# 2025 WORLD COFFEE IN GOOD SPIRITS CHAMPIONSHIP

Official Rules and Regulations

WORLD COFFEE IN GOOD SPIRITS CHAMPIONSHIP™

WCC

# 2025 World Coffee in Good Spirits Rules and Regulations


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# 1. Conditions of Participation

## 1.1 Organization

The World Coffee in Good Spirits (WCIGS) is a program of World Coffee Events, LTD (WCE). WCE is a wholly owned subsidiary of the Specialty Coffee Association (SCA).

## 1.2 Rights

All intellectual property related to the World Coffee in Good Spirits, including these Official Rules and Regulations and the format of the competition, are the property of World Coffee Events, LTD. No part of this document may be used or reproduced without the expressed permission of World Coffee Events, LTD.

## 1.3 Conditions of Participation

### 1.3.1 Competition Body Qualifications

The World Coffee in Good Spirits (WCIGS) is a competition open to qualified Competition Body Champions of a World Coffee Events (WCE) sanctioned competition event. Sanctioned events are put on by WCE Licensed Competition Bodies. Every competition year, 1 competitor from each WCE Licensed see: https://wcc.coffee/competition-bodies.

In any given year, coordinators or individuals who are involved in the management of their Competition Body Competition cannot compete. A year is considered to begin from the time the Competition Body starts planning their event.

### 1.3.2 Competition Body Champions and Substitutions

A. A Competition Body Champion is defined as the competitor who wins their Competition Body Championship. This competitor has won the right to compete in that year's World Championship, or to defer candidacy to the following year. A competitor may defer candidacy to the following year, only if they have an eligible reason for doing so (see Deferred Candidacy (DC) Policy found here: https://wcc.coffee/rules-regulations#deferred-candidacy).

B. If a Competition Body Champion successfully applies for Deferred Candidacy, they retain their title as Competition Body Champion and may compete in the World Championships the following year. Once the Competition Body Champion has deferred their candidacy, the licensed Competition Body may designate an alternate competitor from its competition in descending order of succession, beginning with its second-place finisher. In this case, the competitor who goes to the World Championships will hold the title of Competition Body Competitor. Competition Body Competitors are not eligible for Deferred Candidacy, and do not hold the title of Competition Body Champion. However, all Competition Body Competitors will

be eligible to represent their coffee community by participating in the World Coffee Championships, including being eligible to win the title of World Coffee Champion.

C. If a Competition Body Champion is not eligible for deferral, and elects not to go to the World Championships, the Competition Body may send a substitute competitor.

D. With the exception of Deferred Candidacy applicants, all Competition Body Champions who do not compete in the worlds, for any reason, are required to give the WCC team notice themselves, via info@wcc.coffee to ensure clarity. Deferred Candidacy applicants are welcome to notify the WCC team of their intent to defer, without sharing any relevant details, as it can help ensure a substitute Competition Body Competitor with enough time to participate, but it is not required. Requests for any substitutions (Competition Body Representative Competitor) must be also received in writing from the Competition Body at info@wcc.coffee and approved by its Managing Director prior to competition.

### 1.3.3 Age requirement

Competitors must be at least 18 years of age at the time of competing in any World Coffee Events (WCE) sanctioned event.

### 1.3.4 Nationality

A. Competitors must hold a valid passport from the place they represent or documentation substantiating 24 months of residency, employment or scholastic enrolment, some portion of which must have been within 12 months preceding the qualifying Competition Body competition.

B. Competitors may only participate for 1 sanctioned Competition Body per WCE Competition year. A competition year is relative to the World Championships for which an event is qualifying a competitor to compete. (e.g., if the competitor is competing in any CB event that would qualify them for a 2020 World Championship, they must compete for that CB exclusively in any event that is a qualifier for any 2020 World Coffee Championship).

### 1.3.5 Multiple Passports

In case of multiple passports, the contestant must choose 1 Competition Body and qualify through this respective sanctioned Competition Body championship.

### 1.3.6 Expenses

Licensed Competition Bodies are required to pay their Competition Body Champion's reasonable travel and accommodations expenses to, from, and for the duration of the WCIGS. All other expenses not explicitly listed above are the sole responsibility of the competitor. WCE shall not be liable for any competitor expenses under any circumstance.

## 1.4 Conflicts of Interest

### 1.4.1 Judging

A. Competitors may not judge in any sanctioned WCIGS competition (world, Competition Body, regional) in any country, including their own, prior to the conclusion of that year's WCIGS Event. Judges may not compete in any sanctioned WCIGS competition (world, Competition Body, or regional) in any country, including their own, prior to the conclusion of that year's WCIGS Event.

B. WCIGS judges must not coach and judge at a WCIGS event. If a registered judge has coached or provided feedback to any competitor in any capacity (either as the primary coach, supporting coach, or consultant) they must declare that conflict of interest prior to the event and during calibration. Failure to disclose a conflict of interest may result in the disqualification of the competitor. Once the competition event has begun or judges have started their calibration (whichever is earlier), no communication or consultation in any form can take place between judges and competitors for the duration of the competition. Failure to comply during the event will result in the disqualification of the competitor and the removal of the judge from judging the competition.

C. Competitors may not select or endorse judges within their Competition Body Competition.

### 1.4.2 Calibration Baristas

A. Competitors who participate as a calibration barista in a judge calibration for this competition are not eligible to compete in a sanctioned event until the completion of the competition year. This applies to both Competition Body WCE Sanctioned events as well as the World Competition.

B. A competitor is allowed to be a calibration barista if they are not competing in that same competition year, for that championship. Additionally, a competitor is allowed to be a calibration barista at the World Championships in the same competition year if they have failed to qualify for the World Championships at their sanctioned Competition Body Championships.

C. A competition year is relative to the World Championships for which a Competition Body event is qualifying a competitor to compete.

**Correct example:** A competitor acts as a calibration barista for the 2021 World Championships. They are allowed to compete in their Competition Body events, that would qualify them to compete in the 2022 World Championships.

**Incorrect example:** A competitor acts as a calibration barista for any 2021 sanctioned Competition Body championship event (even in a country that is not their own), and then competes in the same competition at the 2021 World Championships.

### 1.4.3 Other Conflicts of Interest

Any potential conflicts of interest are to be declared at the soonest opportunity, certainly prior to the commencement of any competition by competitor, judge and/or event organizer.

Failure to declare a potential conflict in advance of a sanctioned event could result in disqualification from events for an individual, or WCE removing endorsement for an event and its results that do not follow these guidelines. Questions regarding conflicts of interest, or clarification of the above policy should be directed to info@wcc.coffee.

## 1.5 Enforcement of Rules and Regulations

The WCIGS will employ these Rules & Regulations throughout the competition. If a competitor violates 1 or more of these Rules & Regulations, they may be automatically disqualified from the competition, except when the Rules designate a specific enforcement or consequence. If a judge or competition organizer causes the violation of 1 or more of these Rules, a competitor may submit an appeal, according to the process detailed in the "Appeals at the World Coffee in Good Spirits Championship" or "Appeals at a Competition Body Event" sections.

