



UNITED STATES BARISTA CHAMPIONSHIP
OFFICIAL RULES AND REGULATIONS

**UNITED STATES BARISTA CHAMPIONSHIP RULES AND REGULATIONS
TABLE OF CONTENTS**

1.0 UNITED STATES BARISTA CHAMPIONSHIP (USBC).....4
 1.1 PARTICIPATION.....4
 1.2 COMPETITOR QUESTIONS.....4
 1.3 TERMS & CONDITIONS.....4
 1.4 ENFORCEMENT OF RULES AND REGULATIONS.....5

2.0 THE COMPETITION.....5
 2.1 SUMMARY.....5
 2.2 BEVERAGE DEFINITIONS.....5

3.0 COMPETITION PROCEDURE.....7
 3.1 SUMMARY.....7
 3.2 OVERVIEW OF THE COMPETITION AREA.....8

4.0 MACHINERY, ACCESSORIES & RAW MATERIALS.....8
 4.1 ESPRESSO MACHINE.....8
 4.2 NO LIQUIDS OR INGREDIENTS ON MACHINE.....8
 4.3 DISQUALIFICATION.....8
 4.4 GRINDER.....8
 4.5 ADDITIONAL ELECTRICAL EQUIPMENT.....9
 4.6 PROVIDED EQUIPMENT & SUPPLIES.....9
 4.7 RECOMMENDED EQUIPMENT & SUPPLIES.....9

5.0 COMPETITOR INSTRUCTIONS PRIOR TO PREPARATION TIME.....9
 5.1 COMPETITORS’ ONLINE LEARNING SESSION.....9
 5.2 PREPARATION PRACTICE ROOM.....10
 5.3 PRACTICE TIME.....10
 5.4 COMPETITION MUSIC.....10
 5.5 BE ON TIME.....10
 5.6 STATION SET-UP.....10
 5.7 SUPPORTERS/ASSISTANTS NOT ALLOWED ON STAGE.....10
 5.8 WHEEL SUPPLIES ON STAGE.....10

6.0 PREPARATION TIME.....10
 6.1 BEGIN PREPARATION TME.....11
 6.2 CART.....11
 6.3 JUDGES’ PRESENTATION TABLE.....11
 6.4 PRACTICE SHOTS.....11
 6.5 PRE-HEATED CUPS.....11
 6.6 END OF PREPARATION TIME.....11

7.0 COMPETITION TIME.....11
 7.1 INTRODUCTION BY THE MASTER OF CEREMONIES.....11
 7.2 BEGIN COMPETITION TIME.....11
 7.3 COMPETITOR INTRODUCTION.....12
 7.4 SERVE REQUIRED BEVERAGES.....12
 7.5 RUNNERS CLEAR THE SERVED DRINKS.....12
 7.6 STATION PERIMETERS.....12
 7.7 END COMPETITION TIME.....12
 7.8 COMMUNICATION AFTER THE COMPETITION TIME.....12
 7.9 TIME PENALTIES.....12

7.10	COACHING	12
8.0	TECHNICAL ISSUES	13
8.1	OBSTRUCTIONS	13
8.2	FORGOTTEN ACCESSORIES	13
9.0	CLEAN-UP TIME	13
10.0	POST COMPETITION	13
10.1	SCOREKEEPING	13
10.2	DEBRIEFING.....	14
11.0	COMPETITOR PROTEST AND APPEALS.....	14
11.1	COMPETITOR RELATED ISSUES	14
11.2	JUDGE/JUDGING RELATED ISSUES UPON REVIEWING SCORE SHEETS.....	14
12.0	EVALUATION CRITERIA.....	15
12.1	WHAT THE JUDGES ARE LOOKING FOR IN A BARISTA CHAMPION	15
12.2	COMPETITION AREA.....	15
12.3	TASTE EVALUATION.....	15
12.4	BEVERAGE PRESENTATION.....	15
12.5	TECHNICAL SKILLS	15
12.6	JUDGES TOTAL IMPRESSION.....	15
13.0	TECHNICAL EVALUATION PROCEDURE	16
13.1	EVALUATION SCALE	16
13.2	TECHNICAL SCORE SHEET – PART I.....	16
13.3	TECHNICAL SKILLS ESPRESSO – PART II.....	16
13.4	TECHNICAL SKILLS MILK FROTHING – PART III.....	17
13.5	TECHNICAL SKILLS SIGNATURE BEVERAGE – PART IV.....	18
13.6	TECHNICAL – PART V.....	18
14.0	SENSORY EVALUATION PROCEDURE.....	19
14.1	EVALUATION SCORE.....	19
14.2	ESPRESSO EVALUATION – PART I.....	19
14.3	MILK BEVERAGE EVALUATION – PART II.....	20
14.4	SIGNATURE BEVERAGE EVALUATION – PART III	21
14.5	BARISTA EVALUATION – PART IV.....	22
14.6	JUDGES’ TOTAL IMPRESSION – PART V	22
15.0	DISHONEST BEHAVIOR BY A USBC OFFICIAL	23
15.1	APPEAL.....	23
15.2	APPEALS REVIEWED BY THE USBC BOARD OF ADVISORS.....	23

1.0 UNITED STATES BARISTA CHAMPIONSHIP (USBC)

1.1 PARTICIPATION

1.1.1 Qualification

The United States Barista Championship Qualifying Events are open to the first 120 baristas who register. There will be 60 competitors at each of two events held at separate times and places; baristas may compete at either event regardless of company or geographic location. A waiting list will be kept for registrants who are not initially assigned a competition registration confirmation; if confirmed competitors cancel their registration, the wait list will be used.

At their conclusions, the top 6 competitors from each of the two Qualifying Events will be invited to receive a “bye” to bypass the First Round of the United States Barista Championship (USBC) and automatically advance to the Semi-Finals Round. The single highest scoring competitor from each Qualifying Competition will be given a \$300 travel and accommodations stipend to USBC plus free registration.

The next 12 highest scoring baristas (i.e., ranks 7 through 18) from each Qualifying Event will be invited to compete in the United States Barista Championship and to start in the First Round.

These positions will be guaranteed until an invited competitor turns down their spot or fails to register for USBC within 5 business days of registration links being sent to competitors. All unclaimed First Round positions will be offered to the next highest scoring barista(s) from the Qualifying Events in order of descending score.

