



## **OFFICIAL RULES AND REGULATIONS**

# **2010 UNITED STATES BARISTA CHAMPIONSHIP APRIL 15-18, 2010**

### **2009-2010 UNITED STATES BARISTA CHAMPIONSHIP REGIONAL COMPETITIONS**

**SOUTH CENTRAL REGIONAL BARISTA COMPETITION**

**SOUTH WEST REGIONAL BARISTA COMPETITION**

**NORTH WEST REGIONAL BARISTA COMPETITION**

**MOUNTAIN REGIONAL BARISTA COMPETITION**

**WESTERN REGIONAL BARISTA COMPETITION**

**MID WEST REGIONAL BARISTA COMPETITION**

**MID ATLANTIC REGIONAL BARISTA COMPETITION**

**NORTH EAST REGIONAL BARISTA COMPETITION**

**SOUTH EAST REGIONAL BARISTA COMPETITION**

**GREAT LAKES REGIONAL BARISTA COMPETITION**

## TABLE OF CONTENTS

<b>1.0 2010 UNITED STATES BARISTA CHAMPIONSHIP APRIL 15-18, 2009.....</b>	<b>1</b>
<b>2.0 PARTICIPATION .....</b>	<b>4</b>
2.1 PARTICIPANTS.....	4
2.2 COMPETITOR REGISTRATION & FEES .....	5
2.3 COMPETITOR QUESTIONS.....	5
2.4 TERMS & CONDITIONS .....	5
<b>3.0 THE COMPETITION .....</b>	<b>6</b>
3.2 BEVERAGE DEFINITION.....	6
<b>4.0 COMPETITION PROCEDURE.....</b>	<b>7</b>
4.2 OVERVIEW OF THE COMPETITION AREA .....	8
<b>5.0 MACHINERY, ACCESSORIES &amp; RAW MATERIALS .....</b>	<b>9</b>
5.1 ESPRESSO MACHINE .....	9
5.2 GRINDER .....	9
5.3 ADDITIONAL ELECTRICAL EQUIPMENT.....	9
5.4 PROVIDED EQUIPMENT & SUPPLIES.....	10
5.5 RECOMMENDED EQUIPMENT & SUPPLIES .....	10
<b>6.0 COMPETITOR INSTRUCTIONS PRIOR TO PREPARATION TIME .....</b>	<b>10</b>
6.1 COMPETITORS' ORIENTATION MEETING.....	10
6.2 COMPETITOR PREPARATION ROOM.....	11
6.3 COMPETITION MUSIC .....	11
6.4 BE ON TIME.....	11
6.5 STATION SET-UP.....	11
6.6 SUPPORTERS/ASSISTANTS NOT ALLOWED ON STAGE.....	12
6.7 WHEEL SUPPLIES ON STAGE.....	12
<b>7.0 PREPARATION TIME.....</b>	<b>12</b>
7.1 BEGIN PREPARATION TIME .....	12
7.2 CART .....	12
7.3 JUDGES' PRESENTATION TABLE .....	12
7.4 PRACTICE SHOTS .....	13
7.5 PRE-HEATED CUPS.....	13
7.6 END OF PREPARATION TIME.....	13
<b>8.0 COMPETITION TIME.....</b>	<b>13</b>
8.1 INTRODUCTION BY THE MASTER OF CEREMONIES.....	13
8.2 BEGIN COMPETITION TIME .....	13
8.3 COMPETITOR INTRODUCTION .....	13
8.4 SERVE REQUIRED BEVERAGES .....	14
8.5 RUNNERS CLEAR THE SERVED DRINKS .....	14
8.6 STATION PERIMETERS.....	14
8.7 END COMPETITION TIME.....	14
8.8 COMMUNICATION AFTER THE COMPETITION TIME .....	14
8.9 OVERTIME PENALTIES .....	14
8.10 COACHING .....	15
<b>9.0 TECHNICAL ISSUES.....</b>	<b>15</b>
9.2 OBSTRUCTIONS .....	15
9.3 FORGOTTEN ACCESSORIES .....	15
<b>10.0 CLEAN-UP TIME .....</b>	<b>16</b>
<b>11.0 POST COMPETITION.....</b>	<b>16</b>
11.1 SCOREKEEPING .....	16
11.2 DEBRIEFING.....	16
<b>12.0 COMPETITOR PROTEST AND APPEALS.....</b>	<b>16</b>
12.1 COMPETITOR RELATED ISSUES .....	16
12.2 JUDGE/JUDGING RELATED ISSUES UPON REVIEWING SCORE SHEETS .....	17
<b>13.0 USBC CERTIFIED JUDGES.....</b>	<b>17</b>
13.2 WHO IS CERTIFIED TO JUDGE AT THE 2009-2010 USBC .....	18
13.3 USBC JUDGES' CERTIFICATION WORKSHOP .....	18
13.4 GOALS AND PURPOSES OF THE USBC JUDGES .....	18
13.5 WHAT THE JUDGES ARE LOOKING FOR IN A BARISTA CHAMPION .....	18
13.6 MAIN TASKS FOR USBC CERTIFIED JUDGES.....	18
13.7 WHAT THE JUDGES SHOULD EXPECT FROM THE COMPETITOR .....	19

<b>14.0</b>	<b>2009-2010 USBC REGIONAL COMPETITION JUDGES .....</b>	<b>19</b>
14.1	WHO IS CERTIFIED TO JUDGE AT THE 2009-2010 REGIONAL BARISTA COMPETITIONS .....	19
14.2	REGIONAL BARISTA COMPETITION JUDGES' CERTIFICATION WORKSHOP .....	19
<b>15.0</b>	<b>JUDGES' ROLES .....</b>	<b>19</b>
15.1	HEAD JUDGE.....	19
15.2	TECHNICAL JUDGE.....	20
15.3	SENSORY JUDGES.....	20
<b>16.0</b>	<b>JUDGING CRITERIA .....</b>	<b>20</b>
16.1	COMPETITION AREA .....	20
16.2	TASTE EVALUATION .....	20
16.3	BEVERAGE PRESENTATION .....	20
16.4	TECHNICAL SKILLS .....	20
16.5	JUDGES TOTAL IMPRESSION .....	21
<b>17.0</b>	<b>JUDGES' RULES.....</b>	<b>21</b>
17.1	JUDGES' DO'S AND DON'TS PRIOR TO JUDGING .....	21
17.2	JUDGES' BEHAVIOUR DURING THE COMPETITION.....	21
17.3	DURING THE TASTE EVALUATION .....	21
17.4	JUDGES' CALIBRATION TIME.....	22
17.5	COMMUNICATION WITH PUBLIC OR MEDIA.....	22
<b>18.0</b>	<b>TECHNICAL EVALUATION PROCEDURE .....</b>	<b>22</b>
18.1	EVALUATION SCALE .....	22
18.2	TECHNICAL SCORE SHEET – PART 1 .....	23
18.3	TECHNICAL SKILLS ESPRESSO – PART II.....	23
18.4	TECHNICAL SKILLS CAPPUCCINO – MILK FROTHING – PART III .....	24
18.5	TECHNICAL SKILLS SIGNATURE BEVERAGE – PART IV .....	25
18.6	TECHNICAL – PART V .....	25
18.7	STATION EVALUATION AT END – PART VI .....	27
<b>19.0</b>	<b>SENSORY EVALUATION PROCEDURE.....</b>	<b>27</b>
19.1	EVALUATION SCORE .....	27
19.2	ESPRESSO EVALUATION – PART I.....	28
19.3	CAPPUCCINO EVALUATION – PART II .....	29
19.4	SIGNATURE BEVERAGE EVALUATION – PART III.....	30
19.5	BARISTA EVALUATION – PART IV.....	32
19.6	JUDGES' TOTAL IMPRESSION – PART V .....	32
<b>20.0</b>	<b>REVIEW SCORE SHEET.....</b>	<b>33</b>
<b>21.0</b>	<b>DISHONEST BEHAVIOR BY AN OFFICIAL.....</b>	<b>33</b>
21.2	APPEAL.....	33
21.3	APPEALS REVIEWED BY THE USBC COMMITTEE.....	33

