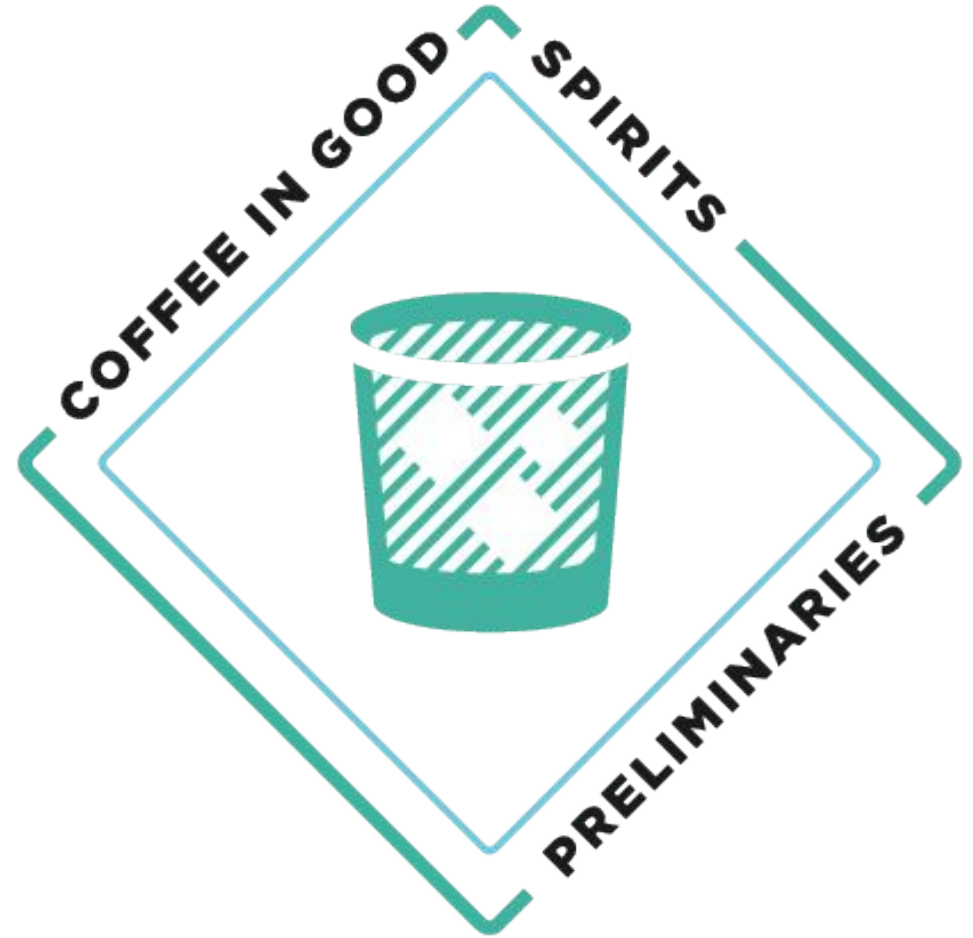


Coffee in
Good Spirits
Preliminaries
Online
Learning
Session



Brought to you by ...