Competitors may only compete once in each competition within the season. For example, if a competitor competes in the first Barista Championship Qualifying Event, that same competitor may not compete in the second Barista Championship Qualifying Event. He or she may, however, compete at the Brewers Cup competition at the second Qualifying Event.

All Competitors and Judges are required to attend one Online Learning Session in order to participate at the USBC. (See section 5.1)

1.1.2 Age requirement

Competitors must be at least 18 years of age at the time of competing in the Qualifying Events.

1.1.3 Nationality

Competitors must hold a valid US passport or have 24 months of documented residency, employment, or scholastic enrolment in the United States.

1.1.4 Number of Competitors per Company at USBC Qualifying Event

The Qualifying Events will not have an official limitation regarding number of competitors per company. While there will be no policy, in order to maintain diversity and in keeping with the spirit of competition, the USBC encourages companies to field only one competitor per Qualifying Event. Baristas who qualify to compete at USBC may do so regardless of the number of other competitors qualifying from the same company.

1.1.5 Competitor Registration and Fees

Registration Forms for the Qualifying Event can be found online at uscoffeechampionships.org or requested from the USBC Event Manager. Competitors must submit a completed Competitor Registration Form and registration fee to the SCA via the Internet. Space is limited, and competitors will be admitted on a first-come, first-served basis. Once an entry form has been received, a confirmation letter will be sent to the competitor via email. Competitors who qualify to compete at the United States Barista Championship through the Qualifying Event will receive an invitation and registration email following the Qualification.

1.1.6 Expenses

All competitors in the USBC must pay their own expenses related to the competitions including, but not limited to travel, accommodations, supplies, and ingredients needed for the competitions. The USCC or SCA are not responsible or liable for any of the competitors' expenses. If a competitor cannot afford the costs of competing, it is his/her responsibility to see that his/her company or other outside parties cover these expenses.

1.2 COMPETITOR QUESTIONS

All competitors are personally responsible for reading and understanding current USBC Rules & Regulations and score sheets, without exception. All USBC documents are available at <http://uscoffeechampionships.org>. Competitors are encouraged to ask questions prior to arriving at the USBC or the Qualifying Event. 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 Competitions Committee prior to the Competition by contacting competitions@sca.coffee. Competitors will also have the opportunity to ask questions during the Online Learning Sessions or official Competitors Meeting held prior to the start of the competition.

1.3 TERMS & CONDITIONS

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

- A. The winners of the Qualifying Event and the United States Barista Championship (USBC) are representatives of the Specialty Coffee Association (SCA) and the United States Coffee Championships (USCC).
- B. Upon entry in the Barista Competition and in exchange for the opportunity to win, each competitor undertakes that they will:
 - i. Permit the SCA to use the competitor's name and image in any format without charge for the purpose of promotion of the SCA, USBC, or the Qualifying Event.
 - ii. Without limiting the generality of clause (i), the formats referred to may include: photographic, video, print, Internet, or any electronic media.
 - iii. When fulfilling these terms and conditions, actively work to uphold the good reputation of the SCA and USCC.
- C. Upon entry in the Barista Competition and in exchange for the opportunity to win, each competitor undertakes that, should they win the Barista Competition, they will:
 - i. (For the Qualifying Event) Make him/herself available to travel to Atlanta, GA to compete in the United States Barista Championship.
 - ii. (For US Barista Championship) Make him/herself available to travel to Seoul, South Korea to compete in the World Barista Championship. The Official USBC Travel Sponsor, will award the 2017 US Barista Championship with funds for the USBC Champion's travel expenses to and from the WBC, accommodations for the duration of the competition, competition preparation expenses, etc.
 - iii. Promote the Specialty Coffee Association at every opportunity without charge to the SCA.
 - iv. Promote the relevant Competition as the pathway to the United States Barista Championship at every opportunity without charge to the SCA.

1.4 ENFORCEMENT OF RULES AND REGULATIONS

The USCC will employ these Rules & Regulations throughout the competition. If a competitor violates one 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 one or more of these Rules, a competitor may submit an appeal, according to the process detailed in the section "Competitor Protest and Appeals."

2.0 THE COMPETITION

2.1 SUMMARY

- A. The USBC competitor performances will be evaluated by three types of judges: sensory, technical, and head.
 - i. The panel will consist of 4 sensory judges, 2 technical judges, and 1 head judge. Non-scoring shadow judges may also be present on stage.
- B. Competitors will serve one beverage from all three categories of drinks (espresso, milk beverage, signature drink) to each of the four sensory judges, for a total of twelve drinks, during a period of fifteen minutes. The head judge may drink from any beverage served to the sensory judges.
- C. The competitor decides the order in which the drink categories are served; however, any category of drinks must be completed (e.g. all four single espressos are served) before a competitor may serve another category of drinks, otherwise he/she will be disqualified. Preparation and service of signature beverage elements are allowed at any time during the competition time.
- D. Within each category (espresso, milk beverage and signature drink), drinks may be served in any combination to judges (i.e. one at a time, two at a time, or all four simultaneously). Sensory judges will begin evaluating his/her drink as soon as it is served.
- E. All four drinks within each category must be prepared using the same coffee; however, the coffee used may change between categories. The four drinks of each category must contain the same ingredients and follow the same recipe as each other. Deliberately preparing and serving varied drinks within a category will result in a score of zero in Taste Balance for those drinks that deviate in recipe from the beverage that is served first.
- F. Competitors may produce as many drinks as they choose during the competition; however, only drinks served to the sensory judges will be evaluated.

2.2 BEVERAGE DEFINITIONS

2.2.1 Espresso

- A. Espresso is a 1 fl. oz. beverage (30mL +/- 5mL) made from ground coffee, poured from one side of a double portafilter in one continuous extraction.
- B. Coffee is the accumulation of roasted product of the seed of the fruit of a plant of the genus *Coffea*.
- C. Coffee may not have any additives, flavorings, colorings, perfumes, aromatic substances, liquids, powders, etc. of any kind added at any point between the time the coffee is picked (as cherry) to when it is extracted into beverage. Substances utilized during growing, cultivation, and primary processing of the coffee are permitted (fertilizers, etc.).