1.

## **1.0 2010 UNITED STATES BARISTA CHAMPIONSHIP**

The 2010 United States Barista Championship will be held in Anaheim, CA April 15-18, 2010.

## **2.0 PARTICIPANTS**

### **2.1.1 Qualifications**

The United States Barista Championship (USBC) and The USBC Regional Barista Competitions are open to anyone who would like to compete. SCAA membership is not required.

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:

South Central: TX, OK, AR, and LA

Southwest: NV, AZ, and NM

Northwest: AK, WA, and OR

Mountain: ID, MT, WY, UT, and CO

Western: CA and HI

Midwest: ND, SD, NE, KS, MN, IA, and MO

Mid Atlantic: PA, NJ, DE, MD, and DC

Northeast: NY, CT, RI, MA, ME, VT, and NH

Southeast: KY, TN, MS, AL, WV, VA, NC, SC, GA, and FL

Great Lakes: WI, IL, IN, MI, and OH

Competitors may only compete in one SCAA regional barista competition as an in-region competitor prior to the 2009-2010 United States Barista Championship (USBC). Competitors may compete more than once before the 2010 USBC as an out-of-region competitor. (See 2.1.4)

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 2010 USBC. The 2010 USBC will be held April 15-18, 2010, in Anaheim, CA. Travel and accommodations will be provided for the Regional Barista Champion by the Regional Competition Host.

Those competitors placing 2-6 at each respective regional competition will be offered a positing in the First Round of the 2010 USBC. These positions will remain guaranteed until the regional finalist turns down their spot or March 1, 2010, whichever happens first. If a regional event happens after the March 1<sup>st</sup> 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.

### **2.1.2 Nationality**

Competitors must hold a valid U.S. Passport or have 24 months of documented employment or scholastic curriculum in the United States of America.

### **2.1.3 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.

#### 2.1.4 Out-of-Region Regional Competition Competitors

If 17 days prior to the first day of a Regional Barista Competition there are still additional spots open for competitors, those who wish to compete who are not eligible to compete in-region (i.e., reside and work out of the Region) will be confirmed as competitors; however, they will only be allowed to compete in the First Round of the Regional Competition in order to practice and polish their competition skills. Competitors who work and reside outside of the Region will not be allowed to advance to the Finals Round at that Regional Competition.

#### 2.1.5 Expenses

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

### 3.0 COMPETITOR REGISTRATION & FEES

The appropriate Competitor Registration Forms can be found online at [www.scaa.org](http://www.scaa.org), or requested from the USBC Event Manager. The registration fee is \$53 per competitor. Competitors must submit a completed Competitor Registration Form and registration fee to the SCAA by internet or by fax at 1-562-624-4104, or by email at the address provided on the form, or by mail to: Attn. US Barista Championship, SCAA, 330 Golden Shore, Suite 50, Long Beach, CA 90802. Space is limited, and competitors are admitted on a first-come, first-served basis. Once an entry form has been received, a confirmation letter including his/her competition time will be sent to the competitor via email.

### 4.0 COMPETITOR QUESTIONS

All competitors must thoroughly read and understand the USBC Rules & Regulations and the score sheets. No accommodation or exception will be made for competitors who claim to not understand the USBC Rules & Regulations or score sheets. All USBC documents may be downloaded from the USBC website. Competitors are encouraged to ask questions prior to arriving at the USBC. Competitors will also have the opportunity to ask questions during the official Competitors Meeting held prior to the start of the competition.

### 5.0 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 Anaheim, CA to compete in the United States Barista Championship.
  - ii. (For US Barista Championship) Make him/herself available to travel to London, United Kingdom to compete in the World Barista Championship. The Official USBC Travel Sponsor, will award the 2010 US Barista Championship with funds for the Regional Champion's travel expenses to and from London, accommodations while in London 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.

## 2. THE COMPETITION

- A. Competitors will be judged by four (4) Sensory Judges, two (2) Technical Judges and one (1) Head Judge.
- B. Each competitor will serve each of the four sensory judges a single espresso, a single cappuccino and a signature beverage of his/her choice (espresso-based and alcohol-free), for a total of twelve drinks, during a period of fifteen minutes.
- C. The order in which the drinks are served is the competitors' decision; however, each category of drinks must be served consecutively.
- D. Each category of drinks may be served at the competitor's discretion (i.e. one drink 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. (Please note: If a competitor serves a drink out of category order, he/she will be disqualified.)
- E. The four drinks of each category must be identical in content.
- F. All four drinks within each category of drinks must be prepared using the same coffee.
- G. Competitors can prepare each category of drinks (i.e. the espressos, cappuccinos, and signature beverages) using different coffee.
- H. Latte art expression may take any form the competitor chooses. Latte art does not need to be identical on all four drinks in the same set.
- I. Competitors may produce as many drinks as they like during the competition. Only the drinks served to the judges will be evaluated.

## 6.0 BEVERAGE DEFINITION

### 6.1.1 Espresso

- A. An espresso is a one-ounce beverage (25 to 35ml including crema).
- B. An espresso is prepared with various grams of coffee (depending on the coffee and the grind).

- C. The espresso will be brewed at a temperature between 195-205 degrees Fahrenheit, 90.5-96 degrees Celsius.
- D. The espresso machine brewing pressure will be set between 8.5 to 9.5 atmospheres.
- E. Extraction time is recommended to be between 20 to 30 seconds; however not mandatory.
- F. Extraction times must be within a 3.0-second variance of each other within each category of drinks.
- G. The espressos must be served in a two- to three-ounce (60 to 90ml) cup with a handle.
- H. Espressos must be served to the judges with a spoon, napkin and water.

#### 6.1.2 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, textured milk and approximately 1 centimeter of foam depth (assessed vertically).
- C. A traditional cappuccino is a five- to six-ounce beverage (150 to 180ml).
- D. The cappuccinos may be served with latte art or traditional style.
- E. The cappuccinos must be served in a five- to six-ounce (150 to 180ml) cup with a handle.
- F. Any additional toppings, sugar, spices or powdered flavorings are not allowed.
- G. Cappuccinos must be served to the judges with a spoon, napkin and water.

