



**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**

**JUDGE'S RULES & REGULATIONS**

## TABLE OF CONTENTS:

<b>1.0 PREFACE.....</b>	<b>4</b>
1.1 THE GOALS AND PURPOSES OF THE JUDGE'S CERTIFICATION WORKSHOP ....	4
1.2 THE GOALS AND PURPOSE OF THE JUDGES .....	4
<b>2.0 WHO IS CERTIFIED TO JUDGE AT THE 2008 WRBC .....</b>	<b>4</b>
<b>3.0 2008 WRBC JUDGE'S CERTIFICATION WORKSHOP .....</b>	<b>4</b>
3.1 REGISTER FOR JUDGE'S CERTIFICATION WORKSHOP .....	4
3.2 WHO IS ELIGIBLE TO BECOME A WRBC JUDGE .....	4
3.3 WRBC RECOMMENDED JUDGING QUALIFICATIONS .....	5
3.4 WHO CAN CERTIFY .....	5
3.5 PROTESTS AND APPEALS.....	5
3.6 TERMS & CONDITIONS .....	5
<b>4.0 2008 WRBC CERTIFIED JUDGES .....</b>	<b>5</b>
4.1 JUDGES PREPARATION.....	5
4.2 WHAT THE JUDGES ARE LOOKING FOR IN A BARISTA CHAMPION .....	6
4.3 MAIN TASKS FOR USBC CERTIFIED JUDGES .....	6
4.4 WHAT THE JUDGES SHOULD EXPECT FROM THE COMPETITOR .....	6
<b>5.0 THE WRBC COMPETITION .....</b>	<b>6</b>
5.1 JUDGES DO'S AND DON'TS PRIOR TO JUDGING .....	6
5.2 JUDGES BEHAVIOR DURING THE COMPETITION .....	7
5.3 DURING THE TASTE EVALUATION .....	7
5.3.1 We Ask That The Sensory Judges.....	7
5.3.2 We Ask That The Technical Judges.....	7
5.4 JUDGES CALIBRATION TIME.....	7
5.5 COMMUNICATION WITH PUBLIC OR MEDIA .....	8
<b>6.0 TECHNICAL EVALUATION PROCEDURE .....</b>	<b>8</b>
6.1 EVALUATION SCALE .....	8
6.2 TECHNICAL SCORE SHEET – PART I .....	9
6.2.1 Clean working area at start-up/Clean cloths.....	9
6.3 TECHNICAL SKILLS ESPRESSO – PART II.....	9
6.3.1 Flushes the group head .....	9
6.3.2 Dry/clean filter basket before dosing .....	10
6.3.3 Acceptable spill/waste when dosing/grinding .....	10
6.3.4 Consistent dosing and tamping.....	10
6.3.5 Clean portafilters before insert .....	10
6.3.6 Immediate insert and brewing .....	10
6.3.7 Extraction time 20-30 sec.....	10
6.4 TECHNICAL SKILLS CAPPUCINO – MILK FROTHING – PART III.....	11
6.4.1 Visually correct espresso base .....	11
6.4.2 Empty/clean pitcher at start .....	11
6.4.3 Purges the steam wand before steaming .....	11
6.4.4 Cleans steam wand after steaming .....	11
6.4.5 Purges the steam wand after steaming .....	11
6.4.6 Clean pitcher/acceptable milk waste at end .....	11
6.5 TECHNICAL SKILLS SIGNATURE BEVERAGE – PART IV .....	11
6.6 TECHNICAL – PART V.....	12
6.6.1 Understands grinder .....	12
6.6.2 Cleans portafilter spouts/Avoided placing spouts in dosing chamber .....	12
6.7 STATION EVALUATION AT END – PART VI .....	13
6.7.1 Clean working area at end .....	13
6.7.2 General hygiene throughout presentation .....	13
6.7.3 Proper usage of cloths.....	13
<b>7.0 SENSORY EVALUATION PROCEDURE .....</b>	<b>13</b>
7.1 EVALUATION SCALE.....	13