U.S. Coffee in Good Spirits Committee



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>

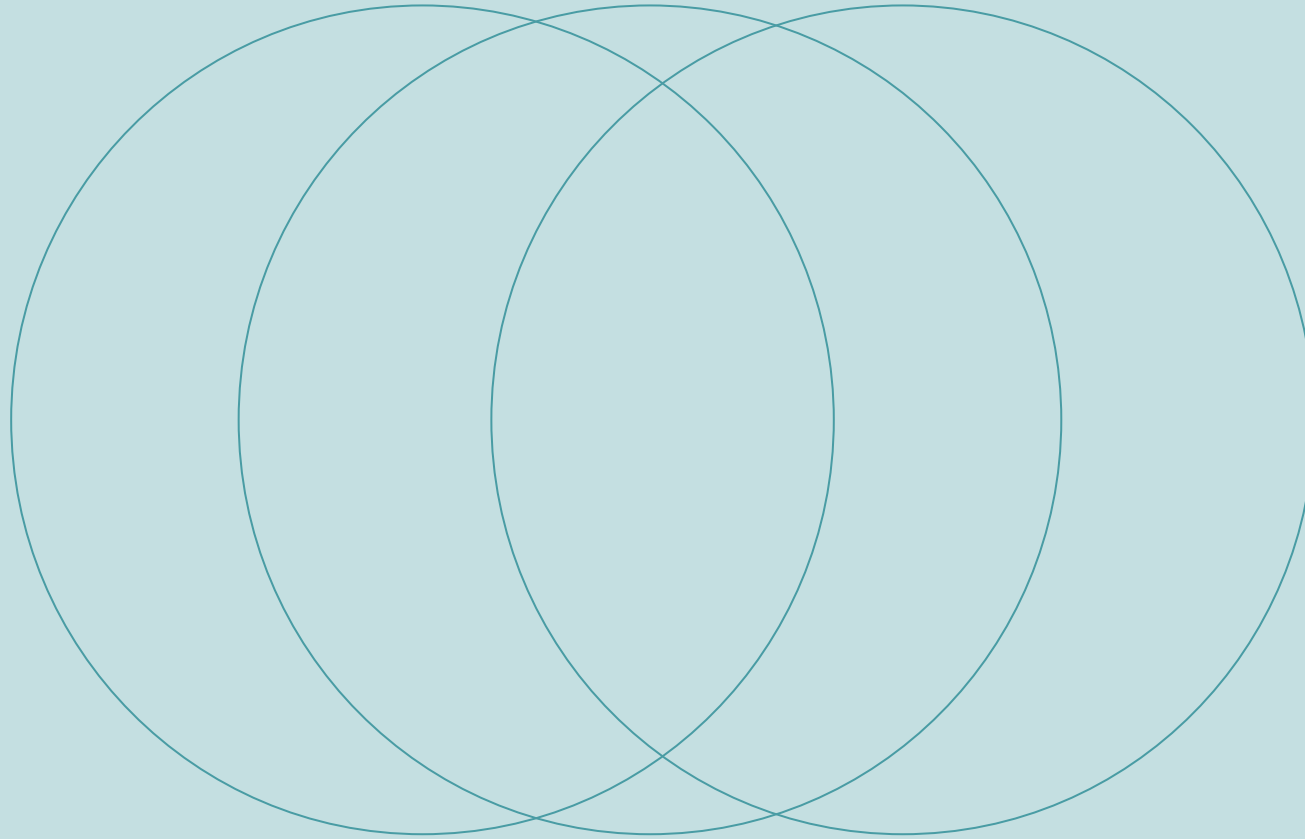




Host Locations

uscoffeechampionships.org





Coffee in Good Spirits Prelims Overview



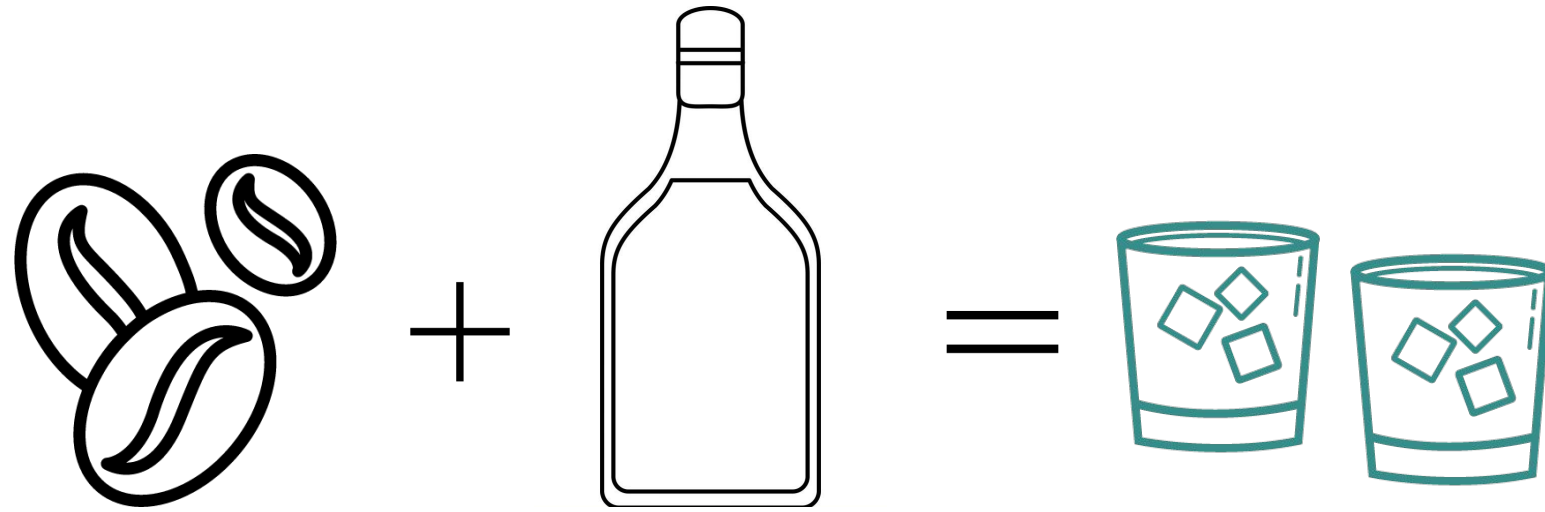
Coffee



*Prelims
Overview*

Practice Time





Roll The Dice



*Host
Provided
Alcohols*



*Prelims
Overview*

Set-Up

5 Minutes



*Prelims
Overview*

Performance

6 Minutes



*Prelims
Overview*

Clean-Up Time



Beverage Definitions



*Equipment
&
Supplies*



Online Learning Session	<i>Pre-Competition Training</i>
Judges Workshop	<i>Friday</i>
Calibration	<i>Each morning</i>
Deliberation	<i>Post-Performance</i>