#### 6.1.3 Signature Beverage

- A. A signature beverage is a freestyle espresso-based beverage created by the competitor.
- B. It should be a beverage; the judges must be able to drink it.
- C. Each of the four signature beverages must contain a minimum of one espresso shot.
- D. The espresso must be prepared during the competitor's performance time.
- E. A dominant taste of espresso must be present.
- F. The signature beverage can be any temperature.
- G. Any ingredients may be used in the signature beverage with the exception of alcohol, alcohol extracts or by-products, or illegal substances.
- H. The components of the signature drink should preferably be produced during the competition, i.e., the signature beverage ingredients should be assembled on-site during the competition time.
- I. 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.
- J. No ingredients or substances other than ground coffee may be placed in the portafilters.

#### 6.1.4 Score Sheet Penalties

- A. If alcohol and/or illegal substances are discovered as an ingredient in the signature beverage, the signature beverage will receive zero points on all points available on the sensory score sheets in the signature beverage category.
- B. If ingredients or substances other than ground coffee are placed, in a portafilter, the competitor's signature beverage will receive zero points on all points available on the technical and sensory score sheets in the signature beverage category.
- C. If each signature drink does not contain a minimum of one espresso shot, the signature beverage will receive a score of zero for taste balance on the sensory score sheets in the signature beverage category.

### 3. COMPETITION PROCEDURE

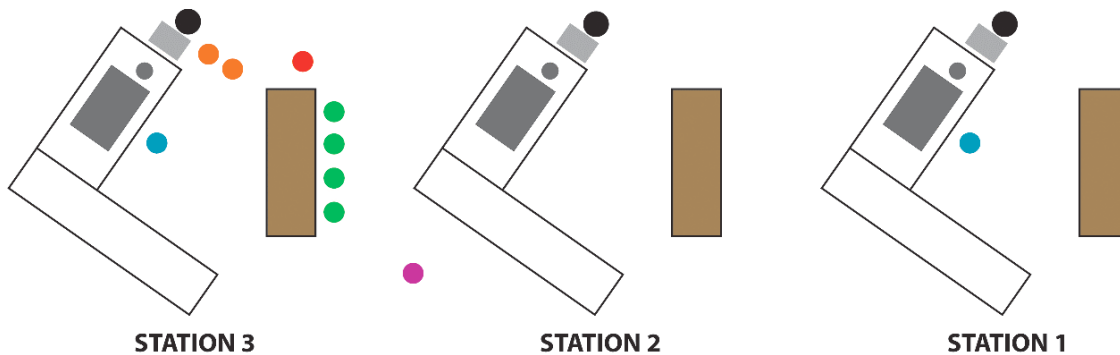
- D. The competition space will consist of a stage with three competition stations, numbered 1, 2, and 3.
- E. Each competitor will be assigned a start time and station number.
- F. Each competitor will be given 45 minutes at their assigned station, made up of the following segments:
  - i. 15 minutes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

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

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

- H. The Regional Barista Competition will consist of two rounds: Round One and the Finals round (6 competitors). All competitors will compete in Round One. At the end of Round One the competitors with the six highest scores will go on to compete in the finals. The competitor's scores from each round will not carry over to the next round.
- I. The US Barista Championship will consist of three rounds: Round One (with up to 50 competitors), a Semi-Finals Round (25 competitors, consisting of 15 highest scores from Round One and the ten Regional Barista Champions), and a Finals Round (top 6 competitors of Semi-Finals Round). The competitor's scores from each round will not carry over to the next round.
- J. Following the finals there will be an awards ceremony where finalists will be awarded sixth through first place.

### 7.0 OVERVIEW OF THE COMPETITION AREA (SIZES ARE NOT ALWAYS EXACT)



- Head Judge
- Technical Judges
- Sensory Judges
- Competitor
- Master of Ceremonies (emcee)
- Grinder - placed as example, the grinder can be on either the left or right side of the espresso machine.
- Espresso Machine
- Small, Short Refrigerator
- Rubbish / Waste Bin
- Machine Table  
Length 1.8m - Width 0.90m - Height 0.90m
- Work Table  
Length 2.7m - Width 0.60m - Height 0.90m
- Presentation Table  
Length 1.8m - Width 0.60m - Height .1.00m

## 4. MACHINERY, ACCESSORIES & RAW MATERIALS

### 8.0 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 195-205°F (90.5-96.0°C) with a target calibrated brew temperature of 200.0°F, and the pump pressure set between 8.5 and 9.5 bars, with a target pressure of 9.0 bars.

The official 2010 USBC Espresso Machine is the Nuova Simonelli Aurelia. Provided equipment will be three-group semi-automatic WBC-Spec Espresso Machine (<http://www.nuovasimonelliusa.com/aurelia.html>).

WBC-Spec Aurelia Information:

Various flow restrictors are specific to the machine being set at 200°F at the shower head.

The Soft Infusion system will be enabled.

Groups are set to lowest physical setting (not the high “paper cup” setting).

Cool-touch steam wands are operated by a lever.

Steam tip has four holes (narrow-spread) designed for smooth milk frothing.

Ridged curved-side double baskets. (Will fit 58.0mm tampers.)

Water level will be set at the “MAX” level on the sight glass.

Approximately 1.2 bar steam boiler.

#### 8.1.1 No Liquids or Ingredients on Machine

No liquids or ingredients of any kind may be placed or poured on top (cup tray area) 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 or into the top of the machine, he/she will receive zero (0) points for the Station Management category on both technical score sheets.

#### 8.1.2 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 malintent is grounds for disqualification.

### 9.0 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 during their performance.

The Official 2010 USBC Grinder is the Mahlkonig K30 VARIO Grinder (<http://www.mahlkoenig.com/>)

The K30 VARIO is a “grind on demand” grinder. You will be allowed to program the grind time as well as the grind size during your preparation and/or competition time.

### 10.0 ADDITIONAL ELECTRICAL EQUIPMENT

Competitors may bring up to two pieces of additional electrical equipment to be used during their performance. Competitors must notify the USBC Event Manager prior to arriving at the USBC of any additional electrical equipment they are bringing (i.e. hot plate, hand mixer, etc.) Total power requirements for the additional electrical equipment must be accommodated by a 110V 15A circuit, which will be shared with the espresso grinder(s).

## 11.0 PROVIDED EQUIPMENT & SUPPLIES

Each competitor station will be equipped with the following:

- Machine Table (For espresso machine, grinder and blender) L: 6 ft. W: 3 ft. H: 3 ft. (table sizes can not be guaranteed)
- Work Table (Forms an "L" shape extending from the left of the station table, used for trays, glassware and additional accessories) L: 9 ft. W: 2 ft. H: 3 ft. (table sizes can not be guaranteed)
- Presentation Table (Judges' table) L: 6 ft. W: 2 ft. H: 42 inches (3 ft. 6 in.) (table sizes can not be guaranteed)
- Espresso Machine
- Grinder
- Knock Box
- Ice Scoop
- Whole Milk
- Trash Can
- Waiter's Cart (For use during preparation and clean-up time)

## 12.0 RECOMMENDED EQUIPMENT & SUPPLIES

Competitors are required to bring all supplies necessary for their presentation. (Milk and ice will be provided for use.) 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.