### 1.5.1 Health & Safety Clause

All Rules and Regulations are subject to change based on local and venue health and safety requirements or guidelines. World Coffee Events will share any Rules and Regulations changes via email ahead of the competition. These changes may include, but are not limited to changes to table sizes or layouts; material of provided vessels or cups; limits on coaches or helpers in the competitor preparation and practice rooms; mask or glove mandates; schedule changes for sanitization; etc.

## 1.6 Application

### 1.6.1 Competitor Registration Form

-Competitors must complete the WCIGS Competitor Registration Form which will be sent to Competition Body Champions directly via email no less than 6 weeks prior to the WCIGS Event. This form includes a space to upload a scanned copy of the required valid passport or other accepted credentials (as described in the "Nationality" section). Approved Competition Body Champions will receive confirmation by email in approximately 2 weeks after receipt of all required registration documentation. For any queries about competitor registration, these can be submitted to info@wcc.coffee

### 1.6.2 Late Competition Body Championship Registration

Competition Body Champions from competitions conducted less than 6 weeks prior to the WCIGS Event must submit all registration materials no more than 5 days after their Competition Body event. Failure to meet these criteria may result in denial of participation.

### 1.6.3 Competitor Questions

All competitors are personally responsible for reading and understanding current WCIGS Rules & Regulations and scoresheets, without exception. All WCIGS documents are available at https://wcc.coffee/world-coffee-in-good-spirits-championship. Competitors are encouraged to ask questions prior to arriving at the WCIGS. If any competitor is unclear as to the intent of any of the rules and regulations it is their responsibility to clarify that position with the Rules and Regulations Committee prior to the WCIGS by contacting compinfo@wcc.coffee. Competitors will also have the opportunity to ask questions during the official Competitors Meeting held prior to the start of the competition.

### 1.6.4 Terms & Conditions

Competitors and the World Coffee in Good Spirits Champion are visible spokespeople of the World Coffee in Good Spirits event and role models of the specialty coffee industry, and as such must:

A. Permit World Coffee Events Ltd., its stakeholders, agents and representatives to use the competitor's name, image or likeness in any format without charge for any business purpose, including but not limited to marketing promotion.
B. Read and abide by the Competitor Code of Conduct document found on the WCC website.
C. Read and abide by the Champion Code of Conduct document found on the WCC website.

# 2. The Competition

## 2.1 Competition Summary

A. The championship is comprised of 2 separate rounds – Preliminary and Finals.
B. In the Preliminary Round there are 2 components:
    i. Spirit Bar – The competitor will produce 2 coffee-and-alcohol-based mixology drinks, created using a randomly selected type of alcohol and/or ingredients provided by WCC sponsors.
    ii. Stage Presentation – The competitor will present 2 coffee-and-alcohol-based hot/warm designer drinks and 2 coffee-and-alcohol-based cold designer drinks.
C. The highest scoring 6 competitors after the Preliminary Round will advance to the Finals Round.
D. In the Finals Round, competitors will produce 2 Irish coffees and 2 coffee-and-alcohol-based designer drinks (either cold or hot/warm).

## 2.2 Spirit Bar

A. Each competitor will use a randomly selected type of provided alcohol and/or ingredient, from a pre-selected list. Prior to the start of preparation time, the alcohol and/or ingredient for the

competitor's drink will be chosen by spinning a wheel, drawing a sheet of paper, or some other method of random selection (method to be determined by the organizers). Competitors must use this randomly selected alcohol and/or ingredient provided by WCC sponsors for the Spirit Bar to create their beverages.

B. Only competitors are allowed in the bar area during the preparation and competition times. Spectators, photographers, etc., are to be kept at a suitable distance as to not interfere with the working barista.
C. Once the alcohol has been randomly selected, each competitor will have 5 minutes of preparation time before their 6 minutes of performance time.
D. During the competition time, the competitor is required to make 2 identical drinks in total. The drinks should be coffee and alcohol-based designer drinks, created within the 6 minutes performance time.
E. Competitors must use a minimum of 10ml of the selected alcohol and/or ingredient, supplied by the WCC sponsor(s), in both beverages. Non-compliance with this will result in a 0 score being given in the drink's "balance" and "overall impression" section on the taste judge scoresheets. The beverage created must highlight the selected alcohol and any additional alcohols used must not overpower the featured alcohol.
F. There will be a panel of 3 judges: 2 Spirit Bar judges and 1 head judge. 1 of the Spirit Bar judges may be chosen for their mixology expertise and may not be a WCC Certified Judge. Non-scoring shadow judges may be present on stage.
G. Competitors should brew their coffee during their performance time. If coffee is brewed prior to the performance time, a 0 will be given in all taste and performance scores on the Spirit Bar judge scoresheets. Competitors will be allowed to add further brewed coffee elements to their drink (e.g., a cold brewed coffee that was prepared in advance of their presentation), as long as the main brewed element of their drink is prepared in the performance time.
H. Competitors can choose any coffee and brewing method. Sponsored filter coffee grinders will be provided at the Spirit Bar and must be used by the competitors. Competitors may use any brewing equipment provided by WCC or bring their own filter brewing equipment. No espresso machine is provided at the Spirit Bar.

## 2.3 Stage Presentations

A. Each competitor will be given 20 minutes at their assigned station, made up of the following segments:

    i. 10 minutes Preparation Time

    ii. 10 minutes Competition/Performance Time

B. There will be a panel of 4 judges: 2 taste judges, 1 technical/visual judge, and 1 head judge.

C. Competitors should brew their coffee during their performance time. If coffee is brewed prior to the performance time, a 0 will be given in all taste scores for that beverage. Competitors will be allowed to add a further brewed coffee element to their drink (e.g., a cold brewed coffee that was prepared in advance of their presentation), as long as the main brewed element of their drink is prepared in the performance time.

### 2.3.1 Preliminary Round

A. Competitors are required to make 4 drinks in total:

   i. 2 identical coffee-and-alcohol-based hot/warm designer drinks,

   ii. 2 identical coffee-and-alcohol-based cold designer drinks.

B. Competitors must use the alcohol supplied by the WCC sponsor(s) for the current year in both the hot/warm and cold designer drinks. If the competitor does not use the sponsored alcohol a score of 0 will be given in all the drink's taste elements.

C. Competitors must use the espresso machine provided during the performance time to produce at least 1 set of beverages. If the espresso machine is not used for at least 1 set of beverages the competitor will receive a score of 0 in all taste elements of the hot/warm drink. Competitors can choose any brewing method for the other set of drinks, but they must use the sponsored grinders for all beverages, or they will be disqualified. Coffee must be ground during the performance time or a score of 0 will be given for the beverage "Coffee Brewed Professionally" category.

