



2020 U.S. Coffee in Good Spirits Qualifying Competition Official Rules and Regulations

Written and approved by the U.S. Competitions Committee
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1.0 ORGANIZATION

- a. The U.S. Coffee in Good Spirits Championship (“USCIGS”) is a program of the Specialty Coffee Association (“SCA”) U.S. Chapter and the U.S. Coffee Championships “USCC”).

2.0 RIGHTS

- a. All intellectual property related to all U.S. Coffee Championships (“USCC”) competitions, 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 expressed permission of the Specialty Coffee Association.

3.0 2020 COFFEECHAMPS COFFEE IN GOOD SPIRITS QUALIFYING COMPETITION

3.1 PARTICIPATION

3.1.1 Qualification

- a. U.S. CoffeeChamps Coffee in Good Spirits Preliminaries (“Preliminaries”)
 - i. Each of the Preliminaries will be open to up to 12 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 3 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 3 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 3 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 3 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 48 competitors who register. There will be up to 24 competitors at each of the 2 competitions, held at separate times and places. Baristas may compete at either competition regardless of company or geographic location. Competitors may only register to compete in 1 Coffee in Good Spirits Qualifying Competition.
 - ii. The Top 3 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 USCIGS will receive a reserved spot at 1 of the 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 USCIGS.
 - vii. The single highest scoring competitor from each Qualifying Competition will be given a travel and accommodations stipend to United States Coffee in Good Spirits Championship 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 in each competition within the season at the Qualifying level. For example, if a

competitor competes in the first Coffee in Good Spirits Qualifying Competition, that same competitor may not compete in the second Coffee in Good Spirits Qualifying Competition. They may, however, compete in another competition (i.e., Barista, Cup Tasters, Brewers Cup, or Roaster) at the second Qualifying Competition.

- c. United States Coffee in Good Spirits Championship (“USCIGS”)
 - i. The positions to compete at the USCIGS will be guaranteed until an invited competitor turns down their spot or fails to register for USCIGS within the designated registration window. Any unclaimed position(s) will be offered to the next highest scoring Competitor(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 3 weeks prior to USCIGS.
 - ii. All Competitors must compete in 1 of the 2020 Qualifying Competitions to be eligible to compete in the 2020 USCIGS.
 - iii. All Competitors and Judges are required to attend 1 Online Learning Session and the Competitor Meeting in order to participate at the USCIGS.
- 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 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.

3.1.3 Age Requirement

- a. Competitors and judges must be at least **21 years of age** at the time of participating in any USCIS event.

3.1.4 Competitor Registration and Fees

- a. Registration links for the Qualifying Competitions can be found at uscoffeechampionships.org or requested from the National Competition Manager (competitions@sca.coffee). Competitors must register and pay any registration fee to the SCA via the internet. Space is limited, and competitors will be admitted on a first-come, first-served basis. Once an entry form has been received, a confirmation letter will be sent to the competitor via email. Competitors who qualify to compete at the U.S. Coffee Championships through the Qualifying Competitions will receive an invitation and registration information via email following the Qualifying Competitions.
- b. Competitor registration is not complete until competitors have paid for their registration and filled out the registration form.
- c. Competitor registration belongs to the competitor listed on the registration form.
- d. **All registrations are non-refundable and non-transferable.**

3.1.5 Expenses

- a. Competitors are fully responsible for any and all expenses personally incurred that are related to the competition including, but not limited to, travel, accommodations, and supplies needed for the competition. The USCC, SCA, the U.S. Chapter, or Hosts are not responsible or liable for any of the competitor’s expenses. If a competitor cannot afford the aforementioned 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, USCIGS, or World Coffee in Good Spirits Championship (“WCIGS”), even if they do not advance. Competitors from the Qualifying Competitions may not judge at USCIGS or WCIGS, even if they do not advance. Additionally, competitors may not judge at any World Coffee Events (WCE) sanctioned WCIGS (world, national, regional) in any country, prior to the conclusion of that season’s WCIGS.

3.1.7 Conflicts of Interest

- a. Judges and competitors are encouraged to let their 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 competitor, 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 these Rules & Regulations and the scoresheets without exception. All documents may be downloaded from the competition website at www.uscoffeechampionships.org
- b. Competitors are encouraged to direct any questions to the National Competitions Manager prior to arriving at the competition. If any competitor is unclear as to the intent of any of the Rules and Regulations, it is the competitor's responsibility to clarify that position with the National Competitions Manager prior to the competitions by contacting competitions@sca.coffee. Competitors will also have the opportunity to ask questions during the required Online Learning Session. Please see www.uscoffeechampionships.org for the dates/time of these Online Learning Sessions.