7.2	ESPRESSO EVALUATION– PART I.....	14
7.2.1	Color of crema .....	14
7.2.2	Consistency and persistence of crema.....	14
7.2.3	Taste balance .....	14
7.2.4	Tactile balance .....	14
7.2.5	All 4 espressos served simultaneously .....	14
7.2.6	Correct espresso cups used .....	14
7.2.7	Served with accessories .....	15
7.3	CAPPUCCINO EVALUATION – PART II.....	15
7.3.1	Visually correct cappuccino .....	15
7.3.2	Consistency and persistence of foam .....	15
7.3.3	Taste balance .....	15
7.3.4	All 4 cappuccinos served simultaneously .....	15
7.3.5	Correct cappuccino cups used .....	16
7.3.6	Served with accessories .....	16
7.4	SIGNATURE BEVERAGE EVALUATION – PART III .....	16
7.4.1	Well explained and presented .....	17
7.4.2	Appealing look .....	17
7.4.3	Creativity .....	17
7.4.4	Taste balance .....	17
7.4.5	All 4 signature beverages served simultaneously .....	17
7.5	BARISTA EVALUATION – PART IV.....	18
7.5.1	Presentation: Professionalism/Dedication/Passion .....	18
7.5.2	Attention to details/All accessories available .....	18
7.5.3	Appropriate apparel.....	18
7.6	JUDGE TOTAL IMPRESSION – PART V .....	18
7.6.1	Judges total impression .....	18
7.6.2	Time penalty .....	18
8.0	<b>REVIEW SCORE SHEET.....</b>	<b>19</b>

## **1.0 PREFACE**

The United States Barista Championship (USBC) Committee sets the standard to which all USBC and Regional Certified Judges are required to adhere.

All 2007/2008 USBC judges and 2008 WRBC judge's workshop participants must read and understand the 2008 WRBC Judge's Rules & Regulations as well as the 2008 WRBC Competitor Rules & Regulations. The WRBC Rules & Regulations can be downloaded at: [www.scaa.org](http://www.scaa.org).

## **1.1 THE GOALS AND PURPOSES OF THE JUDGE'S CERTIFICATION WORKSHOP**

- A. To certify new judges for the WRBC.
- B. To set standards and to achieve consistency among WRBC judges.
- C. To create a pool of WRBC certified judges who are encouraged to participate at other Regional Judges Certification Workshops and the 2008 USBC Judges Certification Workshop.

## **1.2 THE GOALS AND PURPOSE OF THE JUDGES**

- A. To support the barista profession through competitions.
- B. To be neutral, fair and consistent in evaluating competitors.
- C. To select a worthy Western Regional Barista Champion.

## **2.0 WHO IS CERTIFIED TO JUDGE AT THE 2008 WRBC**

If you are a 2007/2008 USBC certified judge you are certified to judge at the 2008 WRBC. If you are a 2007/2008 USBC certified judge you do not need to participate in the 2008 WRBC Judge's Certification Workshop. However, in order to judge at the 2008 WRBC, it is mandatory to attend the judges calibration meeting the morning prior to the start of the 2008 WRBC.

## **3.0 2008 WRBC JUDGE'S CERTIFICATION WORKSHOP**

The 2008 WRBC Judge's Certification Workshop will be held on March 27<sup>th</sup>.

- A. If you are not a 2007/2008 USBC certified judge you will be required to attend the 2008 WRBC Judges Certification Workshop.
- B. All who wish to become a WRBC certified judge must be familiar with the standards presented in this document.
- C. To be certified as a 2008 WRBC certified judge each individual must pass the WRBC written test and an overall workshop evaluation by the instructors.
- D. Upon passing the 2008 WRBC Judge's Certification Workshop you will be asked to participate as a judge at the 2008 Western Regional Barista Competition hosted by Pacific Bay Coffee Co.
- E. The 2008 WRBC judges schedule will not be determined until after the Judges Certification Workshop. If you pass, the instructors will determine whether they would like to utilize you as a sensory and/or technical judge. The instructors will then group together judges based on availability. The instructors will also make sure to pair our more experienced judges with those who are new to the process.

## **3.1 REGISTER FOR JUDGE'S CERTIFICATION WORKSHOP**

Applicants for the WRBC Judge's Certification Workshop must pre-register for the workshop through the SCAA website at: [www.scaa.org](http://www.scaa.org).

## **3.2 WHO IS ELIGIBLE TO BECOME A WRBC JUDGE**

Anyone who has not competed in a USBC sanctioned barista competition after the 2007 USBC leading up to the 2008 USBC is eligible to become a WRBC judge once they have successfully completed and passed the 2008 WRBC Judge's Certification Workshop.

### **3.3 WRBC RECOMMENDED JUDGING QUALIFICATIONS**

- A. The individual should be committed to coffee quality and promoting the barista profession through coffee excellence.
- B. Previous experience as a judge in Regional, National or International Barista Competitions. (Preferred but not mandatory.)
- C. Barista skills. (Preferred but not mandatory.)
- D. Experience in cupping, tasting or judging in other taste-related professions.