### 2.3.2 Finals Round

A. Competitors are required to make 4 drinks in total:

   i. 2 identical coffee-and-alcohol-based designer drinks,

   ii. 2 identical Irish Coffees.

B. The designer drink is the competitor's choice. It can either be a drink from the Preliminary Round or a completely new drink and can either be hot or cold.

C. Competitors must use the alcohol supplied by the WCC sponsor(s) for the current year in their designer drinks and/or Irish Coffee. If the competitor does not use the sponsored alcohol a score of 0 will be given in all the drink's taste elements.

D. Competitors are free to brew coffee by any method they choose. If competitors choose to use filter brewing equipment and not the espresso machine provided, they are responsible for providing their own equipment. However, they must not use any grinder other than the designated sponsored grinder(s) within the competition area, or they will be disqualified

## 2.4 Beverage Definitions

A. Competitors are responsible for providing their own ingredients, including coffee and alcohol (except for the sponsored alcohol(s) and/or ingredients).

B. Competitors are allowed to add ingredients or alcohol to the provided alcohols and/or ingredients, with the exception of controlled or illegal substances. Sponsored alcohols must be presented in its original flavor, infusion of sponsored alcohols is not allowed.

C. Competitors are free to use any vessels for serving the drinks, except for the provided Irish Coffee glasses in the Finals Round. Use of another vessel for the Irish Coffee will result in a 0 score for "Overall Visual Appeal" on the Technical/Visual judge scoresheet.

D. Edible garnishes may be used but the drink must be drinkable. The "balance" and "overall impression" scores will be deducted if the drink is deemed more "edible" than "drinkable", at the head judge's discretion.

E. Competitors may need to detail the ingredients of their beverages before and/or after their performance to the WCC staff. WCC reserves the right to publish competitor's drink recipes after the conclusion of the competition (with credit given to the competitor whenever possible).

### 2.4.1 Coffee-and-Alcohol-Based Designer Drinks

A. In the Preliminary Round, 1 set of beverages must be served cold, the other set of beverages must be served hot/warm. If a competitor serves 2 sets of cold beverages or 2 sets of hot beverages, the competitor will receive a 0 in all taste categories of the higher scoring set of beverages.

B. For the Finals Round coffee-and-alcohol-based designer drink competitors can reuse a recipe from their Preliminary Round or use a new recipe. The beverages can either be hot/warm or cold.

### 2.4.2 Irish Coffee

A. The glasses for the Irish Coffee will be provided; no other glasses can be used. The glasses are up to 240ml in volume and the specific model will be announced to competitors prior to the event. If the official Irish Coffee glasses are not used, a score of "0" will be given for "Overall Visual Appeal" on the Technical/Visual judge scoresheet.

B. The Irish Coffee should be hot/warm and consist of only coffee, whiskey, sugar, and unflavored dairy cream.

C. The competitor is free to use any coffee and brewing method. If they choose to use filter brewing equipment, and not the espresso machine provided, they are responsible for providing their own equipment. However, they must not use any grinder other than the designated sponsored grinder(s) within the competition area, or they will be disqualified

D. Any whiskey may be used regardless of nationality, brand, or age. If WCC acquires a whiskey sponsor, competitors will be required to use the provided whiskey in their Irish Coffee. WCC will communicate any sponsorship agreements to competitors no later than 4 weeks prior to the World Championship Finals. If the competitor does not use the sponsored alcohol a score of 0 will be given in all the drink's taste elements.
E. Competitors are free to use the sugar of their choice (honey or non-flavored sugar syrups are also permissible). Competitors are required to bring their own sugar.
F. The quantity of dairy cream used in the drink is at the competitor's discretion to achieve a balance of flavors.
G. The use of non-permissible items will result in a score of 0 in all the Irish Coffee taste elements.

# 3. Competition Procedure

## 3.1 Competition Stage Area

A. The competition space will consist of a stage with competition stations. The layout of the competition stations may change from year to year and may also be shared with other competitions.
B. Each competitor will be assigned a start time and station number.
C. At the conclusion of the Preliminary Round, there will be a ceremony where the 6 finalists are announced, and all competitors will be acknowledged.

## 3.2 Spirit Bar

A. The Spirit bar may be held at a separate bar within the venue or may be held off the event site. If the Spirit Bar is held outside the event site, WCIGS will announce the location on the website at least 4 weeks prior to the championships.
B. The competition space will consist of a bar area that can be viewed by the public. A barrier should exist around the bar to allow the competitor to work unhindered by spectators, photographers, etc., although still allowing good vision for them.
C. Each competitor will be assigned a start time and station number.

# 4. Machinery, Accessories, and Raw Materials

## 4.1 Espresso Machine

Competitors must use the espresso machine supplied by the official WCIGS espresso machine sponsor. The WCIGS-provided espresso machine has a fixed technical configuration and cannot be altered by the competitors. The espresso machine will be calibrated to the following specifications: the temperature will be set between 90.5-96 degrees Celsius (195-205 degrees Fahrenheit), and the pump pressure set between

8.5 and 9.5 bar. The position of the espresso machine on the machine table might be slightly adjusted by each competitor within reasonable limits, provided that it does not pose a health and safety risk and does not interfere with stage workflow, water, and electric supply to the equipment on stage.

#### 4.1.1 No Liquids or Ingredients on Machine

No liquids or ingredients of any kind can be placed, or poured, on top of the espresso machine (e.g., no water in cups, no pouring or mixing liquids or ingredients, no warming ingredients). If a competitor places or pours liquid or ingredients on top of the machine, they will be disqualified.

#### 4.1.2 Disqualification

Competitors may not change, adjust, or replace any element, setting, or component of the espresso machine. Any changes or adjustments made may be grounds for disqualification (e.g., the portafilters, basket inserts, temperature, pressure, steam wand tips, etc.). Any damage to the competition equipment due to misuse or abuse is grounds for disqualification at the discretion of the presiding head judge.

## 4.2 Grinder

A. Competitors must use the WCC sponsored grinders to produce drinks during the competition. There will be 1 grinder designated for espresso preparation and 1 grinder designated for filter preparations. The competitor's use of each grinder must correspond to the designated preparation method. Both espresso and filter grinders will be provided for use onsite. Grinders that are provided onsite have a fixed technical configuration including the hopper and cannot be opened/altered internally by the competitors. Competitors may adjust the grind particle size and dose from the external controls. The grinders provided will be calibrated to the same specifications for each competitor. The use of a competitor's own grinder is allowed, as long as the grinder model is identical to the sponsored models, within each preparation category (i.e., espresso or filter). WCC will communicate the provided grinders 4 weeks prior to the competition. Not following these rules is grounds for disqualification.
B. Competitors should grind the coffee during their performance time. Otherwise, a score of 0 will be given in the "coffee brewed professionally" section on the technical/visual judge scoresheet. Competitors may not use more than 2 grinders during their performance, otherwise the competitor will receive 0 points for the "coffee brewed professionally" category on the technical/visual judge scoresheet.
C. Grinders can be placed on any of the provided tables, provided that the grinder position does not pose a health and safety risk and does not interfere with stage workflow, water, and electric supply to the equipment on stage.

