



**THE SPECIALTY COFFEE ASSOCIATION OF AMERICA'S
WESTERN REGIONAL BARISTA COMPETITION**

**HOSTED BY:
PACIFIC BAY COFFEE CO. & MICRO-ROASTERY**

**MARCH 28-30, 2008
BERKELEY, CA**

COMPETITOR RULES & REGULATIONS

TABLE OF CONTENTS:

| | |
|--|-----------|
| 1.0 CONDITIONS OF PARTICIPATION | 4 |
| 1.1 PARTICIPANTS..... | 4 |
| 1.1.1 Qualifications | 4 |
| 1.1.2 Nationality..... | 4 |
| 1.1.3 Number Of Competitors Per Company | 4 |
| 1.1.4 Out Of Region Competitors | 4 |
| 1.1.5 Expenses..... | 4 |
| 1.2 COMPETITOR REGISTRATION FORM & FEE..... | 5 |
| 1.3 COMPETITOR QUESTIONS | 5 |
| 1.4 TERMS & CONDITIONS | 5 |
| 2.0 THE WRBC COMPETITION | 6 |
| 2.1 BEVERAGE DEFINITIONS | 6 |
| 2.1.1 Espresso | 6 |
| 2.1.2 Cappuccino | 6 |
| 2.1.3 Signature Beverage..... | 7 |
| 3.0 COMPETITION PROCEDURE | 7 |
| 3.1 OVERVIEW OF THE COMPETITION AREA | 8 |
| 4.0 MACHINERY, ACCESSORIES & RAW MATERIALS | 9 |
| 4.1 ESPRESSO MACHINE | 9 |
| 4.1.1 Disqualification | 9 |
| 4.2 GRINDER | 9 |
| 4.3 ADDITIONAL ELECTRICAL EQUIPMENT | 9 |
| 4.4 PROVIDED EQUIPMENT & SUPPLIES..... | 9 |
| 4.5 RECOMMENDED EQUIPMENT & SUPPLIES | 9 |
| 5.0 COMPETITOR INSTRUCTIONS PRIOR TO PREPARATION TIME | 10 |
| 5.1 COMPETITORS ORIENTATION MEETING | 10 |
| 5.2 PREPARATION ROOM | 10 |
| 5.3 COMPETITION MUSIC..... | 10 |
| 5.4 BE ON TIME..... | 11 |
| 5.5 STATION SET-UP | 11 |
| 5.5.1 Set-Up Grinder And Additional Electrical Equipment..... | 11 |
| 5.6 WHEEL SUPPLIES ON STAGE | 11 |
| 6.0 PREPARATION TIME | 11 |
| 6.1 BEGIN PREPARATION TIME | 11 |
| 6.2 UNLOAD CART | 12 |
| 6.3 JUDGES PRESENTATION TABLE..... | 12 |
| 6.4 PULL PRACTICE SHOTS | 12 |
| 6.5 PREHEATED CUPS | 12 |
| 6.6 END OF PREPARATION TIME | 12 |
| 7.0 COMPETITION TIME | 12 |
| 7.1 INTRODUCTION BY THE MASTER OF CEREMONIES..... | 12 |
| 7.1.1 Interpreter | 12 |
| 7.2 BEGIN COMPETITION TIME..... | 12 |
| 7.3 COMPETITOR INTRODUCTION..... | 13 |
| 7.4 SERVE REQUIRED BEVERAGES | 13 |
| 7.5 A RUNNER WILL CLEAR THE SERVED DRINKS | 13 |
| 7.6 END COMPETITION TIME | 13 |
| 7.7 COMMUNICATION AFTER THE COMPETITION TIME..... | 13 |
| 7.8 OVERTIME PENALTIES | 13 |
| 7.9 COACHING | 14 |
| 8.0 TECHNICAL ISSUES | 14 |
| 8.1 OBSTRUCTIONS | 14 |
| 8.2 FORGOTTEN ACCESSORIES | 14 |

