

Cup Tasters  
Preliminaires  
Online  
Learning  
Session



# Code of Conduct

The Code of Conduct applies to all spaces both physical and digital, including but not limited to: hosted events, activities, webinars, online communities, and the US Chapter of the Specialty Coffee Association (“US Chapter” or “the US Chapter”) social media accounts.

All people who attend or interact with US Chapter spaces, including, but not limited to: attendees, speakers, sponsors, hosts, volunteers, competitors, and coaches, are required to agree with the following Code of Conduct. Organizers will enforce this code throughout events and activities. We expect cooperation from all participants to help ensure a safe environment for everybody.

Organizers, attendees, and participants alike agree to abide by the national, local, and laws with the jurisdiction of any space and event taking place and take full responsibility for any violations and report them to the appropriate organizer's office immediately.

Every person taking part in a US Chapter event or US Chapter sanctioned event is expected to show the utmost respect for everyone. We will not allow for any kind of discriminatory behavior, harassment, or victimization.

<https://sca.coffee/code-of-conduct>

<https://bit.ly/sca-us-chapter-code-of-conduct>

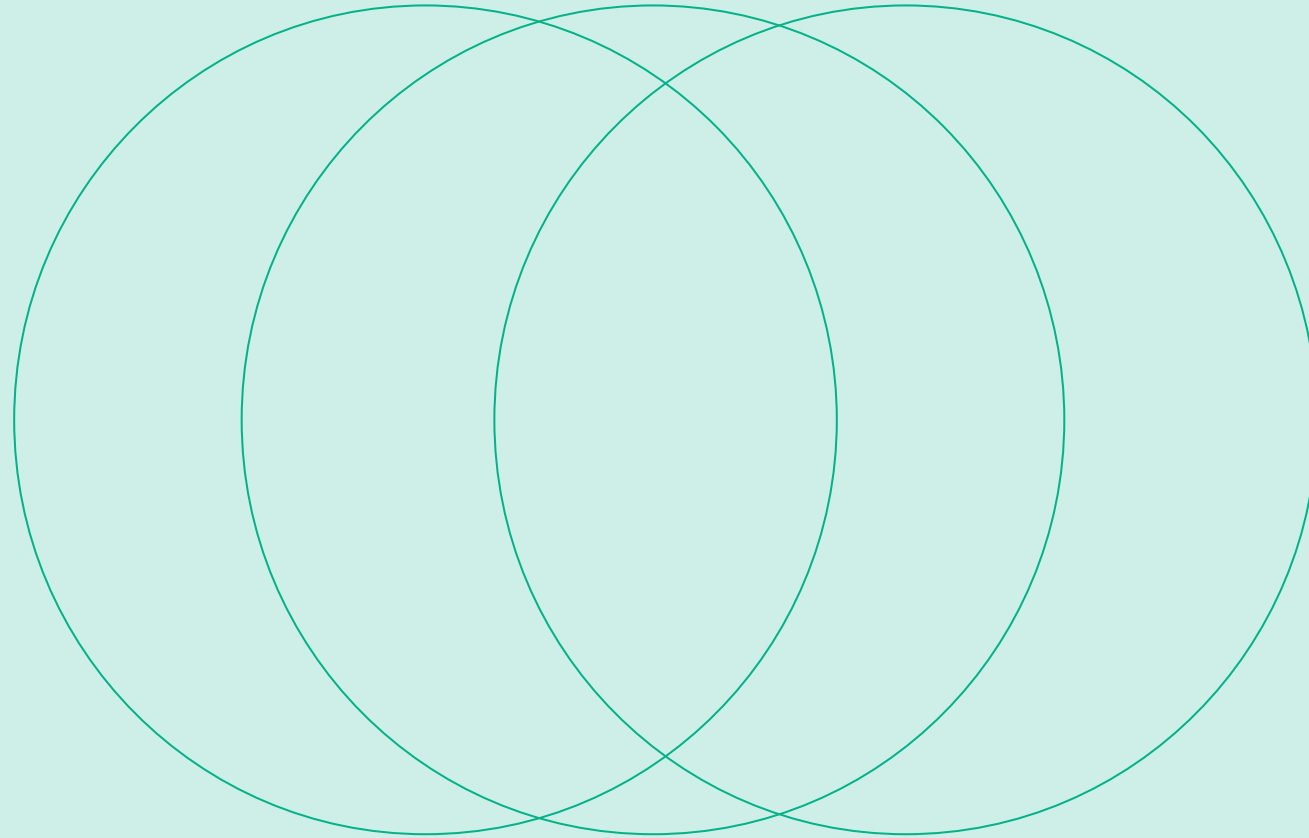


[uscoffeechampionships.org](https://uscoffeechampionships.org)