### **3.4 WHO CAN CERTIFY**

The USBC Judge's Certification Committee is the only body that can certify judges for the WRBC. The certification certificate must be signed by a member of the USBC Committee.

### **3.5 PROTESTS AND APPEALS**

Any protest or appeal regarding the certification workshop, the qualification process, or the results of the tests must be submitted in writing to the USBC Committee. All parties will be heard and the decision of the USBC Committee will be final.

#### **CONTACT:**

USBC Event Manager: [mcampbell@scaa.org](mailto:mcampbell@scaa.org)

### **3.6 TERMS & CONDITIONS**

Upon submitting a WRBC Judge's Workshop Registration Form, judges acknowledge that they understand the following terms & conditions.

1. A Western Regional Barista Competition (WRBC) judge is a representative of the Specialty Coffee Association of America (SCAA) and the United Barista Championship (USBC).
2. Upon participation in the WRBC Judges Certification Workshop and in exchange for the opportunity to judge, each workshop participant/judge undertakes that they will:
  - a. Permit the SCAA to use the judge'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 and the WRBC.

### **4.0 2008 WRBC CERTIFIED JUDGES**

A 2008 WRBC certified judge is only certified to judge at the 2008 WRBC.

Please note: A 2008 WRBC certified judge will not be eligible to participate as a competitor at any USBC sanctioned barista competitions prior to and including the 2008 USBC. If you are certified as a 2008 WRBC judge you will not be eligible to compete at any USBC sanctioned barista competitions until the 2008/2009 regional calendar year following the 2008 USBC.

### **4.1 JUDGES PREPARATION**

All participants in the USBC Judge's Certification Workshop must educate themselves prior to the workshop.

- A. Possess in-depth knowledge of the WRBC Competitor Rules & Regulations and adhere to them.
- B. Possess in-depth knowledge of WRBC Judges Rules & Regulations and adhere to them.
- C. Possess in-depth knowledge on the WRBC score sheets,
- D. Have a good understanding of various taste profiles in espresso blends, milk and other tastes.

#### **4.2 WHAT THE JUDGES ARE LOOKING FOR IN A BARISTA CHAMPION**

1. The judges are looking for a champion who has a mastery of technical skills, craftsmanship, and who is passionate about their profession, in addition to service and communication skills.
2. The judges are looking for a champion who has a broad understanding of coffee knowledge and serves high quality beverages.
3. The judges are looking for someone who may serve as a role model and a source of inspiration for others.

#### **4.3 MAIN TASKS FOR WRBC CERTIFIED JUDGES**

WRBC judges are expected to assist the competitor to become better by:

1. Keeping a low profile and allow the competitor a comfortable working space.
2. Being respectful to the competitor.
3. Having knowledge of cultural differences in making espresso and preparation of drinks, but always evaluating them based on the WRBC Rules & Regulations.
4. Writing objective and respectful comments on the score sheets. The competitors will be given their score sheets after the competition.
5. Participating in the mandatory debriefing (score sheet review) with the competitors, following the Awards Ceremony on the final day, to emphasize opportunities for improvement.
6. Being accessible to the competitor after the competition for further comments.

#### **4.4 WHAT THE JUDGES SHOULD EXPECT FROM THE COMPETITOR**

1. Competitors will have a firm understanding of the WRBC Competitor and Judge's Rules & Regulations.
2. Presentations will be in accordance with the WRBC Competitor and Judge's Rules & Regulations.
3. Competitors will perform within the competition time of 15 minutes. The competitor will have points deducted if their performance runs over 15 minutes. If the competitor's performance time exceeds 16 minutes they will be disqualified.
4. Competitors will have all small wares and accessories available.

#### **5.0 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.

#### **5.1 JUDGES DO'S AND DON'TS PRIOR TO JUDGING**

1. Must refrain from communicating with the competitors before and during the competition on all days of competition. Other competitors and the attendees can view this as personal coaching.
2. Sensory Judges should try to only eat bland or neutral tasting food before judging.
3. Please do not smoke before judging.

4. Use non-perfumed deodorant.
5. Do not wear perfume, cologne or scented aftershave.

## **5.2 JUDGES BEHAVIOR DURING THE COMPETITION**

1. All judges must be FAIR and HONEST.
2. All judges must be POSITIVE and RESPECTFUL of the competitor at all times.
3. Judges must listen and focus only on the competitor.
4. The head judge has the right to veto in all matters concerning the decorum of the judges.

## **5.3 DURING THE TASTE EVALUATION**

It is important to remember that the audience, volunteers, organizers, and most importantly, the competitor, are all focused on the judges during the evaluation of the drinks during the competition. Any movement and/or facial expression can be interpreted either in a positive or negative way and should be avoided.

