2020 U.S. CoffeeChamps Brewers Cup Preliminaries

Official Rules and Regulations

Written and approved by the U.S. Competitions Committee
VERSION 2019.6.17

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1.0 ORGANIZATION

a. The U.S. Brewers Cup ("USBrC") is a program of the Specialty Coffee Association ("SCA") U.S. Chapter.

2.0 RIGHTS

a. All intellectual property related to the U.S. Brewers Cup, including these Official Rules and Regulations and the format of the competition, are the property of the Specialty Coffee Association U.S. Chapter. No part of this document may be used or reproduced without the express permission of the Specialty Coffee Association U.S. Chapter.

3.0 2020 U.S. COFFEECHAMPS BREWERS CUP PRELIMINARIES

3.1 PARTICIPATION

3.1.1 Qualification

a. U.S. CoffeeChamps Brewers Cup Preliminaries ("Preliminaries")
   i. Each of the Preliminaries will be open to up to 16 competitors. Registration will be on a first-come, first-served basis, and is created by the Preliminaries Host. A competitor may register for any of the Preliminaries, regardless of where they live.
   ii. The Top 4 competitors from each of the Preliminaries will be awarded a reserved spot at one of the U.S. CoffeeChamps Qualifying Competitions. Competitors may choose at which Qualifying Competition they would like to compete during registration. These spots are only reserved, registration costs are not covered, unless otherwise noted by the Host. Competitors who do not place in the top 4 may register for a Qualifying Competition via the Open Registration spots. Qualifying Competitions dates/locations are TBD.
   iii. Competitors may compete at as many of the Preliminaries as they wish. Competitors will only be awarded 1 spot at the Qualifying Competitions. If a competitor places in the top 4 at more than 1 of the Preliminaries, then their spot will be given to the next person in ranking order.
   iv. For the Preliminaries, no waitlist will be maintained, if a top 4 competitor passes on their reserved spot at the Qualifying Competitions the spot will be released back to Open Registration.
   v. All Competitors and Judges are required to attend 1 Online Learning Session in order to participate at the Preliminaries.
b. U.S. CoffeeChamps Qualifying Competitions ("Qualifying Competitions")
   i. The Qualifying Competitions are open to the 72 competitors who register. There will be 36 competitors at each of the 2 competitions, held at separate times and places. Brewers may compete at either competition regardless of company or geographic location. Competitors may only register to compete in 1 Brewers Cup Qualifying Competition.
   ii. The Top 4 competitors from each of the Preliminaries will be awarded a reserved spot at one of the U.S. CoffeeChamps Qualifying Competitions.
   iii. The Top 6 finalists from the 2019 USBrC will receive a reserved spot at 1 of the 2020 U.S. CoffeeChamps Qualifying Competitions.
   iv. Remaining spots will be available for Open Registration.
   v. For the Qualifying Competitions, a waitlist will be kept based on the chronological order of registration of each registrant who was not initially assigned a competition registration confirmation. The waitlist will be used to replace each confirmed competitor who cancels or cannot otherwise participate at the Qualifying Competition. The participant(s) will be selected from the waitlist based on the chronological order of their registration. This waitlist will be maintained until 3 weeks prior to the Qualifying Competition.
   vi. At the conclusion, the top 12 competitors from each of the 2 Qualifying Competitions will be invited to compete in the USBrC.
   vii. The single highest scoring competitor from each Qualifying Competition will be given a travel and accommodations stipend to United States Brewers Cup plus free registration.
   viii. All Competitors and Judges are required to attend 1 Online Learning Session in order to participate at the Qualifying Competitions.
   ix. Competitors may only compete once within the season at the Qualifying level. For example, if a competitor competes in the first Brewers Cup Qualifying Competition, that same competitor may not compete in the second Brewers Cup Qualifying Competition. They may, however, compete in another competition (i.e., Barista, Cup Tasters, or Roaster) at the second Qualifying Competition.
c. United States Brewers Cup ("USBrC")

i. The positions to compete at the USBrC will be guaranteed until an invited competitor turns down their spot or fails to register for USBrC within the designated registration window. Any unclaimed position(s) will be offered to the next highest scoring Brewer(s) from the Qualifying Competition in which the unclaimed position(s) came from. Positions will be offered in descending sequence until all positions are filled. This waitlist will be maintained until 2 weeks prior to USBrC.

ii. All Competitors must compete in 1 of the 2020 Qualifying Competitions to be eligible to compete in the 2020 USBrC.

iii. All Competitors and Judges are required to attend 1 Online Learning Session and the Competitor Meeting in order to participate at the USBrC.

d. Any dispute relevant to the qualifications or eligibility of a competitor will be reviewed and resolved by the U.S. Competitions Committee or the National Competitions Manager.

3.1.2 Age requirement

a. Competitors and judges must be at least 18 years of age at the time of the Brewers Cup Preliminaries.

3.1.3 Nationality

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

3.1.4 Competitor Registration and Fees

a. Registration and fees will be determined by and paid to each U.S. CoffeeChamps Preliminaries Host. The fee will be a minimum of $10 and a maximum of $40 per competitor, per competition.

3.1.5 Expenses

a. 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 Preliminaries, Qualifying Competitions, USBrC, Hosts, and SCA are not responsible or liable for any of the competitor's expenses. If a competitor cannot afford these expenses, it is their responsibility to see that their company or other outside parties cover these expenses.

3.1.6 Judging

a. It is not possible to compete and judge in the same competition, in the same season. Competitors from the Preliminaries may not judge at the Qualifying Competitions, USBrC, or World Brewers Cup ("WBrC"), even if they do not advance. Competitors from the Qualifying Competitions may not judge at USBrC or WBrC, even if they do not advance. Additionally, competitors may not judge at any World Coffee Events (WCE) sanctioned WBrC (world, national, regional) in any country, prior to the conclusion of that season's WBrC.

3.1.7 Conflicts of Interest

a. Judges and competitors are encouraged to let USBrC Head Judges or the National Competitions Manager know of any potential conflicts of interest at the soonest opportunity, and prior to the commencement of any competitions by competitors, judges, and/or event organizer. Failure to declare a potential conflict in advance of the competition could result in disqualification. Questions regarding conflicts of interest or clarification of the above policy should be directed to competitions@sca.coffee.

3.2 COMPETITOR QUESTIONS

a. All competitors must thoroughly read and understand the Preliminaries Rules & Regulations and scoresheets without exception. All Brewers Cup and U.S. CoffeeChamps documents may be downloaded from the competition website at www.uscoffeechampionships.org

b. Competitors are encouraged to ask questions prior to arriving at the competition. If any competitor is unclear as to the intent of any rule or regulation, it is their responsibility to clarify that position with the U.S. Brewers Cup Committee or the National Competitions Manager prior to the competitions by contacting competitions@sca.coffee. Competitors will also have the opportunity to ask questions during the Online Learning Sessions.