3.3 TERMS AND CONDITIONS

- a. Competitors and the winners of the U.S. Coffee Championships are representatives of the Specialty Coffee Association (SCA), the U.S. Chapter, and United States Coffee Championships (USCC).
 - i. Fully abide by the SCA's Code of Conduct, found here: sca.coffee/code-of-conduct
 - ii. Upon entry into any USCC competition and in exchange for the opportunity to win, each competitor undertakes that they will:
 1. Permit the SCA, the U.S. Chapter, and USCC to use the competitor's name and image in any format without charge for the purpose of promotion of the SCA, the U.S. Chapter, USCC, or any USCC competition.
 2. Without limiting the generality of clause (i), the formats referred to in clause (a) may include: photographic, video, print, Internet, and any electronic media.
 3. With fulfilling these terms and conditions, actively work to uphold the good reputation of the SCA, the U.S. Chapter, USCC, and any USCC competition.
 - iii. Upon entry into any USCC competition and in exchange for the opportunity to win, each competitor undertakes that, should they win or place in the top ranking positions, they will:
 1. For the Preliminaries, make themselves available to travel to compete in the CoffeeChamps Qualifying Competitions.
 2. For the Qualifying Competitions, make themselves available to travel to compete at the U.S. Coffee Championships.
 3. Include the name "Specialty Coffee Association U.S. Chapter", "SCA U.S. Chapter", "U.S. Coffee Championships", or "USCC" immediately before the name of the competition title (e.g., "U.S. Barista Championship", "U.S. Brewers Cup", "CoffeeChamps Coffee in Good Spirits Qualifying Competition", "U.S. CoffeeChamps Barista Preliminary", etc.) in each instance when the competition title is used.
 4. 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.
 5. Promote the Specialty Coffee Association U.S. Chapter and U.S. Coffee Championships at every opportunity without charge to the SCA.
 6. Promote the relevant U.S. CoffeeChamps Preliminaries as the pathway to the U.S. CoffeeChamps Qualifying Competitions at every opportunity without charge to the SCA U.S. Chapter or USCC.
 7. Promote the relevant U.S. CoffeeChamps Qualifying Competitions as the pathway to the U.S. Coffee Championships at every opportunity without charge to the SCA U.S. Chapter or USCC.
 - iv. Upon entry into any USCC competition and in exchange for the opportunity to win, each competitor undertakes that, should they win, they will:
 1. Fully abide by the USCC Champion's Code of Conduct.
 2. Make themselves available to travel to represent the U.S. at the World Coffee Championships.

3.4 ENFORCEMENT OF RULES AND REGULATIONS

- a. The U.S. CoffeeChamps Qualifying Competitions will employ these Rules & Regulations throughout the competition.
- b. If a competitor violates one 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 one 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. Each competitor has 10 minutes of preparation time and 10 minutes competition time.
- b. Competitors are required to make 4 drinks in total: 2 identical hot/warm, coffee and alcohol-based signature drinks, and 2 identical cold, coffee and alcohol-based signature drinks.
- c. Competitors must use vodka in **either or both** the hot or cold beverages. If vodka is not used in at least 1 beverage, competitors will be given a score of 0 in both the “Creativity” and “Commercially Applicable” sections for both beverages on both the taste judges scoresheets.
- d. Competitors **MUST** use the provided sponsored espresso machine and espresso grinder in the performance time to produce **either or both** the cold or hot/warm drink. If neither cold or hot/warm drinks are produced by using the provided espresso machine and grinder, a score of 0 will be given in all taste elements of the hot/warm drink on both taste judges scoresheets.
- e. Competitors may brew coffee by any method they choose for the remaining drink category not made with the required espresso machine, be it the cold or hot/warm drink. However, they must not use any grinder other than the sponsored grinder(s) on the stage. They may also use their own water for brewed/filter coffee.
- f. All coffee must be brewed in the performance time. If coffee is brewed outside of the performance time, a score of 0 will be given in all taste elements of the drink. Competitors may add another brewed coffee element to their drink (e.g. a cold brewed coffee prepared in advance), as long as the main brewed element of that drink is prepared during the performance time.
- g. The competitors’ performances will be evaluated by 3 types of judges: taste, technical/visual, and head.
 - i. The panel will consist of 2 taste judges, 1 technical/visual judge, and 1 head judge.

5.0 STANDARDS AND DEFINITIONS

5.1 BEVERAGE DEFINITIONS

5.1.1 Hot/Warm Coffee and Alcohol-Based Designer Drinks

- a. Competitors must provide all of their own ingredients and wares, including coffee and alcohol.
- b. Competitors may use any whole bean coffee and brewing method to produce their drinks.
- c. Competitors must use the provided espresso machine and grinder during the performance time to produce either or both the cold or hot/warm drinks.
- d. Competitors must use vodka in **either or both** the hot or cold beverages.
- e. In addition to vodka, competitors may use any alcohol they would like in their beverages.
- f. Any ingredients may be used in the beverage preparation except controlled or illegal substances . If these substances are found in the beverage, a score of 0 will be given in all taste elements of the drink.
- g. If neither of the sets of drinks served is hot/warm, then a score of 0 will be given in all taste elements of the Hot Drink section.
- h. Edible garnishes may be used however the drink must be drinkable and not become edible.

5.1.2 Cold Coffee and Alcohol-Based Designer Drinks

- a. Competitors must provide all of their own ingredients and wares, including coffee and alcohol.
- b. Competitors may use any whole bean coffee and brewing method to produce their drinks.
- c. Competitors must use the provided espresso machine and grinder during the performance time to produce either or both the cold or hot/warm drinks.
- d. Competitors must use vodka **either or both** the hot or cold beverages.
- e. In addition to vodka, competitors may use any alcohol they would like in their beverages.
- f. Any ingredients may be used in the beverage preparation except controlled or illegal substances . If these substances are found in the beverage a score of 0 will be given in all taste elements of the drink.
- g. If neither of the sets of drinks served is cold, then a score of 0 will be given in all taste elements of the Cold Drink section.
- h. Edible garnishes may be used however the drink must be drinkable and not become edible.

5.1.3 Espresso

- a. Espresso is a 1 fl. oz. beverage (30mL +/- 5mL) made from ground coffee, poured from 1 side of a double portafilter in 1 continuous extraction.
- b. Coffee is the accumulation of roasted product of the seed of the fruit of a plant of the genus Coffea.
- c. Coffee may not have any additives, flavorings, colorings, perfumes, aromatic substances, liquids, powders, etc. of any kind added at any point between the time the coffee is picked (as cherry) to when it is extracted into beverage. Substances utilized during growing, cultivation, and primary processing of the coffee are permitted (fertilizers, etc.).
- d. Whole bean coffee may be a blend, single-region, single-country, single-farm, etc.
- e. Espresso will be brewed at a temperature between 90.5-96 degrees Celsius (195-205 degrees Fahrenheit).
- f. The espresso machine brewing pressure will be set between 8.5 and 9.5 bar
- g. Crema with no break in coverage should be present during extraction/brew time (not required to be present when served).
- h. Nothing other than ground coffee and water may be placed in the portafilters; otherwise the espresso will receive 0 points on all scores available on the technical/visual and taste scoresheets in that beverage category.
- i. When used, the taste of espresso must be identifiable in the beverage, however 1 fl. oz. does not need to be served in each beverage to each taste judge.
- j. Competitor must use the sponsored espresso grinder and espresso machine to prepare the extraction during the performance time.