### **5.3.1 We Ask That The Sensory Judges**

1. Smile and welcome the competitor when introduced.
2. Answer direct questions from the competitor.
3. Smile and make eye contact with the competitor when they are serving the drinks.
4. Always remember the psychological power and the impact a judge has on the competitor.
5. Never make eye contact with other judges, or make any facial expressions while tasting. Remember it is normal human instinct to make a facial expression during eye contact.
6. Never laugh during the taste evaluation.
7. Never do anything that can be interpreted negatively by the competitor or audience.
8. Do not pass your drink to an audience member after tasting.
9. Do not eat any food presented by the competitor unless instructed to do so by the competitor.
10. Never communicate with another judge during the competition time.
11. Never share your evaluation with another sensory judge.
12. Direct all discussion, verification and questions to the head judge backstage after the competitor has ended their performance.

### **5.3.2 We Ask That The Technical Judges**

1. Never laugh during the technical evaluation.
2. Never do anything that can be interpreted negatively by the competitor or audience.
3. Keep communication with the other technical judge to a minimum.
4. Direct all discussion, verification and questions to the head judge backstage after the competitor has ended their performance.

## **5.4 JUDGES CALIBRATION TIME**

Once the competitor has ended their competition time and the sensory and technical judges are done with their final evaluations the judges will exit the stage and have several minutes to calibrate.

1. Your full name and the competitor's full name must be clearly written at the top of the score sheet.
2. Write clearly on the score sheet.
3. If you make a mistake, or change a score, cross through or erase the original score and initial the correct score.
4. If you give a score of zero (on a one to six category) you must note on the score sheet why the zero was given.

5. Inform the head judge during the calibration time if you gave a score of zero or six. The head judge must approve all zero and six scores given.
6. Judges are encouraged to make valuable and objective comments. Please make notes in the space designated for comments. This may help you remember details if any issues ensue and a judge is called to confirm scoring. It is also useful for the evaluation of the competitors after the competition. For example, judges may note specific areas for improvement, areas of strengths, details, etc.
7. Make sure you have filled out all areas of the score sheet before giving it to the head judge.

## **5.5 COMMUNICATION WITH PUBLIC OR MEDIA**

Prior to the start of the WRBC specific head judges will be assigned to speak with the media. When speaking with the media it is important to:

- A. Be positive and build up the barista profession and the promotion of coffee excellence.
- B. Do not discuss the performance of individual competitors or their beverages.
- C. Never discuss mistakes made during the competition.
- D. Judges represent and speak on behalf of the WRBC, therefore make sure to do so.

## **6.0 TECHNICAL EVALUATION PROCEDURE**

The following is an explanation of the technical score sheet. Each competitor will be evaluated by two technical judges. The two technical score sheets will be averaged together for a single technical score. The technical score will then be added to all four sensory score sheets.

### **6.1 EVALUATION SCALE**

The evaluation scale is the same for both technical and sensory judges.

**Yes = 1 No = 0**

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

There are two types of scores: the Yes/No Score, and the Zero to Six Score.

#### Yes/No Score

The competitor receives one point for a score of Yes on this item, and zero points if No.

#### Zero to Six Score

With the zero to six score, it is acceptable to use half point increments between 1.0 and 6. The half points are written using a decimal point (not a fraction). For example 1.5, 2.5, 3.5...

The lowest score with value is 1. (The score of 0.5 may not be used.)

A score of Zero is used when something is totally unacceptable.

Both a score of Zero and Six require the approval of the Head Judge.

## 6.2 TECHNICAL SCORE SHEET – PART I

### Part I - Station Evaluation At Start-Up

#### Competition Area

Clean working area at start-up/Clean cloths

0 to 6	
/6	6

#### 6.2.1 Clean working area at start-up/Clean cloths

- A. The cleanliness of the area should be evaluated on a scale between 1-6. If the area is messy, a 1 can be given.
- B. It is permissible to have a small amount of coffee grounds around the grinder. The competitors are allowed to work, therefore we do not score zero due to some coffee around the grinder.
- C. Verify the competitor's ability to organize the working area in a practical and efficient way. If so the competitor should be credited.
- D. Too much pre-preparation should be marked down. I.e. milk in the pitchers, pre-poured water in the glasses, etc.
- E. A minimum of 3 clean cloths should be available when the performance time starts. The cloths must be clean and have a purpose. I.e one for the steam wand, one for drying/cleaning baskets, one for bar clean up. A towel on the competitor's apron/person is included in this count.
- F. The cups should be warming. The cups should be placed on the top of the espresso machine, unless the competitor is using their own device to warm the cups. There should be no water in the cups at the start of the competitor's competition time.
- G. Competitors may have pucks in the portafilters at the start of their competition time. This will not count against their clean area at start up.

