Barista Championship" in each instance in which the name "(Region Designation) Regional Barista Competition" or "United States Barista Championship" is mentioned.
 - iv. Include the name "United States Barista Championship" or "USBC" in each instance in which the name "(Region Designation) Regional Barista Competition" is mentioned.
 - v. Without limiting the generality of clauses (i) or (ii), the instances referred to in clauses (i) and (ii) include mention verbally, in print or via any electronic medium.

- vi. Promote the Specialty Coffee Association of America at every opportunity without charge to the SCAA.
- vii. Promote the relevant Regional Barista Competition as the pathway to the United States Barista Championship at every opportunity without charge to the SCAA.

5.0 ENFORCEMENT OF RULES AND REGULATIONS

The SCAA 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

2.1 SUMMARY

- A. Competitor performances will be evaluated by four (4) Sensory Judges, two (2) Technical Judges and one (1) Head Judge.
- B. Competitors will serve one beverage from all three categories of drinks (espresso, cappuccino, signature drink) to each of the four sensory judges (espresso-based and alcohol-free), for a total of twelve drinks, during a period of fifteen minutes.
- C. The competitor decides the order in which the drink categories are served; however, any category of drinks must be completed (e.g. all four (4) single espressos are served) before a competitor may serve another category of drinks, otherwise he or she will be disqualified. Preparation and service of signature beverage elements are allowed at any time during the competition time.
- D. Within each category (espresso, cappuccino and signature drink), drinks may be served in any combination to judges (i.e. one at a time, two at a time or all four simultaneously). Sensory judges will begin evaluating his/her drink as soon as it is served.
- E. All four drinks of each category must be prepared using the same coffee; however, the coffee used may change between categories. The four drinks of each category must contain the same ingredients and follow the same recipe as each other. Deliberately preparing and serving varied drinks within a category will result in a score of zero (0) in Taste Balance for those drinks that deviate in recipe from the beverage that is served first.
- F. Competitors may produce as many drinks as they choose during the competition; however, only drinks served to the Sensory judges will be evaluated.

2.2 BEVERAGE DEFINITIONS

2.2.1 Espresso

- A. Espresso is a one (1) fl.oz. beverage (30mL +/- 5mL) made from ground coffee, poured from one side of a double portafilter in one continuous extraction.
- B. Coffee is the accumulation of roasted product of the seed of the fruit of a plant of the genus Coffea.
- C. Coffees may not have any additives, flavorings, colorings, perfumes, aromatic substances, liquids, powders, etc. of any kind added at any point between the time the coffee is picked (as cherry) to when it is extracted into beverage. Substances utilized during growing, cultivation, and primary processing of the coffee are permitted (fertilizers, etc.).
- D. Whole bean coffee may be a blend, single-region, single-country, single-farm, etc.
- E. All judges must be served a full espresso. If the shot does not comply with the espresso definition then taste and/or tactile scores will reflect the resulting sensory experience. Espresso may be prepared with various amounts of coffee.
- F. Espresso will be brewed at a temperature between 90.5-96 degrees Celsius (195-205 degrees Fahrenheit).
- G. The espresso machine brewing pressure will be set between 8.5 and 9.5 atmospheres.
- H. Extraction times between two pairs of espresso extractions must be within a 3.0 second variance, otherwise a "no" will be given for "Extraction time." A 20-30 second extraction time is recommended, but not mandatory.
- I. Espresso must be served in a 60 to 90ml (2 to 3 fluid ounce) cup with a handle, otherwise a "no" will be given for "Correct espresso cup used."
- J. Espresso must be served to the judges with an appropriate spoon, napkin and unflavored water, otherwise a "no" will be given for "Served with accessories."
- K. Nothing other than ground coffee and water may be placed in the portafilters, otherwise the espresso will receive zero (0) points on all scores available on the technical and sensory score sheets in the espresso category.

2.2.2 Cappuccino

- A. A cappuccino is a coffee and milk beverage that should produce a harmonious balance of rich, sweet milk and espresso.
- B. The cappuccino is prepared with one (1) single shot of espresso (per the definition of espresso in 2.1.1 A-K), textured

milk and a minimum of 1 centimeter of foam depth (assessed vertically) in order score 4 or higher in “Consistency and persistence of foam.”

- C. A cappuccino is a beverage between 150 and 180 mL in total volume (5 to 6 fl. oz.). All judges must be served a full cappuccino. If the beverage does not comply with the cappuccino definition then taste scores will reflect the resulting sensory experience.
- D. Cappuccinos may be served with latte art or traditional style. Latte art expression may take any form the competitor chooses.
- E. Cappuccinos must be served in a 150 to 180 mL (5 to 6 fl. oz.) cup with a handle, otherwise a “no” will be given for “Correct cappuccino cup used.” The cappuccino must match the volume of the cup (i.e. a 180mL cup must contain a 180mL cappuccino), otherwise Visual Appearance scores will be reduced up to 3 points depending on severity of discrepancy.
- F. Additional toppings, including but not limited to sugar, spices or powdered flavorings are not allowed. If used, the competitor will receive zero (0) points in the taste balance category.
- G. Cappuccinos must be served to the judges with an appropriate spoon, napkin and unflavored water, otherwise a “no” will be given for “Served with accessories.”
- H. Nothing other than ground coffee and water may be placed in the portafilters, otherwise the cappuccino will receive zero (0) points on all scores available on the technical and sensory score sheets in the cappuccino category

2.2.3 Signature Beverage

- A. A signature beverage demonstrates a competitor’s creativity and skill to create an appealing and individual espresso-focused beverage.
- B. It should be a liquid beverage; the judges must be able to drink it. Food may accompany the beverage, but only the beverage item will be evaluated by sensory judges.
- C. Each of the four signature beverages must contain a minimum of one espresso shot (per the definition of espresso in 2.1.1 A-K) , otherwise the competitor will receive a score of zero (0) points for taste balance on the sensory score sheets in the signature beverage category as per 2.2.iii.
- D. Espresso used in the signature beverage must be prepared during the competitor’s performance time, otherwise the signature beverage will receive a score of zero (0) for taste balance on the sensory score sheets in the signature beverage category.
- E. A dominant taste of espresso must be present, otherwise the taste balance score will reflect the resulting sensory experience.
- F. The signature beverage may be served at any consumable temperature.
- G. Any ingredients may be used in the signature beverage preparation except alcohol, alcohol extracts or by-products, controlled or illegal substances, otherwise the signature beverage will receive zero (0) points on all points available on the sensory score sheets in the signature beverage category as per 2.2.i. Signature beverage ingredients should be prepared and assembled on-site during the competition time. The preparation of a signature beverage is captured in the “Well explained introduced and prepared” category on the sensory score sheet. Preparation in advance of the competition time is necessary for certain ingredients (i.e. a 24 hour infusion) and is accepted.
- H. All ingredients must be disclosed upon request. Competitors must bring the original bottles and/or packaging of all ingredients used in his/her signature beverage for inspection by judges to verify section 2.2.i.
- I. Nothing other than ground coffee and water may be placed in the portafilters, otherwise the signature beverage will receive zero (0) points on all scores available on the technical and sensory score sheets in the signature beverage category as per 2.2.ii.