5.1.4 Vodka

- a. A liquor of neutral spirits distilled from a mash (e.g., rye, potato, or wheat)
- b. The vodka may be barrel aged or infused (e.g., infused with chilis, fruit, herbs, etc.)
- c. Must contain at least 40% alcohol by volume (i.e. 80 proof)
- d. Must provide the original bottle with label upon request from the National Competitions Manager or head judges.

5.2 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.).

5.8 BREWING DEVICE

- a. A brewing device is any item that a competitor uses during and is involved in the brewed coffee extraction.
- b. Competitors must utilize their own brewing devices and filtration media.

5.9 AUDIENCE SERVICE "HAPPY HOUR"

- a. Competitors will be scheduled to provide sample size coffee cocktail service to CoffeeChamps attendees.
- b. 20-60 minute service time slots will be scheduled for each competitor the same day their performance. Attendance during the time slot is mandatory. Competitors who do not participate in this service will be disqualified.
- c. Competitors may utilize any brew method they chose to serve to attendees.
- d. Competitors may present their coffee cocktails in any manner they choose with any accompanying presentation or materials they choose. The format of this time is entirely up to the competitor. It is time allotted for each competitor to engage with attendees and let people taste their coffees. Competitor's coaches or helpers may assist them during Audience Service.
- e. Competitors may hand out free items to audience members, if they wish (e.g., whole bean coffee samples, stickers, pins, etc.)

6.0 COMPETITION OVERVIEW

6.1 SUMMARY

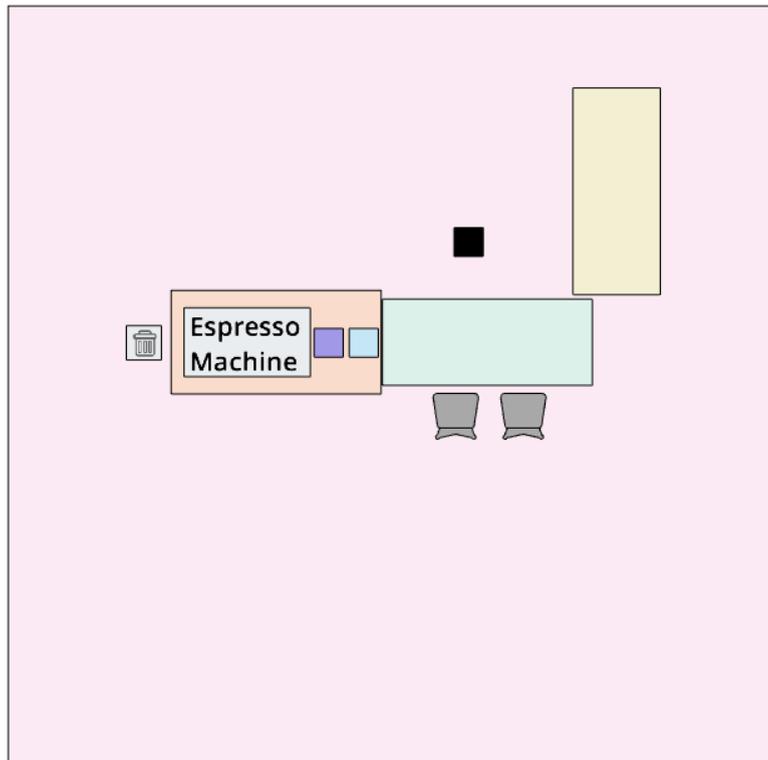
- a. The competition space will consist of a stage with competition stations.
- b. Each competitor will be assigned a start time and station number.
- c. Each competitor will be given 25 minutes at their assigned station, made up of the following segments:

- i. 10 minutes Preparation Time
 - ii. 10 minutes Competition/Performance Time
 - iii. 5 minutes Clean-Up Time
- d. There will be 1 round of competition at each Qualifying Competition.
- e. At the conclusion of each Qualifying Competition, there will be a ceremony where placements are announced and all competitors will be acknowledged. All competitors are required to attend this ceremony. Competitors who cannot attend the awards ceremony must tell the National Competitions Manager prior to the start of the Qualifying Competition.
- f. The competition flow and schedule will follow the process outlined in the following chart (times are for example only)

Comp. #	Name	Time	Station 1	Station 2
1		7:00 AM	Practice	
		10:45 AM	Cart to Stage	
		11:00 AM	Set-Up	
		11:10 AM	Performance	
		11:20 AM	Clean-Up	
2		7:00 AM		Practice
		11:00 AM		Cart to Stage
		11:15 AM		Set-up
		11:25 AM		Performance
		11:35 AM		Clean-up
3		7:32 AM	Practice	
		11:15 AM	Cart to Stage	
		11:30 AM	Set-Up	
		11:40 AM	Performance	
		11:50 AM	Clean-Up	
4		7:32 AM		Practice
		11:30 AM		Cart to Stage
		11:45 AM		Set-up
		11:55 AM		Performance
		12:05 PM		Clean-up
5		8:04 AM	Practice	
		11:45 AM	Cart to Stage	
		12:00 PM	Set-Up	
		12:10 PM	Performance	
		12:20 PM	Clean-Up	
6		8:04 AM		Practice
		12:00 PM		Cart to Stage
		12:15 PM		Set-up
		12:25 PM		Performance
		12:35 PM		Clean-up
BREAK				

6.1 STATION LAYOUT

- a. Individual stations will be organized as shown below, however the stations may be placed in a way that will best suit the space and constraints of the competition venue keeping in mind the ease of use, the route from the competitor's preparation area to the stations, the vantage points for spectators, and any camera positions that may be present.
- b. The espresso machine and grinders are in a fixed location. Competitors may make slight placement adjustments to the grinders (back-to-front movement) but both grinders must remain in the setup shown in the figure below, on the left-side of the machine. Grinders not in use may not be removed from the station. The espresso machine cannot be moved.