## 6.3 TECHNICAL SKILLS ESPRESSO – PART II

Please note the technical skills standards are the same for all 3 beverages. The technical score sheet is the same in Part II, III and IV, with the addition of visually correct espresso base included in the cappuccino and signature beverage categories.

### Part II - Espresso Evaluation

#### Technical Skills

Flashes the group head  
 Dry/clean filter basket before dosing  
 Acceptable spill/waste when dosing/grinding  
 Consistent dosing and tamping  
 Cleans porta filters (before insert)  
 Immediate insert and brewing  
 Extraction time (20-30 seconds)

	0 to 6	Yes	No

### **6.3.2 Dry/clean filter basket before dosing**

If the filter basket was dried and cleaned prior to the served beverages, mark Yes

### **6.3.3 Acceptable spill/waste when dosing/grinding**

Spill/waste is ground coffee that was not used during the competition/performance time. (Spill/waste can be found in the dosing chamber, in the knock box, on the counter, in the trash, on the floor, etc.) Spill/waste is only judged on the beverages served. Waste created by beverages not served does not count towards a competitor's total waste. Acceptable spill/waste is up to 5 grams of unused coffee per beverage category. In order to earn maximum points the waste should not exceed 1 gram of unused coffee per beverage category. Wasting more than 5 grams of coffee per beverage category should result in 0 points.

### **6.3.4 Consistent dosing and tamping**

There are different methods for dosing coffee. Consider shot volume and shot times in this evaluation. (Does the method achieve the objective 25 – 35 mls (30 mls +/- 5 mls) of extracted coffee in 20-30 seconds extraction time?)

The competitor should be demonstrating a consistent method for dosing and tamping. The competitor should evenly distribute the coffee grounds, followed by leveled tamping of adequate pressure. Cultural differences should be taken into consideration.

### **6.3.5 Clean portafilters before insert**

Clean basket rim and side flanges of portafilter before insert into the machine. If okay, mark Yes.

### **6.3.6 Immediate insert and brewing**

The competitor should start the extraction immediately after inserting the portafilter into the machine without any delay. ("Basket to the gasket – finger to the ringer.") If done, mark Yes.

### **6.3.7 Extraction time 20-30 sec**

If the extraction time is within 20 to 30 seconds, mark Yes. Extraction time begins when the competitor activates the machine's pump.

**6.4 TECHNICAL SKILLS CAPPUCCINO – MILK FROTHING – PART III**

Please note the 7 first evaluations areas are the same as under the Espresso Evaluation – Technical Skills.

**6.4.1 Visually correct espresso base**

**Part III - Cappuccino Evaluation**

**Technical Skills**

- Flushes the group head
- Dry/clean filter basket before dosing
- Acceptable spill/waste when dosing/grinding
- Consistent dosing and tamping
- Cleans porta filters (before insert)
- Immediate insert and brewing
- Extraction time (20-30 seconds)
- Visually correct espresso base

0 to 6	Yes	No

**Milk**

- Empty/clean pitcher at start
- Purges the steam wand before steaming
- Cleans steam wand after steaming
- Purges the steam wand after steaming
- Clean pitcher/Acceptable milk waste at end

Yes	No

/18

/10

**28**

Judges must evaluate the espresso base immediately after extraction. Look for the same criteria as under espresso evaluation on the sensory score sheet: color, consistency and persistence of crema.

**6.4.2 Empty/clean pitcher at start**

The competitor should pour cold, fresh milk into a clean pitcher, which must not have been filled during the preparation time. The pitcher should be clean both inside and on the outside.

**6.4.3 Purges the steam wand before steaming**

The competitor should purge the steam wand before inserting into the milk pitcher.

**6.4.4 Cleans steam wand after steaming**

The steam wand should be cleaned with a dedicated bar towel.

**6.4.5 Purges the steam wand after steaming**

The competitor should purge the steam wand after steaming the milk.

**6.4.6 Clean pitcher/acceptable milk waste at end**

The pitcher should be more or less empty after the cappuccinos have been prepared. Acceptable waste is no more than 10 c / 3 oz. per steam pitcher.

**6.5 TECHNICAL SKILLS SIGNATURE BEVERAGE – PART IV**

Please note the evaluations areas are the same as under the Cappuccino Evaluation – Technical Skills.