Competitors must bring the following:

- Coffee (For practice and the competition)
- Grinder(s) (Optional)
- Blender (Optional)
- Additional Electrical Equipment (Maximum two items)
- Tamper
- Shot Glasses
- Steaming Pitchers
- Milk (Optional)
- 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 (For serving drinks to the judges)
- All Accessories (For judges presentation table)
- Waiter's Cart (Optional)

## 5. COMPETITOR INSTRUCTIONS PRIOR TO PREPARATION TIME

### 13.0 COMPETITORS' ORIENTATION MEETING

Prior to the start of the USBC or Regional Barista Competition, a Competitors' Orientation Meeting will take place. This meeting is mandatory for all competitors. During this meeting, the USBC Event Manager will make announcements, explain the competition flow, cover the competition schedule, lead a tour of the stage, and back

stage areas. This will be an opportunity for competitors to ask questions and/or voice concerns to the USBC Event Manager.

#### **14.0 COMPETITOR PREPARATION ROOM**

There will be an area designated as the competitors' preparation/practice room. This area will be reserved for the competitors, volunteers and any competition officials. Judges, press/media, competitor's family members and supporters may not be present in this area without consent from the Event Manager. Competitors will be able to store their equipment, accessories, ingredients, etc. in this room. Refrigerators will be provided for ingredients that need to stay cold. Competitor facilities 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.

##### **14.1.1 USBC Practice Time**

The preparation/practice room will have three-group espresso machines and grinders identical to the competition equipment on stage. Each competitor will have up to 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 arriving at the USBC.

##### **14.1.2 Regional Barista Competition Practice Time**

Each competitor will be allotted scheduled practice time (amount of time varies dependent on the competition schedule) on the actual competition stations and actual competition machines. Practice times will be scheduled based on competition time (i.e. the first scheduled competitors will have the earliest scheduled practice times).

#### **15.0 COMPETITION MUSIC**

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

iPods or other digital music players may or may not be accommodated by the Audio Visual staff.

#### **16.0 BE ON TIME**

Competitors should be in the preparation/practice room 30 minutes prior to his/her scheduled preparation time. Any competitor who is not onsite at the start of his/her 15 minutes of preparation time may be disqualified.

#### **17.0 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).

##### **17.1.1 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 Event Manager prior to the start of competition. The head runner will contact the competitor prior to his/her 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.

## **18.0 SUPPORTERS/ASSISTANTS NOT ALLOWED ON STAGE**

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

## **19.0 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 a competitor will load a waiter's cart with all of his/her supplies and glassware they will need during their competition time. 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.

If a competitor has brought an item or piece of equipment that does not fit on the station table provided, he/she must ask the Event Manager prior to the start of their 15 minutes of preparation time if he/she may be allowed to leave the item on the floor, out of the way. Please note: A tray stand is allowed at the competitor's station.

## **6. PREPARATION TIME**

### **20.0 BEGIN PREPARATION TIME**

Each competitor will have 15 minutes of preparation time. Once the prior competitor begins their competition time, the next scheduled competitor may begin his/her 15-minute preparation time upon advisement from the Event Manager and/or the preparation timer. The purpose of the preparation time is to set up the station and prepare the bar for competition.

Once the competitor has arrived at his/her assigned station and agreed that the station is set to his/her specifications, the official preparation timekeeper will ask the competitor if he/she is ready to begin. Before the competitor is allowed to touch anything at his/her station, the competitor must press the start button on the remote control attached to the clock to begin his/her 15 minutes of preparation time. The designated official preparation timekeeper will begin a stopwatch the moment the competitor presses the start button on the remote control.

### **21.0 CART**

Competitors must unload his/her supplies off the cart on his/her own. The preparation timer will wheel the cart off stage at the end of the competitor's preparation time. The waiter's cart will not be allowed on stage during the performance/competition time. Please note: If items are left on the cart after the competitor's preparation time has ended, the competitor may not remove any items off the cart. Competitors will be able to retrieve left items on the cart once his/her competition time has begun – See 9.3 Forgotten Accessories.

### **22.0 JUDGES' PRESENTATION TABLE**

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

## **23.0 PRACTICE SHOTS**

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

## **24.0 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.

## **25.0 END OF PREPARATION TIME**

Competitors will not be allowed to exceed the 15 minutes of preparation time. The timer 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 call "time" and ask the competitor to step away from the station.

# **7. COMPETITION TIME**

## **26.0 INTRODUCTION BY THE MASTER OF CEREMONIES**

Once the 15-minute preparation time has elapsed and the judges are ready, the Master of Ceremonies will introduce the competitor and ask if he/she would be comfortable, answering questions during his/her presentation. If the competitor agrees, he/she will be interviewed (in English) throughout the presentation by the Master of Ceremonies. Competitors may choose not to be interviewed.

Each competitor will be required to wear a wireless microphone throughout his/her competition. However, the competitor will only be "live" (broadcast) during his/her performance time.

### **26.1.1 Interpreter**

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

## **27.0 BEGIN COMPETITION TIME**

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

Tracking time elapsed during the 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.

Please note: If the clock has malfunctioned for any reason, competitors may not stop his/her time.

## **28.0 COMPETITOR INTRODUCTION**

At the start of the competitor's competition time, 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. Once the

15 minutes of competition time have begun, the competitor may set the judges' presentation table if he/she have not done so already during his/her preparation time.

### **29.0 SERVE REQUIRED BEVERAGES**

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

See 3.0 THE COMPETITION and 3.2 BEVERAGE DEFINITIONS.

Competitors are required to serve water to the four sensory judges. Competitors can serve water to the judges at the start of the performance time, or when the first set of drinks are served.

### **30.0 RUNNERS CLEAR THE SERVED DRINKS**

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

### **31.0 STATION PERIMETERS**

Competitors may not utilize any space around or under any competition tables for storage. Competitors may only utilize the tops of the competition tables during his/her performance.

### **32.0 END COMPETITION TIME**

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

The maximum timeframe (without penalty) for the competition/presentation is 15 minutes. Competitors will not be penalized for finishing early.

### **33.0 COMMUNICATION AFTER THE COMPETITION TIME**

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

### **34.0 OVERTIME PENALTIES**

- A. If the competitor has not finished his/her presentation during the allotted 15-minute period, he/she is allowed to proceed until the presentation is completed.
- B. One point for every second the competitor goes over the allotted 15-minute period will be deducted from the competitor's total score.
- C. The maximum amount of points that can be deducted from a competitor's total score is 60 points.

- D. Any competitor whose performance period exceeds 16 minutes will be disqualified.