- D. Whole bean coffee may be a blend, single-region, single-country, single-farm, etc.
- E. All judges must be served a full espresso. If the shot does not comply with the espresso definition, then taste and/or tactile scores will reflect the resulting sensory experience. Espresso may be prepared with various amounts of coffee.
- F. Espresso will be brewed at a temperature between 90.5-96 degrees Celsius (195-205 degrees Fahrenheit).
- G. The espresso machine brewing pressure will be set between 8.5 and 9.5 bar
- H. Extraction times between two pairs of espresso extractions must be within a 3.0 second variance, otherwise a "no" will be given for "Extraction time." A 20-30 second extraction time is recommended but is not mandatory.
- I. Crema should be present when espresso is served, with no break in coverage.
- J. Espresso must be served in a 60 to 90mL vessel from which judges must be able to drink as required without any functional detriment to their ability to score accurately; this includes but is not exclusive to: vessel being too hot, unable to hold and drink from vessel safely, judges unable to execute espresso evaluation protocol. Otherwise a "no" will be given for "Functional and correct espresso vessel used."
- K. Espresso must be served to the judges with an appropriate spoon, napkin, and unflavored water, otherwise the competitor will receive a reduced score in "Attention to detail."
- L. Nothing other than ground coffee and water may be placed in the portafilters, otherwise the espresso will receive zero points on all scores available on the technical and sensory score sheets in the espresso category.

2.2.2 Milk Beverage

- A. A milk beverage is a combination of (1) single shot of espresso (per the definition of espresso in 2.2.1 A-K) and steamed cow's milk that should produce a harmonious balance of rich, sweet milk and espresso and is less than 240ml in volume.
- B. Milk beverages may be served with latte art or with a central circle of white milk. Latte art expression may take any pattern the competitor chooses.
- C. Milk beverages must be served in a vessel from which judges must be able to drink as required without any functional detriment to their ability to score accurately; this includes but is not exclusive to: vessel being too hot, unable to hold and drink from vessel safely. Otherwise a "no" will be given for "Functional vessel used."
- D. Additional toppings, including but not limited to sugar, spices, or powdered flavorings are not allowed. If used, the competitor will receive zero points in the "Taste balance" category.
- E. Milk Beverages must be served to the judges with a napkin and unflavored water, otherwise the competitor will receive a reduced score in "Attention to detail."
- F. Nothing other than ground coffee and water may be placed in the portafilters, otherwise the milk beverage will receive zero points on all scores available on the technical and sensory score sheets in the milk beverage category.

2.2.3 Signature Beverage

- A. A signature beverage demonstrates a competitor's creativity and skill to create an appealing and individual espresso-focused beverage.
- B. The signature beverage should be a liquid beverage; the judges must be able to drink it. Food may accompany the beverage, but only the beverage item will be evaluated by sensory judges.
- C. Each of the four signature beverages must contain a minimum of one espresso shot (per the definition of espresso in 2.2.1 A-K), otherwise the competitor will receive a score of zero points for "Taste balance" on the sensory score sheets in the signature beverage category for that corresponding beverage.
- D. Espresso used in the signature beverage must be prepared during the competitor's performance time, otherwise the signature beverage will receive a score of zero for "Taste balance" on the sensory score sheets in the signature beverage category.
- E. A predominant taste of espresso must be present, otherwise the "Taste balance" score will reflect the resulting sensory experience.
- F. The signature beverage may be served at any consumable temperature.
- G. Any ingredients may be used in the signature beverage preparation except alcohol, alcohol extracts or by-products, controlled, or illegal substances. If these substances are found in the beverage, competitors will receive zero points in all categories available on the sensory score sheets in the signature beverage category.
- H. All ingredients must be disclosed upon request. Competitors must bring the original packaging of all ingredients used in his/her signature beverage for inspection by judges to verify ingredients. If the competitor does not provide original packaging when asked, the signature beverage will receive zero points in all categories available on the sensory score sheets in the signature beverage category.
- I. Signature beverage ingredients should be prepared and assembled on-site during the competition time. The preparation of a signature beverage is captured in the "Well explained, introduced, and prepared" category on the sensory score sheet. Preparation in advance of the competition time is necessary for certain ingredients (e.g. a 24 hour infusion) and is accepted.
- J. Nothing other than ground coffee and water may be placed in the portafilters, otherwise the signature beverage will receive zero points in all categories available on the technical and sensory score sheets in the signature beverage category.

3.0 COMPETITION PROCEDURE

3.1 SUMMARY

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

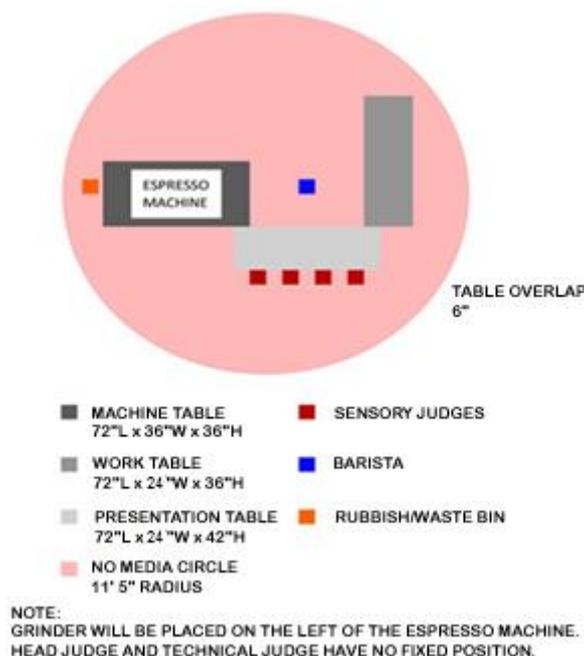
Station No. 1	Station No. 2	Station No. 3
1 st Barista		
15 min Preparation	2 nd Barista	
15 min Competition	15 min Preparation	3 rd Barista
15 min Clean-Up	15 min Competition	15 min Preparation
4 th Barista	15 min Clean-Up	15 min Competition
15 min Preparation	5 th Barista	15 min Clean-Up
15 min Competition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

- E. The competition will consist of three competition rounds: Round One (all competitors), Semi-Finals (12 competitors) and Finals (6 competitors), with the top scoring competitors continuing on to the following round.
- F. The USCC may, at its discretion, schedule more than one competition round in a single day (i.e. Semi-Finals and Finals may be held on the same day). At the end of Round One, the competitors with the twelve highest scores will advance to the semi-finals round. At the end of the Semi-Finals round, the competitors with the six highest scores will advance to the Finals. The competitor’s scores from each round will not carry over to the next round. Competitors will not receive their score sheets for review until they have finished advancing in the competition.
- G. At the conclusion of the first round, there will be a ceremony where semi-finalists are announced and all competitors will be acknowledged. All competitors are required to attend this ceremony. The twelve semi-finalists will be announced in no particular order and will not be informed of their Round One scores. After the finals there will be an awards ceremony where finalists will be awarded sixth through first place.