## 6.6 TECHNICAL – PART V

### Part V - Technical Evaluation

#### Technical Skills

Understands grinder

Clean porta filter spouts/

Avoided placing spouts in doser chamber

0 to 6	Yes	No
/6	/1	7

#### 6.6.1 Understands grinder

- A. Technical judges need to understand grinder operation, grinder management, dosing and tamping skills, and extraction.
- B. The competitor should display an understanding of how to use the grinder – in both the operation and the management of coffee in and through the grinder. The competitor should have adjusted the grind during their preparation time. Competitors should be grinding coffee for each shot or set of shots.
- C. The competitor is trying to achieve a 20-30 second extraction time and pour 25-35 mls (30 mls +/- 5 ml). Regardless of which dosing method is used, a consistent dosing method within each drink set should be demonstrated. Cultural differences must be considered.
- D. The competitor should create level tamps using a consistent method. Shot times and shot quality will also demonstrate the competitor's tamping skills.
- E. The technical judges are responsible for inspecting the spent puck of coffee inside the portafilter and must relate the state of the puck to the competitors understanding of the grinder and consistency of dosing and tamping skills. Judges must look for: levelness of tamp, indications of channeling or holes, excessively wet or dry pucks, and consistency of pucks (in group shots).
- F. Technical judges should stay aware of the competitor's movement and not interfere with the competitor during the performance.
- G. Please note: Any mess created by the technical judges (such as while checking the portafilter or grinder) needs to be cleaned up by the judge.

#### 6.6.2 Clean portafilter spouts/Avoided placing spouts in doser chamber

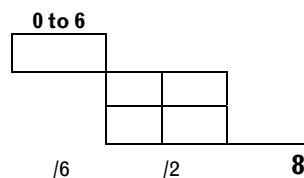
- A. The competitor needs to remove any water or grounds on the portafilter spouts by cleaning the spouts. Rinsing, using a towel, and wiping with fingers are all acceptable methods for achieving clean spouts.
- B. During leveling, the competitor should not place portafilter spouts directly over the dosing chamber. (This could allow water to contaminate the dosing chamber.)

## 6.7 STATION EVALUATION AT END – PART VI

### Part VI - Station Evaluation At End

#### Competition Area

- Clean working area at end
- General hygiene throughout presentation
- Proper usage of cloths



#### 6.7.1 Clean working area at end

It is permissible to have a small amount of coffee grounds around the grinder. The competitors are allowed to work, therefore we do not score zero due to some coffee around the grinder. The cleanliness of the area is evaluated on a scale between 1-6. If the overall impression is very good, the competitor should be credited. If an accident should occur (i.e. a competitor spills one of the drinks), the competitor should have it cleaned up by the end of their performance time. Cleaning while working will help the competitor's score, as well as cleaning the station before they end their performance time.

#### 6.7.2 General hygiene throughout presentation

The judge will determine this score based the competitor's hygiene throughout their entire presentation.

#### 6.7.3 Proper usage of cloths

When the competitor's presentation time begins the competitor must have a minimum of 3 cloths and each should have a purpose. The judges must evaluate the usage of these cloths. The competitor should use one for the steam wand, one for cleaning the filter basket and one for the work station.

In order to receive a "No" in this area, the competitor would need to:

- Use a non-dedicated cloth to clean a steam wand (using it for some other purpose, then using it to clean a steam wand.)
- Do something that is not sanitary or food safe with a cloth (touching it to face, mouth, etc.)
- Use a cloth once it has touched the floor or dropped.

## 7.0 SENSORY EVALUATION PROCEDURE

The following is an explanation of the sensory score sheet. Each competitor will be evaluated by four sensory judges. The technical score will be added to all four sensory score sheets. The competitor's final score will be comprised of the total of all four sensory score sheets.

## 7.1 EVALUATION SCALE

The evaluation scales are the same for both technical and sensory judges.

Yes = 1 No = 0

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

## 7.2 ESPRESSO EVALUATION- PART I

### Part I - Espresso Evaluation

#### Taste Evaluation of Espresso

Color of crema (hazelnut, dark brown, reddish reflection)  
 Consistency and persistence of crema

<b>0 to 6</b>

/12

Taste balance (harmonious balance of sweet/acidic/bitter)  
 Tactile balance (full bodied, round, smooth)

<b>0 to 6</b>	
	x 4 =
	x 4 =

/48

#### Beverage Presentation

All 4 espressos served simultaneously  
 Correct espresso cups used  
 Served with accessories (spoon, sugar, napkin and water)

<b>Yes</b>	<b>No</b>

/3

**63**

#### 7.2.1 Color of crema

The color of crema should be hazelnut, dark brown and/or have a reddish reflection. Crema that is pale or not present is unacceptable, and should result in 0 points. Training in crema evaluation will be included in the Judges Certification Workshop to provide better understanding.