*Host Locations*



# Cup Tasters Prelims



*Prelims*

Five

*Triangulations*

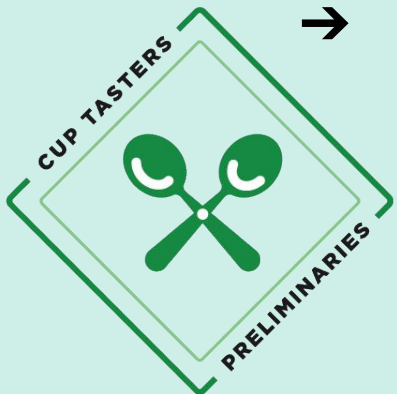
Five

*Minutes*



## Prelims

- roasted no longer than 14 days prior to the date of the competition.
- Coffees should be medium roasted to the same degree (between Agtron tile 55 and 70) and ground identically.
- Coffee should be prepared in a standard drip filter batch-brewer, brewed between 92-96 degrees Celsius
- Brew cycle should be 4 to 6 minutes
- Finished brew should be between 80-85 degrees Celsius
- Store coffees in air-pot or thermal urns.
- Coffee to water ratio of 60 grams per litre.



# The Coffees

*Prelims*

The Cups used for the triangulations must be between 125 ml to 250 ml (4.25fl oz to 8.5fl oz). The volume of coffee in each cup must be between 75 ml to 150 ml (2.5fl oz to 5.0fl oz).

The  
*Cups*





*Prelims*

# Competition *Procedure*

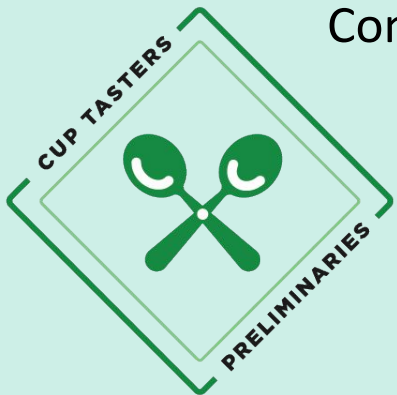


## Prelims

5 sets will be placed in front of each competitor at the same time. *The sets must be identical*, but should not be placed in the same order for each competitor.

All competitors must stand a minimum of 3 feet behind the competition table and not approach the table until their time has started.

Competitors must taste all three (3) cups to determine the odd one out. Competitors who do not taste all three (3) cups in a triangulation will have that triangulation disqualified from their total score and a one (1) minute time penalty will be added to their End Competition Time.



# Taste

## *All 3 Cups*



*Prelims*

- When cups are selected they should be pushed across the table.
- If competitors lift a cup off the table, or touches any of the cups it is determined to be their final selection and must be moved across the line into the separate box.
- Once the cup has been pushed over the line, the cup must not be moved again.
- The winner is the competitor who correctly identifies the most odd cups. In the event of a tie, the competitor who completed the triangulations in the shortest amount of time will be declared the winner.



Cup

*Selection*

## *Prelims*

- The timekeeper will signal when competitors may begin triangulating.
- All competitors within each set will begin at the same time.
- The round is over when all competitors have stepped back from the table and signaled that they are finished by calling “time” OR after a maximum of 5 minutes, whichever occurs first. The timekeeper will signal when half the time has elapsed and each minute thereafter.



Time  
*Keeping*



*Prelims*

- Each competitor should stand clear of the table prior to the start of competing. (*section 4.0 i*)
- At no time is a competitor permitted to access the back of stage or coffee preparation space. Any competitor found breaching this rule can be disqualified at the discretion of the event organizers.  
(*Section 4.0 m.*)



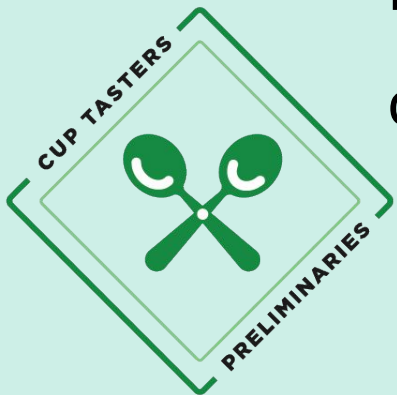
Important  
*Notes*



*Prelims*

- Competitors - bring your own spoon!
- Bring your own water - 1 container of water is allowed for each competitor
- Spit Cup
- Towel

Please do not place ANY personal items on the table during the competition.



Competition  
*Accessories*



Questions?



COFFEECHA

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