| | |
|---|-----------|
| 9.0 CLEAN-UP TIME | 14 |
| 10.0 WRBC CERTIFIED JUDGES..... | 15 |
| 10.1 HEAD JUDGE | 15 |
| 10.2 TECHNICAL JUDGE | 15 |
| 10.3 SENSORY JUDGES..... | 15 |
| 10.4 JUDGING CRITERIA | 16 |
| 10.4.1 Competition Area..... | 16 |
| 10.4.2 Taste Evaluation | 16 |
| 10.4.3 Beverage Presentation..... | 16 |
| 10.4.4 Technical Skills | 16 |
| 10.4.5 Judges Total Impression..... | 16 |
| 11.0 POST COMPETITION..... | 16 |
| 11.1 SCOREKEEPING..... | 16 |
| 11.1.1 WRBC Official Scorekeeping | 16 |
| 11.1.2 Tie Scores..... | 16 |
| 11.2 DEBRIEFING..... | 16 |
| 12.0 PROTEST AND APPEALS..... | 17 |
| 12.1 COMPETITOR RELATED ISSUES | 17 |
| 12.1.1 Protest..... | 17 |
| 12.1.2 Appeal..... | 17 |
| 12.2 JUDGE/JUDGING RELATED ISSUES UPON REVIEWING SCORE SHEETS | 17 |
| 12.2.1 Protest..... | 17 |
| 12.2.2 Appeal..... | 17 |
| 12.3 DISHONEST BEHAVIOR BY A WRBC OFFICIAL | 18 |
| 12.3.1 Appeal..... | 18 |
| 12.4 APPEALS REVIEWED BY THE USBC COMMITTEE | 18 |

1.0 CONDITIONS OF PARTICIPATION

1.1 PARTICIPANTS

1.1.1 Qualifications

The 2008 Western Regional Barista Competition (WRBC) is open to anyone who would like to compete. Association membership (SCAA) is not required.

In order to win the WRBC all competitors must reside or work in one of the following states: CA or HI.

Competitors may only compete in one SCAA regional barista competition as an in-region competitor prior to the 2008 United States Barista Championship (USBC). Competitors may compete more than once before the 2008 USBC as an out-of-region competitor. (See 1.1.4)

The first place winner of the 2008 WRBC will be eligible to compete in the Semi-Finals Round at the 2008 United States Barista Championship (USBC). The 2008 USBC will be held in conjunction with the SCAA's 20th Annual Conference & Exhibition, May 2-5, 2008, in Minneapolis, Minnesota. Travel and accommodations will be provided for the 2008 WRBC Champion by Pacific Bay Coffee Co. & Micro-Roastery.

1.1.2 Nationality

Competitors must hold or be eligible to hold a United States passport in order to compete in the WRBC.

1.1.3 Number Of Competitors Per Company

There will be up to a total of 40 competitors in the first round at the 2008 WRBC. A maximum of two competitors per company will be confirmed to compete up until 17 days prior to the first day of the 2008 WRBC. (Please note: A tax identification number defines a company.) If 17 days prior to the first day of the WRBC (March 11, 2008), there are still additional spots open for competitors, those companies who already have two competitors confirmed may confirm additional competitors. Companies who wish to add additional competitors should have their competitors added to the waiting list when they submit their first two competitors for competition. If a third competitor from the same company is confirmed to compete, a fourth competitor will not be confirmed to compete until all other companies on the waiting list have had their third competitor confirmed. Once all companies on the waiting list have equal representation on the 2008 WRBC competitor roster, the next competitor on the waiting list will be confirmed as the fourth competitor from that company to compete at the 2008 WRBC. This process will continue (with fifth competitors, etc.) until all available competition spots are filled.

1.1.4 Out Of Region Competitors

If 17 days prior to the first day of the WRBC (March 11, 2008), there are still additional spots open for competitors, those who wish to compete who reside and work out of the Western Region will be confirmed as competitors; however, he/she will only be allowed to compete in the First Round of the 2008 WRBC in order to practice and polish his/her competition skills. Competitors who work and reside outside of the Western Region will not be allowed to advance to the Finals Round at the 2008 WRBC.

1.1.5 Expenses

Competitors must pay their own expenses related to the competition including, but not limited to, travel accommodations, supplies and ingredients needed for the

competition. The WRBC is not liable for any of the competitor's expenses. If a competitor cannot afford these expenses, it is his/her responsibility to see that his/her company or other outside parties cover these expenses.