3.3 TERMS AND CONDITIONS

a. Brewers qualifying for USBrC at Qualifying Competitions and the winner of the United States Brewers Cup (USBrC) are representatives of the Specialty Coffee Association (SCA) and United States Coffee Championships (USCC).
b. Upon entry in the Brewers Cup and in exchange for the opportunity to win, each competitor shall:
    i. fully authorize the SCA to use the competitor's name and image in any format without charge for the purpose of promoting the SCA, USBrC, Qualifying Competitions, or Preliminaries.
    ii. without limiting the generality of subsection (b)(i) of this paragraph, authorize the SCA to use any format, including but not limited to photographic, video, print, internet, or any electronic media.
    iii. fully abide by the SCA's Code of Conduct, found here: sca.coffee/code-of-conduct
c. All competitors who successfully advance from the Qualifying Competition shall:
    i. make themselves available to travel to compete in the 2020 United States Brewers Cup.
    ii. include the name "Specialty Coffee Association" or "SCA" immediately before the name "Brewers Cup Qualifying Competition" or "United States Brewers Cup" in each instance in which the name "Brewers Cup Qualifying Competition" or "United States Brewers Cup" is mentioned.
    iii. without limiting the aforementioned subsections include mention verbally, in print or via any electronic medium.
    iv. promote the Specialty Coffee Association at every opportunity without charge to the SCA.
    v. promote the relevant Brewers Cup Preliminaries as the pathway to the CoffeeChamps Qualifying Competitions at every opportunity without charge to the SCA.
    vi. promote the relevant Brewers Cup Qualifying Competition and CoffeeChamps as the pathway to the United States Brewers Cup at every opportunity without charge to the SCA.

3.4 ENFORCEMENT OF RULES AND REGULATIONS

a. The USBrC will employ these Rules & Regulations throughout the competition.
b. If a competitor violates 1 or more of the Rules & Regulations, they shall be automatically disqualified from the competition, except when the Rules designate a specific enforcement or consequence.
c. If a judge or competition organizer causes the violation of 1 or more of these Rules, a competitor may submit an appeal, according to the process detailed in the section "Competitor Protest and Appeals."

4.0 COMPETITION SUMMARY

a. In the Preliminaries there is one round of Service.
    a. Service: competitors create 2 individual brews for 2 sensory judges.
b. Each competitor will be given 20 minutes at their assigned station, made up of the following segments:
    a. 7 minutes Preparation Time
    b. 8 minutes Competition/Performance Time
    c. 5 minutes Clean-Up Time
c. Hosts must provide competitors with a choice of at least 2 or more coffees for Service. Competitors will select 1 of these coffees to brew and present to the judges during Service or competitors may select 2 or more coffees and blend them together. The total amount of coffee will be 350g regardless of how many different coffees are chosen.
d. The Host provided coffees must come from 2 or more coffee roasting companies.
e. Each competitor will receive a total of 350g of Compulsory Coffee.
f. Prior to the start of competition, the Host will have a blind coffee selection cupping or tasting so the competitor may choose coffee(s) for Service. Basic information about the coffees (origin, processing method, and elevation) will be provided to the competitors after they have selected their coffee(s).
g. A full schedule of competition flow will be made available for competitors 1-2 weeks prior to the event.
h. During Service, competitors will be evaluated by 2 Sensory Judges. Additionally, a Head Judge will be present, and will taste the cups served. The Head Judge will not score the cups and is present only to ensure calibration of the judges.
i. During Service, competitors will prepare and serve 2 individual and separate beverages, 1 for each Sensory Judge.
j. Competitors may utilize any set of brewing devices of their choosing, so long as they qualify according to the definitions in these Rules.
k. For Service, competitors will have 7 minutes to set up the competition area in preparation for and prior to the Service.
l. During Service, competitors will have 8 minutes of competition time to prepare and serve their beverages, with an accompanying presentation. Competitors will be limited to utilizing only the whole bean coffee(s) provided by the Host
m. Both beverages must be prepared using the same whole bean coffee.

n. Competitors may produce as many beverages as they like during their competition time. Only the beverages served to the judges will be evaluated.

5.0 STANDARDS AND DEFINITIONS

5.1 SERVICE

a. Service is the only round at the Preliminaries.
b. Competitors will be given 7 minutes of setup time and 8 minutes of competition time to prepare and serve 2 cups of coffee, each brewed individually, to 2 judges.
c. Competitors may use the Host-provided Standardized Service Vessel for Service or a vessel of their choosing.
d. Competitors will utilize their choice of whole bean coffee from the options provided by the Host and serve beverages to the judges with an accompanying presentation that enhances the coffee experience.
e. The competitors will be evaluated by sensory and presentation evaluation in accordance with the Preliminaries judging protocols (see relevant section below).

5.3 WHOLE BEAN COFFEE

a. Whole bean coffee is the accumulation of roasted product of the seed of the fruit of a plant of the genus Coffea.
b. Coffees may not have any additives, flavorings, colorings, perfumes, aromatic substances, liquids, powders, etc. of any kind added at any point between the time the coffee is picked (as cherry) to when it is extracted into beverage. Substances utilized during growing, cultivation, and primary processing of the green bean are permitted (water, yeast, coffee, coffee byproducts, fertilizers, etc.).
c. Coffee ground before the competition time will be allowed. The same rules regarding additives apply.
d. The Host provided Service coffee options will be medium to medium-light roasted specialty-grade coffees (Agtron 60 to 80 Ground on 'gourmet scale'), roasted without major roasting defects, such as baked or burnt, no more than 7 days prior to the competition. If more than 1 individual roast-batch of a coffee is provided, the batches will either be labeled uniquely, or batches will be completely blended.

5.4 THE BEVERAGE

a. The beverage must be an extraction from particles of whole bean coffee, using water as the solvent. No other additives of any kind will be allowed, aside from those contained within the relevant definitions of whole bean coffee, brew water, brewing devices, and service vessels. Additional water may be added ("bypass") to the beverage before serving to alter concentration.
b. The beverage is suggested to have a total dissolved solids content of less than or equal to 2.00% or 20,000 ppm
c. Competitors will prepare and serve 2 individual coffee beverages, 1 to each of the 2 Sensory Judges.
d. Each of the 2 beverages should be between 120 and 375 mL. If a beverage served is found to be less than 120 mL or more than 375mL, that particular beverage (cup) will be disqualified and receive no score. Only the cup will be disqualified, Taste Description and Customer Service scores will still be counted. Judges will still evaluate the under or over-served cup for the competitor's reference.
e. It is not necessary to serve the entire quantity of beverage produced during the coffee preparation. However, each sensory judge must be finally served at least 120 mL of the beverage to evaluate.

5.5 BREW WATER

a. Competitors must utilize the water provided by the competition for Service.
b. Provided water will be calibrated to within the acceptable ranges according to section below.
c. Provided water will be available both at room temperature and heated to between 96.0 and 98.5°C.
d. If a competitor chooses to use room temperature water, they must also provide their own device to heat the water to the desired temperature. Electrical power provided to power such devices will be limited to that provided by the competition.