## 4.3 Provided Equipment & Supplies

Each competitor's stage station will be equipped with the following:

A. Machine table (For espresso machine and grinders) approximately L: 1.80m-2.0m W: 0.90m-1.00m H: 0.80m-1.00m
B. Worktable approximately L: 1.10m-1.30m W: 0.60m-0.80m H: 0.80-1.00 m
C. Presentation table (Judges' table) approximately L: 1.80m-2.0m W: 0.60m-0.80m H: 0.90m-1.00m
D. Espresso machine
E. Espresso grinder
F. Filter grinder
G. Knock box
H. Trash can
I. Ice
J. For Finals Round only: Irish Coffee Glasses

## 4.4 Recommended Equipment & Supplies

Competitors are required to bring all additional necessary supplies 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 WCIGS, volunteers and event staff are not responsible for the safety of items left in the competitors' preparation room or competition area. The list of supplies the competitor may bring include the following:

A. Brewing equipment
B. Tamper
C. Shot glasses
D. Steaming pitchers
E. Glassware & crockery for drinks in the Preliminary Round
F. Any specific utensils required
G. Bar towels/clean cloths (for practice and the competition)
H. Cleaning supplies (counter brush, grinder brush, etc.)
I. Tray(s) (for serving drinks to the judges)

## 4.5 Additional Electrical Equipment

In addition to their grinder(s), competitors may use up to 2 additional pieces of electrical equipment during their performance. Competitors must notify the WCIGS event manager prior to arriving at the WCIGS of any electrical equipment they are bringing (e.g., hot plate, hand mixer, etc.), otherwise the competitor is at risk

of their equipment not being allowed in their performance. Competitors are responsible for ensuring their electrical equipment can operate in the place where the event is held, and for any adapters or converters necessary for operation of the equipment. WCIGS will not provide electrical adapters or converters. Electrical outlets might not be available in the backstage for competitor use.

#### 4.5.1 Other Powered Equipment

Competitors may bring as many battery-powered items as they would like, except items that are provided as sponsored equipment by WCC. However, competitors are responsible for ensuring their equipment operates properly.

### 4.6 Sponsored Alcohol

Competitors must use the alcohol supplied by the WCC sponsor(s) for the current year in their designer drinks and/or Irish Coffee round. The alcohol and/or ingredient sponsors will be announced on the WCC website no later than 4 weeks prior to the event.

If a sponsor is not designated for 1 of the rounds, WCC will notify competitors at least 4 weeks before the championship. If the competitor does not use the sponsored alcohol a score of 0 will be given in all the drink's taste elements.

### 4.7 Irish Coffee Glasses

Irish coffee glasses will be provided by the WCIGS for the Finals Round; no other glasses will be used. The glasses are up to 240ml in volume and the specific model will be announced to competitors prior to the event. If the official Irish Coffee glasses are not used, a 0 score will be given for "Overall Visual Appeal" on the Technical/Visual judge scoresheet.

## 5. Competitor Instructions Prior to Preparation Time

### 5.1 Competitors Orientation Meeting

Prior to the start of the event, a Competitor Orientation Meeting will take place, either online or in person. Meeting details will be emailed to competitors ahead of the event. 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 share images of the stage and backstage areas. This will be an opportunity for competitors to ask questions and/or voice concerns to the Event Manager. If a competitor does not attend the orientation meeting and has not made advance plans with the WCC event organizer to address their absence, they are subject to disqualification by the presiding head judges.

## 5.2 Preparation Practice Room

There will be a staging area designated as the competitors' preparation/practice room. This area will be reserved for the competitors, coaches, volunteers, and any WCIGS officials. WCIGS judges, press/media, competitor's family members and supporters, may not be present in this area without consent from the WCIGS stage manager. Competitors will be able to store their equipment, accessories, ingredients, etc. in this room. Refrigerators will be provided for any ingredients that need to stay cold. This room will also include a washing 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 breakages, or loss of dishes or competitor items.

### 5.2.1 Practice Time

The preparation/practice room will have espresso machines and grinders identical to the competition equipment on stage. Each competitor will have a scheduled practice time. Practice times will be scheduled based on competition time (e.g., the first scheduled competitors will have the earliest scheduled practice times). Competitors will be emailed a practice schedule prior to arriving at the WCIGS. The WCIGS does not guarantee access to practice space outside of assigned practice time slots. If a competitor misses their scheduled practice time, no additional practice time will be provided. If unforeseen events prevent the competitor from attending their scheduled practice time it is the competitor's responsibility to contact the event manager or stage manager as soon as possible.

## 5.3 Competition Music

Competitors may bring their own music for any round of the competition. The delivery method(s) will be communicated to competitors ahead of the competition. Music cannot contain profanity. Competitors must mark their music clearly with their name. It is the competitor's responsibility to give the WCIGS Stage Manager or Audio-Visual staff their music prior to the start of the competition. It is also the competitor's responsibility to retrieve the music from the WCIGS Stage Manager or Audio-Visual staff after the competition. Media that are not retrieved will be discarded after the competition.

Online performances will be streamed with rights-free music.

## 5.4 Be on Time

Competitors should be in the preparation/practice room a minimum of 45 minutes prior to their scheduled preparation time. Any competitor who is not onsite at the start of their scheduled preparation time may be disqualified. If the schedule is delayed, the competitor should still be prepared at their scheduled time.

## 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 their preparation time (e.g., the head runner will make sure each competitor's grinder is 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 additional electrical equipment, the competitor needs to inform the WCIGS event manager prior to the start of the competition. The head runner will contact the competitor prior to the start of their preparation time. If the competitor would like to help the head runner take the 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 Supporters/Assistants Not Allowed on Stage

No person(s) other than the competitor, their interpreter and WCIGS volunteers and officials may be on stage during the competitor's preparation, performance, and clean-up time.

## 5.7 Interpreters

Competitors may bring their own interpreter. When speaking to the competitor the interpreter is only allowed to translate what the emcee or head judge has said. When a competitor speaks, the interpreter is only allowed to translate exactly what the competitor has said. No additional competition time will be allotted with the use of an interpreter. The competitor is judged based on the translation of the competitor, not based on the competitor's spoken words. It is the competitor and coaches' responsibility to read the Interpreters best practice document that is available from https://wcc.coffee/rules-regulations.

# 6. Preparation Time

## 6.1 Begin Preparation Time

Each competitor will have 5/10 (Spirit Bar/Stage Presentation) minutes of preparation time. Once the prior competitor begins their competition time, the next scheduled competitor may begin their 5/10-minute preparation time upon advisement from the WCIGS stage manager and/or the preparation timekeeper. The purpose of the preparation time is to set up the station and prepare the bar for competition.