1.2 COMPETITOR REGISTRATION FORM & FEE

The WRBC Competitor Registration Form can be found online at www.scaa.org, or requested from the WRBC Event Manager, Michelle Campbell at the SCAA. The registration fee is \$50 per competitor. Competitors must submit a completed WRBC Competitor Registration Form and registration fee to Michelle Campbell at the SCAA by fax at 562-624-4104, by email at mcampbell@scaa.org, or by mail to: Attn. Michelle Campbell, SCAA, 330 Golden Shore, Suite 50, Long Beach, CA 90802. Space is limited, and competitors are admitted on a first-come, first-served basis. Once an entry form has been received, a confirmation letter including his/her competition time will be sent to the competitor by mail, fax and/or email.

1.3 COMPETITOR QUESTIONS

All competitors must thoroughly read and understand the 2008 WRBC Competitor Rules and Regulations, the Judges Rules & Regulations and the score sheets. No exceptions will be made for competitors who claim to not understand any of the 2008 WRBC Rules & Regulations or score sheets. All WRBC documents may be downloaded at: www.scaa.org. All questions regarding the WRBC should be directed to the Event Manager, Michelle Campbell at the SCAA by email at mcampbell@scaa.org, or by phone at 562-624-4100. Competitors are encouraged to ask questions prior to arriving at the WRBC. Competitors will also have the opportunity to ask questions during the official Competitors Meeting held prior to the start of the competition (see section 5.1).

1.4 TERMS & CONDITIONS

Upon submitting a WRBC Competitor Registration Form, competitors acknowledge that they understand the following terms & conditions. Please note that these terms and conditions include individual responsibilities and requirements of representation imposed on the winner of the WRBC.

1. The winner of the Western Regional Barista Championship (WRBC) is a representative of the Specialty Coffee Association of America (SCAA) and the United States Barista Championship (USBC).
2. Upon entry in the WRBC and in exchange for the opportunity to win, each competitor in the WRBC undertakes that they will:
 - a. Permit the SCAA to use the competitor's name and image in any format without charge for the purpose of promotion of the SCAA, USBC or the WRBC.
 - b. Without limiting the generality of clause (a), the formats referred to in clause (a) may include: photographic, video, print, Internet, or any electronic media.
 - c. When fulfilling these terms and conditions actively work to uphold the good reputation of the SCAA, USBC and the WRBC.
3. Upon entry in the WRBC and in exchange for the opportunity to win, each competitor in the WRBC undertakes that, should they win the WRBC, they will:
 - a. Make him/herself available to travel to Minneapolis, Minnesota to compete in the United States Barista Championship, May 2-5, 2008. The 2008 WRBC Host, Pacific Bay Coffee Co. & Micro-Roastery will provide for the WRBC Champion's travel expenses to and from Minneapolis and accommodations while in Minneapolis for the duration of the competition.
 - b. Upon entry in the WRBC and in exchange for the opportunity to win, each competitor in the WRBC is encouraged to, should they win the WRBC: Include the name "Specialty Coffee Association of America" or "SCAA" immediately before the name "Western Regional Barista Competition" or "WRBC" in each

instance in which the name “Western Regional Barista Competition” or “WRBC” is mentioned.

- c. Include the name “United States Barista Championship” or “USBC” in each instance in which the name “Western Regional Barista Competition” or “WRBC” is mentioned.
- d. Without limiting the generality of clauses (a) or (b), the instances referred to in clauses (a) and (b) include mention verbally, in print or via any electronic medium.
- e. Promote the Specialty Coffee Association of America at every opportunity without charge to the SCAA.
- f. Promote the Western Regional Barista Competition as the only pathway to the United States Barista Championship at every opportunity without charge to the SCAA.

2.0 THE WRBC COMPETITION

- A. Competitors will be judged by four (4) Sensory Judges, two (2) Technical Judges and one (1) Head Judge.
- B. Each competitor shall serve each of the four Sensory Judges a single espresso, a single cappuccino and a signature beverage of his/her choice (espresso-based and alcohol-free), for a total of 12 drinks, during a period of 15 minutes or less.
- C. The order in which the drinks are served is the competitor’s decision.
- D. The four drinks of each category must be identical in content and served simultaneously.
- E. All four drinks within each category of drinks must be prepared using the same coffee.
- F. Competitors can prepare each category of drinks (i.e. the espressos, cappuccinos and signature beverages) using different coffee.
- G. Latte art expression may take any form the competitor chooses. Latte art does not need to be identical on all four drinks in the same set.
- H. Competitors may produce, as many drinks as they like during the competition, but only the drinks served to the judges will be evaluated.