5.6 GRINDER

a. A grinder is a device that grinds whole bean coffee into smaller physical particles without changing the chemistry of the coffee, aside from that directly related to the grinding of the coffee (friction, heat, etc.), and does not add any additives to the coffee.
b. Competitors must use the grinder provided by the host. Coffee may be ground before or during competition time.

5.7 BREWING DEVICE

a. A brewing device is any item that a competitor uses during and is involved in the beverage extraction.
b. Brewing devices must be "manual" in nature, and may not include or involve mechanical action powered by supplemental forces (i.e., electricity) other than those exceptions below:
    i. Mechanical action powered by the competitor's manual action (i.e. hand and/or arm action), by gravity, or created by the act of coffee brewing itself (i.e. pressure in vacuum brewers, movement in balance brewers) is permitted.
    ii. Heat sources are allowed (electrical, magnetic, or liquid fuel), provided they are used to heat water or the coffee beverage and not to power to any additional mechanism.
    iii. A machine or mechanism that supplies the competitor with brew water is allowed, though if it involves any automated and/or portioning mechanism (i.e., a machine programmed to dispense a specific quantity of water), it may not be used directly on the coffee. For example, an automatic water delivery machine could dispense into a pouring vessel, but not directly to the coffee.
c. Competitors must utilize their own brewing devices. While sponsors may make certain brewing devices available for competitor use, competitors are ultimately responsible for supplying their own brewing devices (including filtration media if applicable). The Brewers Cup or Host cannot be held responsible for the operational or structural integrity of the brewing devices supplied. Competitors using those devices should thoroughly test and inspect them.
d. Competitors may utilize as many or as few brewing devices as they wish in order to produce the required two preparations within the allotted time.
e. Brewing devices may not add any additive substances to the beverage whatsoever.

5.8 COFFEE PREPARATION

a. The coffee preparation for each judge shall consist of separate and individual preparation(s).
b. A "separate and individual preparation" is defined as an extraction directly resulting from 1 distinct quantity of coffee and 1 distinct quantity of water. Competitors may therefore NOT serve more than 1 judge from any distinct and individual preparation (e.g., competitors may NOT prepare a single 1 litre French press and pour it into 2 cups for the judges. Acceptable service would involve the use of 2 individual French presses).
c. The "extraction time" is defined as the duration of time that begins the moment the brew water and coffee grounds first come into contact and ends the moment the competitor stops brewing. Brewing stops when the extracted beverage has completely separated from the coffee bed (water retained within the coffee grounds is not considered part of the "extracted beverage"), or when the barista has cut the flow of extracted beverage into the service vessel, whichever comes first. Water due to prewetting of filters will not be considered as "brew water".
d. Beverages will be disqualified if the extraction time begins before the competition time begins.

5.9 SERVICE VESSEL

a. A service vessel is a cup, server, or other vessel in which the competitor serves the coffee beverage to the judges.
b. A minimum of 2 service vessels are required for Service.
c. Coffee beverages must be served in 1 complete portion of a **minimum** of 120 ml for each judge in a service vessel (e.g., they may not be served in 2 or more distinct portions of beverage as a "split beverage").
d. Service vessels should not impart any flavors or odors.
e. There is no restriction on the material, shape, or size of the service vessels, though the judges should be able to pick it up and sip from it directly.
f. The Host will supply a Standardized Service Vessel with a volume between 150 to 300 mL. This vessel will be provided for Service.
g. Competitors may serve their coffee in the Standardized Service Vessel or a vessel of their choosing that is between 150 to 375 mL.

6.0 COMPETITION AREA

a. Each Service area will have a grinder and a water tower. These may be shared among the competitors.

6.2 SERVICE STATION

a. The Service Station consists of:
    i. Judging Table: The judges will be seated side-by-side at a rectangular table, facing the competitor and prepared to evaluate the coffees served and competitor presentations.

ii. Machine Table: A table will support the hot water machine, the coffee grinder, cleaning accessories and other tools and accessories. The hot water machine and provided grinder may not be moved by the competitors.

7.0 MACHINERY, ACCESSORIES & RAW MATERIALS

7.1 HOT WATER MACHINE

a. The hot water machine will be set to dispense water between 96.0°C (204.8°F) and 98.5°C (209.3°F), measured at the point of use (nozzle or spigot).
b. Competitors may not change, adjust or replace any element, setting, or component of the hot water machine. Any changes or adjustments made may be grounds for disqualification. Any damage to the competition equipment due to misuse or abuse is grounds for disqualification.

7.2 WATER

a. Competitors must use the provided water during Service.
b. The hot water machine will be dispensing provided water only.
c. Competitors may request room temperature provided water to heat with their own devices.
d. The Host provided water will be calibrated with the following standard as the target:
    i. Odor: Clean/fresh, odor free
    ii. Color: Clear color
    iii. Total Chlorine/Chloramine: 0 mg/L
    iv. TDS: 85 mg/L (acceptable range 50-125 mg/L)
    v. Calcium Hardness: 3 grains or 51 mg/L (acceptable range 1-5 grains or 17-85 mg/L)
    vi. Total Alkalinity: 40 mg/L (acceptable range at or near 40 mg/L)
    vii. pH: 7.0 (acceptable range 6.5 to 7.5)
    viii. Sodium: 10 mg/L (acceptable range at or near 10 mg/L)

7.3 GRINDER

a. A coffee grinder will be located on the equipment table for competitor use.
b. During Service, competitors must use the provided grinder.

7.4 ADDITIONAL ELECTRICAL EQUIPMENT

a. Competitors may bring up to 2 pieces of additional electrical equipment to be used during their coffee preparation and/or presentation. Competitors must notify the Host onsite. Total power requirements for the additional electrical equipment must be accommodated by a single single-phase circuit which will be shared with the grinder(s). Maximum 120v/20 amp draw combined for the 2 pieces of additional electrical equipment.
b. It is the competitor's responsibility to ensure the provided electrical service is sufficient to power the competitor's additional equipment. No "technical appeals" will be accepted due to excessive electrical needs for a competitor's additional equipment.
c. Electrical will not be provided for water kettles. All electrical in the competitor practice area is shared and its use is at the discretion of the Host.
d. There is no restriction on additional equipment that does not require the use of the provided grounded electrical service, provided such equipment is otherwise permitted by these Rules.