2.3 SCORE SHEET PENALTIES

- A. If prohibited substances are discovered as an ingredient in the signature beverage or the competitor does not provide original packaging when asked, the signature beverage will receive zero (0) points on all points available on the sensory score sheets in the signature beverage category.

3.0 COMPETITION PROCEDURE

3.1 SUMMARY

- A. The competition space will consist of a stage with three competition stations, numbered 1, 2, and 3.
- B. Each competitor will be assigned a start time and station number.
- C. Each competitor will be given 45 minutes at their assigned station, made up of the following segments:
 - i. 15 minutes Preparation Time
 - ii. 15 minutes Competition/Performance Time
 - iii. 15 minutes Clean-Up Time

D. The competition flow will follow the process outlined in the following chart.

Station No. 1	Station No. 2	Station No. 3
1st Barista		
15 min Preparation	2nd Barista	
15 min Competition	15 min Preparation	3rd Barista
15 min Clean-Up	15 min Competition	15 min Preparation
4th Barista	15 min Clean-Up	15 min Competition
15 min Preparation	5th Barista	15 min Clean-Up
15 min Competition	15 min Preparation	6th Barista
15 min Clean-Up	15 min Competition	15 min Preparation
	15 min Clean-Up	15 min Competition
		15 min Clean-Up

- E. The competition will consist of three competition rounds: Round One (all entrants), Semi Finals (16 competitors- 10 plus the Regional Champions) and Finals (6 competitors), with the top scoring competitors continuing on to the following round.
- F. The USBC may, at its discretion, schedule more than one competition round in a single day (i.e. Semi Finals and Finals may be held on the same day). At the end of Round One, the competitors with the ten highest scores will advance to the semi-finals round and join the 6 Regional Champions. At the end of the Semi Finals round, the competitors with the six highest scores will advance to the Finals. The competitor's scores from each round will not carry over to the next round. Competitors will not receive their score sheets for review until they have finished advancing in the competition.
- G. At the conclusion of the first round, there will be a ceremony where semi-finalists are announced and all competitors will be acknowledged. All competitors are required to attend this ceremony. The sixteen Semi Finalists will be announced in no particular order and will not be informed of their Round One scores. After the finals there will be an awards ceremony where finalists will be awarded sixth through first place.

3.2 OVERVIEW OF THE COMPETITION AREA

3.2.1 Station Placement

Individual stations must be organized as shown in Figure 1, however the three stations may be placed in a way that will best suit the space and constraints of the competition venue keeping in mind the ease of use, the route from the barista's preparation area to the stations, the vantage points for the spectators, and any camera positions that may be present.

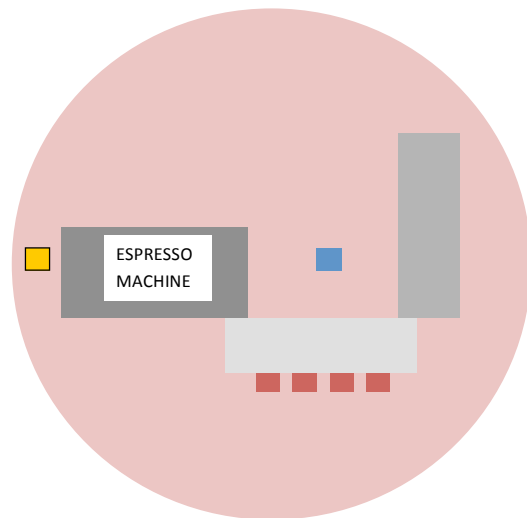


Figure 1- Station Layout

Figure Not to Scale, Dimensions are accurate

- | | |
|--|---------------------|
| ■ MACHINE TABLE
72" length x 36" width x 36" height | ■ SENSORY JUDGES |
| ■ WORK TABLE
96" length x 24" width x 36" height | ■ BARISTA |
| ■ JUDGES TABLE
72" length x 24" width x 42" height | ■ RUBBISH/WASTE BIN |
| ■ NO MEDIA CIRCLE | |

4.0 MACHINERY, ACCESSORIES & RAW MATERIALS

4.1 ESPRESSO MACHINE

Competitors must use the espresso machine supplied for the USBC by the official USBC espresso machine sponsor. The USBC-provided espresso machine has a fixed technical configuration and cannot be altered by the competitors. The espresso machine will be calibrated to the following specifications: The temperature will be set between 90.5-96 degrees Celsius (195-205 degrees Fahrenheit), and the pump pressure set between 8.5 and 9.5 bars (atmospheres).

4.2 NO LIQUIDS OR INGREDIENTS ON MACHINE

No liquids or ingredients of any kind may be placed or poured on top of the espresso machine (i.e. no water in cups, no pouring or mixing liquids or ingredients, no warming ingredients). If a competitor places or pours liquid or ingredients on top of the machine, he/she will receive zero (0) points for the Station Management category on both technical score sheets.

4.3 DISQUALIFICATION

Competitors may not change, adjust or replace any element, setting, or component of the espresso machine. Any changes or adjustments made may be grounds for disqualification (i.e. the portafilters, insert baskets, temperature, pressure, steam wand

tips, etc.). Any damage to the competition equipment due to misuse or abuse is grounds for disqualification at the discretion of the presiding head judge.

4.4 GRINDER

Competitors have the option of using the official USBC 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 for espresso preparation during their performance, otherwise the competitor will receive zero (0) points in Station Management on all Technical Score Sheets. A grinder is defined for this competition as a paired motor and grinding surface.

4.5 ADDITIONAL ELECTRICAL EQUIPMENT

In addition to their espresso grinder(s) competitors may use up to two pieces of electrical equipment during their performance. Competitors must notify the USBC Event Manager prior to arriving at the USBC of any electrical equipment they are bringing (i.e. hot plate, hand mixer, etc.), otherwise the competitor is at risk of their equipment not being allowed in their performance. Competitors are responsible for ensuring their electrical equipment can operate in the country where the USBC is held and for any adapters or converters necessary for operation of the equipment. USBC will not provide electrical adapters or converters.

4.6 PROVIDED EQUIPMENT & SUPPLIES

Each competitor station will be equipped with the following: Machine Table (For espresso machine, grinder and blender) L: 72" W: 36" H: 36", Work Table (for trays, glassware and additional accessories) L: 96" W: 24" H: 36", Presentation Table (Judges' table) L: 72" W: 24" H: 42", Espresso Machine, Grinder, Knock Box, Whole Milk, Trash Can, Waiter's Cart (For use during preparation and clean-up time.)

4.7 RECOMMENDED EQUIPMENT & SUPPLIES

Competitors are required to bring all additional necessary supplies for their presentation; otherwise the competitor is at risk of not having enough equipment to complete 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 USBC, volunteers and event staff are not responsible for the safety of items left in the competitors' preparation room or competition area.