3.2 OVERVIEW OF THE COMPETITION AREA

3.2.1 Station Placement

Figure 1



Individual stations must be organized as shown in Figure 1, however the three stations may be placed in a way that will best suit the space and constraints of the competition venue keeping in mind the ease of use, the route from the barista's preparation area to the stations, the vantage points for the spectators, and any camera positions that may be present.

4.0 MACHINERY, ACCESSORIES & RAW MATERIALS

4.1 ESPRESSO MACHINE

Competitors may only use the espresso machine supplied for the USBC by the official espresso machine sponsor, No other machines may be used on stage.

The USBC-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.

4.2 NO LIQUIDS OR INGREDIENTS ON MACHINE

No liquids or ingredients of any kind may be placed or poured on top of the espresso machine (i.e. 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, he/she will receive zero points for the Station Management category on the technical score sheets.

4.3 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, insert baskets, 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.

4.4 GRINDER

USBC Competitors must use one of two specified grinder models from the official USBC Grinder Sponsor, Mahlkönig, to prepare the espresso for each course in their competition routine. The certified grinders are the Mahlkönig K30 Vario Air and the EK43. Both models will be provided for use on-site. Grinders that are provided on-site 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 provided grinders 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 one of the two acceptable Mahlkönig models. Not

following this rule is grounds for disqualification. Competitors may not use more than two grinders for espresso preparation during their performance, otherwise the competitor will receive zero (0) points in Station Management on the Technical Score Sheets.

4.5 ADDITIONAL ELECTRICAL EQUIPMENT

In addition to the provided grinder(s), competitors may also use up to two pieces of electrical equipment during their performance provided that their combined draw is not more than 20amps. Two 120v outlets will be provided at the work table. Competitors must notify the event organizer prior to the event 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. The competitor is responsible for ensuring that their equipment does not exceed the 20amp maximum allowance.

4.6 PROVIDED EQUIPMENT & SUPPLIES

Each competitor station will be equipped with the following: Machine Table (for espresso machine, grinder and blender), Work Table (for trays, glassware and additional accessories, Presentation Table (Judges' table), Espresso Machine, Grinder, Knock Box, Whole Milk, Trash Can, and Waiter's Cart (for use during preparation and clean-up time.)

4.7 RECOMMENDED EQUIPMENT & SUPPLIES

Competitors are required to bring all additional necessary supplies for their presentation; otherwise the competitor is at risk of not having enough equipment to complete 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 USBC, 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 includes the following:

- Coffee (for practice and the competition)
- Additional Electrical Equipment (maximum two items)
- Tamper
- Shot glasses
- Steaming pitchers
- Milk (option to use USBC-provided milk)
- Cups and saucers as needed
- Spoons
- Any specific utensils required
- All equipment/accessories required for the Signature Beverage
- Napkins
- Water glasses (for four sensory judges)
- Water (for four sensory judges)
- Bar towels/clean cloths (for practice and the competition)
- Cleaning supplies (counter brush, grinder brush, etc.)
- Tray(s) (for serving drinks to the judges)
- All accessories for judges presentation table
- Waiter's cart (option to use USBC-provided cart)

5.0 COMPETITOR INSTRUCTIONS PRIOR TO PREPARATION TIME

5.1 COMPETITORS' ONLINE LEARNING SESSION

Prior to the start of the USBC Event, two Competitors' Online Learning Session will take place. This session is mandatory for all competitors. During this session, the USBC stage manager and presiding head judges will review the rules and regulations, make announcements, and explain the competition flow. This will be an opportunity for competitors to ask questions and/or voice concerns to the USBC stage manager and/or presiding head judges. If a competitor has not made advance plans with the USBC event organizer and does not attend the Online Learning Session, they are subject to disqualification by the presiding head judges.

5.1.1 Grinder and Additional Electrical Equipment

If a competitor has brought additional electrical equipment, or if a competitor plans to use one of the provided grinders, the competitor needs to inform the USBC stage manager prior to the start of competition (see 5.6.1 for additional info).

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

5.3 PRACTICE TIME

The preparation/practice room will have 3 three-group espresso machines and grinders identical to the competition equipment on stage. Each competitor may have one hour of scheduled practice time. Practice times will be scheduled based on competition time (i.e. the first scheduled competitors will have the earliest scheduled practice times). Competitors will be emailed a practice schedule prior to the USBC Event. If a competitor is unable to attend his/her assigned practice time, he/she is responsible for switching with another competitor or finding an alternate time. The USBC does not guarantee access to practice space outside of assigned practice time.

5.4 COMPETITION MUSIC

Competitors may bring music on one CD to be played during his/her competition time. Music may not contain profanity, otherwise the competitor's score on "Presentation: professionalism" may be penalized on all Sensory Score Sheets. Competitors must mark the CD case clearly with his/her name. It is the competitor's responsibility to give the USBC stage manager or Audio Visual staff his/her CD prior to the start of the competition. It is also the competitor's responsibility to retrieve the CD from the USBC stage manager or Audio Visual staff after the competition. CDs that are not retrieved will be discarded after the competition. Audio may be provided on an MP3 player or mobile device, however the Audio Visual staff assume no responsibility for the compatibility of or the condition of such devices.

5.5 BE ON TIME

Competitors should be in the preparation/practice room a minimum of 30 minutes prior to his/her scheduled 15 minutes of Preparation Time. Any competitor who is not standing by and ready to begin immediately at the start of his/her 15 minutes of preparation time may be disqualified.

5.6 STATION SET-UP

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

5.6.1 Station Set-Up—Grinder and Additional Electrical Equipment

If a competitor has brought additional electrical equipment or if a competitor plans to use one of the provided grinders, the competitor needs to inform the USBC stage manager prior to the start of competition. The head runner will contact the competitor prior to the start of his/her 15 minutes of Preparation Time. If the competitor would like to help the head runner take his/her additional electrical equipment to the station, this will be allowed; however, once the item(s) is in place and plugged in, the competitor will not be allowed to touch the item(s) and must leave the stage immediately. Please note: no coffee beans may be placed in the hopper whether attached to the grinder or being brought out separately, until the competitor's preparation time has begun.