Debrief	<i>Sunday after Announcements</i>
Conflict	<i>People You Cannot Judge</i>



Stage Manager *Runs the Stage*

Head Runner *Helps with Cart to Stage*

Timekeeper *Gives timecues*



Judge

Guidelines



Judge *Protocols*



Scoresheets



*Scoring
Scale*

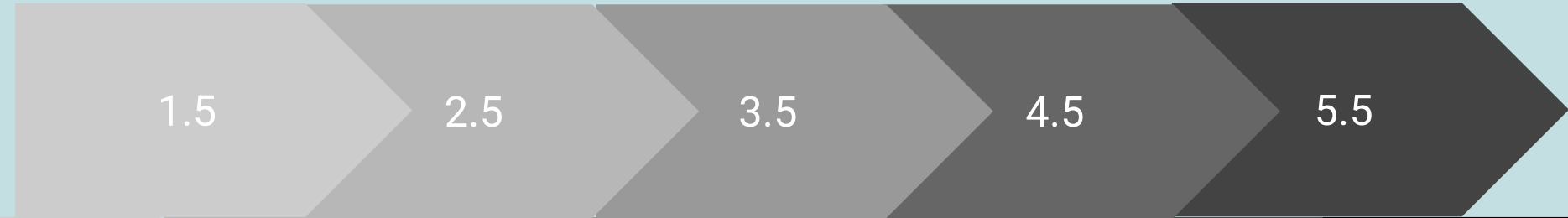
Acceptable
PLUS

Average
PLUS

Good
PLUS

Very Good
PLUS

Excellent
PLUS



Unacceptable

Acceptable

Average

Good

Very Good

Excellent

Extraordinary



*Taste
Judge
Scoresheet*

	Points	Comments:
Balance and combination of flavors	(0-6)x 2	
Creativity	(0-6)x 2	
Overall Impression	(0-6)x 2	

TOTAL (0-36 PTS)

	Points	Comments:
Professional Impression	(0-6)x 4	

TOTAL (0-24 PTS)