2.1 BEVERAGE DEFINITIONS

2.1.1 Espresso

- A. An espresso is a one-ounce beverage (25 to 35ml including crema).
- B. An espresso is prepared with various grams of coffee (depending on the coffee and the grind).
- C. The espresso will be brewed at a temperature between 195-205 degrees F, (90.5-96 degrees C).
- D. The espresso machine brewing pressure will be set between 8.5 to 9.5 atmospheres.
- E. Extraction time must be between 20 and 30 seconds.
- F. The espressos should be served in a two- to three-ounce (60 to 90ml) cup with a handle.
- G. Espressos should be served to the judges complete with a spoon, napkin, sugar, and water.

2.1.2 Cappuccino

- A. A Cappuccino is a beverage of ratios, producing a harmonious balance of espresso, steamed milk and frothed milk.
- B. A traditional cappuccino is a five- to six-ounce beverage (150 to 180ml).
- C. The cappuccinos may be served with latte art or as traditional style.
- D. The cappuccinos should be served in a five- to six-ounce (150 to 180ml) cup with a handle.
- E. Any additional toppings, sugar, spices, or powered flavorings are not allowed.

- F. Cappuccinos should be served to the judges complete with a spoon, napkin, sugar, and water.

2.1.3 Signature Beverage

- A. A signature beverage is a freestyle espresso-based beverage created by the competitor.
- B. Each of the four signature beverages must contain a minimum of one espresso shot.
- C. The espresso must be prepared during the competitor's performance time.
- D. A distinct taste of espresso must be present.
- E. The signature beverage can be any temperature.
- F. It should be a beverage; the judges must be able to drink it.
- G. Competitors are allowed to use any ingredients in the signature beverage as long as they do not contain any alcohol, alcohol extracts or by-products or illegal substances.
- H. The components of the signature drink should preferably be produced during the competition, i.e., the signature beverage ingredients should be assembled on-site during the competition time. (See 2.1.3 C regarding the espresso.)
- I. All ingredients must be disclosed upon request. Competitors must bring the original bottles and/or packaging of all ingredients used in his/her signature beverage.
- J. No ingredients or substances other than ground coffee may be placed in the portafilters.

2.1.3.1 Score Sheet Penalties

- i. If alcohol and/or illegal substances are discovered as an ingredient in the signature beverage, the signature beverage will receive zero points on all points available on the sensory score sheets in the signature beverage category.
- ii. If ingredients or substances other than ground coffee are placed in a portafilter the competitor's signature beverage will receive zero points on all points available on the technical and sensory score sheets in the signature beverage category.

3.0 COMPETITION PROCEDURE

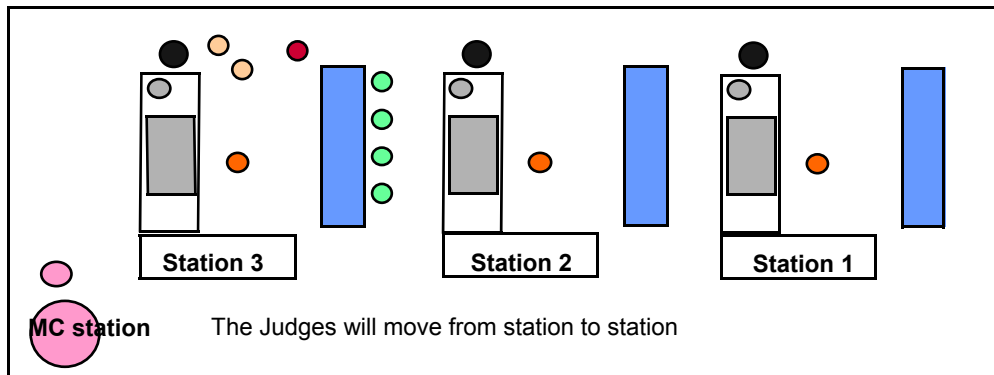
- A. The competition space will consist of a stage with three competition stations, numbered 1, 2 and 3.
- B. Each competitor will be assigned a start time and station number.
- C. Each competitor will be given 45 minutes at their assigned station, made up of the following segments:
 - 1. 15 minutes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

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

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

- E. The competition will consist of two rounds: round one (up to 40 competitors) and the finals round (6 competitors). All competitors will compete in round one. At the end of round one the in-region competitors with the top six highest scores will go on to compete in the finals. The competitors' scores from round one will not carry over to the finals round.
- F. Following the finals there will be an awards ceremony where third through first place will be awarded.