The list of supplies the competitor may bring include the following:

- Coffee (For practice and the competition)
- Grinder(s) (Option to use USBC-provided grinder)
- Blender, and/or Additional Electrical Equipment (Maximum two items)
- Tamper
- Shot glasses
- Steaming pitchers
- Milk (Option to use USBC-provided milk)
- Cups & Saucers (For all 12 drinks, including spares)
- Spoons
- Any specific utensils required
- All equipment/accessories required for the Signature Beverage
- Napkins
- Water glasses (for four sensory judges)
- Water (for four 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
- Waiter's Cart (Option to use USBC-provided cart)

5.0 COMPETITOR INSTRUCTIONS PRIOR TO PREPARATION TIME

5.1 COMPETITORS' ORIENTATION MEETING

Prior to the start of the USBC Event, a Competitors' Orientation Meeting will take place. This meeting is mandatory for all competitors. During this meeting, the USBC Event Manager and presiding Head Judges will make announcements, explain the competition flow, review the competition schedule, lead a tour of the stage, and back stage areas. This will be an opportunity for competitors to ask questions and/or voice concerns to the USBC Event Manager and/or presiding Head Judges. If a competitor has not made advance plans with the USBC Event Manager and does not attend the Orientation Meeting they are subject to disqualification by the 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 USBC officials. USBC judges, press/media, competitor's family members and supporters may

not be present in this area without consent from the USBC Event Manager. Competitors will be able to store their equipment, accessories, ingredients, etc. in this room at his or her own risk. Refrigerators and freezers will be provided for any ingredients that need to stay cold or frozen. 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 3 three-group espresso machines and grinders identical to the competition equipment on stage. Each competitor will have one hour 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 the USBC Event. If a competitor is unable to attend his/her assigned practice time, s/he is responsible for switching with another competitor or finding an alternate time. The USBC does not guarantee access to practice space outside of assigned practice time slot.

5.4 COMPETITION MUSIC

Competitors may bring music on one CD or ipod to be played during his/her competition time. Music may not contain profanity, otherwise the competitor's score on Presentation: Professionalism may be penalized on all Sensory Score Sheets. Competitors must mark the CD case clearly with his/her name. It is the competitor's responsibility to give the USBC 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 USBC 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 15 minutes of Preparation Time. Any competitor who is not standing by and ready to begin immediately at the start of his/her 15 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 grinder, blender and/or other electrical equipment are placed to the right or the left of the espresso machine per the competitor's request).

5.6.1 Set-Up Grinder and Additional Electrical Equipment

If a competitor has brought his/her own grinder and/or additional electrical equipment, the competitor needs to inform the USBC Event Manager prior to the start of competition. The head runner will contact the competitor prior to the start of his/her 15 minutes of Preparation Time. If the competitor would like to help the head runner take his/her own grinder and/or additional electrical equipment to the station, this will be allowed; however, once the item(s) is in place and plugged in, the competitor will not be allowed to touch the item(s) and must leave the stage immediately. Please note: No coffee beans may be placed in the hopper until the competitor's Preparation Time.

5.7 SUPPORTERS/ASSISTANTS NOT ALLOWED ON STAGE

No one other than the competitor, his or her designated translator (as required) and USBC authorized personnel are allowed on-stage during the allotted preparation, performance and clean-up time. Failure to comply may result in disqualification.

5.8 WHEEL SUPPLIES ON STAGE

A waiter's cart will be available for the competitors to transport his/her items to and from the competition area. Prior to the competitor's preparation time, he or she will load the cart with the supplies and glassware needed for competition. Each competitor will be assigned a station runner who will assist the competitor as he/she wheels the waiter's cart from the preparation area to his/her assigned station. Only the assigned station runner will be allowed to assist the competitor on stage with the cart. 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 15 minutes of preparation time. Once the prior competitor begins his or her performance, the next scheduled competitor may begin his/her 15-minute preparation time upon advisement from the USBC Event Manager and/or the designated timekeeper.

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. The competitor must press the start button on the remote control attached to the clock to begin his/her 15 minutes of preparation time before touching anything at his or her station. The designated timekeeper will begin a stopwatch the moment the competitor presses the start button on the remote control.

6.2 CART

Competitors are responsible for the loading and unloading of supplies on the provided waiter's cart. The preparation timer will remove the cart off stage at the end of the competitor's preparation time. The waiter's cart is not allowed on stage during the performance. Please note that if items are left on the cart after the competitor's preparation time has concluded, the competitor may not retrieve those items until his or her performance is underway. (see 8.2 "Forgotten Accessories")

6.3 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 poured into glasses prior to the start of the competitor's performance, otherwise the competitor will receive zero (0) points in the Presentation: Professionalism category on all Sensory Score Sheets. If a competitor does not wish to preset the judges' presentation table during his/her preparation time he/she can set the table at the start of his/her competition/performance time.

6.4 PRACTICE SHOTS

Competitors are allowed and encouraged to pull practice shots during their preparation time. "Pucks" (also known as "cakes") may remain in the portafilters at the start of the competitor's competition time.

6.5 PRE-HEATED CUPS

Cups can be preheated during the competitor's preparation time. However, no water may be present in cups at the start of the competitor's competition time. At no time may cups containing liquids be placed on top of the espresso machine (see 4.1.1. "No Liquids or Ingredients on Machine")

6.6 END OF PREPARATION TIME

Competitors may not exceed his or her allotted 15 minutes of preparation time. The timekeeper will give the competitor a ten minute, five minute, three minute, one minute, and thirty second warning during his/her 15 minutes of preparation time. At 15 minutes, the official preparation timekeeper will indicate "time" (has expired) and ask the competitor to step away from the station. Any competitor who fails to cease preparation within 15 minutes will be subject to penalties as shown in Section 7.10

7.0 COMPETITION TIME

7.1 INTRODUCTION BY THE MASTER OF CEREMONIES

Immediately prior to beginning his or her presentation, the Master of Ceremonies (emcee) will introduce the competitor to the audience. Competitors are required to wear a wireless microphone during her or her performance; however, the microphone will only be on during his/her performance time.

7.2 INTERPRETER

Each competitor may supply one interpreter of his or her choosing at his or her sole expense. During competition, the interpreter may only communicate between competitor and emcee and may not edit, embellish or otherwise change dialogue as it is translated. No additional competition time is permitted when using an interpreter.

7.3 BEGIN COMPETITION TIME

The Master of Ceremonies will ask the competitor if he/she is ready to begin. Before introducing himself/herself to the judges, the competitor must press the start button located on the remote control attached to the clock. The designated timekeeper will begin a stopwatch the moment the competitor presses the start button on the remote control, to begin his/her 15 minutes of competition/performance time.

Tracking time elapsed during the 15-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 ten minute, five minute, three minute, one minute, and thirty second warning during his/her 15 minutes of competition time. The timekeeper is required to vocalize these warnings in real-time and may interrupt a competitor while s/he is speaking.

If a clock malfunctions for any reason, competitors may not stop his/her performance. 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 performance, he/she will introduce him/herself to the four sensory judges and the head judge. The four sensory judges and head judge will be behind the judges' presentation table. The two technical judges will stand towards one

side of the station or behind the station and will take reasonable care to not interfere with the competitor.