### **35.0 COACHING**

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

## **8. TECHNICAL ISSUES**

- A. During the preparation and/or competition time, if a competitor feels there is a technical problem with:
  - i. The espresso machine (i.e. loss of power, steam pressure, control system malfunction, lack of water or drain malfunction).
  - ii. The grinder
  - iii. Any additional electrical equipment (excluding the competition clock)
  - iv. The audio visual equipment (i.e. the competitor's music or microphone)

...the competitor should raise his/her hand, call "technical" and ask for the Event Manager (during preparation time) or for the head judge (during competition time), and the time will be stopped.

- B. If the event manager/head judge agrees there is a technical problem that can be easily resolved, they will decide the appropriate amount of time for the competitor to be credited. Once the technician has fixed the problem, the competitor's time will resume.
- C. If the technical problem cannot be solved in a timely manner, the event manager/head judge will make the decision whether or not the competitor should wait to continue his/her performance or stop the performance and start again at a reallocated time.
- D. If a competitor must stop his/her competition time, the competitor along with the head judge and Event Manager will reschedule the competitor to compete in full again at a later time.
- E. If it is determined that the technical issue is due to competitor error or the competitor's personal equipment, the head judge may determine that no additional time will be given to the competitor, and the preparation or competition time will resume without time being credited.
- F. Unfamiliarity with competition equipment is not grounds for a technical timeout.
- G. Inconsistency or variation between group heads requiring adjustment is only grounds for technical timeout during preparation time.

### **36.0 OBSTRUCTIONS**

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

### **37.0 FORGOTTEN ACCESSORIES**

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

## **9. CLEAN-UP TIME**

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

## **10. POST COMPETITION**

### **38.0 SCOREKEEPING**

#### **38.1.1 Official Scorekeeping**

The official scorekeepers are responsible for keeping all scores confidential.

#### **38.1.2 Competitor's Total Score**

The competitor's total score will be tallied by adding the total of both technical score sheets and all four sensory score sheets. Please note the head judge score sheet does not count towards the competitor's total score.

#### **38.1.3 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).

### **39.0 DEBRIEFING**

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

- A. Competitors will not be allowed to keep his/her original score sheets.
- B. Following the competition, the Event Manager will e-mail competitors a copy of his/her score sheets.

## **11. COMPETITOR PROTEST AND APPEALS**

### **40.0 COMPETITOR RELATED ISSUES**

#### **40.1.1 Protest**

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

If the Event Manager decides that the issue and/or protest can be solved on-site at the competition, the Event Manager will contact the involved party or parties to ensure fair representation. The competitor's issue and/or protest will be discussed and a decision will be made on-site, by the presiding Head Judges and USBC Committee members present. The Event Manager will inform the competitor of the decision.

#### 40.1.2 Appeal

If a competitor has a complaint that cannot be resolved on-site or the competitor wishes to appeal a decision made on-site, the Event Manager will ask the competitor to submit his/her formal complaint and/or appeal in writing to the USBC Sub-Committee. The decision by the USBC Sub-Committee is final.

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

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

Any written complaints and/or appeals, which do not include this information, will not be considered. Competitors should submit their written complaint and/or appeal to the Event Manager within 24 hours of the offending incident or the decision given.

#### 40.1.3 Appeals Reviewed by the USBC Sub-Committee

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

### **41.0 JUDGE/JUDGING RELATED ISSUES UPON REVIEWING SCORE SHEETS**

#### 41.1.1 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 and a representative of the USBC Sub-Committee. The USBC Sub-Committee will make a decision on-site and a representative of the USBC Sub-Committee will inform the competitor of the decision.

#### 41.1.2 Appeal

If the competitor does not agree with the decision, he/she may appeal the decision in writing to the USBC Sub-Committee. The decision by the USBC Sub-Committee is final.

The appeal letter must include the following:

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

Any written protests/appeals, which do not include this information, will not be considered. Competitors should submit his/her written complaint or appeal to the Event Manager within 24 hours of the debriefing or the decision given.

#### 41.1.3 Appeals Reviewed by the USBC Sub-Committee

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

## **12. USBC CERTIFIED JUDGES**

- A. The USBC Sub-Committee sets the standard to which all USBC Certified Judges are required to adhere.
-

- B. The USBC Judges Certification Committee is responsible for certifying USBC Judges.
- C. Only USBC certified judges are allowed to judge at the United States Barista Championship.

#### **42.0 WHO IS CERTIFIED TO JUDGE AT THE 2010 USBC**

Because of significant changes to the USBC Rules & Regulations, as well as judging procedures, all judges who intend to judge at the 2010 US Barista Championship will be required attend all parts of both days at the 2010 USBC Judges' Certification Workshop and pass the certification program.

#### **43.0 USBC JUDGES' CERTIFICATION WORKSHOP**

The 2010 USBC Judges' Certification Workshop will be held September 11-13, 2009.

- A. All judges will be required to attend the full schedule over both days of the 2009-2010 USBC Judges Certification Workshop.
- B. All who wish to become a USBC certified judge must be familiar with all 2009-2010 USBC Rules and Regulations, as established by this document.
- C. To be certified as a 2009/2010 USBC certified judge each individual may be required to take the SCAA's sensory skills test, pass the 2009 USBC Judges' Certification Written Exam, and pass an overall workshop evaluation by the instructors. Specific criteria for certification for US Barista Championship certification will be announced before the Certification.
- D. Upon passing the 2010 USBC Judge's Certification Workshop you will be asked to participate as a judge at the 2010 United States Barista Championship hosted by DaVinci Gourmet.
- E. The 2010 USBC judges schedule will not be determined until after the Judges Certification Workshop. If you pass, the instructors will determine whether they would like to utilize you as a sensory and/or technical judge. The instructors will then group together judges based on availability. The instructors will also make sure to pair our more experienced judges with those who are new to the process.

#### **44.0 GOALS AND PURPOSES OF THE USBC JUDGES**

- A. To support the barista profession.
- B. To promote specialty coffee and coffee excellence in the cup.
- C. To be neutral, fair and consistent when evaluating.
- D. To select a worthy and highly professional United States Barista Champion.

#### **45.0 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 who is passionate about their profession, in addition to service.
- B. Has a broad understanding of coffee knowledge and serves high quality beverages.
- C. May serve as a role model and a source of inspiration for others.

#### **46.0 MAIN TASKS FOR USBC CERTIFIED JUDGES**

USBC judges are expected to assist the competitor by:

- A. Keeping a low profile and allow the competitor a comfortable working space.
- B. Being respectful to the competitor and his/her cultural background.
- C. Having knowledge of cultural differences in making espresso and preparation of drinks, but always evaluating them based on the USBC Rules & Regulations.
- D. Writing objective and respectful comments on the score sheets. The competitors will be given his/her score sheets after the competition.
- E. Participating in the mandatory debriefing (score sheet review) with the competitors to emphasize opportunities for improvement.

- F. Being accessible to the competitor after the competition for further comments.

#### **47.0 WHAT THE JUDGES SHOULD EXPECT FROM THE COMPETITOR**

- A. Competitors will have a firm understanding of the USBC Rules & Regulations.
- B. Presentations will be in accordance with the USBC Rules & Regulations.
- C. Competitors will perform within the competition time of 15 minutes. The competitor will have points deducted if his/her performance runs over 15 minutes. If the competitor's performance time exceeds 16 minutes he/she will be disqualified.