#### 7.2.2 Consistency and persistence of crema

The crema should be dense and smooth. Proper evaluation will be demonstrated in the certification workshop. The crema should be long lasting with no center break-up. Crema must be present when espresso is served. Judges may drag a demitasse spoon or pointed device through crema to test its recovery.

Note: The evaluation of color and consistency of crema needs to be done QUICKLY. The taste balance is the most important score, and judges must be sure to taste the espresso quickly while it is fresh.

#### 7.2.3 Taste balance

There should be a correlation between the coffee beans used in the espresso and its taste profile. An espresso will score high if it has a harmonious balance between sweetness, acidity and bitterness. Judges should listen to any explanation given by the competitor and look for taste that matches the competitor's explanation.

#### 7.2.4 Tactile balance

The balance should be full bodied, round and smooth. Judges perception of viscosity will have an influence.

#### 7.2.5 All 4 espressos served simultaneously

All four espressos must arrive at the judge's table at the same time. The sensory judges may not begin evaluating their espresso until all four sensory judges have been served. An exception occurs if a competitor spills one (or more) espresso, the other judges who have been served may evaluate their beverage.

#### 7.2.6 Correct espresso cups used

Espressos must be served in a two- to three-ounce (60 to 90 ml.) cup with a handle.

**7.2.7 Served with accessories**

The espresso must be served with a spoon, sugar, napkin, and water. All of these items must be present for the competitor to receive a “Yes” score. If one (or more) item is missing at the time the espresso is served, mark “No.”

**7.3 CAPPUCCINO EVALUATION – PART II**

**Part II - Cappuccino Evaluation**

**Taste Evaluation of Cappuccino**

Visually correct cappuccino (traditional or latte art)  
 Consistency and persistence of foam

**0 to 6**


/12

Taste balance (served at an acceptable temperature,  
 a harmonious balance of rich sweet milk/espresso)

**0 to 6**

--

x 4 = \_\_\_\_\_ /24

**Beverage Presentation**

All 4 cappuccinos served simultaneously  
 Correct cappuccino cups used (150-180 ml. w/ a handel)  
 Served with accessories (spoon, sugar, napkin and water)

Yes	No

/3                      **39**

**7.3.1 Visually correct cappuccino**

A cappuccino is a beverage that produces a harmonious balance of espresso, steamed milk and foam. A traditional cappuccino is a five- to six-ounce beverage (150 to 180 ml.). On the surface, the cappuccino should have a color combination of milk and coffee, with a smooth and possibly glossy/glass like appearance. This score is for visual evaluation (surface review) only. (Note: It is not acceptable for cappuccinos to be topped with any additional spices and/or powders.) Look for balance of color, coffee color all the way around the cappuccino, and a smooth, appealing appearance.

**7.3.2 Consistency and persistence of foam**

Foam should be smooth, silky and consist of only micro-bubbles. Judges will evaluate under the surface with a spoon for total perception of consistency throughout the drink. The foam should be consistent and have a significant depth to receive a high mark.

Note: It is important for judges to evaluate the visual appearance and consistency of foam QUICKLY. The taste balance is the most important score and the judge should taste the cappuccino within a few seconds of being served so that it is fresh.

**7.3.3 Taste balance**

The cappuccino is a hot beverage that should be served at a temperature that is immediately consumable.

The taste balance should be a harmonious blend of the sweetness of the milk and a strong espresso base.

**7.3.4 All 4 cappuccinos served simultaneously**

All four cappuccinos must arrive at the judge’s table at the same time. The sensory judges may not begin evaluating their cappuccino until all four sensory judges have been served. An exception occurs if a competitor spills one (or more) cappuccino, then the other judges who have been served may evaluate their beverage.

### **7.3.5 Correct cappuccino cups used**

Cappuccinos must be served in a five- to six-ounce (150 to 180 ml.) cup with a handle.

### **7.3.6 Served with accessories**

The cappuccino must be served with a spoon, sugar, napkin, and water. All four of these items must be present at the time the cappuccino is served for the barista to receive a "Yes" mark. If one (or more) of the items is missing, mark "No."

## **7.4 SIGNATURE BEVERAGE EVALUATION – PART III**

Please note the rules for the signature beverage are as follows:

- 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.