- | | | | |
|---|-----------------------|---|---------------------------------------|
|  | Espresso Grinder |  | Work Table:
72"L x 24"-30"W x 30"H |
|  | Filter Coffee Grinder |  | Work Table:
72"L x 24"-30"W x 30"H |
|  | Taste Judge |  | Machine Table:
72" x 36" x 36" |

Grinders and Espresso Machine are
in a fixed technical configuration

7.0 MACHINERY, ACCESSORIES, & RAW MATERIALS

7.1 ESPRESSO MACHINE

- a. Competitors may only use the espresso machine supplied for the events by the official espresso machine sponsor. No other espresso machines may be used on stage.
- b. The provided espresso machine has a fixed technical configuration and cannot be altered by the competitors. The espresso machine will be calibrated to the following specifications: The temperature will be set between 90.5-96 degrees Celsius (195-205 degrees Fahrenheit), and the pump pressure set between 8.5 and 9.5 bar.

7.1.1 No Liquids or Ingredients on Machine

- a. No liquids or ingredients of any kind may be placed, or poured, on top of the espresso machine (e.g. no water in cups, no pouring or mixing liquids or ingredients, no warming ingredients). If a competitor places or pours liquids, containers or cups with liquids, or ingredients on top of the machine at any time, they will receive zero points for the Station Management category.

7.1.2 Disqualification

- a. 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 (e.g. the portafilters, basket inserts, temperature, pressure, steam wand tips, etc.). Any damage to the competition equipment due to misuse or abuse is grounds for disqualification at the discretion of the presiding head judge.

7.2 GRINDERS

- a. Competitors must use the provided espresso grinder from the official USCIGS Grinder Sponsor to prepare the espresso for one or both courses in their competition routine. Competitors are not allowed to bring their espresso grinders for the Qualifying Competition.
- b. Competitors must use the provided filter/bulk coffee grinder from the official USCIGS Grinder Sponsor. Competitors are not allowed to bring their filter/bulk coffee grinders for the Qualifying Competition.
- c. The provided grinders are for use on-site only and are set up on the left of the espresso machine. Grinders that are provided on-site have a fixed technical configuration including the hopper and cannot be opened or altered by the competitors. Competitors may adjust the grind particle size and dose from the external controls. The provided grinders will be calibrated to the same specifications for each competitor. Competitors may not use more than 2 grinders during their performance, otherwise the competitor will receive 0 points in Station Management on the technical judges scoresheet.
- d. Competitors must grind their coffee during the performance time. Otherwise, a score of 0 being given in the "coffee brewed professionally" section on the technical/visual judge scoresheet.

7.3 PROVIDED EQUIPMENT & SUPPLIES

- a. Each competitor station will be equipped with the following:
 - Machine Table (for espresso machine and grinders)
 - Work Table (for trays, glassware, additional electrical equipment, and accessories)
 - Presentation Table (Judges' table)
 - Espresso Machine
 - Espresso Grinder
 - Filter Coffee Grinder
 - Trash Can
 - Waiter's Cart or Bus Tubs (for use during preparation and clean-up time)
 - Ice
 - Brew water at room temperature

7.4 RECOMMENDED EQUIPMENT & SUPPLIES

- a. Competitors are required to bring all additional necessary supplies for their presentation; otherwise the competitor is at risk of not having enough equipment to complete their presentation. Competitors should make allowances for breakage during travel and/or during the competition. Competitors are responsible for and in charge of their own equipment and accessories while at the competition. The USCIGS, volunteers, and event staff are not responsible for the safety of items left in the competitors' preparation room or competition area.
- b. The list of recommended supplies the competitor may bring includes (but is not limited to) the following:
 - Coffee (for both practice and competition)
 - Additional electrical equipment (maximum 2 items)
 - Brewing devices
 - Coffee filtration media
 - Tamper
 - Shot glasses
 - Knockbox(es)
 - Steaming pitchers
 - Cups and saucers or wares as needed
 - Spoons

- Any specific utensils required
- All equipment/accessories required for the beverages
- Napkins
- Water glasses (for 2 taste judges)
- Water (for 2 taste judges)
- Bar towels/clean cloths (for both practice and competition)
- Cleaning supplies (counter brush, grinder brush, etc.)
- Tray(s) (for serving drinks to the judges)
- All accessories for judges' presentation table
- Waiter's cart (option to use USCIGS-provided cart)
- Scales (input/dosing & output/drip tray)
- Polishing clothes
- Gloves to wear while polishing dishes

7.5 ADDITIONAL ELECTRICAL EQUIPMENT

- a. In addition to the provided grinder(s), competitors may also use up to 2 pieces of electrical equipment during their performance provided that their combined draw is not more than 20 amps. Two 120v outlets will be provided at the work table. Competitors must notify the event organizer prior to arriving at a Qualifying Competition of any electrical equipment they are bringing (e.g. hot plate, hand mixer, blender, etc.), otherwise the competitor is at risk of their equipment not being allowed in their performance. The competitor is responsible for ensuring that their equipment does not exceed the 20 amp maximum allowance.