### **13. 2009-2010 USBC REGIONAL COMPETITION JUDGES**

#### **48.0 WHO IS CERTIFIED TO JUDGE AT THE 2009-2010 REGIONAL BARISTA COMPETITIONS**

**49.0 ALL INDIVIDUALS WHO INTEND TO JUDGE AT A 2009-2010 REGIONAL BARISTA COMPETITION WILL BE REQUIRED TO ATTEND ALL PARTS OF THE ONE-DAY REGIONAL JUDGES CERTIFICATION WORKSHOP, WHICH WILL TAKE PLACE THE DAY BEFORE THE REGIONAL COMPETITION EVENT. 2009-2010 REGIONAL CERTIFIED JUDGES WILL BE INVITED TO JUDGE AT THE CORRESPONDING REGIONAL BARISTA COMPETITION.**

**50.0 2009-2010 REGIONAL CERTIFIED JUDGES WILL BE FURTHER ELIGIBLE TO JUDGE AT A SUBSEQUENT 2009-2010 REGIONAL BARISTA COMPETITION, BUT MUST ATTEND THE AFTERNOON CALIBRATION PORTION OF THAT REGIONAL BARISTA COMPETITION.**

**51.0 BECAUSE OF NEW USBC RULES & REGULATIONS, 2007 - 2008 USBC CERTIFIED JUDGES WILL BE REQUIRED TO ATTEND THE FULL REGIONAL BARISTA COMPETITION JUDGES' CERTIFICATION WORKSHOP.**

#### **52.0 REGIONAL BARISTA COMPETITION JUDGES' CERTIFICATION WORKSHOP**

2009-2010 Regional Judges' Certification Workshop will be held the days before the relevant Regional Barista Competition.

- A. All judges will be required to attend the entire schedule of the Regional Barista Competition Judges' Certification Workshop.
- B. All who wish to become a Regional Barista Competition (RBC) certified judge must be familiar with all 2009-2010 USBC Rules and Regulations, as established by this document.
- C. To be certified as a Regional Barista Competition certified judge each individual may be required to pass a written test on the 2009-2010 USBC Rules & Regulations, as well as an overall workshop evaluation by the instructors.
- D. Upon certification as a Regional Barista Competition Judge, you will be asked to participate as a judge at that specific Regional Barista Competition.
- E. Participants of the Regional Barista Competition Judges' Certification Workshop are not guaranteed certification, if the USBC Certified Head Judges overseeing that workshop do not feel that you adequately demonstrate the requirements of a Regional Barista Competition Judge. Approval as a Regional Barista Competition Judge is the sole discretion of the US Barista Championship Committee.

### **14. JUDGES' ROLES**

#### **53.0 HEAD JUDGE**

There is one head judge present for each competitor's performance. The head judge will move back and forth on stage between the competitor's working area and the judges' presentation table.

- A. The head judge is responsible for overseeing the judging process and for managing any issues or concerns that take place during the performance of the competitor he/is is judging.
- B. The head judge is responsible for making sure that the judges are professionally evaluating the competitor according to the USBC standards.
- C. The head judge is responsible for making sure there are no obstructions during the competitor's performance time, including press photographers, camera crew, audience members, volunteers, and other judges.
- D. The head judge will only taste the drinks after the Sensory Judges have completed their own evaluation.
- E. The head judge will evaluate the competitor using the Head Judge score sheet. The scores on the head judge score sheet do not count towards the competitor's total score.
- F. The head judge is responsible for recording the competitor's final competition time to determine if points will be deducted from the competitor's total score.
- G. The head judge will ensure that the judges fill out the score sheets clearly and accurately.

#### **54.0 TECHNICAL JUDGE**

There are two technical judges present for each competitor's performance. The two technical judges stand near the competitors working area.

Please see the USBC Technical Score Sheet for a list of technical judge evaluation criteria

#### **55.0 SENSORY JUDGES**

In addition to the two technical judges, four sensory judges will evaluate each competitor's performance. The four sensory judges are located behind the judges' presentation table. Each sensory judge will only evaluate and score the drink served to them.

Please see the USBC Sensory Score Sheet for a list of sensory judge evaluation criteria.

### **15. JUDGING CRITERIA**

#### **56.0 COMPETITION AREA**

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

#### **57.0 TASTE EVALUATION**

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

#### **58.0 BEVERAGE PRESENTATION**

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

#### **59.0 TECHNICAL SKILLS**

Points will be awarded based on the competitor's technical knowledge and skill operating the espresso machine and grinder.

## **60.0 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.

## **16. JUDGES' RULES**

### **61.0 JUDGES' DO'S AND DON'TS PRIOR TO JUDGING**

- A. Judges must refrain from communicating with the competitors 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 judging.
- C. Please do not smoke before judging.
- D. Use non-perfumed deodorant.
- E. Do not wear perfume, cologne or scented aftershave.

### **62.0 JUDGES' BEHAVIOUR DURING THE COMPETITION**

- A. All judges must be FAIR and HONEST.
- B. All judges must be POSITIVE and RESPECTFUL of the competitor 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.

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

#### **63.1.1.1 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.

#### **63.1.1.2 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 portafilter or grinder) needs to be cleaned up by the judge.
- B. Never laugh 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.

#### **64.0 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 valuable and objective comments. Please make notes in the space designated for comments. This may help a judge remember details if any issues ensue and a judge is called to confirm scoring. It is also useful for the evaluation of the competitors after the competition. For example, judges may note specific areas for improvement, areas of strengths, details, etc.
- F. Make sure judges have filled out all areas of the score sheet before giving it to the head judge.

#### **65.0 COMMUNICATION WITH PUBLIC OR MEDIA**

The USBC 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.

When USBC 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 mistakes made during the competition.
- D. Represent and speak on behalf of the USBC.

### **17. TECHNICAL EVALUATION PROCEDURE**

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

#### **66.0 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 point for a score of Yes on this item, and zero points for a score of No.

**Zero to Six Score**

With the zero to six score, it is acceptable to use half point increments between 1.0 and 6. Half points are written using a decimal point (not a fraction). For example, 1.5, 2.5, 3.5. The lowest score with value is one (1). A

score of 0.5 may not be used. A score of zero is used when something is totally unacceptable. Both a score of zero and six require the approval of the Head Judge.

**67.0 TECHNICAL SCORE SHEET – PART 1**

**Part I – Station Evaluation At Start-up**

**Competition Area**

Clean working area at start-up/Clean cloths

0 to 6		6
/6		6

**67.1.1 Clean 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 messy, a 1 can be given.
- B. It is permissible to have a small amount of coffee grounds around the grinder. The competitors are allowed to work, therefore we do not score zero due to some coffee around the grinder.
- C. Verify the competitor’s ability to organize the working area in a practical and efficient way.
- D. Too much pre-preparation should be marked down (i.e. milk in the pitchers, pre-poured water in the water glasses, etc.)
- E. A minimum of 3 clean cloths should be available when the performance time starts. The cloths must be clean and have a 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 is included in this count.)
- F. 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.
- G. Competitors may have pucks in the portafilters at the start of his/her competition time. This will not count against clean area at start up.