5.7 SUPPORTERS/ASSISTANTS NOT ALLOWED ON STAGE

No one other than the competitor and USBC authorized personnel are allowed on-stage during the allotted preparation, performance and clean-up time. Failure to comply may result in disqualification.

5.8 WHEEL SUPPLIES ON STAGE

A waiter's cart will be available for the competitors to transport his/her items to and from the competition area. Prior to the competitor's preparation time, he or she will load the cart with the supplies and glassware needed for competition. Each competitor will be assigned a station runner who will assist the competitor as he/she wheels the waiter's cart from the preparation area to his/her assigned station. Only the assigned station runner will be allowed to assist the competitor on stage with the cart. Once on stage, the assigned station runner will ask the competitor if the station is set to his/her specifications; if the competitor says "yes" the station runner will leave the stage; if the competitor says "no" the competitor will say what additional changes need to be made. The station runner and the competitor are allowed to make these adjustments together per the competitor's request. Once the station set up meets the competitor's approval the station runner will introduce the competitor to the preparation timer and leave the stage.

6.0 PREPARATION TIME

6.1 BEGIN PREPARATION TIME

Each competitor will have 15 minutes of preparation time. Once the prior competitor begins his or her performance, the next scheduled competitor may begin his/her 15 minute preparation time upon advisement from the USBC stage manager and/or the designated timekeeper. Competition and preparation timekeepers are optional at the discretion of the stage manager provided that one independent method of timekeeping is available. Throughout the Rules and Regulations, the instructions for the competition and preparation timekeepers only apply if they are being utilized by the stage manager.

Once the competitor has arrived at his/her assigned station and agreed that the station is set to his/her specifications, the official preparation timekeeper will ask the competitor if he/she is ready to begin. The competitor must press the start button on the remote control attached to the clock to begin his/her 15 minutes of preparation time before touching anything at his or her station. The designated timekeeper will begin a stopwatch the moment the competitor presses the start button on the remote control. If competitor's preparation time is ready to begin and the competitor is not ready, their time may be started at the discretion of Stage Manager. Competitors are responsible for ensuring that they are ready prior to the start of their preparation time.

6.2 CART

Competitors are responsible for the loading and unloading of supplies on the provided waiter's cart. The preparation timer will remove the cart off stage at the end of the competitor's preparation time. The waiter's cart is not allowed on stage during the performance. Please note that if items are left on the cart after the competitor's preparation time has concluded, the competitor may not retrieve those items until his or her performance is underway. (See 8.2 "Forgotten Accessories")

6.3 JUDGES' PRESENTATION TABLE

The judges' presentation table can be set during the competitor's preparation time. Water for the judges is allowed to be set on the judges' presentation table during the competitor's preparation time; however, the water should not be poured into glasses prior to the start of the competitor's performance, otherwise the competitor will receive zero points in the "Presentation: professionalism" category on all sensory score sheets. If a competitor does not wish to pre-set the judges' presentation table during his/her preparation time he/she can set the table at the start of his/her competition/performance time.

6.4 PRACTICE SHOTS

Competitors are allowed and encouraged to pull practice shots during their preparation time. "Pucks" (also known as "cakes") may remain 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. Liquids or ingredients must not be placed on top of the machine otherwise zero points will be awarded in "Station management."

6.6 END OF PREPARATION TIME

Competitors may not exceed their allotted 15 minutes of preparation time. The timekeeper will give the competitor a 10 minute, 5 minute, 3 minute, 1 minute, and 30 second warning during his/her 15 minutes of preparation time. At 15 minutes, the official preparation timekeeper will indicate that time has expired and ask the competitor to step away from the station. Any competitor who fails to cease preparation within 15 minutes will be subject to penalties as shown in Section 7.10.

7.0 COMPETITION TIME

7.1 INTRODUCTION BY THE MASTER OF CEREMONIES

Immediately prior to beginning his or her presentation, the Master of Ceremonies (emcee) will introduce the competitor to the audience. Competitors are required to wear a wireless microphone during their performances; however, the microphone will only be on during the performance time.

7.2 BEGIN COMPETITION TIME

The Master of Ceremonies will ask the competitor if he/she is ready to begin. Before introducing himself/herself to the judges, the competitor must start the official clock by pressing the button located on the remote control or by using a method instructed by the stage manager. The designated timekeeper will begin a stopwatch the moment the competitor starts the official clock timer to begin his/her 15 minutes of competition/performance time.

Tracking time elapsed during the 15 minute competition/performance time is the responsibility of the competitor, though he/she may ask for a time check at any point. The competition timekeeper will give the competitor a 10 minute, 5 minute, 3 minute, 1 minute, and 30 second warning during his/her 15 minutes of competition time. The timekeeper is required to vocalize these warnings in real-time and may interrupt a competitor while s/he is speaking.

If the clock malfunctions for any reason, competitors may not stop his/her performance. 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 noted above.

7.3 COMPETITOR INTRODUCTION

At the start of the competitor's performance, he/she will introduce him/herself to the four sensory judges and the head judge. The four sensory judges and head judge will be behind the judges' presentation table. The technical judges will stand towards one side of the station or behind the station and will take reasonable care to not interfere with the competitor. Shadow judges may be present on stage. Shadow judges will not inhibit the Competitor or stand in the Judges' way; they should be positioned behind sensory judges or at the end of the Judges' table. Shadow judges will not score a presentation. They are present only to take notes on a Competitor's performance, which may be used for review by the judges in deliberation. Shadow judges are not mandatory.

7.4 SERVE REQUIRED BEVERAGES

All drinks must be served at the judges' presentation table. Drinks not served at the judges' presentation will receive a score of "0" in Taste Balance and Flavor (where applicable).

(See 2.0 THE COMPETITION and 2.1 BEVERAGE DEFINITIONS.)

Competitors are required to serve unflavored water to the four sensory judges for each beverage course. Competitors can serve unflavored water to the judges at the start of the performance time or when the first set of drinks are served. The competitor should refill water glasses as needed throughout the presentation.

7.5 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 at the direction of the head judge. Runners will remove cups, saucers, and spoons used in the previous beverage course. If a competitor has special instructions for the runner he/she will need to explain these instructions to the USBC stage manager and the runner before the start of his/her competition time, otherwise the standard of cups, saucers, and spoons will be removed. If instructions were not given to the USBC stage manager and if the wares the competitor wants onstage were removed by the runner, retrieval of the wares is allowed in accordance with 8.2 Forgotten Accessories. The runner will make every reasonable effort to avoid impeding the competitor but it is the competitor's responsibility to navigate his/her station successfully.