7.6 WATER

- a. Competitors have the option to use the sponsored water or to supply their own brewing water. Competitors **must** use the sponsored water in the provided espresso machine.
- b. The sponsored water will be provided at room temperature in the Preparation Room.
- c. The sponsored water will be calibrated with the following standard as the target:
 - i. Odor: Clean/fresh and 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)

8.0 COMPETITOR INSTRUCTION PRIOR TO PREPARATION TIME

8.1 ONLINE LEARNING SESSIONS

- a. Prior to the Qualifying Competitions, Online Learning Sessions will take place. Taking part in 1 of these sessions is **mandatory** for all competitors. Any important onsite information will be given to you via email before the competition. The National Competitions Manager, Stage Manager, Asst. Stage Manager, and/or Head Judges will also be able to assist you with onsite event questions during the competition.

8.2 USCIGS COMPETITOR MEETING

- a. On the Thursday prior to the start of the **USCIGS**, a Competitor Meeting will take place. This meeting is **mandatory** for all competitors. During this meeting the National Competitions Manager, event staff, head judges, and Stage Managers will make announcements, explain the competition flow, discuss the competition schedule, and cover onsite logistics. This will be an opportunity for competitors to ask questions of the event staff and head judges. If a competitor does not make advanced plans with the National Competitions Manager and does not attend the orientation meeting, they are subject to disqualification by the presiding head judges.

- b. There is no competitor meeting before the CoffeeChamps Qualifying Competitions. Please email competitions@sca.coffee with questions about the schedule, logistics, and Rules questions prior to the event.

8.3 PREPARATION ROOM

- a. There will be a staging area designated as the competitors' preparation room. The table layout cannot be altered in the preparation room.
- b. Competitors will have access to their preparation table on the day they compete only. All wares must be removed after the competitor has finished competing.
- c. Load-in to the preparation room will be as follows:
 - i. Saturday competitors 1-4 may load in starting Friday afternoon from 2pm-4pm
 - ii. All Saturday competitors may load-in starting at 6:30am on Saturday morning
 - iii. Sunday competitors 13-16 may load-in starting Saturday afternoon from 3pm-5pm
 - iv. All Sunday competitors may load-in starting at 6:30am on Sunday morning
- d. Power is not provided for competitor use in the preparation room.
- e. This area will be reserved for the competitors, coaches, volunteers, and any USCIGS officials.
- f. Press/media and family members and supporters may not be present in this area without consent from the USCIGS event organizers or the Stage Manager.
- g. Preparation room access will be restricted to the **competitor and 2 coaches**, unless otherwise communicated by the Stage Manager.
- h. Competitors will be able to store their equipment, accessories, ingredients, etc. in this room at their own risk.
- i. Refrigerators and freezers will be provided for any ingredients that need to stay cold or frozen. All items stored in the provided refrigerators and freezers **must** be labelled with the competitor's name.
- j. This room will also include a dishwashing station for competitors to use to wash glass and barware. Competitors are responsible for keeping track of and cleaning their own dishes and glassware. Runners and event staff are not responsible for breakage or loss of dishes or competitor items.
- k. Judges and Head Judges are not permitted in the preparation room **at any time**.
- l. **All coaches/helpers in the Preparation Room must be at least 21 years of age. no exceptions.**

8.4 PRACTICE TIME

- a. Each competitor will have 20 minutes of scheduled practice time on the stage. Competitors will practice on the same station on which they will compete. Practice times will be scheduled based on competition time (i.e. the first scheduled competitors will have the earliest scheduled practice times). Competitors will be emailed a practice schedule prior to the Qualifying Competition. Access to practice space outside of assigned practice times cannot be guaranteed.
- b. Practice time is run by the clock, if a competitor is late to their practice time they will not be given additional time (For example, a competitor's practice time starts at 7:00am and they arrive at 7:05am, they will only have 15 minutes of practice time.) Competitors must be cleaned up & off their station prior to the end of the practice time. Competitors should be near the practice station & ready to start as soon as their practice time begins.

8.5 EVENT AUDIO SYSTEM/COMPETITION MUSIC

- a. Competitors may bring music - formatting information forthcoming from the National Competitions Manager.
- b. Music may not contain profanity. Competitors must mark their music clearly with their name and competitor number.
- c. It is the competitor's responsibility to give the Stage Manager, Asst. Stage Manager, or Audio-Visual staff their music prior to the start of the preparation time. It is also the competitor's responsibility to retrieve the music from the Stage Manager or Audio-Visual staff after the competition. Music that is not retrieved will be discarded after the competition.

8.6 BE ON TIME

- a. Competitors must be in the preparation room **a minimum of 60 minutes** prior to their scheduled Cart to Stage time and check in with their Stage Manager or Asst. Stage Manager.
- b. Competitors must have their carts or bus tubs ready to be wheeled out to the stage at their Cart to Stage time indicated on the competition schedule. Any competitor who is not standing by and ready to be wheeled out immediately at their Cart to Stage time

may be disqualified.

8.7 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.

8.8 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.

8.9 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.
- b. Please note: no coffee beans may be placed in hoppers until the competitor's preparation time has begun.

9.0 PREPARATION TIME

9.1 BEGIN PREPARATION TIME

- a. Each competitor will have 10 minutes of preparation time. Once the prior competitor begins their performance, the next scheduled competitor may begin their 10 minute preparation time upon advisement from the Stage Manager and/or the designated timekeeper. Competition and preparation timekeepers are optional at the discretion of the Stage Manager provided that one independent method of timekeeping is available. Throughout these Rules and Regulations, the instructions for the competition and preparation timekeepers only apply if they are being utilized by the Stage Manager.
- b. Once the competitor has arrived at their assigned station and agreed that the station is set to their specifications, 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 10 minutes of preparation time before touching anything at their station. The designated timekeeper will begin a stopwatch at that moment. If a 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”)

9.3 JUDGES PRESENTATION TABLE

- a. The USCIGS wants to focus on the competitor’s skills and minimise the expense in entering the competition. Tablecloths, water, napkins and decorations are permitted but they do not impact the competitor’s score in any way. This rule is to protect competitors incurring unnecessary expense in competing.