**68.0 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**

- Flushes the group head
- Dry/clean filter basket before dosing
- Acceptable spill/waste when dosing/grinding
- Consistent dosing and tamping
- Cleans portafilters (before insert)
- Immediate insert and brewing
- Extraction time (within 3 second variance)

0 to 6		Yes	No
/12		/5	17

68.1.1 Flushes the group head

The flushing of the group head must occur prior to each extraction (either after removal of the portafilter from the group or just before re-insertion.) If the group head was flushed prior to the extraction of the served beverages, the judge will mark, Yes.

68.1.2 Dry/clean filter basket before dosing

If the filter basket was dried and cleaned prior to the served beverages, the judge will mark, Yes.

68.1.3 Acceptable spill/waste when dosing/grinding

Spill/waste is ground coffee that was not used during the competition/performance time. (Spill/waste can be found in the dosing chamber, in the knock box, on the counter, in the trash, on the floor, etc.) Waste that is created by beverages that are not served does not count towards a competitor's total waste. Acceptable spill/waste is up to 5 grams of unused coffee per beverage category. In order to earn maximum points the waste should not exceed 1 gram of unused coffee per beverage category. Wasting more than 5 grams of coffee per beverage category should result in 0 points. A reasonable (not excessive) amount of coffee ground for the purposes of purging grounds from the grinder is not included in waste.

68.1.4 Consistent dosing and tamping

There are different methods for dosing coffee. Consider shot volume and shot times in this evaluation. (Does the method achieve the objective 25 – 35 mL (30 mL +/- 5 mL) of extracted coffee within a 3 second variance?)

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

68.1.5 Cleans portafilters (before insert)

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

68.1.6 Immediate insert and brewing

The competitor should start the extraction immediately after inserting the portafilter into the machine without any delay, ("Basket to the gasket – finger to the ringer.") If done, the judge will mark, Yes.

68.1.7 Extraction time (within 3 second variance)

Judges will time all shots extracted and determine whether shot extraction times are within a 3-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.

**69.0 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"/>	<input type="checkbox"/>
Consistent dosing and tamping	<input type="checkbox"/>	<input type="checkbox"/>
Cleans porta filters (before insert)	<input type="checkbox"/>	<input type="checkbox"/>
Immediate insert and brewing	<input type="checkbox"/>	<input type="checkbox"/>

Extraction time (within 3 second variance)

--	--

**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

	Yes	No
/12	/10	22

**69.1.1 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.

**69.1.2 Purges the steam wand before steaming**

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

**69.1.3 Cleans the steam wand after steaming**

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

**69.1.4 Purges the steam wand after steaming**

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

**69.1.5 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 10 cL/ 3 oz. per steam pitcher.

**70.0 TECHNICAL SKILLS SIGNATURE BEVERAGE – PART IV**

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

**71.0 TECHNICAL – PART V**

Part V – Technical Evaluation

Technical Skills	0 to 6	Yes	No
Station Management			
Clean portafilter spouts/ Avoided placing spouts in doser chamber			
	/6	/1	7

**71.1.1 Station Management**

- A. Technical judges will evaluate the competitors 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. The competitor should have adjusted the grind during his/her preparation time. Competitors should be grinding coffee for each shot or set of shots.
- D. The competitor is trying to achieve extraction times within a 3 second variance and shot volume of 25-35 mls (30 mls +/- 5 ml).
- E. The technical judges are responsible for inspecting the spent puck of coffee inside the portafilter and must relate the state of the puck to the competitors understanding of the grinder and consistency of dosing and tamping skills. Judges must look for: levelness of tamp, indications of channeling or holes, excessively wet or dry pucks, and consistency of pucks (in group shots).
- F. 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).
- G. A zero (0) will be awarded for any liquid or ingredients on top of the machine.

#### 71.1.2 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 leveling, the competitor should not place portafilter spouts directly over the dosing chamber. (This could allow water to contaminate the dosing chamber.)

## 72.0 STATION EVALUATION AT END – PART VI

### Part VI – Station Evaluation At End

#### Competition Area

Clean working area at end

General hygiene throughout presentation

Proper usage of cloths

	0 to 6	Yes	No	
	1/6		1/2	8

#### 72.1.1 Clean working area at end

It is permissible to have a small amount of coffee grounds around the grinder. The competitors are allowed to work, therefore we do not score zero due to some coffee around the grinder. The cleanliness of the area is evaluated on a scale between 1 and 6. If an accident should occur (i.e. a competitor spills one of the drinks), the competitor should have it cleaned up by the end of his/her performance time. Cleaning while working (removing spent grounds, wiping tables) will help the competitor's score, as well as cleaning the station before he/she ends his/her performance time. All wares and tools (tamper's, cups, trays, pitchers, etc.) are included in this evaluation including items on the espresso machine and work tables. Spent pucks are allowed to be in the portafilters at the end of performance and are not part of this score

#### 72.1.2 General hygiene throughout presentation

The judge will determine this score based on the competitor's hygiene throughout their entire presentation.

#### 72.1.3 Proper usage of cloths

When the competitor's presentation time begins, the competitor must have a minimum of 3 cloths and each should have a purpose. The judges must evaluate the usage of these cloths. The competitor should use one for the steam wand, one for cleaning the filter basket and one for the workstation.

In order to receive a "No" in this area, the competitor would need to:

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

## 18. SENSORY EVALUATION PROCEDURE

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

## 73.0 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

## 74.0 ESPRESSO EVALUATION – PART I

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

### 74.1.1 Color of crema

Judges will visually evaluate the appearance of the crema for correct colour and appearance. The colour of crema should be hazelnut, dark brown and/or have a reddish reflection. Crema that is pale or not present is unacceptable, and should result in zero (0) points.

### 74.1.2 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. This will help the judge determine the thickness of the crema, and whether it is persistent and long lasting, with no centre break-up.

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

### 74.1.3 Taste balance

Using a spoon, the sensory judge will give the espresso shot THREE stirs (moving the spoon front to back) to mix the flavours within the shot, then immediately followed by a taste of the espresso. The sensory judge will take at least two complete sips from the espresso, to fully evaluate the shot. Judges will not taste the espresso off the spoon.

Note: Competitors may override the evaluation criteria by giving the judges specific 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 should listen to any explanation given by the competitor and look for taste that matches the competitor's explanation. There should be a correlation between the coffee beans used in the espresso and its taste profile. An espresso will score high if it has a harmonious balance including sweetness, acidity and/or bitterness.

74.1.4 Tactile balance

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

74.1.5 Correct espresso cups used

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

74.1.6 Served with accessories

The espresso must be served with a spoon, napkin, and 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."