7.6 STATION PERIMETERS

Competitors may only utilize the work area provided by the USBC: the machine table, work table, 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, otherwise the competitor will receive zero points in the "Station management/Clean working area at end" section on the technical score sheets. The only exception to this is the allowance of a free-standing knockbox.

7.7 END COMPETITION TIME

Competition time will be stopped when a competitor presses the stop button on the remote control attached to the clock or raises his/her hand and says "time", whichever time is earliest. If the competitor chooses to call "time" without pressing the stop button on the remote control, the competitor is responsible to make his or her signal loud and clear to the official timekeeper and head judge.

The competitor may choose to end his or her performance at any time. For example, competitors can stop the clock once his/her final drink is served to the judges on the presentation table or may choose to go back to their station to clean before stopping the clock. Only the time recorded by the competition scorekeeper or head judge will be used for scoring purposes.

Competitors are allowed up to 15 minutes for completion of his or her performance without penalty. There is no penalty or additional incentive to complete a performance in less than 15 minutes.

7.8 COMMUNICATION AFTER THE COMPETITION TIME

Competitors may not talk to the judges once their performance has ended. Any communication provided to judges after the completion of a presentation will not be considered for scoring evaluation. Competitors may continue to talk to the Master of Ceremonies after the competition time has ended; however, the judges will not be impacted by the conversation or information given after the competition time.

7.9 TIME PENALTIES

- A. If the competitor has not finished his/her preparation or presentation during the allotted 15 minute period, he/she is allowed to proceed until the preparation or presentation is completed.
- B. One point shall be deducted for every second over 15 minutes from the competitor's total score up to a maximum penalty of 60 points (1 minute).
- C. Any competitor whose preparation or performance period exceeds 16 minutes will be disqualified.

7.10 COACHING

Instructions or 'coaching' may not be provided to a competitor during the time of his or her competition under penalty of

disqualification. The USBC encourages audience participation and enthusiastic fan support that does not interfere with competition. (Please note: coaches, supporters, friends, or family members are not allowed on stage while the competition is in progress, otherwise the competitor is subject to disqualification by the presiding head judge.)

8.0 TECHNICAL ISSUES

- A. A competitor may raise his or her hand and declare a “technical time out” in the event that he or she believes there is a technical problem with any of the following USBC-provided equipment:
 - i. The espresso machine (including power, steam pressure, control system malfunction, lack of water or drain malfunction)
 - ii. The grinder
 - iii. Any additional electrical equipment (excluding the competition clock)
 - iv. The audio visual equipment (such as the competitor’s music or microphone)Preparation or competition time will be paused by the stage manager (during preparation time) or by the head judge (during competition time). The official timekeeper will make note of time when “technical time out” is called. It is the competitor’s responsibility to ensure the timekeeper is aware of making note of “technical time out” being called.
- B. 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.
- C. 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 his/her performance or stop the performance and start again at a reallocated time.
- D. If a competitor must stop his/her competition time, the competitor along with the head judge and event manager will reschedule the competitor to compete in full again at a later time.
- E. If it is determined that the technical issue is due to competitor error 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.
- F. 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.
- G. A technical time out for inconsistency or variation between group heads requiring adjustment may only be declared during preparation time.

8.1 OBSTRUCTIONS

- A. If any individual, such as volunteers, judges, audience members, or photographers are of an obvious hindrance to a competitor, then the competitor will be given additional time at the discretion of the head judge.
- B. If the judges’ presentation table has not been cleared within a reasonable amount of time after each set of drinks has been served, then the competitor will be credited time for the delay this error has caused at the discretion of the head judge.

8.2 FORGOTTEN ACCESSORIES

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

9.0 CLEAN-UP TIME

Once a competitor has completed his/her performance, he/she should begin cleaning up the station. A station runner will bring the waiters cart back out on stage for the competitor to load his/her supplies on. If a competitor brought his/her 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.

10.0 POST COMPETITION

10.1 SCOREKEEPING

10.1.1 USBC Official Scorekeeping

The USBC 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 sum of the two technical score sheets and the four sensory score sheets then deducting any time penalty. Please note the head judge and shadow score sheets do not count towards the competitor's total score.

10.1.3 Tie Scores

If there is a tie between two or more competitors, the official scorekeepers will total all the involved competitor's sensory espresso scores (Part I from all four sensory score sheets). The competitor with the highest sensory espresso score will win the tie and place above any other competitor with the same total competition score.

If the tied competitors have the same sensory espresso score then the higher placement will be awarded to the competitor with the higher total sensory milk beverage score (Part II from all four sensory score sheets).

If the tied competitors have the same sensory espresso and milk beverage scores then the higher placement will be awarded to the competitor with the higher "Total impression" score (Part V from all four sensory score sheets).

10.2 DEBRIEFING

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

- A. Competitors will not be allowed to keep his/her original score sheets.
- B. Following the USBC, the USBC event manager will e-mail competitors a copy of his/her score sheets.
- C. Please be aware that your score sheets may be made public after the completion of the USBC.

11.0 COMPETITOR PROTEST AND APPEALS

11.1 COMPETITOR RELATED ISSUES

11.1.1 Protest

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

If the USBC event organizer decides that the issue and/or protest can be solved on-site at the USBC, the USBC event organizer will contact the involved party or parties to ensure fair representation. The competitor's issue and/or protest will be discussed and a decision will be made jointly, on-site by the USBC event organizer and the designated onsite representative of the USCC Competitions Committee. The USBC event organizer will inform the competitor of the decision.

11.1.2 Appeal

If a competitor has a complaint that cannot be resolved on-site or the competitor wishes to appeal a decision made on-site, the USBC event manager will ask the competitor to submit his/her formal complaint and/or appeal in writing to the USCC Competitions Committee. All decisions made by the USCC Competitions Committee are final.

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

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

Any written complaints and/or appeals that do not include this information will not be considered. Competitors should submit his/her written complaint and/or appeal to the USBC event organizer via email to competitions@sca.coffee within 24 hours of the offending incident or the decision given.