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 and/or provide unflavoured water to the four sensory judges for each beverage course.

Competitors can serve unflavoured 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 at the direction of the Head Judge. Runners will remove cups, saucers and spoons used in the previous beverage course. If a competitor has special instructions for the runner he/she will need to explain these instructions to the USBC Event Manager and the runner before the start of his/her competition time, otherwise the standard of cups, saucers and spoons will be removed. If instructions were not given to the USBC Event manager and wares the competitor wants were removed by the runners, retrieval of the wares is allowed in accordance with *8.2 Forgotten Accessories*. The runner will make every reasonable effort to avoid impeding the competitor but it is the competitor's responsibility to navigate his or her station successfully. Also see section "8.2 B" below.

7.7 STATION PERIMETERS

Competitors may only utilize the work area provided by the USBC: the machine table, work table, and presentation 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.) will result in automatic disqualification. Competitors may not utilize any space under any competition tables for storage, otherwise the competitor will receive zero (0) points in the Station Management section on all Technical Score Sheets.

7.8 END COMPETITION TIME

Competition time will be stopped the earlier of when a competitor presses the stop button on the remote control attached to the clock or raises his/her hand and says "time." If the competitor chooses to call "time" without pressing the stop button on the remote control, the competitor is responsible to make his or her signal loud and clear to the official timekeeper and Head Judge.

The competitor may choose to end his or her performance at any time. 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 may choose to go back to their station to clean before stopping the clock. Only the time recorded by the competition scorekeeper or Head Judge will be used for scoring purposes.

Competitors are allowed up to 15 minutes for completion of his or her performance without penalty. There is no penalty or additional incentive to complete a performance in less than 15 minutes.

7.9 COMMUNICATION AFTER THE COMPETITION TIME

Competitors may not talk to the judges once his or her performance has ended. Any communication provided to judges after the completion of a presentation will not be considered for scoring evaluation. Competitors may continue to talk to the Master of Ceremonies after the competition time has ended; however, the judges will not be impacted by the conversation or information expressed given after the competition time.

7.10 TIME PENALTIES

- A. If the competitor has not finished his/her preparation or presentation during the allotted 15-minute period, he/she is allowed to proceed until the preparation or presentation is completed.
- B. One point shall be deducted for every second over 15 minutes from the competitor's total score up to a maximum penalty of 60 points (1 minute).
- C. Any competitor whose preparation or performance period exceeds 16 minutes (16:01) will be disqualified.
- D. All Competitors must stop their performance after 20 minutes has elapsed. The Official Timer, Stage Manager and/or Head Judge will alert the Competitor that their total Competition time is over.

7.11 COACHING

Instructions or 'coaching' may not be provided to a competitor during the time of his or her competition under penalty of disqualification. The USBC encourages audience participation and enthusiastic fan support that does not interfere with competition. (Please note: Coaches, supporters, friends, or family members are not allowed on stage while the competition is in progress, otherwise the competitor is subject to disqualification by the presiding Head Judge.)

8.0 TECHNICAL ISSUES

- A. A competitor may raise his or her hand and declare a “technical time out” in the event that he or she believes there is a technical problem with any of the following USBC-provided equipment:
 - i. The espresso machine (including power, steam pressure, control system malfunction, lack of water or drain malfunction)
 - ii. The grinder (if provided by USBC)
 - iii. Any additional electrical equipment (excluding the competition clock)
 - iv. The audio visual equipment (such as the competitor’s music or microphone)
 Preparation or competition time will be paused by the Event Manager (during preparation time) or for the Head Judge (during competition time. 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. No time credit will be issued for technical issues caused by improper use; therefore it is the responsibility of all competitors to understand and follow the correct use of all competition equipment.
- G. A technical time out for inconsistency or variation between group heads requiring adjustment may only be declared during preparation time.

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 may be given additional time at the discretion of the Head Judge.
- 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 may be credited time for the delay this error has caused at the discretion of the Head Judge.

8.2 FORGOTTEN ACCESSORIES

- A. If a competitor has forgotten any 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 paused.
- B. If a competitor has forgotten any 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 paused.
- C. Nothing may be delivered by the runners, supporters, team members or the audience, otherwise the competitor is subject to disqualification by the presiding Head Judge.

9.0 CLEAN-UP TIME

Once a competitor has completed his/her performance, 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

10.1.1 USBC Official Scorekeeping

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

10.1.2 Competitor’s Total Score

The competitor’s total score will be tallied by adding the sum of both technical score sheets and all four sensory score sheets, then deducting any time penalty. Please note the head judge score sheet does not count towards the competitor’s total score.

10.1.3 Tie Scores

If there is a tie between two or more competitors, the official scorekeepers will total all the involved competitor's sensory espresso scores (Part 1 from all four sensory score sheets). The competitor with the highest sensory espresso 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 espresso score then the higher placement will be awarded to the competitor with the higher total sensory cappuccino score (Part 2 from all four sensory score sheets).

If the tied competitors have the same sensory espresso and cappuccino scores then the higher placement will be awarded to the competitor with the higher Total Impression score (Part 5 from all four sensory score sheets).

10.2 DEBRIEFING

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

- A. Competitors will be allowed to keep their competition score sheets.
- B. Please be aware that your score sheets may be made public after the completion of the USBC.

11.0 COMPETITOR PROTEST AND APPEALS

11.1 COMPETITOR RELATED ISSUES

11.1.1 Protest

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

If the USBC Event Manager decides that the issue and/or protest can be solved on-site at the Competition, the USBC 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 USBC Event Manager and the Chair of the USBC-HJ Committee. The USBC 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 USBC Event Manager will ask the competitor to submit his/her formal complaint and/or appeal in writing to the USBC-HJ Sub-Committee. All decisions made by the USBC-HJ Sub-Committee are 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 USBC Event Manager via email to usbc@scaa.org within 24 hours of the offending incident or the decision given.

11.1.3 Appeals Reviewed by the USBC-HJ Sub-Committee

The USBC-HJ Sub-Committee will review written complaints and appeals within 30 days of receipt. The USBC-HJ Sub-Committee Chair will contact the competitor in writing via email with the final decision.

11.2 JUDGE/JUDGING RELATED ISSUES UPON REVIEWING SCORE SHEETS

11.2.1 Protest

If a competitor objects to his/her scores given by one or more judges, the competitor can meet with their Head Judge during the competitor debriefing to explain his/her protest. The Head Judge will discuss the competitor's protest onsite with the judges who judged the competitor along with a representative of the USBC-HJ Sub-Committee. The USBC-HJ Sub-Committee will make a decision on-site and a representative of USBC-HJ Sub-Committee 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 USBC-HJ Sub-Committee. All decisions made by the USBC-HJ Sub-Committee are 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 usbc@scaa.org the USBC Event Manager via email to within 24 hours of the debriefing or the decision given.

11.2.3 Appeals Reviewed by the USBC-HJ Sub-Committee

The USBC-HJ Sub-Committee will review written complaints and appeals within 30 days of receipt. The USBC-HJ Sub-Committee Chair will contact the competitor in writing via email with the final decision.