Once the competitor has arrived at their assigned station and agreed that the station is set to their specifications, the official preparation timekeeper will ask the competitor if they are ready to begin. Before the competitor is allowed to touch anything at their station, the competitor will raise their hand and call

"time" to begin their 5/10 minutes of preparation time. The designated official preparation timekeeper will begin a stopwatch the moment the competitor starts their time.

### 6.2 Cart

If a competitor chooses to use a cart, the competitor must unload their supplies off the cart on their own. The preparation timekeeper 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. If items are left on the cart after the competitor's preparation time has ended, the competitor may not remove any items off the cart. Competitors will be able to retrieve items left on the cart once their competition time has begun (See "Forgotten Accessories" below).

### 6.3 Judges Presentation Table

Tablecloths, water, napkins, and decorations are not required and will lose you points in the hospitality section, at the discretion of the head judge, depending on the severity.

### 6.4 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 Pre-Heated 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. At no point may there be cups with liquid in them on top of the espresso machine (see "No Liquids or Ingredients on Machine").

### 6.6 End of Preparation Time

Competitors may not exceed their allotted 5/10 (Spirit Bar/Stage Presentation) minutes of preparation time. The timekeeper will give the competitor a 3-minute, 1-minute, and 30-second warning during their preparation time. At 5/10 minutes, the official preparation timekeeper will indicate that time has expired and ask the competitor to step away from the station.

## 7. Competition Time

### 7.1 Introduction by the Master of Ceremonies

Once the 5/10-minute (Spirit Bar/Stage Presentation) preparation time has elapsed and the judges are ready, the Master of Ceremonies will introduce the competitor. Each competitor will be required to wear a wireless microphone throughout their competition.

## 7.2 Begin Competition Time

The Master of Ceremonies will ask the competitor if they are ready to begin. Before the competitor introduces themselves to the judges, the competitor will raise their hand and call "time" to begin their 6/10 (Spirit Bar/Stage Presentation) minutes of performance time. The designated competition timekeeper will begin a stopwatch the moment the competitor starts their time.

Tracking the time elapsed during the 6/10-minute competition time is the responsibility of the competitor, though they may ask for a time check at any point. The competition timekeeper will give the competitor a 3-minute, 1-minute, and 30-second remaining warning during their 6/10 minutes of competition time. The timekeeper is required to give these warnings as they happen and may be given to the competitor while they are speaking.

Please note: If the clock has malfunctioned for any reason, competitors may not stop their time. In the case that the clock has malfunctioned, the timekeeper's time is the official time for the competition. The competitor will receive the same warnings as noted above.

## 7.3 Serve Required Beverages

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

## 7.4 Runners Clear the Served Drinks

After each set of drinks has been served to and evaluated by the judges, a runner will clear the drinks from the judges' presentation table upon the head judge's signal. If a competitor has special instructions for the runner, they will need to explain these instructions to the WCIGS stage manager and the runner before the start of their competition time. The runner will make every effort to avoid impeding the competitor, but it is the competitor's responsibility to navigate their station successfully.

## 7.5 Station Perimeters

Competitors may only utilize the work area provided by the WCIGS: the machine table, worktable, and presentation table. The introduction of any other furniture and/or equipment that is placed directly on or over the competition area floor (e.g., a stand, table, dumbwaiter, bench, etc.) will result in automatic disqualification. Competitors may not utilize any space under any competition tables for storage. The only exception to this is the allowance of a free-standing knockbox.

## 7.6 End Competition Time

Competition time will be stopped when a competitor raises their hand and says "time". It is the competitor's responsibility to call "time" clearly to allow the time to be recorded accurately.

The competitor may choose to end their performance at any time. Competitors can stop their time once their final drink is placed on the presentation table to be served to the judges or may choose to go back to their station to clean before stopping their time. Only the time recorded by the competition timekeeper or head judge will be used for scoring purposes.

Competitors will not be penalized or rewarded for finishing early.

## 7.7 Communication After the Competition Time

Competitors should not continue to talk to the judges once their competition time has ended. Any conversation after the competitor's competition time will not count towards their 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 given after the competition time.

## 7.8 Overtime Penalties

A. If the competitor has not finished their presentation during the allotted 6-minute period (Spirit Bar) or 10-minute period (Stage Presentation), they are allowed to proceed until the presentation is completed.
B. For the Spirit Bar round, 0.25 points will be deducted from the final score for every second, or part thereof, that a competitor goes over the allotted 6-minute period.
C. For the Stage Presentation, 1 point will be deducted from the final score for every second, or part thereof, that a competitor goes over the allotted 10-minute period.
D. The maximum number of points that can be deducted from a competitor's total score is 15 points for the Spirit Bar round and 60 points for the Stage Presentation.
E. Any competitor whose Stage Presentation performance period exceeds 11 minutes will be disqualified.
F. Any competitor whose Spirit Bar Presentation exceeds 7 minutes of performance time will receive a 0 score in total from both Spirit Bar judges.

## 7.9 Coaching

Instructions or 'coaching' may not be provided to a competitor during their competition time under penalty of disqualification. WCC encourages audience participation and enthusiastic fan support that does not interfere with the competition. Coaches, supporters, friends, or family members are not allowed on stage

or to interfere with the competition while it is in progress, otherwise the competitor is subject to disqualification by the stage manager or presiding head judge.

## 8. Technical Issues

A. A competitor may raise their hand and declare a "technical time out" in the event that they believe there is a technical problem with any of the following WCC-provided equipment:

   i. The espresso machine (including power, steam pressure, control system malfunction, lack of water or drain malfunction)

   ii. The grinders

   iii. Any additional electrical equipment (excluding the competition clock)

   iv. The audio-visual equipment (such as the competitor's music or microphone)

B. Preparation or competition time will be paused by the stage manager (during preparation time) or the head judge (during competition time). The official timekeeper will make note of time when the "technical time out" is called. It is the head judge's responsibility to ensure the timekeeper is aware of making note of "technical time out" being called.

C. If the event manager/head judge agrees there is a technical problem that can be easily resolved, they will decide the appropriate amount of time for the competitor to be credited. Once the technician has fixed the problem, the competitor's time will resume.

D. If the technical problem cannot be solved in a timely manner, the event manager/head judge will make the decision whether or not the competitor should wait to continue their performance or stop the performance and start again at a reallocated time.

E. If a competitor must stop their competition time, the competitor along with the head judge and stage manager will reschedule the competitor to compete in full again at a later time.

F. If it is determined that the technical issue is due to competitor error or the competitor's personal equipment, the head judge may determine that no additional time will be given to the competitor, and the preparation or competition time will resume without time being credited.

G. Unfamiliarity with competition equipment is not grounds for a technical timeout. No time credit will be issued for technical issues caused by improper use; therefore, it is the responsibility of all competitors to understand and follow the correct use of all competition equipment.