7.5 PROVIDED FACILITIES & EQUIPMENT

a. The competition area will be equipped with the following:
    - Equipment Table (For hot water machine and grinder)
    - Service Table (Judges' table)
    - Hot water machine(s)
    - Coffee grinder(s)
    - Standardized Service Vessels (for Service)
    - Cleaning brushes (for grinder and counter)
    - Trash can and/or compost bin

- Bucket for discarded liquid
- Cupping spoon, water, rinse water cup, spittoon, and napkin for judges
- A variety of brewing devices
- A variety of coffee filtration media
- A variety of kettles

7.6 COMPETITOR EQUIPMENT & SUPPLIES

a. Competitors are required to bring all the supplies necessary for their presentation outside of service cups. 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 Host, volunteers, and event staff are not responsible for the safety of items left in the competition area.

b. Competitors are highly encouraged to minimize the equipment they use for the performance and bring functional items only (e.g. brewing devices, etc.). No cupping spoon, or napkin is required for the judges' table. Providing non-required items may cause competitors to lose points. If competitors provide the items NOT allowed in the rules below during their Open Service, they will receive a score of 0 for "customer service" section of the scoresheet.

c. Competitors can bring the following optional items:
   - Their own brewing devices
   - Their own coffee filtration media
   - Their own kettles
   - Additional Electrical Equipment (Maximum 2 items)
   - Brewing device stands
   - Brewing device accessories
   - Scales (for mass measurement)
   - Thermometers (for temperature measurement)
   - Timers (for time measurement)
   - Additional coffee filtration medium
   - Service vessels for Open Service (at least 3 plus spares)
   - Cleaning cloths/rags
   - Visual items such as printed items - Other visual aids may be used as long as they serve a clear purpose and are not decorative in nature. Visual aids must enhance the performance by being clearly intentional and applicable to the performance.
   - TDS meter

d. The following are provided by the Host:
   - Hot water machine
   - Competition water
   - Grinder
   - Coffee for Service

e. The following are NOT allowed:
   - Judging table decoration items that have no function for the coffee service.
   - Any sensory/food items, including water and ground coffee, for judges to consume except for brewed coffee.
   - Cupping spoon, water, rinse cups, spittoons, and napkins for judges (which are provided by the Host).

8.0 COMPETITOR INSTRUCTIONS PRIOR TO PREPARATION TIME

8.1 ONLINE LEARNING SESSIONS

a. Prior to the Preliminaries, an Online Learning Sessions will take place. Taking part in or watching a recording of one of these sessions is required for all competitors. Any important onsite information will be given to you from The Host via email before the competition. The Host and/or Head Judges will also be able to assist you with onsite event questions during the competition.

8.2 INTERPRETERS

a. Competitors may bring their own interpreter. When speaking to the competitor the interpreter is only allowed to translate what the emcee or head judge 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. It is the competitor and coach's responsibility to read the Interpreters best practices document that is available from http://www.worldcoffeeingoodspirits.org/ Competitor and Coach will be required to sign a statement

confirming they have read and understood what is required at the Competitor Meeting prior to the competition.

8.3 PREPARATION ROOM

a. There will be a staging area designated as the competitors' preparation/practice room. This area will be reserved for the competitors, their coaches (maximum 2 per competitor), volunteers, and the Host. Press/media, competitor's family members, and supporters may not be present in this area without consent from the Host.
b. Competitors will be able to store their equipment, accessories, ingredients, etc. in this room at his or her own risk. Near this room will be a dishwashing station for competitors to use to wash glass and brewing devices. 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.
a. Judges and Head Judges are not permitted in the preparation room **at any time**.

8.4 SERVICE COFFEE

a. Prior to the start of the competition, the Host will setup a blind cupping or tasting for competitors to choose with which coffee they'd like to compete. The number of choices is at the Host's discretion, with a minimum of 2 choices from a minimum of 2 different roasters.
b. After this blind cupping/tasting, each competitor will receive a 350g bag of their chosen coffee(s). Competitors will use the Host provided coffee(s) for both practice and competition. See "Standards and Definitions" for more about the provided coffee.
c. The Host will provide the origin, processing method, and elevation, of the Compulsory Coffees to competitors **after** the conclusion of the blind cupping/tasting.
d. Any unused Service Coffee remaining at the end the competitor's competition time should be returned to the Host.

8.5 BE ON TIME

a. Each competitor should be at the competition **at least 60 minutes** prior to their scheduled preparation time and check in with the Host. Any competitor who is not onsite at the start of their competition time will be disqualified.

8.6 PRACTICE TIME

a. The Host will provide competitors a minimum of 20 minutes and a maximum of 60 minutes practice time with their selected coffee on the Host provided equipment. This practice time may be shared or group practice time with other competitors or it may be individual practice time. Practice times & arrangements will be set by the Host. The suggested practice time is 20 minutes for individual practice times and 60 minutes for shared or group practice times. Hosts will communicate practice time information via email or onsite during the cupping/tasting.
b. Hosts must provide access to competition hot water machine, competition water, and competition grinder during practice time.

8.7 EVENT AUDIO SYSTEM / COMPETITOR MUSIC

a. Competitors may or may not have mics, and may or may not be able to play music during their presentation, depending on the venue and the Host.

8.8 STATION MAINTENANCE

a. Competitors will be responsible for keeping the preparation area clean and ready for the next competitor. There will not be "station maintenance" volunteers, so competitors must clean and organize the station at the end of their competition time. Failure to do so may result in disqualification.

8.9 STATION SETUP

a. The Head Runner or Asst. Stage Manager will be responsible for ensuring that each competitor's station is set as the competitor has requested prior to their preparation time (i.e. the Head Runner or Asst. Stage Manager will make sure each competitor's electrical equipment are placed per the competitor's request).
b. If a competitor has brought additional electrical equipment, the competitor needs to inform the Stage Manager prior to the start of competition. The Head Runner or Asst. Stage Manager will contact the competitor prior to their Cart to

Stage time. If the competitor or the competitor's coach would like to help the Head Runner or Asst. Stage Manager take their additional electrical equipment to the station, this will be allowed; however, once the items are in place, plugged in, and tested to ensure they power on, the competitor or coach will not be allowed to touch the items and must leave the stage immediately.

8.10 SUPPORTERS / ASSISTANTS NOT ALLOWED ON STAGE

a. No one other than the competitor, authorized event personnel, and designated volunteers are allowed on stage during the allotted preparation, performance, or clean-up time. Failure to comply may result in disqualification.

8.11 CART TO STAGE

a. A waiter's cart or bus tubs will be available for the competitor to transport their items to and from the competition area. Prior to the competitor's preparation time, they will load the cart or bus tubs with the supplies and glassware needed for competition. The Head Runner or an Asst. Stage Manager will assist the competitor as they wheel the waiter's cart or bus tubs from the preparation area to their assigned station. Only the Head Runner or an Asst. Stage Manager will be allowed to assist the competitor on stage with the cart. Once on stage, the Head Runner or an Asst. Stage Manager will ask the competitor if the station is set to their specifications; if the competitor says "yes" the Head Runner or an Asst. Stage Manager will leave the stage; if the competitor says "no" the competitor will say what additional changes need to be made. The Head Runner or an Asst. Stage Manager and the competitor are allowed to make these adjustments together per the competitor's request. Once the station setup meets the competitor's approval the Head Runner or an Asst. Stage Manager will introduce the competitor to the preparation timer and leave the stage.