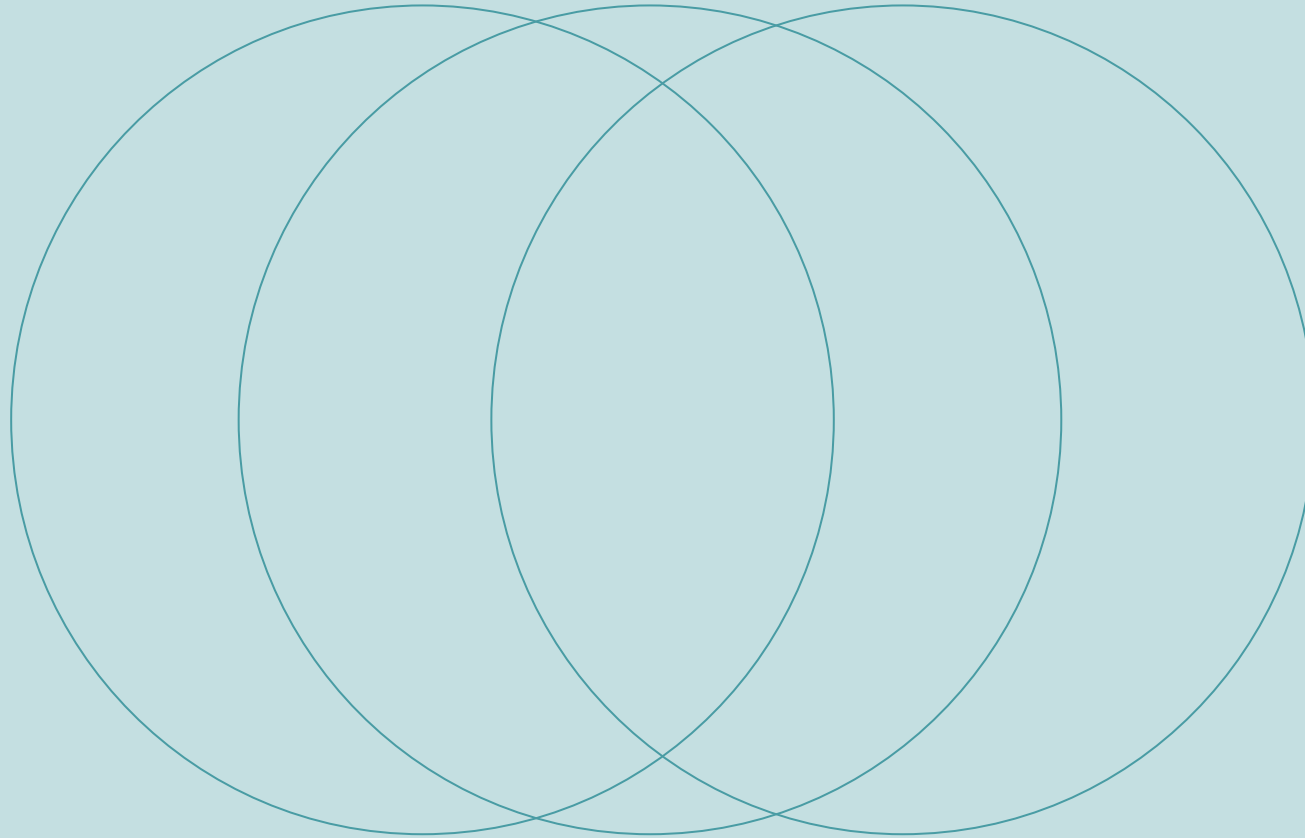


Drink
(0-36 pts)

Professional Performance
(0-24 pts)

Total Score
(0-60 pts)





Onsite Logistics



Cart to *Stage*



Prelims
Overview

Example Competitor Schedule



2020 Season Coffee in Good Spirits Preliminaries

Day 1

Host Location

Action	Time
Practice	20-60 min
Cart to Stage	10 min
Set-Up	5 min
Performance	6 min
Clean-Up	5 min

Competitor #	Name	Time	Station 1	Station 2
1		9:00 AM	Practice	
	Name	12:20 PM	Cart to Stage	
	Company	12:30 PM	Set-Up	
	City, State	12:35 PM	Performance	
		12:41 PM	Clean-Up	
2		9:00 AM		Practice
	Name	12:46 PM		Cart to Stage
	Company	12:56 PM		Set-Up
	City, State	1:01 PM		Performance
		1:07 PM		Clean-Up
3		9:30 AM	Practice	
	Name	1:12 PM	Cart to Stage	
	Company	1:22 PM	Set-Up	
	City, State	1:27 PM	Performance	
		1:33 PM	Clean-Up	

Competitor #	Name	Time	Station 1	Station 2
4		9:30 AM	Practice	
	Name	1:38 PM	Cart to Stage	
	Company	1:48 PM	Set-Up	
	City, State	1:53 PM	Performance	
		1:59 PM	Clean-Up	
5		10:00 AM		Practice
	Name	2:04 PM		Cart to Stage
	Company	2:14 PM		Set-Up
	City, State	2:19 PM		Performance
		2:25 PM		Clean-Up
6		10:00 AM	Practice	
	Name	2:30 PM	Cart to Stage	
	Company	2:40 PM	Set-Up	
	City, State	2:45 PM	Performance	
		2:51 PM	Clean-Up	



Commonly Asked Questions





Commonly Asked Questions

Q: Can I bring my own grinder?

A: No, not at the Prelims. Competitors must use the Host provided grinder.





Commonly Asked Questions

Q: Do I have to use the provided alcohol?

A: Yes. Competitors will randomly select the alcohol they must use for competition. Competitors may add additional ingredients or alcohol to their beverage.



A light blue circle with the word "CIGS" inside in a matching color.

CIGS

Commonly Asked Questions

Q: Can I bring my own water?

A: No. Competitors must use the Host provided water.



Questions?

uscompetitions@sca.coffee