12.0 EVALUATION CRITERIA

12.1 WHAT THE JUDGES ARE LOOKING FOR IN A BARISTA CHAMPION

The judges are looking for a champion who:

- A. Has a mastery of technical skills, craftsmanship, communication skills and service skills and is passionate about the barista profession
- B. Has a broad understanding of coffee knowledge beyond the twelve drinks being served in the competition
- C. Prepares and serves high quality beverages; and
- D. May serve as a role model and a source of inspiration for others.

12.2 COMPETITION AREA

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

12.3 TASTE EVALUATION

Points will be awarded for the taste of each individual drink (i.e. espresso, cappuccino and the signature beverage.) Consideration will be given to 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, the espresso constituent structure, the major taste elements, the ingredients used in the signature beverage and the philosophy behind the drinks served.

12.4 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 methodology, creativity, and presentation,

12.5 TECHNICAL SKILLS

Points will be awarded based on the competitor's technical knowledge and skill operating the espresso machine, grinder & their own equipment & wares.

12.6 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, as well as their passion & dedication in the Coffee Industry.

13.0 TECHNICAL EVALUATION PROCEDURE

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

13.1 EVALUATION SCALE

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

Yes = 1 No = 0

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

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

Yes/No Score

The competitor receives one (1) point for a score of Yes on this item, and zero (0) points for a score of No.

Zero to Six Score

Some score sheet criteria is evaluated on a scale of zero (0) to six (6), with zero being the lowest score and six being the highest. It is acceptable to use half point increments between 1.0 and 6.0, which are recorded using a decimal point, not a fraction. (For example, 1.5, 2.5, 3.5.) The lowest score with value is one (1). A score of 0.5 may not be used. A score of zero (0) is used when some criteria is deemed unacceptable. Scores of zero (0) and six (6) require the approval of the Head Judge.

13.2 TECHNICAL SCORE SHEET – PART 1

Part I – Station Evaluation At Start-up		
Competition Area	0 to 6	
Clean/Organized working area at start-up/Clean cloths	<table border="1" style="display: inline-table; vertical-align: middle;"> <tr> <td style="width: 50px; height: 20px;"></td> </tr> </table> _____ <div style="display: flex; justify-content: space-around; width: 100%;"> /6 6 </div>	

13.2.1 Clean/Organized working area at start-up/Clean cloths

- A. The cleanliness and organization of the competitor’s work station (work table, prep table, top of machine) will be evaluated on a scale between 1 and 6. If the area is deemed messy, a "1" will be recorded.
- B. Verify the competitor’s ability to organize the working area in a practical and efficient way.
- C. Too much pre-preparation should be marked down (i.e. milk in the pitchers, pre-poured water in the water glasses, etc.)
- D. A minimum of 3 clean cloths should be available when the performance time starts. The cloths must be clean and have a designated purpose (i.e. one for the steam wand, one for drying/cleaning baskets, one for bar clean up. A towel on the competitor’s apron/person for one of these uses is included in this count.)
- E. The cups should be warming. The cups should be placed on the top of the espresso machine, unless the competitor is using his/her own device to warm the cups. There should be no water in the cups at the start of the competitor’s competition time. If there is any water in the cups on top of the espresso machine at any time, the competitor will receive a score of zero (0) for Station Management on each of the two technical score sheets.
- F. Competitors may have pucks (used coffee grounds) in the portafilters at the start of his/her competition time. This will not count against clean area at start up.

13.3 TECHNICAL SKILLS ESPRESSO – PART II

Please note the technical skills standards are the same for all 3 beverages. The technical score sheet is the same in Part II, III and IV.

Part II – Espresso Evaluation				
Technical Skills	0 to 6	Yes No		
Flushes the group head		<table border="1" style="display: inline-table; vertical-align: middle;"><tr><td style="width: 50px; height: 20px;"></td><td style="width: 50px; height: 20px;"></td></tr></table>		
Dry/clean filter basket before dosing		<table border="1" style="display: inline-table; vertical-align: middle;"><tr><td style="width: 50px; height: 20px;"></td><td style="width: 50px; height: 20px;"></td></tr></table>		
Acceptable spill/waste when dosing/grinding	<table border="1" style="display: inline-table; vertical-align: middle;"><tr><td style="width: 50px; height: 20px;"></td></tr></table>			
Consistent dosing and tamping	<table border="1" style="display: inline-table; vertical-align: middle;"><tr><td style="width: 50px; height: 20px;"></td></tr></table>			
Cleans porta filters (before insert)		<table border="1" style="display: inline-table; vertical-align: middle;"><tr><td style="width: 50px; height: 20px;"></td><td style="width: 50px; height: 20px;"></td></tr></table>		
Insert and immediate brew		<table border="1" style="display: inline-table; vertical-align: middle;"><tr><td style="width: 50px; height: 20px;"></td><td style="width: 50px; height: 20px;"></td></tr></table>		
Extraction time (within 3 second variance)		<table border="1" style="display: inline-table; vertical-align: middle;"><tr><td style="width: 50px; height: 20px;"></td><td style="width: 50px; height: 20px;"></td></tr></table>		
	/12	/5 17		

13.3.1 Flushes the group head

Flushing of the group head must occur in the time after removal of the portafilter and prior to each extraction. If the group head was flushed prior to the extraction of the served beverages, the judge will mark “Yes.”

13.3.2 Dry/clean filter basket before dosing

If the filter basket is completely dry and clean prior to the served beverages, the judge will mark “Yes.”

13.3.3 Acceptable spill/waste when dosing/grinding

Spill/waste is ground coffee left unused during the competition/performance time that may be found in the espresso grinder's dosing chamber, in the knock box, on the counter, in the trash, on the floor or elsewhere. Waste created in the process of preparing beverages that are not served to judges does not count towards a competitor's total waste evaluation. Spill/waste of up to 5 grams of unused coffee per beverage category is considered acceptable. In order to earn a score of excellent (5) or higher, the waste must not exceed 1 gram of unused coffee per beverage category. Wasting more than 5 grams of coffee per beverage category is unacceptable and will result in zero (0) points. A reasonable amount of coffee purged is not included in waste.

13.3.4 Consistent and effective dosing and tamping

The competitor must demonstrate a consistent method for dosing and tamping. The competitor should evenly distribute the coffee grounds, followed by levelled tamping of adequate pressure. Cultural differences are taken into consideration.

13.3.5 Cleans portafilters (before insert)

Cleans basket rim and side flanges of portafilter before insert into the machine. If done, the judge will mark "Yes."

13.3.6 Insert and immediate brew

The competitor should start the extraction immediately after inserting the portafilter into the machine without any delay, If done, the judge will mark "Yes."

13.3.7 Extraction time (within 3 second variance)

Judges will time all shots extracted and determine whether shot extraction times are within a 3.0-second variance. If the extraction time is within a 3.0-second variance of each other within each category of drinks, the judge will mark "Yes." Extraction time begins when the competitor activates the machine's pump. Shot times for shots that are not served are not included in this score.