9.0 PREPARATION TIME

9.1 PREPARATION/SETUP TIME

a. Competitors will be assigned a scheduled Setup Time for Service.
b. Each competitor will have 7 minutes to set up their station and prepare all relevant items for the Competition Time. Electrical equipment may be set up and plugged in prior to the start of Setup Time, but may not be energized (turned on) until Setup Time begins.
c. When Setup Time elapses the competitor must cease all active preparation or manipulation of items that will be involved in the coffee service until the Competition Time begins. Competitors may not be holding in their hands anything involved in the coffee service after the Setup Time elapses, with the exception of a timer or personal drinking water.
d. Competitors should account for the fact that the time between the end of Setup Time and beginning of Competition Time may and shall vary.
e. Once the competitor has arrived at their assigned station, the official preparation timekeeper will ask the competitor if they are ready to begin. The competitor must raise their hand and say "time" to begin their 7 minutes of preparation time before touching anything at their station. The designated timekeeper will begin a stopwatch at that moment. If competitor's preparation time is ready to begin and the competitor is not ready, their time may be started at the discretion of stage manager. Competitors are responsible for ensuring that they are ready prior to the start of their preparation time.

9.2 CART OR BUS TUBS

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

9.6 END OF PREPARATION TIME

a. Competitors may not exceed their allotted 7 minutes of preparation time. The timekeeper will give the competitor 3 minute, 1 minute, and 30 second warning during their 7 minutes of preparation time. At 7 minutes, the official preparation timekeeper will indicate that time has expired and ask the competitor to step away from the station. Any

competitor who fails to cease preparation within 5 minutes will be subject to penalties as shown in the "time penalties" section.

10.0 COMPETITION TIME

10.1 INTRODUCTION BY THE MASTER OF CEREMONIES

a. Immediately prior to beginning their presentation, the Master of Ceremonies (emcee) may introduce the competitor to the audience.

10.2 BEGIN COMPETITION TIME

a. Before introducing themselves to the judges, the competitor must start their official time by raising their hand and saying "time". The designated timekeeper will begin a stopwatch at that moment to begin their 7 minutes of competition/performance time.
b. Tracking time elapsed during the 7 minute competition/performance time is the responsibility of the competitor, though they may ask for a time check at any point. The competition timekeeper will give the competitor a 5 minute, 3 minute, 1 minute, and 30 second warning during their 7 minutes of competition time. The timekeeper is required to vocalize these warnings in real-time and may interrupt a competitor while they are speaking.
c. The official time will be read from the timekeeper's watch.

10.3 COMPETITOR INTRODUCTION

a. At the start of the competitor's performance, they may introduce themselves to the taste judges and the head judge. The sensory judges and head judge will be behind the judges' presentation table.

10.4 STATION PERIMETERS

a. Competitors may only utilize the work area provided: the machine table and judges/presentation table. The introduction of any other furniture and/or equipment that is placed directly on or over the competition area floor (e.g., a stand, table, dumbwaiter, bench, etc.) will result in automatic disqualification.

10.5 END COMPETITION TIME

a. Competition time will be stopped when the competitor raises their hand and says "time". The competitor is responsible to make their signal loud and clear to the official timekeeper and head judge.
b. The competitor may choose to end their performance at any time. For example, competitors can stop their time once their final drink is served to the judges on the presentation table or may choose to go back to their station to clean before stopping. Only the time recorded by the competition scorekeeper or head judge will be used for scoring purposes.
C. Competitors are allowed up to 8 minutes for completion of their performance without penalty. There is no penalty or additional incentive to complete a performance in less than 8 minutes.

10.6 COMMUNICATION AFTER THE COMPETITION TIME

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

10.7 OVERTIME PENALTIES

a. If the Competitor has not finished their presentation during the allotted 8 minute period, they are allowed to proceed until the preparation or presentation is completed.
b. After the 8 minutes have lapsed, 0.5 point shall be deducted for every 1 second over 8 minutes from the competitor's total score up to a maximum penalty of 30 points (1 minute).
c. Any competitor whose preparation or performance period exceeds 9 minutes will be disqualified.

10.8 COACHING

a. Instructions or 'coaching' may not be provided to a competitor during the time of their competition under penalty of disqualification. Audience participation and enthusiastic fan support is encouraged so long as it does not interfere with competition. (Please note: coaches, supporters, friends, or family members are not allowed on stage while the competition is in progress, otherwise the competitor is subject to disqualification by the presiding head judge.)

10.8 ADDITIONAL SERVICE INFORMATION

a. Competitors should present their coffees with an accompanying presentation that enhances the taste experience of the coffee and relates to exemplary service in a real world specialty coffee experience.
b. The presentation will be evaluated based on how well the taste experience matches the competitor's description. The competitor's explanation of brew method/technique will also be evaluated.
c. Presentations may be creative, informative, and entertaining, but should always be focused on enhancing the judges' coffee experience.
d. Competitors may **not** serve or present any food, drink, or aromatic experience for the judges to consume, imbibe, taste, or smell, other than the coffees served. Any such service will be not be evaluated by the judges and 0 score will be given in Customer Service category of the scoresheet.
e. Competitors may not ask the judges to physically move from their judging positions.
f. Judges will only evaluate beverages that are served to them in the final cup.

10.9 CLEAN-UP TIME

a. Once a competitor has completed their performance, they should begin cleaning up the station. A station runner will bring the waiters cart back or bus tubs on stage for the competitor to load their supplies on. If a competitor brought their own 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.

11.0 TECHNICAL ISSUES

a. During the preparation and/or competition time, if a competitor feels there is a technical problem the competitor should raise their hand, call "technical" and ask for the Host or Stage Manager (during preparation time) or for the Head Judge (during competition time). The time will be stopped. Competitors may call for a technical timeout for the following reasons only:
    i. The electrical power supply to the provided grinder or brew water machine
    ii. The provided grinder or brew water machine
    iii. If provided: The audio visual equipment (i.e. the competitor's microphone)
b. If the Host/Stage 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, if appropriate. 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 Host/Stage Manager/Head Judge will make the decision whether or not the competitor should wait to continue their performance or stop the performance and start again at a rescheduled time.
d. If a competitor must stop their competition time the Host 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 Host or Stage Manager 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 equipment is not grounds for a technical timeout.

11.1 OBSTRUCTIONS

a. If any individual, such as volunteers, judges, audience members, or photographers are of an obvious hindrance to a competitor, then the competitor will be given additional time at the discretion of the head judge.
b. If the judges' presentation table has not been cleared within a reasonable amount of time after each set of drinks have been served, then the competitor will be credited time for the delay this error has caused at the discretion of the head judge.

11.2 FORGOTTEN ACCESSORIES

a. If a competitor has forgotten any of their equipment and/or accessories during their preparation time, the competitor may exit the stage to retrieve the missing items; however, their preparation time will not be paused.

b. If a competitor has forgotten any of their equipment and/or accessories during their competition time, they must inform the head judge that they have forgotten an item(s) offstage and then retrieve the missing item(s) themselves. The competition time will not be paused.
C. Nothing may be delivered by the runners, supporters, team members, or the audience, otherwise the competitor is subject to disqualification by the presiding head judge.