11.1.3 Appeals Reviewed by the USBC Advisory Board

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

11.2 JUDGE/JUDGING RELATED ISSUES UPON REVIEWING SCORE SHEETS

11.2.1 Protest

If a competitor objects to his/her scores given by one or more judges, the competitor can meet with their head judge during the competitor debriefing to explain his/her protest. The head judge and/or one or more representatives of the USCC Competitions Committee will discuss the competitor's protest onsite with the judges who judged the competitor along with one or more representatives of the USCC Competitions Committee. They will make a decision on-site and a representative of the USCC Competitions Committee will inform the competitor of the decision.

11.2.2 Appeal

If the competitor does not agree with the decision, he/she may appeal the decision in writing to the USCC Competitions Committee. All decisions made by the USCC Competitions Committee are final.

The appeal letter must include the following:

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

Any written protests/appeals that do not include this information will not be considered. Competitors should submit his/her written complaint or appeal to the USBC event organizer via email to competitions@sca.coffee within 24 hours of the debriefing or the decision given.

11.2.3 Appeals Reviewed by the USCC Competitions Committee

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

12.0 EVALUATION CRITERIA

12.1 WHAT THE JUDGES ARE LOOKING FOR IN A BARISTA CHAMPION

The judges are looking for a champion who:

- A. Has a mastery of technical skills, craftsmanship, communication skills, and service skills and is passionate about the barista profession
- B. Has a broad understanding of coffee knowledge beyond the twelve drinks being served in the competition
- C. Prepares and serves high quality beverages; and
- D. May serve as a role model and a source of inspiration for others.

12.2 COMPETITION AREA

Both technical judges will evaluate the competition area for cleanliness at the beginning and end of the performance/competition time.

12.3 TASTE EVALUATION

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

12.4 BEVERAGE PRESENTATION

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

12.5 TECHNICAL SKILLS

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

12.6 JUDGES TOTAL IMPRESSION

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

13.0 TECHNICAL EVALUATION PROCEDURE

Each competitor will be evaluated by two technical judges. The following is an explanation of the technical score sheet.

13.1 EVALUATION SCALE

The evaluation scale is the same for both technical and sensory judges. There are two types of scores: the Yes/No Score, and the Zero to Six Score.

Yes = 1 No = 0

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

Yes/No Score

The competitor receives 1 point for a score of Yes on this item and 0 points for a score of No.

Zero to Six Score

Some score sheet criteria are evaluated on a scale of 0 to 6 with 0 being the lowest score and 6 being the highest. It is acceptable to use half point increments between 1.0 and 6.0, which are recorded using a decimal point, not a fraction. (For example, 1.5, 2.5, 3.5.) The lowest score with value is 1. A score of 0.5 may not be used. A score of 0 is used when a scoring element is deemed totally unacceptable. Scores of 0 and 6 require the approval of the head judge.

13.2 TECHNICAL SCORE SHEET – PART I

Part I - Station Evaluation At Start-Up

0 to 6	<input style="width: 100%;" type="text"/>	Clean working area at start-up/Clean cloths
6	/6	

13.2.1 Clean working area at start-up/Clean cloths

- A. The cleanliness and organization of the competitor’s work station (work table, prep table, top of machine) will be evaluated on a scale between 1 and 6. If the area is deemed messy, a “1” will be recorded.
- B. Verify the competitor’s ability to organize the working area in a practical and efficient way.
- C. Over preparation should be marked down (e.g. milk in the pitchers, pre-poured water in the water glasses, etc.)
- D. A minimum of three clean cloths should be available when the performance time starts. The cloths must be clean and have a designated 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 for one of these uses is included in this count.)
- E. The cups should be warming. The cups should be placed on the top of the espresso machine, unless the competitor is using his/her own device to warm the cups. There should be no water in the cups at the start of the competitor’s competition time. If there is any water in the cups on top of the espresso machine at any time, the competitor will receive a score of zero for “Station management/Clean working area at end” on each of the two technical score sheets.
- F. Competitors may have pucks (used coffee grounds) in the portafilters at the start of his/her competition time. This will not count against “Clean working area at start-up/Clean cloths.”

13.3 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.

Part II - Espresso Evaluation

0 to 6	Yes	No	<u>Technical Skills</u>		
6	<input type="checkbox"/>	<input type="checkbox"/>	Flushes the grouphead	<input style="width: 60px; height: 30px;" type="text"/>	SHOT 1 Time <input style="width: 30px; height: 20px;" type="text"/> . <input style="width: 30px; height: 20px;" type="text"/> Waste <input style="width: 30px; height: 20px;" type="text"/> . <input style="width: 30px; height: 20px;" type="text"/> g
5	<input type="checkbox"/>	<input type="checkbox"/>	Dry/clean filter basket before dosing	<input style="width: 60px; height: 30px;" type="text"/>	
4	<input type="checkbox"/>	<input type="checkbox"/>	Acceptable spill/waste when dosing/grinding	<input style="width: 60px; height: 30px;" type="text"/>	
3	<input type="checkbox"/>	<input type="checkbox"/>	Consistent dosing and tamping	<input style="width: 60px; height: 30px;" type="text"/>	SHOT 2 Time <input style="width: 30px; height: 20px;" type="text"/> . <input style="width: 30px; height: 20px;" type="text"/> Waste <input style="width: 30px; height: 20px;" type="text"/> . <input style="width: 30px; height: 20px;" type="text"/> g
2	<input type="checkbox"/>	<input type="checkbox"/>	Cleans portafilters (before insert)	<input style="width: 60px; height: 30px;" type="text"/>	
1	<input type="checkbox"/>	<input type="checkbox"/>	Insert and immediate brew	<input style="width: 60px; height: 30px;" type="text"/>	
0	<input type="checkbox"/>	<input type="checkbox"/>	Extraction time (within 3 second variance)	<input style="width: 60px; height: 30px;" type="text"/>	
17	/12	/5			

13.3.1 Flushes the group head

Flushing of the group head must occur in the time after removal of the portafilter and prior to each extraction. If the group head was flushed prior to the extraction of the served beverages, the judge will mark “Yes.”

13.4.2 Purges the steam wand before steaming

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

13.4.3 Cleans the steam wand after steaming

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

13.4.4 Purges the steam wand after steaming

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

13.4.5 Acceptable milk waste at end

The pitcher should be more or less empty after the milk beverages have been prepared. Acceptable waste is no more than 90ml/3 oz in total.