13.4 TECHNICAL SKILLS CAPPUCCINO – MILK FROTHING – PART III

Please note the first 7 evaluation areas are the same as under the Espresso Evaluation – Technical Skills.

Part III – Cappuccino Evaluation			
Technical Skills	0 to 6	Yes	No
Flushes the group head		<input type="checkbox"/>	<input type="checkbox"/>
Dry/clean filter basket before dosing		<input type="checkbox"/>	<input type="checkbox"/>
Acceptable spill/waste when dosing/grinding	<input type="checkbox"/>		
Consistent dosing and tamping	<input type="checkbox"/>		
Cleans porta filters (before insert)		<input type="checkbox"/>	<input type="checkbox"/>
Insert and immediate brew		<input type="checkbox"/>	<input type="checkbox"/>
Extraction time (within 3 second variance)		<input type="checkbox"/>	<input type="checkbox"/>
Milk		Yes	No
Empty/clean pitcher at start		<input type="checkbox"/>	<input type="checkbox"/>
Purges the steam wand before steaming		<input type="checkbox"/>	<input type="checkbox"/>
Cleans steam wand after steaming		<input type="checkbox"/>	<input type="checkbox"/>
Purges the steam wand after steaming		<input type="checkbox"/>	<input type="checkbox"/>
Clean pitcher/Acceptable milk waste at end		<input type="checkbox"/>	<input type="checkbox"/>
	/12	/10	22

13.4.1 Empty/clean pitcher at start

The competitor should pour cold, fresh milk into a clean pitcher, which must not have been filled during the preparation time. The pitcher should be clean on both inside and on the outside; including stains, scale or water that can be removed.

13.4.2 Purges the steam wand before steaming

The competitor should purge the steam wand before inserting it into the milk pitcher.

13.4.3 Cleans the steam wand after steaming

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

13.4.4 Purges the steam wand after steaming

The competitor should purge the steam wand after steaming the milk.

13.4.5 Clean pitcher/acceptable milk waste at end

The pitcher should be more or less empty after the cappuccinos have been prepared. Acceptable waste is no more than 90ml/ 3 oz. per steam pitcher.

13.5 TECHNICAL SKILLS SIGNATURE BEVERAGE – PART IV

Please note the evaluation areas are the same as under the Cappuccino Evaluation – Technical Skills

13.6 TECHNICAL – PART V

Part V – Technical Evaluation			
Technical Skills	0 to 6	Yes	No
Station Management	<input type="text"/>		
Clean portafilter spouts/ Avoided placing spouts in doser chamber		<input type="text"/>	<input type="text"/>
	/6	/1	7

13.6.1 Station Management

- 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 espresso machine.
- C. The competitor should display an understanding of the correct use and operation of the grinder – including the management of coffee in and through the grinder. Competitors should be grinding coffee for each shot or set of shots.
- D. The competitor should try to achieve extraction times within a 3.0 second variance and shot volume of 25-35 mL (30 mL +/- 5 mL).
- E. 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, pitchers); the management of coffee and ingredients (milk, signature beverage ingredients).
- F. Liquids or ingredients must not be placed on top of the machine, otherwise zero (0) points will be awarded in Station Management.

13.6.2 Clean portafilter spouts/Avoided placing spouts in doser chamber

- A. The competitor needs to remove any water or grounds on the portafilter spouts by cleaning the spouts. Rinsing, using a towel, and wiping with fingers are all acceptable methods for achieving clean spouts.
- B. During distributing and leveling of coffee grounds, the competitor should not place portafilter spouts directly over the dosing chamber. (This could allow water to contaminate the dosing chamber.)
- C. If the competitor has clean portafilter spouts before each extraction and does not place the portafilter spouts over the dosing chamber, the judge will mark “Yes.”

13.7 STATION EVALUATION AT END – PART VI

Part VI – Station Evaluation At End			
Competition Area	0 to 6	Yes	No
Clean working area at end	<input type="text"/>		
General hygiene throughout presentation		<input type="text"/>	<input type="text"/>
Proper usage of cloths		<input type="text"/>	<input type="text"/>
	/6	/2	8

13.7.1 Clean working area at end

The cleanliness of the area is evaluated on a scale from 0 (lowest) to 6 (highest). If a spill occurs, the competitor should have it cleaned up by the end of his/her performance time. Cleaning while working (i.e. Cleaning equipment or wiping tables) will improve the competitor’s score, as will cleaning the station before he/she ends his/her performance time. All wares and tools (i.e. tampers, cups, trays, pitchers) are included in this evaluation including items on the espresso machine and work tables. Spent pucks (used coffee grounds) are allowed to be in the portafilters at the end of performance and are not part of this score.

13.7.2 General hygiene throughout presentation

The judge will determine this score based on the competitor’s sanitary practices throughout their entire presentation. If proper hygiene is used for the entire presentation, the judge will mark “Yes.”

Examples of unacceptable practices include:

- Touching hands to face, mouth, etc. and then using the hands for beverage preparation.
- Touching the floor and then using the hands for beverage preparation.

13.7.3 Proper usage of cloths

The judges will evaluate the correct and sanitary usage of the competitor's cloths. The competitor should use one for the steam wand, one for cleaning the filter basket and one for the workstation.

Examples of unacceptable practices are:

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

14.0 SENSORY EVALUATION PROCEDURE

Each competitor will be evaluated by four sensory judges. The following is an explanation of the sensory score sheet.

14.1 EVALUATION SCORE

The evaluation scales are the same for both technical and sensory judges.

Yes = 1 No = 0

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

14.2 ESPRESSO EVALUATION – PART I

Espressos will be evaluated using the following protocol by all sensory judges. Sensory judges will complete all steps of the evaluation before recording scores.

Part I – Espresso Evaluation	
Taste Evaluation of Espresso	0 to 6
Colour of crema (hazelnut, dark brown, reddish reflection)	<input type="text"/>
Consistency and persistence of crema	<input type="text"/>
	/12
Taste balance (harmonious balance of sweet/acidic/bitter)	0 to 6
Tactile balance (full bodied, round, smooth)	<input type="text"/>
	x 4 =
	<input type="text"/>
	x 4 =
	<input type="text"/>
	/48
Beverage Presentation	Yes No
Correct espresso cups used (60-90 mL w/ a handle)	<input type="checkbox"/> <input type="checkbox"/>
Served with accessories (spoon, napkin and water)	<input type="checkbox"/> <input type="checkbox"/>
	/2
	62

14.2.1 Colour of crema

Judges will visually evaluate the appearance of the crema for correct colour according to the barista's description. Any description by the barista regarding the colour or appearance of the crema must occur before the start of the the first extraction of the Competition period. If the competitor's description is given after the first extraction has started, the default standard is to be used and the description disregarded. The description should be sufficiently specific and relevant to score high marks. Unless explained, crema that is excessively pale or not present is unacceptable and will result in (0) points.

14.2.2 Consistency and persistence of crema

Crema must be present when espresso is served. The crema should be dense and smooth. Judges will gently stretch the crema by tilting the demitasse in one direction to determine the thickness of the crema and whether it is persistent and long lasting, with no break-up.