### **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.

After the competitor's performance time has ended a sensory judge may ask the head judge to verify that there is no alcohol in the signature drink. When this occurs the head judge will request that the competitor provide ingredient confirmation by showing the head judge the original bottles and/or packaging of ingredients in order to verify that no alcohol is present.

## Part III - Signature Beverage Evaluation

### Evaluation of Signature Beverage

Well explained and presented

Appealing look (elegant, clean, usage of cup/glass)

Creativity

0 to 6


/18

Taste balance (according to content, taste of espresso)

0 to 6	x 4 =
--------	-------

/24

### Beverage Presentation

All 4 signature beverages served simultaneously

Yes	No
-----	----

/1

**43**

#### **7.4.1 Well explained and presented**

The competitor must explain the signature drink to the judges. The explanation should include the ingredients, preparation method, and the flavors and/or aromas the judges should experience. The competitor should explain if the drink is served hot, warm, cold, or some combination of these temperatures.

When determining this score, the judge should consider whether or not there is a correlation between what was described and prepared, and the actual taste and aromas of the signature beverage.

Any explanation given by the competitor about how to drink the beverage (smell, stir, sip, etc.) must be followed by the judges.

The explanation of the signature beverage should occur during the competitor's presentation time. Any explanation given by the competitor after the completion of the presentation time (clock is stopped and/or the competitor calls "time") should not be considered by the judges.

#### **7.4.2 Appealing look**

Judges should look for a signature beverage to be served in a glass or container that is appealing in appearance, and appropriate for the beverage. The toppings, accessories and garnishes should all add to the beverage's visual appearance. The judge's perception will be the guideline.

#### **7.4.3 Creativity**

Judges should evaluate the competitor's creativity in developing and presenting the signature beverage. Ingredients that complement and showcase the espresso while creating an interesting experience for the judges will score high marks in this area. The judge's perception will be the guideline.

#### **7.4.4 Taste balance**

Judges look for a correlation between the ingredients used in the signature drink, the competitor's explanation, and the sensory experience of the drink. The espresso taste should be dominant and easy to identify in order to get high marks in this category. Judges must follow any drinking instructions provided by the competitor.

#### **7.4.5 All 4 signature beverages served simultaneously**

All four signature beverages must arrive at the judge's table at the same time. The sensory judges may not begin evaluating their signature beverage until all four sensory judges have

been served. An exception occurs if a competitor spills one (or more) signature beverage, then the other judges who have been served may evaluate their beverage.

## 7.5 BARISTA EVALUATION – PART IV

### Part IV - Barista Evaluation

#### Customer Service Skills

Presentation: Professionalism/Dedication/Passion  
 Attention to details/All accessories available  
 Appropriate apparel

0 to 6			
		Yes	No
/12		/1	<b>13</b>

#### 7.5.1 Presentation: Professionalism/Dedication/Passion

The competitor should explain the espresso blend used and his/her reason for choosing this blend or coffee. Judges will look for a correlation between what is said and what comes through in the beverage presented. The competitor will communicate through actions, poise, and verbal communication that they are a coffee professional and have an ownership of the presentation. It should be obvious to the judges that the competitor is prepared. There should be a purpose behind everything done during the presentation.

How the beverages are presented to the judges should also be considered in this evaluation. The judges should look for professionalism and politeness while serving each beverage. The competitor should place the cups in front of each judge while making eye contact, and give some signal to the judges that they can begin tasting.

#### 7.5.2 Attention to details/All accessories available

All accessories should be readily available and the working area well organized. Competitors should not need to move a lot of equipment and accessories around during their performance – everything should have its own place and purpose. Judges should look for the competitor to have back-up cups and accessories in case of mistakes or spills. Refilling of judge's water glasses is also attention to detail.

#### 7.5.3 Appropriate apparel

At a minimum, the competitor must look clean, be cleanly dressed and wear a clean apron. If okay, mark Yes. The lack of an apron, or inappropriate apparel (such as sandals or excessively torn or stained clothing) would result in a "No" mark.

## 7.6 JUDGE TOTAL IMPRESSION – PART V

### Part V - Judges Total Impression

Scale:

0 = Lowest score

6 = Highest score

**6**

If "No": Time overdue:

\_\_\_\_ Seconds

#### 7.6.1 Judges total impression

The judges must fill out their total impression of the competitor's performance.

#### 7.6.2 Time penalty

The head judge will receive the competition time from the competitor's clock or the Timekeeper. If the competitor has gone over the total timeframe the judges must circle "No" and fill out the time overdue by how many seconds. If okay, circle Yes.

## **8.0 REVIEW SCORE SHEET**

Please see 5.4 Judges Calibration Time.