12.0 POST-COMPETITION

12.1 SCOREKEEPING

a. The Host's scorekeepers are responsible for adding all scores and for keeping all scores confidential.

12.2 SCORING

a. In order to calculate the Total Cup Score the scores for each of the 7 Cup Score components are to be summed (with the scores for Acidity, Body, and Balance being doubled).
b. To calculate the Presentation Score, the 2 relevant scoring components will be added together, with the score for Taste Description and Customer Service being doubled.
c. To calculate the Service Score for each scoresheet, the Total Cup Score shall be added to the Total Score of Presentation, and that sum shall be divided by 1.40.
d. To calculate the competitor's average Total Open Service Score, the 2 sensory judges' Service Scores (1 from each scoresheet) will be added together and the total divided by 2.
e. The maximum possible Total Open Service score is 100.

12.2.1 Tie Breaking

a. If there is a tie between 2 or more competitors the procedure to determine placement will be the following:
    i. The competitor(s) with higher sum of Cup Scores (without the Presentation Scores) will be ranked higher.
    ii. If there is still a tie the competitor with the higher sum of "Customer Service" points will be ranked higher.
    iii. If there is still a tie the competitor with the higher sum of "Taste Description" scores will be ranked higher
    iv. If the scores are still tied the U.S. CoffeeChamps Qualifying Competition give reserved spots to however many competitors qualify with the Top 4 scores.

12.2.2 Rounding

a. Scores shall be rounded to the nearest hundredths-place (i.e., a total score of 88.583333 will be rounded to 88.58)

12.3 DEBRIEFING

a. Following the awards ceremony, competitors will have an opportunity to review their scoresheets with the judges on-site in accordance to the announced schedule. Competitors are allowed to keep their original scoresheets only if the Scorekeeper and Host have scanned the scoresheets.
b. Digital copies are available to competitors upon request starting 30 days after the conclusion of the Preliminary Competition by emailing the National Competitions Manager competitions@sca.coffee. Only competitors may request digital copies and only of their own scoresheets.
c. If a competitor objects to their scores given by one or more judges, the competitor can meet with the Presiding Head Judge during the competitor debriefing to explain their protest. The Presiding Head Judge will discuss the competitor's protest on-site with the judges who judged the competitor. They will make a decision on-site and the Presiding Head Judge will inform the competitor of the decision.

13.0 PRELIMINARIES JUDGING

13.1 WHO IS CERTIFIED TO JUDGE THE BREWERS CUP PRELIMINARIES

a. Individuals judging the Preliminaries must be certified by the U.S. Competitions Committee as demonstrating a thorough understanding of these Rules and possessing the necessary skills and experience to effectively and consistently perform complete organoleptic evaluations of coffee extracts (of 2.00% strength or lower) to a standard suitable for a U.S. Brewer Cup.
b. Judges must attend one of the scheduled Online Learning Sessions and attend and pass the Judges Certification

Workshop scheduled just prior to the Preliminaries. Judges must also participate in the morning calibration session of each competition day during the competition.

c. A Head Judge will be designated by the U.S. Competitions Committee to take notes of the taste description and brewing method given by the competitors for reference.

13.2 GOALS AND PURPOSES FOR 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 Brewers Cup Champion.

13.3 WHAT THE JUDGES ARE LOOKING FOR IN A BREWERS CUP CHAMPION

a. The judges are looking for a champion who:
    i. Prepares brewed coffee beverages of exemplary quality.
    ii. Delivers outstanding customer service.
    iii. Can articulate the taste experience offered by their brewed coffee beverages.
    iv. Delivers an exceptional overall coffee service experience.

13.4 MAIN TASKS FOR BREWERS CUP JUDGES

a. Brewers Cup Judges are expected to support the competitor by:
    i. Evaluating and scoring fairly according to these Rules and without bias or prejudice.
    ii. Demonstrating support by being constantly responsive and engaged (i.e., smiling, eye contact, answering competitors' questions enthusiastically).
    iii. Showing respect to the competitor and their cultural background.
    iv. Writing objective, respectful, Rules-based comments on the scoresheets. The competitors will be given their scoresheets after the competition.
    v. Participating in the mandatory debriefing (scoresheet review) with the competitors.
    vi. Being accessible to the competitor after the competition for further comments.

13.5 WHAT THE JUDGES SHOULD EXPECT FROM THE COMPETITOR

a. Competitors will have a firm understanding of these Rules.
b. Preparation, service, and presentation will be in accordance with these Rules.
c. Competitors will perform within the competition time.

13.6 JUDGES' DO'S AND DON'TS PRIOR TO JUDGING

a. Judges should refrain from communicating with the competitors regarding specifics about their service, coffee, or presentation, before and during all days of competition. Judges should always be encouraging and positive in interactions with competitors and not avoid them.
b. Sensory judges should try to only eat bland or neutral tasting food before judging.
c. Do not smoke before judging.
d. Use deodorant, one that is non-perfumed.
e. Do not wear perfume, cologne or scented aftershave.

13.7 JUDGES' BEHAVIOR 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 and coffee they are evaluating during the Service.
d. Judges must be prepared for and actively respond to any reasonable questions from the competitor.
e. Judges should refrain from talking with one another during the evaluation process.

13.8 GUIDELINES FOR 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. Take care to protect your palate by preventing burns from hot coffee.
e. Always remember the psychological power and the impact a judge has on the competitor.
f. Never share an evaluation with another sensory judge on stage.
g. Never do anything that can be interpreted negatively by the competitor or audience.
h. Judges MUST score in pencil.

13.9 JUDGES' MORNING CALIBRATION

a. Each competition day, before the competition, the judges pool should engage in coffee calibration.
b. Judges shall acquire three different brewed coffee beverages of at least 150 mL each.
    i. The beverages should be prepared from the provided Service coffees, but with varied brew characteristics.
c. Each beverage should be divided into three portions, one for each judge, and labeled properly.
d. Judges will taste each beverage a minimum of three times:
    i. When the coffee beverage is served and has cooled to approximately 70°C ("hot").
    ii. When the coffee beverage has cooled to approximately 40°C ("warm")
    iii. When the coffee beverage has cooled to between room temperature and approximately 25°C ("cold").
e. Judges will evaluate the beverages and record scores on a calibration scoresheet.
f. The calibration exercise is for "priming the palate" and practicing using the scoresheets. Judges may confer during this period and ask questions at this time.

14.0 EVALUATION SCALE

a. The evaluation scale is:
    - Unacceptable : 0
    - Acceptable : 4 – 4.75
    - Average : 5 – 5.75
    - Good : 6 – 6.75
    - Very Good : 7 – 7.75
    - Excellent : 8 – 8.75
    - Extraordinary : 9 – 10
b. Judges should consider the numerical score to be a code that corresponds with each descriptive word.
c. Intermediary scores may be utilized in 0.25 point increments, and judges may not use scoring increments smaller than 0.25 points.
d. A score of Unacceptable (0) is reserved for situations of clear and egregious violations of the Rules, common sense, or minimum standards of professionalism or service.