Note: Time is of the essence when evaluating the colour and consistency of crema. The taste balance is the most important score, and judges must be sure to taste the espresso quickly while it is fresh (unless otherwise directed.)

14.2.3 Taste balance

Sensory judge will stir the espresso THREE (3) times with a spoon (moving the spoon front to back in a "rowing" motion) to mix the flavours within the shot, then immediately taste. Sensory judges will take at least two complete sips to fully evaluate the

espresso. Judges will not taste the espresso off the spoon.

Note: Competitors may override the evaluation protocol by giving the judges specific alternative instructions on how they want the espresso evaluated. As long as the instructions are reasonable, the judges should follow all instructions given by the competitor.

Judges will listen to any explanation given by the competitor and compare taste descriptions to match each beverage. There should be a correlation between the coffee beans used in the espresso and its taste profile. The ideal espresso has a harmonious taste balance including sweetness, acidity and/or bitterness.

14.2.4 Tactile balance

The mouthfeel should be full bodied, round and smooth. Judges evaluation of viscosity will have an influence on the score.

14.2.5 Correct espresso cups used

Espressos must be served in a two- to three-ounce (60 to 90 mL) cup with a handle. If so, the judge will mark “Yes.”

14.2.6 Served with accessories

The espresso must be served with a spoon, napkin, and unflavoured water. All of these items must be present for the competitor to receive a “Yes” score. If one (or more) item is missing at the time the espresso is served, the judge will mark “No.”

14.3 CAPPUCCINO EVALUATION – PART II

Cappuccinos will be evaluated using the following protocol by all sensory judges. It is important that sensory judges follow this protocol consistently. Sensory judges will complete all steps of the evaluation before recording scores.

Part II – Cappuccino Evaluation

Taste Evaluation of Cappuccino

Visually correct cappuccino (traditional or latte art)

Consistency and persistence of foam

0 to 6

/12

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

0 to 6

--

x 4 =
/24

Beverage Presentation

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

Served with accessories (spoon, napkin and water)

Yes	No

/2 38

14.3.1 Visually correct cappuccino

Judges will evaluate the appearance of the cappuccino to determine its visual score. On the surface, the cappuccino should have a colour combination of milk and coffee, with good colour contrast, symmetrical design and a smooth and possibly glossy/glass-like sheen. (Note: It is not acceptable for cappuccinos to be topped with any additional spices and/or powders. Doing so will result in a “0” in the taste/balance category.)

14.3.2 Consistency and persistence of foam

Sensory judges will gently but quickly push back the foam using a spoon to evaluate the depth and texture of milk foam. The foam should extend at least 1 cm into the cappuccino to achieve a score of very good (4) or higher. The foam should be smooth, silky and consist of only micro-bubbles. This evaluation will happen quickly and gently and without disturbing the entire surface of the cappuccino. Judges will not taste the cappuccino from the spoon.

Note: It is important for judges to evaluate the visual appearance and consistency of foam QUICKLY. The taste balance is the most important score and the judge should taste the cappuccino within a few seconds of being served so that it is fresh (unless otherwise directed.)

14.3.3 Taste Balance

The cappuccino is a hot beverage that should be served at a temperature that is immediately consumable. Sensory judges will drink from a spot on the cup different from the area that was disturbed during foam evaluation.. The texture of the foam, temperature of the beverage and the taste of the coffee and milk will be included in the taste evaluation. After an initial tasting sip, the sensory judges will revisit the cappuccino for at least one additional sip. The taste balance should be a harmonious blend of the sweetness of the milk and an espresso base that works well with the milk.

14.3.4 Correct cappuccino cups used

Cappuccinos must be served in a five- to six-ounce (150 to 180 mL) cup with a handle. If so, the judge will mark “Yes.”

14.3.5 Served with accessories

The cappuccino must be served with a spoon, napkin, and unflavoured water. All of these items must be present at the time the cappuccino is served for the barista to receive a “Yes” mark. If one (or more) of the items are missing, mark “No.”

14.4 SIGNATURE BEVERAGE EVALUATION – PART III

See 2.2.3 for Signature Drink Definition.

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.

Part III – Signature Beverage Evaluation	
Evaluation of Signature Beverage	0 to 6
Look and functionality	<input type="text"/>
Creativity and synergy with coffee	<input type="text"/>
	/18
Taste balance (according to content, taste of espresso)	<input type="text"/>
	x 4 =
	/24
	<hr/>
	42

14.4.1 Well explained, introduced and prepared

The competitor must explain his or her 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 flavours and/or aromas the judges will experience. The description should include the coffee used and the purposeful connection between the coffee and the other ingredients. The competitor should explain if the drink is intended to be 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 and take notes. When determining this score, judges will consider whether or not there is a strong correlation between what was described and the idea of what was prepared for 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 and follow drinking instructions to the best of his/her ability. If no information or instructions are given, judges will simply attempt to drink the signature beverage and evaluate. In every case, judges should take a minimum of two sips of the signature beverage.

Judges will evaluate the signature beverage based competitors’ provided explanations or other observations during the 15 minute presentation only. 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.

14.4.2 Look and functionality

“Look” is the evaluation of the visual appearance of the signature beverage, including but not limited to the vessel, the beverage itself, garnishes, accessories, etc.

“Functionality” is defined by how the signature beverage and related elements work well with the act of consuming the drink, and to the barista’s instructions on how to drink it.

14.4.3 Creativity and synergy with coffee

Judges will evaluate competitors’ creativity based on the uniqueness of his or her concept, and any new methods, techniques or ingredients used in the preparation or presentation of the signature beverage. Ingredients must complement and showcase the espresso while creating an interesting taste experience. Signature beverages with a complimentary blend of creative ingredients, technique and dominant espresso 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 effect greater than the sum of their separate effects

14.4.4 Taste balance

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

14.4.5 Score Sheet Penalties

- i. If alcohol, illegal, prohibited or otherwise otherwise disallowed substances are discovered as an ingredient in the signature beverage, the signature beverage will receive zero (0) points on all scores available on the sensory score sheets in the signature beverage category.
- ii. If ingredients or substances other than ground coffee are placed in a portafilter, the competitor’s signature beverage will receive zero (0) points on all scores available on the technical and sensory score sheets in the signature

- beverage category.
- iii. If any signature drink does not contain a minimum of one espresso, the signature beverage will receive a score of zero (0) for taste balance on the sensory score sheets in the signature beverage category.

After the competitor's performance time has ended, a sensory judge may ask the head judge to verify that there are no prohibited 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 containers, packaging or other substantiating proof of ingredients in order to verify that no prohibited substances are present.

14.5 BARISTA EVALUATION – PART IV

Part IV – Barista Evaluation	
Customer Service Skills	0 to 6
Presentation: Professionalism	<input type="text"/>
Attention to details/All accessories available	<input type="text"/>
Appropriate apparel	<input type="text"/>
	/12 /1 13

14.5.1 Presentation: Professionalism

Professionalism is evaluated by the observed qualities relevant to the barista profession, including technique, preparation and the demonstrated wider understanding of coffee beyond the preparation of the 12 drinks served. Wider coffee knowledge includes the process of coffee cultivation, roasting and preparation from seed to cup as well as an implicit understanding of the correct use of the equipment, good customer service skills (i.e. politeness, accuracy, attentiveness, eye contact, etc.) and the ability to manage workflow and time. Judges will look for a strong correlation between what is explained and what is delivered. The competitor must demonstrate that he or she is a coffee professional who has command over their presentation and coffee.