H. Inconsistency or variation between group heads requiring adjustment is only grounds for technical timeout during preparation time.

## 8.1 Obstructions

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.

## 8.2 Forgotten Accessories

A. If a competitor has forgotten some of their equipment and/or accessories during their preparation time, they must inform the WCIGS stage manager/Head Runner that they have forgotten an item(s) offstage and the competitor may exit the stage to retrieve the missing items themselves; however, their preparation time will not be stopped.
B. If a competitor has forgotten some of their equipment and/or accessories during their competition time, they must inform the head judge that they have forgotten an item(s) offstage and then retrieve the missing item(s) themselves. The competition time will not be stopped.
C. Nothing may be delivered by the runners, supporters, team members or the audience.

# 9. Clean-Up

Once a competitor has finished their competition time, they should begin cleaning up the station. If a waiter's cart was used, a station runner will bring the waiter's cart back out on stage for the competitor to load their supplies. If a competitor brought their own electrical equipment, the station runner can help the competitor remove these items from the station. Competitors are expected to remove all their personal equipment and supplies and thoroughly wipe down their station. The judges do not evaluate the clean-up time.

# 10. Post Competition

## 10.1 Scorekeeping

Scores from the Preliminary Round will not be carried forward into the Finals Round.

### 10.1.1 WCIGS Official Scorekeeping

The WCIGS official scorekeepers are responsible for adding all scores and for keeping all scores confidential.

### 10.1.2 Competitor's Total Score

The competitor's total score will be tallied by adding the total of the Spirit Bar, technical/visual, and taste scoresheets for the Preliminary Round, and the technical/visual and taste scoresheets for the Finals

Round, including any time penalty subtracted from the total. Please note: the head judge scoresheet does not count towards the competitor's total score.

#### 10.1.3 Tie Scores

If there is a tie between 2 or more competitors, the competitor with the highest score in "Balance and combination of flavors" will win the tie and will place above any other competitor with the same total competition score.

If the tied competitors have the same "Balance and combination of flavors" score, then the higher placement will be awarded to the competitor with the highest "Overall impression of the taste of the drink" score.

### 10.2 Debriefing

Following the competition, competitors will have an opportunity to review their scoresheets with the judges by the schedule announced by the event organizer, this may be in person or online. Competitors will not be allowed to keep their original scoresheets before the WCC event manager scans the copy of the scoresheets.

## 11. Judging Criteria

### 11.1 Competition Area

The technical/visual judge will evaluate the competition area for cleanliness from the beginning to the end of the performance/competition time and also workflow and organization of the area.

### 11.2 Taste Evaluation

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

### 11.3 Beverage Presentation

Points will be awarded based on the visual presentation of the drinks.

### 11.4 Technical Skills

Points will be awarded based on the competitor's technical knowledge and skill.

## 11.5 Performance

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

# 12. Evaluation Scale

The evaluation scales are the same for taste and technical/visual judges.

Available scores range from 0 to 6. Half-points are permissible in the range from 1 to 6. Judges are encouraged to use the full range of scores. Low numbers indicate a poorer presentation and higher indicates a better presentation. Certain scores are weighted and multiplied by 2 or 4.

Unacceptable = 0

Acceptable = 1

Average = 2

Good = 3

Very Good = 4

Excellent = 5

Extraordinary = 6

# 13. Technical/Visual Evaluation Procedure

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

## 13.1 Technical/Visual Evaluation – Preliminary Stage Presentation

### 13.1.1 Visual Creativity

The judge will review both drinks presented. The judge will look for originality in the aesthetic look of the drinks. The judges will also consider the concept/style of the drink and how that contributes to or influences the drink's visual creativity, final look, and presentation.

### 13.1.2 Overall Visual Appeal

As a whole, how enticing and appealing the final drinks served are from a visual perspective (e.g., would a customer, in the setting described, find it visually appealing and be enticed into ordering it?). The judge will also take into consideration the consistency between both drinks' final presentation once served (identical volumes, garnishes, and general presentation).

### 13.1.3 Overall Presentation

Visually, how appealing is the competitor's presentation of their beverages. This includes how the competitor demonstrates bartending skills by inviting the customer into the creation of the drink. The judge will evaluate this category starting from the competitor's drink introduction to how they prepare it and up until it is served, and how appealing and/or interesting it would be for a customer observing the competitor's presentation. Evaluation will include the confidence, flair, and style the competitor displays in the production of their drinks.

### 13.1.4 Coffee Brewed Professionally

A. Competitors can use any brewing method. The competitor's coffee brewing techniques (e.g., knowledge of the coffee selected, consistent grinding and dosing, coffee waste management, extraction time, brewing time, expertise with brewing equipment, etc.) will be taken into account.
B. The judge will take into consideration how the brewing method correlates to the end result. The competitor must explain the reasons behind their choice and the influence/effect the brewing method has in the preparation of the coffee element of the drink.
C. The competitor should use all or most of the coffee preparation in their cocktails in order to demonstrate good coffee waste management.

This score will be multiplied by 2.

### 13.1.5 Spirits Prepared Professionally

A. Competitors can use any cocktail creation method. The competitor's bartending techniques (e.g., pouring, measuring, shaking, blending, mixing, stirring, etc.) will be taken into account. Higher scores will be awarded to competitors who measure, pour, and mix their cocktail ingredients on stage. Competitors should demonstrate mastery of bartending skills and accuracy of dosing. Cultural differences are taken into consideration.
B. Higher scores are awarded for creativity, smoothness, control of tools and ingredients; accuracy of mixing, shaking, or blending; measuring of spirits and ingredients; and pouring into the beverage vessel.
C. Spills, drops, fumbles, or breakage (during the drink's preparation) will also have an overall effect on this scoring category.
D. Lower scores will be given if the competitor puts ice into glasses or beverage vessels prior to the start of the performance time. Beverage vessels can be chilled down in a freezer or refrigerator prior to competition time. However, ice should not be placed into the beverage vessel prior to the start of competition time. Frozen spheres, cubes, or other frozen objects are considered as ice and may not be put into glasses or beverage vessels prior to the start of the performance time.

This score will be multiplied by 2.

#### 13.1.6 Professional Use of Ingredients

A. Competitors should demonstrate understanding and professional use of the ingredients they selected through explanations of the quality, preparation, and suitability to the overall flavor balance and style of the drink.
B. The term "Ingredients" in this section includes all other ingredients except for coffee and spirits, such as ice, juice, purees, infusions, additional ingredients, garnishes, cream, etc.
C. The competitors should explain the reason behind the choice of ingredients (selection, quality, suitability to flavor, etc.) and the reason behind the selected preparation of the ingredients and how these two elements influence the final result (texture, temperature, visual effect, flavor balance, etc.).
D. The competitor should demonstrate accuracy and dexterity in the preparation of these ingredients during their performance.
E. Competitors will receive higher scores if their ingredients and garnishes are prepared during the performance time.