3.1 OVERVIEW OF THE COMPETITION AREA



- The Head Judge
 - The Competitor
 - The Technical Judges
 - The Sensory Judges
 - The Master of Ceremony
- The Grinder and Espresso Machine
 - Trash
- Station Table:**
Length 6' Width 3' Height 3'
 - Working Table:**
Length 6' Width 2' Height 3'
 - Presentation Table:**
Length 6' Width 2' Height 42"

4.0 MACHINERY, ACCESSORIES & RAW MATERIALS

4.1 ESPRESSO MACHINE

Competitors must use the espresso machine supplied for the WRBC by the official 2008 WRBC espresso machine sponsor, Franke Coffee Systems North America. The official espresso machine will be a La Marzocco GB-5 three-group. The WRBC-provided espresso machine has a fixed technical configuration and cannot be altered by the competitors. The espresso machine will be calibrated to the following specifications: The temperature will be set between 195-205 degrees F (90.5-96 degrees C), and the pump pressure set between 8.5 and 9.5 bars.

4.1.1 Disqualification

Any changes or adjustments made to the espresso machine are reason for disqualification. Competitors may not change or adjust any of the following:

- A. The portafilters, filter basket and/or the gasket
- B. The temperature
- C. The pressure
- D. The steam wand tip/nozzle

4.2 GRINDER

The official 2008 WRBC grinder sponsor is – To Be Determined. The official grinder available will be – To Be Determined. Competitors have the option of using the grinder provided, bringing their own grinder(s) or using both the provided grinder and their own grinder. Competitors may not use more than two grinders during their performance.

4.3 ADDITIONAL ELECTRICAL EQUIPMENT

Competitors may bring up to two pieces of additional electrical equipment to be used during their performance. Competitors must notify the Event Manager prior to arriving at the WRBC of any additional electrical equipment they are bringing (i.e. hot plate, hand mixer, etc.)

4.4 PROVIDED EQUIPMENT & SUPPLIES

Each competitor station will be equipped with the following:

- Station Table (For espresso machine, grinder and blender) L: 6' W: 3' H: 3'
- Work Table (Forms an "L" shape extending from the left of the station table, used for trays, glassware and additional accessories) L: 6' W: 2' H: 3'
- Presentation Table (Judges' table) L: 6' W: 2' H: 42"
- La Marzocco GB-5 Three-Group Espresso Machine
- Grinder (Make & Model To Be Determined)
- Blender
- Knock Box
- Bus Tub With Ice (For milk)
- Straus Organic Barista Milk
- Trash Can
- Waiter's Cart (For use during preparation and clean-up time) L: 30" W: 16" H: 32.5"

4.5 RECOMMENDED EQUIPMENT & SUPPLIES

Other than milk and ice competitors are required to bring all supplies necessary for 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 WRBC, volunteers and event staff are not responsible for the safety of items left in the competitors' preparation room or competition area.

Competitors must bring the following:

- Coffee (For practice and the competition)
- Grinder(s) (Optional)
- Blender (Optional)
- Additional Electrical Equipment (Maximum two items)
- Tamper
- Shot Glasses
- Steaming Pitchers
- Milk (Optional)
- Cups & Saucers (For all 12 drinks including spares)
- Spoons
- Any Specific Utensils Required
- All Equipment/Accessories Required For The Signature Beverage
- Napkins
- Sugar
- Water Glasses (For four sensory judges and one head judge)
- Water (For four sensory judges and one head judge)
- Bar Towels/Clean Cloths (For practice and the competition)
- Cleaning Supplies (Counter brush, grinder brush, etc.)
- Tray (For serving drinks to the judges)
- All Accessories (For judges presentation table)
- Waiters Cart (Optional)

5.0 COMPETITOR INSTRUCTIONS PRIOR TO PREPARATION TIME

5.1 COMPETITORS ORIENTATION MEETING

Prior to the start of the WRBC, a Competitors' Orientation Meeting will take place. This meeting is mandatory for all competitors. During this meeting, the Event Manager will make announcements, explain the competition flow, cover the competition schedule and lead a tour of the stage and back stage areas. This will be an opportunity for competitors to ask questions and/or voice concerns to the Event Manager and Head Judge(s).