15.0 SERVICE EVALUATION AND PROCEDURE

15.1 JUDGING PREPARATION AND PROTOCOL

15.1.1 Judges Table Supply List

- Pencils
- Clipboard (one per judge)
- Cupping spoons
- Spittoons/cups (optional)

15.1.2 Cupping Spoons and Spittoons

a. Judges have the option to use cupping spoons to slurp or sip the coffee from, or to slurp or sip directly from the cup the beverage is finally served in.
b. Similarly, judges have the option to spit the coffees from their mouths, or to consume them.
c. It is recommended (but not required) that judges try to be consistent with their spoon, slurping, sipping, spitting, or swallowing through the entire competition unless competitors give specific instructions on how to drink.
d. Competitors may override the evaluation protocol by giving the judges specific alternative instructions on how they want the beverage to be consumed. As long as the instructions are reasonable and given before the beverage is served, the judges should follow the instructions. Once the judges start to evaluate the beverage from the cup which the beverage is finally served in, competitors may not override the evaluation protocol. Judges will not follow any instruction to evaluate the beverage at any other temperature than the three temperatures stated in the protocol.

15.2 CUP SCORE EVALUATION SCALE

a. Cup scores are limited to the following range:

6.00 Good	7.00 Very Good	8.00 Excellent	9.00 Extraordinary
6.25	7.25	8.25	9.25
6.50	7.50	8.50	9.50
6.75	7.75	8.75	9.75 – 10.00

b. Judges should use the Evaluation Scale of: Good, Very Good, Excellent, and Extraordinary.

c. Judges may not use scores lower than 6.00. Evaluations below the description of "Good" should be given a score of 6.00.

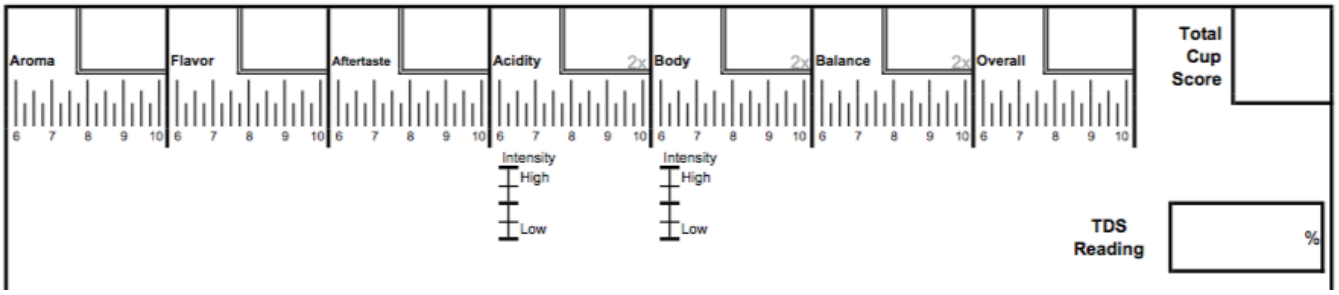
15.3 SCORESHEETS

a. Each evaluation component is marked with a horizontal (left to right) scale, which is used to rate the judge's perception of relative quality of the particular component based upon their perception of the sample and experiential understanding of quality.

b. Some components are marked with vertical scales. The vertical (up and down) scales are used to rank the intensity of the sensory component and are marked for reference and notation, and are not included in the score.

c. After evaluation, the numeric score should be notated in each box marked Total. Scorekeepers will calculate the sum of the component scores to determine the Total Score.

15.4 CUP SCORE COMPONENTS



15.4.1 Aroma

a. Generally speaking, the range of the coffee's aromatic character corresponds to the origin of coffee. In contrast, the intensity of aromatic character generally relates to the freshness of a coffee, as measured by the length of time between roasting and brewing and depending on the type of packaging used to provide moisture and oxygen protection for the beans.

15.4.2 Flavor

a. Flavor represents the coffee's principal character, the "midrange" notes, in between the first impressions given by the coffee's first aroma and acidity to its final aftertaste. It is a combined impression of all the gustatory (taste bud) sensations and retro-nasal aromas that go from the mouth to nose. The score given for Flavor should account for the intensity, quality and complexity of its combined taste and aroma, experienced when the coffee is slurped into the mouth vigorously so as to involve the entire palate in the evaluation.

15.4.3 Aftertaste

a. Aftertaste is defined as the length of positive flavor (taste and aroma) qualities emanating from the back of the palate and remaining after the coffee is expectorated or swallowed. If the Aftertaste detracts from the experience of the cup (i.e. astringency or bitterness), lower marks should be given; whereas if the aftertaste contributes positively to the experience of the cup, higher marks should be given.

15.4.4 Acidity

a. Acidity is often described as "brightness" when favorable or “sour” when unfavorable. At its best, acidity contributes to a coffee's liveliness, sweetness, and fresh fruit character and is almost immediately experienced and evaluated when the coffee is first slurped into the mouth. Acidity that is overly intense or dominating may be unpleasant, however, and excessive acidity may not be appropriate to the flavor profile of the sample.
b. The final score marked on the horizontal tick-mark scale should reflect the judge’s perceived quality for the Acidity, relative to the expected flavour profile, based on origin characteristics and/or other factors (degree of roast, intended use, etc.). Judges are encouraged to link the origin, variety, or processing information of the coffee given by competitor to what has been delivered in the cup. Low or High intensities of Acidity can score well if the quality of acidity is high, and works well with the overall experience of the cup.

15.4.5 Body

a. The quality of body is based upon the tactile feeling of the liquid in the mouth, especially as perceived between the tongue and roof of the mouth. Samples with light or heavy body may receive high scores relative to the quality of the tactile feeling in the mouth. Some samples with lighter Body may also have a pleasant feeling in the mouth. However, coffees expected to be high in body can receive equally high preference scores although their intensity rankings will be quite different. Judges are encouraged to link the origin, variety, or processing information of the coffee given by competitor to what has been delivered in the cup.

15.4.6 Balance

a. How all the various aspects of Flavor, Aftertaste, Acidity and Body of the sample work together and complement or contrast to each other is Balance. If the sample is lacking in certain aroma or taste attributes or if some attributes are overpowering, the Balance score would be reduced.

15.4.7 Overall

a. The “overall” scoring aspect is meant to reflect the holistically integrated rating of the sample as perceived by the individual judge. A sample with many highly pleasant aspects, but not quite “measuring up” would receive a lower rating. A coffee that met expectations as to its character and reflected particular origin flavor qualities would receive a high score. An exemplary example of preferred characteristics not fully reflected in the individual score of the individual attributes might receive an even higher score. This is the step where the judges make their personal appraisal.