9.4 PRACTICE SHOTS

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

9.5 PRE-HEATED CUPS

- a. 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.

9.6 END OF PREPARATION TIME

- a. Competitors may not exceed their allotted 10 minutes of preparation time. The timekeeper will give the competitor a 5 minute, 3 minute, 1 minute, and 30 second warning during their 10 minutes of preparation time. At 10 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 10 minutes will be subject to penalties as shown in Section 10.9.

10.0 COMPETITION TIME

10.1 INTRODUCTION BY THE MASTER OF CEREMONIES

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

10.2 BEGIN COMPETITION TIME

- a. The Master of Ceremonies will ask the competitor if they are ready to begin. 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 10 minutes of competition/performance time.
- b. Tracking time elapsed during the performance 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 10 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. A malfunction of the competitor’s timer will not be grounds for a technical timeout.

10.3 COMPETITOR INTRODUCTION

- a. At the start of the competitor’s performance, they will introduce themselves to the sensory judges and the head judge. The sensory judges and head judge will be behind the judges’ presentation table. The technical judges will stand towards one side of the station or behind the station and will take reasonable care to not interfere with the competitor. Shadow judges may be present on stage. Shadow judges will not inhibit the competitor or stand in the judges’ way; they should be positioned behind sensory judges or at the end of the judges’ table. Shadow judges will not score a presentation; they are present only to take notes on a competitor’s

performance which may be used for review by the judges during deliberation. Shadow judges are not mandatory.

10.4 SERVE REQUIRED BEVERAGES

- a. All drinks must be served at the judges' presentation table. The competitor decides the order in which the drink categories are served; however, any category of drinks must be completed before a competitor may serve another category of drinks, otherwise they will be disqualified. Preparation of drink elements is allowed at any time during the competition time.

10.5 RUNNERS CLEAR THE SERVED DRINKS

- a. 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. If a competitor has special instructions for the runner they will need to explain these instructions to the USCIGS Stage Manager and the runner before the start of their competition time. The runner will make every effort to avoid impeding the competitor but it is the competitor's responsibility to navigate his or her station successfully.

10.6 STATION USAGE AND PERIMETERS

- a. Competitors may only utilize the work area provided: the machine table, work table, and presentation table. The introduction of any other furniture and/or equipment that is placed directly on or over the competition area floor (e.g., a stand, table, dumbwaiter, bench, etc.) will result in disqualification. Competitors may not utilize any space under any competition tables for storage, otherwise the competitor will receive 0 points in the "Workspace organized and clean at start" section on the technical/visual judge scoresheets. The only exception to this is the allowance of a free-standing knockbox.

10.7 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 10 minutes for completion of their performance without penalty. There is no penalty or additional incentive to complete a performance in less than 10 minutes.

10.8 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.

10.9 OVERTIME PENALTIES

- a. If the competitor has not finished their preparation or presentation during the allotted 10 minute periods, they are allowed to proceed until the preparation or presentation is completed.
- b. One point shall be deducted for every second over 10 minutes from the competitor's total score up to a maximum penalty of 60 points (1 minute).
- c. Any competitor whose combined preparation and performance time penalties exceed 60 points will be disqualified.

10.10 COACHING

- a. Instructions or 'coaching' may not be provided to a competitor during the time of their competition under penalty of disqualification. The USCIGS encourages audience participation and enthusiastic fan support that does not interfere with the 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.)

10.11 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. A competitor may raise their hand and declare a "technical time out" in the event that they believe there is a technical problem with any of the following USCIGS-provided equipment:
 - i. The espresso machine (including power, control system malfunction, lack of water, or drain malfunction)
 - ii. The grinder(s)
 - iii. The audio visual equipment or the competitor's microphone
- b. Preparation or competition time will be paused by the stage manager (during preparation time) or by the head judge (during competition time). The official timekeeper will make a note of the time when "technical time out" is called. It is the competitor's responsibility to ensure the timekeeper is aware of making note of "technical time out" being called.
- c. 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.
- d. 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 their performance or stop the performance and start again at a reallocated time.
- e. If a competitor must stop their 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.
- f. 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.
- g. No time credit will be issued for technical issues caused by improper use; therefore it is the responsibility of all competitors to understand and follow the correct use of all competition equipment.
- h. A technical time out for inconsistency or variation between group heads requiring adjustment may only be declared during preparation time.

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 has 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

12.1.1 Official Scorekeeping

- a. The USCIGS official scorekeepers are responsible for adding all scores and for keeping all scores confidential.

12.1.2 Total Score

- a. The competitor's total score will be tallied by adding the sum of the technical/visual scoresheet and the 2 taste judge scoresheets then deducting any time penalties. Please note the head judge, shadow judges, and non-scoring sensory judge score sheets do not count towards the competitor's total score.

12.1.3 Tie Breaking

- a. If there is a tie between 2 or more competitors, the competitor with the highest score in Balance and Combination of Flavors will win the tie and will place above any other competitor with the same total competition score.
- b. If the tied competitors have the same Balance and Combination of Flavors score, then the higher placement will be awarded to the competitor with the highest Overall Impression score.

12.2 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 National Competition Manager have scanned the scoresheets. Please be aware that your scoresheets may be made public after the completion of the Qualifying Competitions.
- b. Digital copies are available to competitors upon request starting 30 days after the conclusion of the Qualifying 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 their head judge during the competitor debriefing to explain their protest. The head judge and/or one or more representatives of the U.S. Competitions Committee will discuss the competitor's protest on-site with the judges who judged the competitor. They will make a decision on-site and a representative of the U.S. Competitions Committee will inform the competitor of the decision.