**75.0 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 Espresso**

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 (2-3 oz. w/ a handle)

Served with accessories (spoon, napkin and water)

	Yes	No

/2                      38

75.1.1 Visually correct cappuccino

Judges will visually evaluate the cappuccino to determine the visual score. On the surface, the cappuccino should have a colour combination of milk and coffee, with a smooth and possibly glossy/glass like appearance. This score is for visual evaluation (surface review) only. Look for symmetrical design, a contrast of colour with crema colour all the way around the rim of the cappuccino cup with a smooth, glossy, appealing appearance. (Note: It is not acceptable for cappuccinos to be topped with any additional spices and/or powders.)

#### 75.1.2 Consistency and persistence of foam

Using a spoon, the sensory judges will gently but quickly push back the foam to get a sense of the depth and texture of the 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.

#### 75.1.3 Taste Balance

The cappuccino is a hot beverage that should be served at a temperature that is immediately consumable. Sensory judges will choose a spot on the cup different from the area that was disturbed in the foam evaluation and will take a sip from the cappuccino. 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 the 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.

#### 75.1.4 Correct cappuccino cups used

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

#### 75.1.5 Served with accessories

The cappuccino must be served with a spoon, napkin, and 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 is missing, mark “No.”

### 76.0 SIGNATURE BEVERAGE EVALUATION – PART III

See 2.1.3 for Signature Drink Definition.

Score Sheet Penalties

- i. If alcohol and/or illegal substances are discovered as an ingredient in the signature beverage, the signature beverage will receive zero points on all points available on the sensory score sheets in the signature beverage category.
- ii. If ingredients or substances other than ground coffee are placed, in a portafilter, the competitor’s signature beverage will receive zero points on all points available on the technical and sensory score sheets in the signature beverage category.
- iii. If each signature drink does not contain a minimum of one espresso, shot the signature beverage will receive a score of zero 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 is no alcohol in the signature drink. When this occurs, the head judge will request that the competitor provide ingredient confirmation by showing the head judge the original bottles and/or packaging of ingredients in order to verify that no alcohol is present.

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**

Well explained and presented

Appealing look (elegant, clean, usage of cup/glass)

Creativity

0  
to  
6


/18

Taste balance (served at an acceptable temperature,

0  
to  
6

	x 4
	=

---

/24

---

42

**76.1.2 Well explained and presented**

The competitor must explain the signature drink to the judges. In order to achieve a high score, the explanation should include the ingredients, preparation method, and the flavours and/or aromas the judges should experience. The description should include the coffee used and the connection between the coffee and the other ingredients. The competitor should explain if the drink is served hot, warm, cold, or some combination of these temperatures.

Sensory judges will listen to the explanation of ingredients, preparation method, and use of coffee given by the competitor. Judges will take notes. When determining this score, the judge should consider whether or not there is a correlation between what was described and prepared, and the actual taste and aromas of the signature beverage.

The competitor must explain to the sensory judges how to drink the beverage (smell, stir, sip, etc.) The sensory judges will listen for, and follow, to the best of his/her ability, any competitor instructions about how to experience the signature beverage. If no information or instructions are given, judges will use common sense to evaluate the signature beverage. In every case, judges should take a minimum of two sips of the signature beverage.

The explanation of the signature beverage should occur during the competitor's presentation time. Any explanation given by the competitor after the completion of the presentation time (clock is stopped and/or the competitor calls "time") will not be considered by the judges.

**76.1.3 Appealing Look**

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

**76.1.4 Creativity**

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

### 76.1.5 Taste balance

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

## 77.0 BARISTA EVALUATION – PART IV

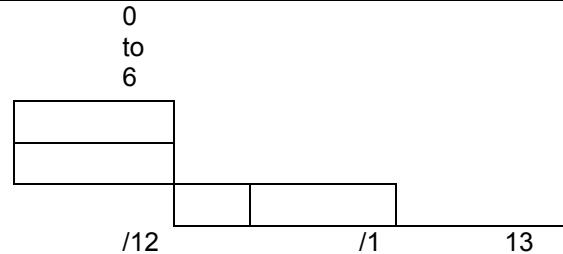
### Part IV – Barista Evaluation

#### **Customer Service Skills**

Presentation: Professionalism/Dedication/Passion

Attention to details/All accessories available

Appropriate apparel



#### 77.1.1 Presentation: Professionalism/Dedication/Passion

The competitor should explain the espresso blend used and his/her reason for choosing this blend or coffee. Judges will look for a correlation between what is said, and what comes through in the beverage presented. The competitor will communicate through actions, poise, and verbal communication that they are a coffee professional and have an ownership of the presentation. It should be obvious to the judges that the competitor is prepared. There should be a purpose behind everything done during the presentation.

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

In order to achieve the maximum points in this area, the competitor should demonstrate and communicate a thorough understanding of his/her coffee, create a memorable sensory experience for the judges, and make some emotional connection with the judges.

#### 77.1.2 Attention to details/All accessories available

All accessories should be readily available and the working area well organized. Competitors should not need to move a lot of equipment and accessories around during his/her performance – everything should have its own place and purpose. Judges should look for the competitor to have back-up cups and accessories in case of mistakes or spills. Refilling of judge's water glasses also demonstrates attention to detail.

#### 77.1.3 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.

## 78.0 JUDGES' TOTAL IMPRESSION – PART V

- The judge's overall view of barista skills, including drink presentations, flow of performance, and delivery of coffee information.
- The total impression score should have a correlation to the taste scores, however this score is not an average (i.e. this score can not be significantly higher than taste scores).
- This score also includes anything not included in other areas of the sensory score sheet; things the barista did or said that created a memorable performance and is supportive of a passion for specialty coffee, or the barista's representation of the profession and ability to be a role model.

- D. In order to earn a high score (4.5 or higher), the barista has demonstrated that he/she is a coffee professional, has a thorough understanding of specialty coffee, and is worthy of being a finalist or champion.

**Part V – Judges Total Impression**

**Judge's Total Impression**

Total impression  
(overall view of barista skills, taste of beverages, and presentation)

0	
to	
6	
	x 4
	=
	/24
	24

**19. REVIEW SCORE SHEET**

Please see 16.4 Judges Calibration Time.

**20. DISHONEST BEHAVIOR BY AN OFFICIAL**

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

- E. The Head Judge will request the return of all the competitors score sheets from the official score keeper surrounding the suspicious evaluation.
- F. The Head Judge will call a meeting with the judge(s) concerned, a USBC Committee representative and the USBC Committee Chair (if available) to evaluate the situation.
- G. The USBC Committee representative and the USBC Committee Chair will then rule upon the matter in a closed meeting.
- H. If the matter of dishonesty is extensive, the USBC Committee Chair has the power to rule that the judge will be excluded from judging in any future USBC sanctioned competitions.

**79.0 APPEAL**

If the judge in question does not agree with the decision, he/she may appeal the decision in writing to the USBC Sub-Committee. The decision by the USBC Sub-Committee is final.

The appeal letter must include the following:

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

Any written protests/appeals, which do not include this information, will not be considered. Judges should submit his/her written complaint or appeal to the Event Manager within 24 hours of the debriefing or the decision given.

**80.0 APPEALS REVIEWED BY THE USBC SUB-COMMITTEE**

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