#### 13.1.7 Professional Performance

A. The competitor's performance will be scored based on the service skills, flair, and style they display in the production of the drinks.
B. Professionalism is evaluated by observed qualities relevant to the barista and bartending professions, good customer service skills, and the ability to manage workflow and time. The competitor must demonstrate they are a hospitality professional who has command over their performance.
C. Competitors will be evaluated on how they enhanced the judges' experience based on their hospitality and service skills, workflow and overall professionalism as a Barista/Bartender professional. Cultural differences and style of service will be taken into account.

This score will be multiplied by 2.

#### 13.1.8 Workspace Organized and Clean

A. The cleanliness and organization of the competitor's workstation at start (worktable, prep table, top of machine). Points will be deducted for disorganized workspaces (e.g., grounds on counter or machine, spills, broken glassware, smudges, bottles/ingredients disorganized in front of judges, etc.
B. It is permissible to have a small amount of coffee grounds around the grinder, however, the knockbox should be empty and clean at the beginning of the competition time.
C. Competitors may have pucks (used coffee grounds) in the portafilters at the start of their competition time. This will not count against a clean area at start-up.

D. Verify the competitor's ability to organize the working area in a practical and efficient way throughout the performance.
E. The competitor must demonstrate the ability to clean and organize used wares throughout the performance.
F. The competitor should leave the station clean and organized at the end of the performance.

#### 13.1.9 General Hygiene Throughout Presentation

The judge will determine this score based on the competitor's sanitary practices throughout their entire presentation. Examples of unacceptable practices include, but are not limited to, touching hands to face, mouth, etc. and then using the hands for beverage preparation; touching the floor and then using the hands for beverage preparation; touching ice with bare hands; etc.

Proper usage of cloths and proper handling of vessels and garnishes should also be considered in this category.

### 13.2 Finals – Technical/Visual Evaluation

Competitors will be evaluated using the same protocol as in the Preliminary Round Technical/Visual Evaluation except "Visual Creativity" and "Overall Visual Appeal" will not be scored for the Irish Coffee.

#### 13.2.1 Distinct Separation of Color

This point refers to the separation of the coffee and the cream on the Irish coffee. Higher scores will be awarded if there is a crisp un-blurred line between the clean white cream and the rich dark coffee. If the cream has fully mixed into the coffee a score of 0 will be given.

#### 13.2.2 Surface Appearance

Higher scores in this section will be awarded when the surface of the Irish Coffee is pure white cream with no stain from the coffee, and where the cream shows no bubbles and has a glossy appearance.

## 14.Spirit Bar Evaluation Procedure

### 14.1 Visual/Taste Evaluation

#### 14.1.1 Balance and Combination of Flavors

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

This score will be multiplied by 2.

#### 14.1.2 Creativity

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

This score will be multiplied by 2.

#### 14.1.3 Overall Impression

A. Judges will review the beverage presented to them. Judges will review the look and taste of the drink in its totality based on its personal impact on them. Judges will also look for pleasant mouthfeel and enjoyable sensory experience in this category.
B. When judges are scoring this section, they will also consider how a customer may score the presented beverage. When scoring this section in the Spirit Bar round, judges will also consider how the method of preparation of the drinks, the ingredients used, and the drink's final presentation are applicable to commercial markets.

#### 14.1.4 Professional Impression

A. Professionalism is evaluated by the observed qualities relevant to the barista and bartending professions. Good hospitality skills and the ability to manage workflow and time. Judges will look for a strong correlation between what is explained and what is delivered.
B. The judge will determine this score based on the competitor's sanitary practices throughout their entire presentation. Examples of unacceptable practices include, but are not limited to, touching hands to face, mouth, etc. and then using the hands for beverage preparation; touching the floor and then using the hands for beverage preparation; touching ice with bare hands; etc.

# 15. Taste Evaluation Procedure

## 15.1 Preliminary Stage Presentation – Taste Evaluation

For "Overall Impression", "Creativity", and "Balance and Combination of Flavors", see the Spirit Bar Evaluation Procedure section.

#### 15.1.1 Pleasant Drinking Temperature (Hot/Warm or Cold)

A. The temperature of the drink will be evaluated immediately as it is presented to the judges.
B. Competitors should describe the temperature of the drink and its influence on taste before judges are served the drinks.
C. The evaluation will take into consideration how accurate is the competitor description and how pleasant is the temperature of the drinks.

D. Higher scores will be rewarded if the competitors successfully deliver an accurate and pleasant experience to the judges.
E. A simple temperature description ("hot/warm" or cold) without the description of flavor influences will receive lower scores.
F. No description being given will result in this category receiving a 0 score.
G. The temperature of the beverage may affect the perception of mouthfeel and taste, and the flavor balance evaluation.

**15.1.2 Quality of Coffee Distinctly Tasted in Drink**

A. Judges will evaluate if the coffee can be tasted and the quality of that coffee.
B. Coffee does not have to be the dominant flavor within the drink but does have to be clearly identifiable.
C. Judges will evaluate the coffee flavor to assess quality. Lower scores will be given for poor quality coffee flavor and/or for a lack of coffee flavor.
D. Low or high intensity coffee flavors do not determine this score. The presence of coffee, no matter what the intensity, dominant or supporting/modifying, should be evaluated for its overall contribution to the balance/presence in the drink, showcasing the identifiable qualities of the coffee described/presented.

**15.1.3 Body/Mouthfeel of the Drink**

A. Judges should decide if the body/mouthfeel of the drink is pleasant and expected for the style of drink described.
B. Competitors are encouraged to explain the body/mouthfeel of their beverage. Competitors may override the expected body/mouthfeel style of that drink in their explanation.
C. Higher points are awarded for accuracy of body/mouthfeel description.
D. The quality of the body is based upon the tactile feeling of the liquid in the mouth, especially as perceived between the tongue and roof of the mouth. Drinks with light or heavy body may receive high scores relative to the quality of the tactile feeling in the mouth.

**15.1.4 Commercially Applicable**

A. Judges should assess if the method of preparing the drink, the ingredients used, and the drink's final presentation are applicable to commercial markets described by the competitor. Higher points will be awarded where judges believe the drink would have the widest consumer appeal (visual appeal, taste, innovation, etc.) and practical application (ease of preparation, availability of ingredients, concept adapted to market described, etc.).
B. In order to receive higher points, competitors should explain to the judges the market their drink is aimed at and any information on its commercial applicability.

#### 15.1.5 Professional Performance

A. The competitor's performance will be scored based on the service skills, flair, and style they display in the production of the drinks.
B. Professionalism is evaluated by observed qualities relevant to the barista and bartending professions, good customer service skills, and the ability to manage workflow and time. Cultural differences will be taken into account in this section.
C. The competitor must demonstrate they are a hospitality professional who has command over their performance.
D. Competitors will be evaluated on how they enhance the judges' experience with their hospitality and service skills, workflow and overall professionalism as a Barista/Bartender professional.