13.0 EVALUATION CRITERIA

13.1 WHAT THE JUDGES ARE LOOKING FOR IN A COMPETITOR TO QUALIFY FOR USCIGS

- a. The judges are looking for competitors who:
 - i. Have a mastery of technical skills, craftsmanship, communication skills, and service skills and are passionate about the barista profession
 - ii. Have a broad understanding of coffee knowledge beyond the drinks being served in the competition
 - iii. Prepare and serve high quality beverages; and
 - iv. May serve as role models and a source of inspiration for others.

13.2 COMPETITION AREA

- a. The technical/visual judge will evaluate the competition area for cleanliness and organization at the beginning and end of the performance/competition time.

13.3 TASTE EVALUATION

- a. Points will be awarded for the taste of each individual drink. Competitors should strive to combine coffee with other ingredients to create a quality alcohol and coffee based beverage. Coffee may not be the dominant flavor of the final drink but must be clearly identifiable. Competitors are advised to explain verbally to the judges why they chose their particular coffee, the coffee profile, the beverage constituent structure, the major taste elements, the ingredients used in the signature beverage, and the philosophy behind the drinks served to the judges.

13.4 BEVERAGE PRESENTATION

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

13.5 TECHNICAL SKILLS AND WORKFLOW

- a. Points will be awarded based on how fluidly the competitor arranges and navigates their station, the competitor's technical knowledge, and skill operating the espresso machine, grinder(s), and any other equipment.

13.6 PERFORMANCE

- a. Points will be awarded based on the judges' overall impression of the competitor, their skills, taste of drinks, and personal and beverage presentation.

14.0 TECHNICAL/VISUAL EVALUATION PROCEDURE

- a. Each competitor will be evaluated by 1 technical/visual judge. The following is an explanation of the technical/visual scoresheet.

14.1 EVALUATION SCALE

- a. The evaluation scale is the same for both technical and sensory judges. There are 2 types of scores: the Yes/No Score, and the Zero to Six Score.

Yes = 1 No = 0

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

- b. Yes/No Score:
 - i. The competitor receives 1 point for a score of Yes on these items and 0 points for a score of No.
- c. Zero to Six Score
 - i. Some score sheet criteria are evaluated on a scale of 0 to 6 with 0 being the lowest score and 6 being the highest. It is acceptable to use half point increments between 1.0 and 6.0, which are recorded using a decimal point, not a fraction. (For example, 1.5, 2.5, 3.5.) The lowest score with value is 1. A score of 0.5 may not be used. A score of 0 is used when a scoring element is deemed totally unacceptable. Scores of 0 and 6 require the approval of the head judge.

14.2 TECHNICAL/VISUAL EVALUATION

Hot Designer Drink

0 to 6	
2 x	Visual creativity
2 x	Overall visual appeal
2 x	Overall presentation

/36

14.2.1 Visual Creativity

- a. The judge will review both of the drinks presented. The judge should look for originality in the aesthetic look of the drinks. The judge will take into consideration consistency between both drinks presented, when evaluating visual creativity of these beverages

14.2.2 Overall Visual Appeal

- a. From a visual perspective only, how enticing and appealing is the drink. Would its visual appeal lead you to wanting to buy and taste such a drink if you were in a café or bar.

14.2.3 Overall Presentation

- a. Visually, how appealing is the bartender's presentation of his beverage. This includes how they demonstrate bartending skills by inviting customers into the creation of the drink. Evaluation will include the confidence, flair, and style they display in the production of the drinks.

Professional Performance

0 to 6	
	Workspace organized and clean at start
2 x	Coffee brewed professionally
	Spirits prepared professionally
	Professional use of ingredient
2 x	Professional performance
	General hygiene throughout presentation

/48

48

14.2.4 Workspace Organized and Clean At Start

- a. The cleanliness and organization of the competitor's workstation (work table, prep table, top of machine) will be evaluated on a scale between 1 and 6. If the area is deemed messy, a "1" will be recorded.
- b. Verify the competitor's ability to organize the working area in a practical and efficient way.
- c. Over-preparation should be marked down (i.e. milk in the pitchers, etc.)
- d. A minimum of 2 clean cloths should be available when the performance time starts. The cloths must be clean and have a designated purpose (i.e. 1 for drying/cleaning baskets, 1 for bar clean up. A towel on the competitor's apron/person for one of these uses is included in this count.) If the competitor intends to utilize the steam wand category, they must also have a dedicated cloth for this purpose.
- e. There should be no water in the cups at the start of the competitor's competition time. If there is any liquid in the cups on top of the espresso machine at any time, the competitor will receive a score of 0 in the "Workspace organized and clean at start" section on the technical/visual judge scoresheet.
- f. Competitors may have pucks (used coffee grounds) in the portafilters at the start of their competition time. This will not count against "Workspace organized and clean at start."

14.2.5 Coffee Brewed Professionally

- a. Competitor can use any manual brewing method they choose and judges are expected to be familiar with standards across all methods. Judges will draw on brewing standards in section 5.1. Understanding of the coffee and its freshness, consistent grinding and dosing, coffee waste, extraction time, brewing time, brewing equipment, etc. will be taken into account by the technical/visual judge.

14.2.6 Spirits Prepared Professionally

- a. Competitors may utilize any measuring tool and any method to prepare, shake, mix or blend they would like to make their cocktails. Higher marks will be awarded to competitors who measure, pour, and mix their cocktail ingredients on stage.
- b. Points will be awarded for creativity, smoothness, and control of tool and ingredients. Additionally, points will be awarded for accuracy of mixing, shaking, or blending; measuring of spirits and ingredients; and pouring into the beverage vessel.
- c. Points will be deducted for spills, drops, fumbles, or breakage.
- d. Ice may **not** be put into glasses or beverage vessels prior to start of the performance time. A score of 0 will be given in the "Spirits Prepared Professionally" category if ice is present in the glasses or beverage vessels prior to start of the competitor's performance time.