5.2 PREPARATION ROOM

There will be an area designated as the competitors' preparation room. This area will be reserved for the competitors, volunteers and any WRBC officials. WRBC judges, press/media, competitor's family members and supporters may not be present in this area without consent from the Event Manager. Competitors will be able to store their equipment, accessories, ingredients, etc. in this room. Refrigerators and freezers will be provided for any ingredients that need to stay cold or frozen. This room will also include a dishwashing station for competitors to use to wash glass and barware. Competitors are responsible for cleaning their own dishes and glassware, and keeping track of these items. Runners and event staff are not responsible for breakage or loss of dishes or competitor items.

5.3 COMPETITION MUSIC

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

5.4 BE ON TIME

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

5.5 STATION SET-UP

The head runner will be responsible for ensuring that each competitor's station is set as the competitor has requested prior to his/her preparation time (i.e. the head runner will make sure each competitor's grinder, blender and/or other electrical equipment are placed to the right or the left of the espresso machine per the competitor's request).

5.5.1 Set-Up Grinder And Additional Electrical Equipment

If a competitor has brought his/her own grinder and/or additional electrical equipment, the competitor needs to inform the Event Manager prior to the start of competition. The head runner will contact the competitor prior to his/her preparation time. If the competitor would like to help the head runner take his/her own grinder and/or additional electrical equipment to the station, this will be allowed; however, once the item(s) is in place and plugged in, the competitor will not be allowed to touch the item(s) and must leave the stage immediately. Please note: No coffee beans may be placed in the hopper until the competitor's preparation time.

5.6 WHEEL SUPPLIES ON STAGE

A waiter's cart will be available for the competitors to transport their items to and from the competition area. Prior to the competitor's preparation time a competitor will load a waiter's cart with all of their supplies and glassware they will need during their competition time. Each competitor will be assigned a station runner who will assist the competitor as he/she wheels the waiter's cart from the preparation area to his/her assigned station. Only the assigned station runner will be allowed to assist the competitor on stage with the cart. Once onstage the assigned station runner will ask the competitor if the station is set to their specifications. If the competitor says "yes" the station runner will leave the stage; if the competitor says "no" the station runner will set the station as the competitor has asked and then leave the stage.

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

6.0 PREPARATION TIME

6.1 BEGIN PREPARATION TIME

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

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

6.2 UNLOAD CART

No one is allowed to help the competitor unload the cart or set-up the station. Each competitor must unload his/her supplies off the cart on his/her own. The preparation timer will wheel the cart off stage at the end of the competitor's preparation time. The waiter's cart will not be allowed on stage during the performance/competition time.

6.3 JUDGES PRESENTATION TABLE

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

6.4 PULL PRACTICE SHOTS

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

6.5 PREHEATED CUPS

Cups can be preheated during the competitor's preparation time. However, no water may be present in cups at the start of the competitor's competition time.

6.6 END OF PREPARATION TIME

Competitors will not be allowed to exceed the 15 minutes of preparation time. The timer will give the competitor a ten minute, five minute, three minute, one minute, and thirty second warning during his/her 15 minutes of preparation time. At 15 minutes the official preparation timekeeper will call "time" and ask the competitor to step back away from the station.

7.0 COMPETITION TIME

7.1 INTRODUCTION BY THE MASTER OF CEREMONIES

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

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

7.1.1 Interpreter

If an interpreter is needed, the competitor must inform the Event Manager upon registration. Competitors may bring their own interpreter. When speaking to the competitor the translator is only allowed to translate what the emcee has said. When a competitor speaks the translator is only allowed translate exactly what the competitor has said.

7.2 BEGIN COMPETITION TIME

Tracking time elapsed during the 15-minute competition/performance time will be the responsibility of the competitor, though he/she may ask for a time check at any point. The Master of Ceremonies will ask the competitor if he/she is ready to begin. Before the competitor introduces him/herself to the judges, the competitor must press the start button on the remote

control attached to the clock to begin his/her 15 minutes of competition/performance time. The designated official competition timekeeper will begin a stopwatch the moment the competitor presses the start button on the remote control.