Any flavor or tactile descriptors given by the competitor for their espresso and/or cappuccino will be taken into consideration under the professionalism score.

14.5.2 Attention to details/All accessories available

All accessories should be readily available and the working area well and purposefully organized. Competitors should not needlessly reposition 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 and accessories in case of mistakes or spills. Refilling of judge's water glasses when necessary also demonstrates attention to detail.

14.5.3 Appropriate apparel

At a minimum, the competitor must look clean, be cleanly dressed and wear a clean apron. If okay, the judge will mark "Yes." The lack of an apron or presence of inappropriate apparel (such as sandals or excessively torn or stained clothing) would result in a "No" mark.

14.6 JUDGES' TOTAL IMPRESSION – PART V

Part V – Judge's Total Impression	
Judge's Total Impression	0 to 6
Total impression (overall view of barista's presence, correlation to taste scoring, and presentation)	<input type="text"/> x 4 =
	/24
	<hr style="width: 100px; margin-left: auto; margin-right: 0;"/> 24

The Judge's Total Impression score captures two primary areas:

- A. The Total Impression score is the overall composite impression of the taste scores (i.e. Did the combination of the three courses of drinks create an experience that was stronger in delivery than if just one course had been served on its own?).
- B. The judges must consider and assign points towards the passion and inspiration that the barista 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 specialty coffee, and an ability to act as a role model for the barista profession/ industry. (i.e. If in a cafe/ restaurant environment, would this barista have inspired me about specialty coffee?) If the judges feel that this has been achieved, they should award high scores.

15.0 DISHONEST BEHAVIOR BY A USBC OFFICIAL

If in the unlikely event that the Head Judge or any other USBC personnel discovers or suspects potential dishonest behaviour by

a USBC 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 USBC judge(s) concerned, the USBC-HJ Sub-Committee, and the USBC-HJ Sub-Committee Chair to evaluate the situation.
- C. The USBC Event Manager and the USBC Committee Chair will then rule upon the matter in a closed meeting.
- D. If the matter of dishonesty is extensive, the USBC Committee Chair has the power to rule that the USBC judge will be excluded from judging in any future USBC sanctioned competitions.

15.1 APPEAL

If the USBC judge in question does not agree with the decision, he/she may appeal the decision in writing to the USBC-HJ Sub-Committee. All decisions made by the USBC-HJ Sub-Committee are 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 omitting this information will not be considered. Judges should submit his/her written complaint or appeal to the USBC Event Manager via email usbc@scaa.org within 24 hours of the incident.

15.2 APPEALS REVIEWED BY THE WCE BOARD OF ADVISORS

The USBC-HJ Sub-Committee will review written complaints or appeals within 30 days of receipt. The USBC-HJ Sub-Committee Chair will contact the competitor or judge in writing via email with final rulings.

JUDGE GUIDELINES ADDENDUM

1.0 JUDGE GUIDELINES PRIOR TO JUDGING

- A. Judges must refrain from communicating with the competitors about any and all competition details before and during the competition on all days of competition. Other competitors and the attendees can view this as personal coaching.
- B. Sensory judges should try to only eat bland or neutral tasting food before Certification & Judging.
- C. Please do not smoke before judging.
- D. Use non-perfumed deodorant.
- E. Do not wear perfume, cologne or scented aftershave.

2.0 JUDGES' BEHAVIOUR DURING THE COMPETITION

- A. All judges must be FAIR and HONEST.
- B. All judges must be POSITIVE and RESPECTFUL of the competitors at all times.
- C. Judges must listen and focus only on the competitor.
- D. The head judge has the right to veto in all matters concerning the decorum of the judges.

3.0 DURING TASTE EVALUATIONS

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 drinks during the competition. Any movement and/or facial expression can be interpreted either in a positive or negative way and should be avoided.

3.1.1.1 We Ask that the Sensory Judges

- A. Smile and welcome the competitor when introduced.
- B. Answer direct questions from the competitor.
- C. Smile and make eye contact with the competitor when they are serving the drinks.
- D. Evaluate beverages as soon as the drink is served.
- E. Always remember the psychological power and the impact a judge has on the competitor.
- F. Never make eye contact with other judges, or make any facial expressions while tasting. Remember it is normal human instinct to make a facial expression during eye contact.
- G. Never communicate with another judge during the competition time.
- H. Never share an evaluation with another sensory judge on stage.
- I. Never laugh during the taste evaluation.
- J. Never do anything that can be interpreted negatively by the competitor or audience.
- K. Do not allow anyone except for the head judge to taste his/her drink.
- L. Do not eat any food presented by the competitor unless instructed to do so by the competitor.
- M. Direct all discussion, verification and questions to the head judge backstage after the competitor has ended his/her performance.

3.1.1.2 We Ask that the Technical Judges

- A. Stay aware of the competitor's movement and do not interfere with the competitor during the performance. Please note: Any mess created by the technical judges (such as while checking the grinder) needs to be cleaned up by the judge. Stay OUT of the competitors presentation area for Sensory judges!
- B. Never laugh or smile during the technical evaluation.

- C. Never do anything that can be interpreted negatively by the competitor or audience.
- D. Keep communication with the other technical judge to a minimum.
- E. Direct all discussion, verification and questions to the head judge backstage after the competitor has ended his/her performance.

4.0 JUDGES' CALIBRATION TIME

Once the competitor has ended his/her competition time and the sensory and technical judges are done with their final evaluations, the judges will exit the stage and have several minutes to calibrate.

- A. The judge's full name and the competitor's full name must be clearly written at the top of the score sheet.
- B. Write clearly on the score sheet.
- C. If a judge makes a mistake or changes a score, cross through or erase the original score and he/she must initial the correct score.
- D. Inform the head judge during the calibration time if a judge gives a score of zero or six. If a judge gives a score of zero (on a one to six category), he/she must note on the score sheet why the zero was given. The head judge must approve all zero and six scores given.
- E. Judges are encouraged to make supportive and objective comments. Please make notes only in the space designated for comments. This may help a judge remember details and write thorough notes to confirm scoring. It is also useful for the evaluation of the competitors after the competition.
- F. Judges must have filled out all areas of the score sheet before giving it to the head judge.

5.0 COMMUNICATION WITH PUBLIC OR MEDIA

The USBC-HJ Committee members are the only judges who should be communicating with the media. If a member of the press approaches a judge, please direct them to the Event Manager or Committee Chair.

When USBC-HJ Committee members speak to the media, it is important to:

- A. Be positive and build up the barista profession and the promotion of coffee excellence.
- B. Refrain from discussion of the performance of individual competitors or his/her beverages.
- C. Never discuss any mistakes made during the competition.
- D. Represent and speak on behalf of the USBC.