14.2.7 Professional Use of Ingredients

- a. Competitors will demonstrate their professional preparation of ingredients through their choice of ingredients and their suitability to the overall flavor and style of the beverage as well as the specific quality or type of ingredients chosen.
- b. Higher marks will be given to ingredients, garnishes, or creams prepared during the performance time.

14.2.8 Professional Performance

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

14.2.9 General Hygiene Throughout Presentation

- a. The judge will determine this score based on the competitor's sanitary practices throughout their entire presentation.
- b. Examples of unacceptable practices include:
 - Touching hands to face, mouth, etc. and then using the hands for beverage preparation.
 - Touching the floor and then using the hands for beverage preparation.

15.0 TASTE EVALUATION PROCEDURE

- a. Each competitor will be scored by the two scoring sensory judges. The following is an explanation of the sensory score sheet.

15.1 EVALUATION SCALE

- a. The evaluation scale is the same for both technical and sensory judges. There are 2 types of scores: the Yes/No Score, and the Zero to Six Score.

Yes = 1 No = 0

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

- b. Yes/No Score:
 - ii. The competitor receives 1 point for a score of Yes on these items and 0 points for a score of No.
- d. Zero to Six Score
 - i. Some score sheet criteria are evaluated on a scale of 0 to 6 with 0 being the lowest score and 6 being the highest. It is acceptable to use half point increments between 1.0 and 6.0, which are recorded using a decimal point, not a fraction. (For example, 1.5, 2.5, 3.5.) The lowest score with value is 1. A score of 0.5 may not be used. A score of 0 is used when a scoring element is deemed totally unacceptable. Scores of 0 and 6 require the approval of the head judge.

15.2 TASTE EVALUATION

- a. Drinks will be evaluated using the following protocol by all taste judges.

Hot Designer Drink

0 to 6	
2 x	Pleasant drinking temperature (hot or cold)
2 x	Quality of coffee distinctly tasted in drink
2 x	Balance and combination of flavors
2 x	Body / Mouthfeel of the drink
2 x	Creativity
2 x	Commercially applicable
2 x	Overall impression of the taste of the drink

/84

84

15.2.1 Pleasant Drinking Temperature (Hot/Cold)

- a. The temperature of the drink should be scored by the temperature of the drink when it is presented to the judges. Competitors must describe the temperature of the drink and its influence on taste before the beverages are served. If no description is given a score of 0 will be given in this section on both taste just scoresheets.

15.2.2 Quality of Coffee Distinctly Tasted in Drink

- a. Judges are assessing 2 elements in scoring this section
- Can coffee clearly be tasted
 - What is the quality of the coffee in the beverage
- b. Lower scores will be given for poor quality coffee flavor or/and for lack of coffee flavor.
- c. Coffee does not have to be the dominant flavor in the beverage but does have to be clearly identified.

15.2.3 Balance and Combination of Flavors

- a. Judges will evaluate how well the flavors in the beverage work together and are balanced within the drink. Judges will evaluate the drink based on how well the taste components of the coffee, alcohol, and/or ingredients fit together and complement each other.
- b. The combination must complement the selected alcohol and/or ingredients while creating an interesting taste experience.
- c. Both the coffee and the selected alcohol should be easy to identify within the drink.
- d. Judges must follow any drinking instructions provided by the competitor.

15.2.4 Body/Mouthfeel Of The Drink

- a. Judges should decide if the body/mouthfeel of the drink is pleasant and expected for that style of drink. Judges should realize that different drinks demand a different mouthfeel, for example a hot toddy style drink may require a different mouthfeel to a martini style.

15.2.5 Creativity (Choice of Ingredients/ Methods/ Presentation)

- a. Judges will look for originality in the combination of ingredients, methods, and presentation.
- b. Judges will evaluate competitors' creativity based on the originality of their concept, and any new methods, techniques, or ingredients used in the preparation and presentation of the beverage.

15.2.5 Commercially Applicable

- a. Judges will assess if the competitor's method of preparing the drink, the ingredients used, and the drinks final presentation, are

applicable to commercial markets.

- b. Higher points should be awarded where judges believe the drink would have the widest consumer appeal and practical application.
- c. Competitors may to explain to the judges the market their drink is aimed at and any information on its commercial applicability.

15.2.5 Overall Impression of The Taste of The Drink

- a. Points will be awarded based on the judges' overall impression of how the beverage tastes (for example, they would order a drink at a bar.)

Professional Performance

0 to 6	
4 x	Professional performance
/24	

24

15.2.5 Professional Performance

- a. The competitor's performance will be scored based on the confidence, flair, and style they display in the production of the drinks.
- b. General hygiene throughout the entire presentation and hospitality skills will be also taken into account.
- c. Professionalism is evaluated by observed qualities relevant to the barista and bartender professions including technique, preparation, and the demonstrated wider understanding of coffee and spirits beyond the preparation of the drinks served to the judges. Wider coffee knowledge includes the process of coffee cultivation, roasting, and preparation from seed to cup as well as an implicit understanding of the correct use of the equipment, good customer service skills (i.e. politeness, accuracy, attentiveness, eye contact, etc.), and the ability to manage workflow and time. Judges will look for a strong correlation between what is explained and what is delivered. The competitor must demonstrate that they are a coffee professional who has command over their presentation and their coffee.

16.0 COMPETITOR PROTEST AND APPEALS

16.1 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 National Competitions Manager. The National Competitions Manager 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 National Competitions Manager decides that the issue can be resolved onsite at the competition, the National Competitions Manager 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 National Competitions Manager, 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 one 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 National Competitions Manager shall operate under the purview of the Specialty Coffee Association management and Advisory Board.

16.2 APPEAL LETTER

- a. If any protest described above cannot be resolved onsite or the competitor wishes to appeal a decision made by the National Competitions Manager onsite, the National Competitions Manager 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.

16.3 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 one 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.