7.3 COMPETITOR INTRODUCTION

At the start of the competitor's competition time, he/she will introduce him/herself to the four Sensory Judges and the Head Judge. The four Sensory Judges and Head Judge will be behind the judges' presentation table. Once the 15 minutes of competition time have begun, the competitor may set the judges' presentation table if he/she has not done so already during his/her preparation time.

7.4 SERVE REQUIRED BEVERAGES

All drinks competitors wish to be evaluated must be served at the judges' presentation table.

See 2.0 THE WRBC COMPETITION and 2.1 BEVERAGE DEFINITIONS.

Competitors are required to serve water to the four sensory judges and one head judge. Competitors can serve water to the judges at the start of his/her performance time or when they serve the first set of drinks.

7.5 A RUNNER WILL CLEAR THE SERVED DRINKS

After each set of drinks has been served, and evaluated by the judges, a runner will clear the drinks from the judges' presentation table upon the Head Judge's signal. The runner will clear only the cups, saucers and spoons.

7.6 END COMPETITION TIME

Competition time will be stopped when the competitor presses the stop button on the remote control attached to the clock or raises their hand and calls "time." If the competitor chooses to call "time" without pressing the stop button on the remote control, the competitor must make a clear and audible signal to the official timekeeper and Head Judge. The competitor may choose to end the performance time and stop the clock whenever he/she wishes. For example, competitors can stop the clock once his/her final drink is placed on the presentation table to be served to the judges, or competitors can choose to go back to their station to clean before stopping the clock and ending their performance time. Once the competitor stops the clock, the official timekeeper will stop the stopwatch. The judges will record the final time on the clock. If the clock has malfunctioned for any reason, the Head Judge will record the time from the official competition timekeeper.

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

7.7 COMMUNICATION AFTER THE COMPETITION TIME

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

7.8 OVERTIME PENALTIES

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

- C. The maximum amount of points that can be deducted from a competitor's total score is 60 points.
- D. Any competitor whose performance period exceeds 16 minutes will be disqualified.

7.9 COACHING

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

8.0 TECHNICAL ISSUES

- A. During the preparation and/or competition time, if a competitor feels there is a technical problem with the espresso machine, the grinder and/or the blender, the competitor should raise his/her hand, call "technical" and ask for the head runner (during preparation time) or for the Head Judge (during competition time), and the time will be stopped.
- B. If the Head Judge agrees there is a technical problem that can be easily resolved, the Head Judge will decide the appropriate amount of time for the competitor to be credited. Once the technician has fixed the problem, the competitor's time will resume.
- C. If the technical problem cannot be solved in a timely manner, the Head Judge will make the decision whether or not the competitor should wait to continue his/her performance or stop the performance and start again at a reallocated time.
- D. If a competitor must stop his/her competition time, the competitor along with the Head Judge and Event Manager will reschedule the competitor to compete in full again at a later time.
- E. If it is determined that the technical issue is due to competitor error, 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.

8.1 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. The Head Judge is responsible for overseeing this and will decide how much additional time should be credited.
- B. If the judges' presentation table has not been cleared within a reasonable amount of time after each set of drinks has been served, then the competitor will be credited time for the delay this error has caused. It is the Head Judge's responsibility to oversee this issue.

8.2 FORGOTTEN ACCESSORIES

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

9.0 CLEAN-UP TIME

Once a competitor has finished his/her competition time, he/she should begin cleaning up the station. The assigned station runner will bring the waiter's cart back out on stage for the competitor to load his/her supplies on. The competitor is responsible for clearing and cleaning his/her station without assistance. If a competitor brought his/her own grinder and/or

electrical equipment, the station runner can help the competitor remove these items from the station. Competitors are expected to thoroughly clean their station after their competition time. Once a competitor has finished cleaning his/her station, the head runner will inspect the station. If the head runner does not feel that the competitor has cleaned the station sufficiently, the competitor will be asked to return to the station and finish cleaning. The clean-up time is not evaluated by the judges.

10.0 WRBC CERTIFIED JUDGES

- A. The USBC Committee sets the standard to which all WRBC Certified Judges are required to adhere.
- B. The USBC Judges Certification Committee is responsible for certifying WRBC Judges.
- C. Only WBC, USBC and WRBC certified judges are allowed to judge at the Western Regional Barista Competition.