### 15.2 Finals – Taste Evaluation

A. The competitor is free to choose the temperature of the designer drink served in the Finals Round.
B. Drinks will be evaluated using the same protocol as in the Taste Evaluation of the Preliminary Stage Presentation Round, although "Creativity", and "Commercially Applicable", will not be scored for the Irish Coffee.

## 16. Appeals at the World Coffee in Good Spirits

### 16.1 Judging/Scoring Issues at the World Coffee Championships

Scorekeeping questions will be answered by the judging team during competitor debrief. If a competitor has further questions, the head judge and/or Judge Operation Lead (JOL) will be consulted. If the competitor feels that there has been an error that is unresolved, they may protest in writing (see Appeals section below). The appeal will be reviewed by judge leadership, WCC staff, and the WCC Competition Strategic Committee (CSC) and a representative of the WCC will inform the competitor of the decision.

If in the unlikely event that the head judge or any other WCIGS personnel discovers or suspects potential dishonest behavior by a WCIGS judge during a competitor's evaluation, then the following will apply:

- The head judge will request the return of all applicable score sheets from the official score keeper.
- The head judge will meet with the WCIGS judge(s), WCC Staff, and WCC CSC Chair(s) to evaluate the situation.
- The WCC Staff and WCC Chair(s) will then evaluate the situation in a closed meeting.

- If the matter of dishonesty is extensive, the WCC CSC Chair(s) has the power to rule that the WCIGS judge will be excluded from judging in any future WCIGS sanctioned competitions.

## 16.2 Other Issues at the World Coffee Championships

If a competitor has an issue regarding the WCIGS during the competition (e.g. scheduling, logistics, etc.), the competitor should contact the WCC staff onsite. The WCC staff will make every effort to resolve the issue on-site at the WCIGS. The WCC staff will contact all involved parties. The competitor's issue will be discussed, and a decision will be made jointly, on-site by the WCC staff team, WCC JOL and/or WCC CSC. The WCC staff will inform the competitor of the decision.

## 16.3 Appeals at the World Coffee Championships

If a person does not agree with a decision, they may appeal the decision in writing to the WCC CSC. All decisions made by the committee are final.

The appeal letter must include the following:

- Name
- Date
- A clear and concise statement of the complaint
- Date and time references (if applicable)
- Comments and suggested solution
- Party/Parties involved
- Contact information

Any written protests/appeals omitting this information will not be considered. All persons must submit their written complaint or appeal through the complaint form available on the website at https://wcc.coffee/rules-regulations within 24 hours of the incident. The complaint will be received by the WCC team and shared with the WCC CSC.

## 16.4 Appeals Reviewed by the Competition Strategic Committee at the World Coffee Championships

The WCC CSC will review written complaints or appeals and endeavor to respond as soon as possible. Please note that the final resolution will be delivered within 30 days of receipt. The WCC CSC will contact the person in writing via email with final rulings.

# 17. Competition Body Events

## 17.1 Highlighting Rule Variations for Competition Bodies

Below is a list of some permitted logistical adjustments for Competition Bodies.

- **Rounds/Competition Procedure**: For ease of conducting Competition Body Competitions, organizers may choose to select their champion by holding a competition based only on the Preliminary Round of the WCIGS or based only on the Finals Round of the WCIGS, rather than run both.
- **Rules and Regulations Translation:** Competition Bodies may offer a translation of this document. However, to resolve any disputes, the official World Coffee in Good Spirits Championship Rules and Regulations will be used. Competition Bodies cannot modify rules related to judging and evaluation.
- **Competitor Minimum**: Competition Bodies Championships must have a minimum of 6 competitors for their final and WCE Sanctioned event. If the minimum of 6 competitors is not reached, Competition Bodies must contact their Regional Community Director at least 2 weeks before the scheduled competition.
- **Qualifying Rounds**: Competition Bodies may hold qualifying or preliminary competitions ahead of their Championship. The structure of qualifying competitions is up to the Competition Body and may have slight format variations. Structure cannot be modified for the final Championship event but may only be modified for qualifying or preliminary competitions which lead up to the final Championship event. WCC Representatives are not required for Qualifying/Preliminary Events. WCC Representatives are required for the Championship Event.
- **Practice Time:** Scheduled practice time for competitors may vary and will be determined by the Competition Body. However, every competitor must get the same amount of scheduled practice time.
- **Practice Location:** Practice may be on stage, backstage, or off site. The location of the competitor's practice time will be determined by the Competition Body.
- **Provided Equipment**: Competition Bodies are not required to use the same sponsored equipment at the World Coffee Championships. If an equipment sponsor is acquired by a Competition Body, the Competition Body may independently specify their equipment requirements.
- **Sponsored Alcohol:** Competition Bodies are not required to use the WCC sponsored alcohol. If an alcohol sponsor is acquired by a Competition Body, the Competition Body may independently specify their alcohol requirements.

- **Scoresheet Return**: Competition Bodies may return physical scoresheets to competitors at the event, or they may email them to the competitors after the event.
- **Microphones and Music**: Competition Bodies may or may not allow competitors to play music and have competitors wear wireless microphones, depending on the venue and available audio-visual equipment.
- **Competitor Debriefing:** Judges will have debriefing time with competitors. The schedule for this debriefing time will be set by the Competition Body. Debrief may be during and/or after the event.
- **Competitor Orientation:** All competitors should get the same information in advance of the competition. All competitors should be informed of what equipment will be used, practice schedule, competition schedule, etc.

## 17.2 Appeals at A Competition Body Event

If a competitor has an issue or protest to make regarding their CB Championship during the event, the first step should be to contact the event organizer and/or WCC Representative on site. All problems should be attempted to be resolved as soon as possible. On-site solutions are the most effective and appropriate. Appeals made after the competition's end are more difficult to effectively arbitrate.

If the event organizer decides the issue and/or protest can be solved on-site, the event organizer will contact the involved party/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 organizer and the designated onsite WCC Representative. The CB event organizer and/or WCC Rep will inform the competitor of the decision.

If the competitor wishes to appeal the decision, they should utilize the complaint form available on the website at https://wcc.coffee/rules-regulations within 24 hours of the incident. The complaint will be sent directly to the CB and the WCC Rep indicated in the submission. If the appeal is logistics-related, the CB is fully responsible for the investigation and any arbitration, if applicable. The WCC Rep must participate in this process by consulting on the appeal. If the appeal is judge or rules related, the WCC Rep will investigate the issue and provide a suggested arbitration to the CB. The CB is always responsible for responding to the complaint in written form and is considered the primary contact for complaints at CB events.

The CB and WCC Rep must report all written appeals to the WCC staff within 24 hours of receipt. However, WCC staff does not directly certify or manage Competition Body judges or volunteers, and so cannot arbitrate their actions. Appeals from CB events may take additional time to address; the person submitting the appeal should expect to see a resolution within 30 days.