16.0 CUP EVALUATION PROTOCOL

a. As soon as the coffee beverage is finally served, the judge should evaluate the Aroma component. It is important to evaluate this as quickly as possible, because the intensity of aroma will decline as the beverage temperature declines.
b. The coffee beverage may, at this time, be decanted into the Service vessel.
c. When the sample has cooled to 70°C, evaluation of the liquor should begin. The liquor is aspirated into the mouth, either with a spoon or directly sipping from the service vessel, in such a way as to cover as much area as possible, especially the tongue and upper palate. Because the retro nasal vapors are at their maximum intensity at these elevated temperatures, Flavor and Aftertaste are rated at this point.
d. As the coffee continues to cool, the liquor is sipped from the service vessel or using a spoon to evaluate the Acidity, Body and Balance. Balance is the cupper’s assessment of how well the Flavor, Aftertaste, Acidity, and Body fit together in a synergistic combination.
e. The judge’s assessment for the different components is evaluated at three different temperatures as the sample cools:
    i. i. “Hot” which is defined as approximately 70°C
    ii. “Warm” which is defined as approximately 40°C
    iii. “Cold” which is defined as between 25 and 30°C
f. Judges should clearly indicate a refine point on the tick-mark cupping form for 3 of the samplings; “Hot”, “Warm”, and “Cold”. This may be done by using the letters H, W, C or by placing a tick or circle on the scale and using arrows to communicate how the cup changed over time.
g. Evaluation of the liquor should cease when the sample reaches approximately 30°C and the Overall score is determined by the cupper and given to the sample as “Cupper’s Points” based on ALL of the combined attributes.
h. Judges will record details on their sensory evaluation in the notes area provided. This is for reference and for the competitor’s benefit. Judges should limit their notes and comments to those from a customer or sensory evaluation perspective, and avoid commentary on the brew method, technique, or device. (i.e., “Sharply acidic” or “baggy” is a

valid note. “Brew time too long” or “underextracted” is NOT a valid note)

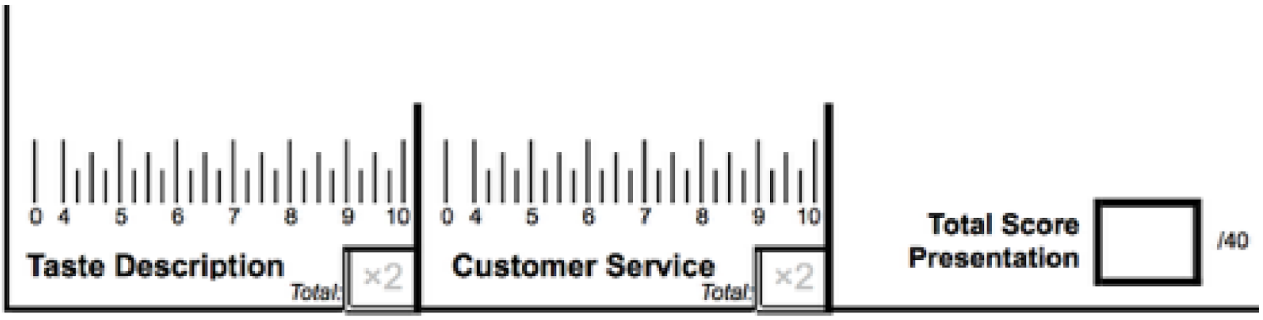
16.1 PRESENTATION EVALUATION SCALE

a. Presentation scores will use the full range of the Evaluation Scale.

16.2 PRESENTATION SCORESHEET SECTION

a. Presentation Scores range from “Acceptable” (4) to “Extraordinary” (10), with “Unacceptable” (0) reserved for situations of clear and conclusive violations of the Rules, common sense, or minimum standards of professionalism or service.
b. Judges will use the note area and horizontal evaluation scale “tick marks” for reference, and mark the score in the box marked Total after the presentation is over and the sensory evaluation is concluded.

16.3 PRESENTATION SCORESHEET COMPONENTS



16.3.1 Taste Description

a. Competitors will be describing details regarding the sensory experience of their coffee beverages. Judges should take detailed notes, particularly those regarding specific taste or otherwise sensory descriptions. Higher marks will be given when the competitor’s description of taste aspect that becomes apparent during tasting is both accurate and detailed. However, this is an evaluation of the quality, accuracy, and relevance of their descriptions, not the quantity.

16.3.2 Customer Service

a. Competitors should be engaging, professional, and provide an exemplary coffee service experience. Competitors will not be expected to craft complex or fine-dining type experiences, and the presentation should relate to a real-world coffee service experience. Service that positively and creatively enhances the coffee experience beyond the cups of coffee beverage will score highly.
b. Proper hygiene during the service and service vessel cleanliness will be taken into account.
c. Information on why the coffee was chosen and how/why it was brewed the way it was is encouraged.

17.0 COMPETITOR PROTEST AND APPEALS

17.1 PROTEST

a. If a competitor wishes to appeal a scoring decision or protest any other matter that arises during the competition which affects such competitor, the competitor shall address it to the Presiding Head Judge. The Presiding Head Judge will then determine whether the issue can be resolved onsite at the competition, or whether the issue will require a written appeal following the competition.
b. If the Presiding Head Judge decides that the issue can be resolved onsite at the competition, the Presiding Head Judge will discuss it with applicable judges or any other parties involved to enable a fair presentation of the issue. A decision will be made onsite by the Presiding Head Judge who shall inform the competitor of the decision at that time.
c. Possible resolutions to a competitor protest or appeal may include (but are not limited to):
    i. Disqualification of another competitor
    ii. An opportunity for 1 or more competitors to perform the relevant competition service to supersede the prior scores,
    iii. Another solution, as determined by the National Competitions Manager
d. The Presiding Head Judge and the National Competitions Manager shall operate under the purview of the Specialty Coffee

Association management and Advisory Board.

17.2 APPEAL LETTER

a. If any protest described above cannot be resolved onsite or the competitor wishes to appeal a decision made by the Presiding Head Judge onsite, the Presiding Head Judge will ask the competitor to submit their appeal in writing (which may be by email or hard copy) to the National Competitions Manager.
b. The appeal letter must include the following:
    i. competitor name
    ii. date
    iii. a clear and concise statement of the complaint
    iv. date and time references (if applicable)
    v. competitor's comments and requested resolution
    vi. party/parties involved
    vii. competitor's contact information
c. Any written appeals, which do not include this information, will not be considered. Competitors must submit their written appeal to the National Competition Manager within 24 hours after the subject incident.

17.3 APPEAL DECISION

a. The National Competitions Manager will review written appeals within 30 days of receipt and contact the competitor in writing via email with the final decision.
    i. Disqualification of another competitor
    ii. An opportunity for 1 or more competitors to perform the relevant competition service to supersede the prior scores,
    iii. Another solution, as determined by the National Competitions Manager
b. The National Competitions Manager shall operate under the purview of the Specialty Coffee Association management and Advisory Board.