10.1 HEAD JUDGE

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

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

10.2 TECHNICAL JUDGE

There are two Technical Judges present for each competitor's performance at the WRBC. The two Technical Judges stand near the competitors working area.

The total sums of the two technical score sheets are added together and then divided by two for an average technical score. This average, known as the competitor's technical score, is then added to each of the four sensory score sheets.

Please see the 2008 WRBC Technical Score Sheet to review what the Technical Judges are responsible for evaluating.

10.3 SENSORY JUDGES

In addition to the two Technical Judges, four Sensory Judges will evaluate each competitor's performance at the WRBC. The four sensory judges are located behind the judges' presentation table. Each sensory judge will only evaluate and score the drink that is served to him/her.

Please see the 2008 WRBC Sensory Score Sheet to review what the Sensory Judges are responsible for evaluating.

10.4 JUDGING CRITERIA

Competitors will be judged on the following criteria:

10.4.1 Competition Area

The two Technical Judges will evaluate the competition area for cleanliness at the start and end of the performance/competition time.

10.4.2 Taste Evaluation

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

10.4.3 Beverage Presentation

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

10.4.4 Technical Skills

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

10.4.5 Judges Total Impression

Points will be awarded based on the judges' overall impression of the competitor, his/her skills, taste of drinks, and personal and beverage presentation.

11.0 POST COMPETITION

11.1 SCOREKEEPING

11.1.1 WRBC Official Scorekeeping

The WRBC official scorekeepers are responsible for keeping all scores confidential.

11.1.2 Tie Scores

If there is a tie between two or more competitors the official scorekeepers will review all the involved competitors score sheets and determine how many sixes, fives, fours, threes, twos, and ones each individual competitor received. The competitor with the most sixes, fives, fours, etc. will win the tie and place above any other competitor with the same score.

11.2 DEBRIEFING

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

- A. Competitors will not be allowed to keep their original score sheets.
- B. Following the WRBC, the Event Manager will mail competitors a copy of their score sheets.

12.0 PROTEST AND APPEALS

12.1 COMPETITOR RELATED ISSUES

12.1.1 Protest

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

If the Event Manager decides that the issue and/or protest can be solved on-site at the WRBC, the Event Manger will contact the involved party or parties to ensure fair representation. The competitor's issue and/or protest will be discussed and a decision will be made jointly on-site by the Event Manager, the Chair of the USBC Committee (if present), and a representative of the USBC Judges' Certification Committee. The Event Manager will inform the competitor of the decision.

12.1.2 Appeal

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

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

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

Any written complaints and/or appeals which do not include this information will not be considered. Competitors should submit his/her written complaint and/or appeal to the Event Manager via email to mcampbell@scaa.org within 24 hours of the of the offending incident or the decision given.

12.2 JUDGE/JUDGING RELATED ISSUES UPON REVIEWING SCORE SHEETS

12.2.1 Protest

If a competitor objects to his/her scores given by one or more judges the competitor can meet with their Head Judge during the competitor debriefing to explain their protest. The Head Judge will discuss the competitor's protest onsite with the judges who judged the competitor and a representative of the USBC Judges Certification Committee. A decision will be made on-site by the USBC Judges Certification Committee. A representative of the USBC Judges Certification Committee will inform the competitor of the decision.

12.2.2 Appeal

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

The appeal letter must include the following:

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

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

12.3 DISHONEST BEHAVIOR BY A WRBC OFFICIAL

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

- A. The Head Judge will request the return of all the competitor's score sheets from the official score keeper surrounding the suspicious evaluation.
- B. The Head Judge will call a meeting with the judge(s) concerned, a USBC Judges Certification Committee representative and the USBC Committee Chair (if present) to evaluate the situation.
- C. The USBC Judges Certification Committee or representative and the USBC Committee Chair (if present) will then rule upon the matter in a closed meeting.
- D. If the matter of dishonesty is extensive the USBC Judges Certification Committee has the power to rule that the judge will be excluded from judging in any future USBC sanctioned competitions.

12.3.1 Appeal

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

The appeal letter must include the following:

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

Any written protests/appeals which do not include this information will not be considered. Judges should submit his/her written complaint or appeal to the Event Manager via email to mcampbell@scaa.org within 24 hours of the offending incident or the decision given.

12.4 APPEALS REVIEWED BY THE USBC COMMITTEE

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