13.5 TECHNICAL SKILLS SIGNATURE BEVERAGE – PART IV

Please note the evaluation areas are the same as under the Espresso Evaluation – Technical Skills

13.6 TECHNICAL – PART V

Part V - Technical Evaluation

0 to 6		Yes	No	
				Station management/Clean working area at end
				Clean portafilter spouts/ Avoided placing spouts in doser chamber
				General hygiene throughout presentation
				Proper usage of cloths
9		/6	/3	

13.6.1 Station management/Clean working area at end

- A. Technical judges will evaluate the competitor’s overall workflow and use of tools, equipment and accessories.
- B. The competitor should display an understanding of the correct use and operation of the espresso machine.
- C. The competitor should display an understanding of the correct use and operation of the grinder – including the management of coffee in and through the grinder. Competitors should be grinding coffee for each shot or set of shots.
- D. The competitor should try to achieve extraction times within a 3.0 second variance and shot volume of 25-35 mL (30 mL +/- 5 mL).
- E. The technical judges will evaluate the competitor’s work-flow throughout the presentation, including: the organization and placement of tools, cups and accessories; the competitor’s movement and flow in and around the work station; the cleanliness and maintenance of the station (equipment, counters, towels, pitchers); the management of coffee and ingredients (milk, signature beverage ingredients).
- F. Liquids or ingredients must not be placed on top of the machine; otherwise zero points will be awarded in “Station management/Clean working area at end.”
- G. The cleanliness of the area is evaluated. If a spill occurs, the competitor should have it cleaned up by the end of his/her performance time. Cleaning while working (e.g. removing spent grounds or wiping tables) will improve the competitor’s score, as will cleaning the station before he/she ends his/her performance time. All wares and tools (e.g. tampers, cups, trays, pitchers) are included in this evaluation including items on the espresso machine and work tables. Spent pucks (used coffee grounds) are allowed to be in the portafilters at the end of the performance and are not part of this score.

13.6.2 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 distributing and leveling of coffee grounds, the competitor should not place portafilter spouts directly over the dosing chamber. (This could allow water to contaminate the dosing chamber.)
- C. If the competitor has clean portafilter spouts before each extraction and does not place the portafilter spouts over the dosing chamber, the judge will mark “Yes.”

13.6.3 General hygiene throughout presentation

The judge will determine this score based on the competitor’s sanitary practices throughout their entire presentation. If proper hygiene is used for the entire presentation, the judge will mark “Yes.”

Examples of unacceptable practices include:

- 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.

13.6.4 Proper usage of cloths

The judges will evaluate the correct and sanitary usage of the competitor's cloths. The competitor should use one for the steam wand, one for cleaning the filter basket, and one for the workstation.

Examples of unacceptable practices are:

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

14.0 SENSORY EVALUATION PROCEDURE

Each competitor will be evaluated by four sensory judges. The following is an explanation of the sensory score sheet.

14.1 EVALUATION SCORE

The evaluation scale is the same for both technical and sensory judges. There are two types of scores: the Yes/No Score, and the Zero to Six Score.

Yes = 1 No = 0

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

Yes/No Score

The competitor receives 1 point for a score of Yes on this item and 0 points for a score of No.

Zero to Six Score

Some score sheet criteria are evaluated on a scale of 0 to 6 with 0 being the lowest score and 6 being the highest. It is acceptable to use half point increments between 1.0 and 6.0, which are recorded using a decimal point, not a fraction. (For example, 1.5, 2.5, 3.5.) The lowest score with value is 1. A score of 0.5 may not be used. A score of 0 is used when a scoring element is deemed totally unacceptable. Scores of 0 and 6 require the approval of the head judge.

14.2 ESPRESSO EVALUATION – PART I

Espressos will be evaluated using the following protocol by all sensory judges. Sensory judges will complete all steps of the evaluation before recording scores.

Sensory judges will stir the espresso THREE (3) times with a spoon (moving the spoon front to back) to mix the flavors within the shot, then immediately taste. Sensory judges will take at least two complete sips to fully evaluate the espresso. Judges will not taste the espresso off the spoon.

Competitors may override the evaluation protocol by giving the judges specific alternative instructions on how they want the espresso evaluated. As long as the instructions are reasonable, the judges should follow all instructions given by the competitor.

Part I - Espresso Evaluation																			
Yes No <input type="checkbox"/> <input type="checkbox"/>	Crema /1																		
0 to 6																			
= 2 x <input type="text"/>	Taste balance /12																		
<table border="0"> <tr> <td>L</td><td>M</td><td>H</td><td>L</td><td>M</td><td>H</td><td>L</td><td>M</td><td>H</td> </tr> <tr> <td colspan="3">SWEET</td> <td colspan="3">ACIDIC</td> <td colspan="3">BITTER</td> </tr> </table>		L	M	H	L	M	H	L	M	H	SWEET			ACIDIC			BITTER		
L	M	H	L	M	H	L	M	H											
SWEET			ACIDIC			BITTER													
= 3 x <input type="text"/>	Accuracy of Flavor Descriptors																		
= 4 x <input type="text"/>	Tactile /42																		
<table border="0"> <tr> <td>L</td><td>M</td><td>H</td><td>L</td><td>M</td><td>H</td><td>L</td><td>M</td><td>H</td> </tr> <tr> <td colspan="3">WEIGHT</td> <td colspan="3">TEXTURE</td> <td colspan="3">FINISH</td> </tr> </table>		L	M	H	L	M	H	L	M	H	WEIGHT			TEXTURE			FINISH		
L	M	H	L	M	H	L	M	H											
WEIGHT			TEXTURE			FINISH													
Yes No <input type="checkbox"/> <input type="checkbox"/>	Functional and correct espresso vessel used /1																		
56																			

14.2.1 Crema

Judges will visually evaluate the appearance of the crema in the vessel. To score a “yes” the crema must stretch across the entire surface of the espresso and not have any holes or broken spots.

14.2.2 Taste Balance

Judges will evaluate the espresso based on how well the taste components (sweet, acidic, bitter) fit together and complement each other. Reference scales provided on scoresheets are solely for judge’s initial impression of intensity; equal intensity does not imply harmonious balance.

14.2.3 Accuracy of Flavor Descriptors

Judges will listen to the flavor descriptions and explanations given by the competitor and compare those with the beverage served. There should be a correlation between the coffee beans used in the espresso and its taste profile. Any flavor descriptors given by the competitor for their espresso will be taken into consideration under this score. This score is based on how accurately these descriptors match the flavor of the espresso. Flavor descriptors must be given or a score of zero will be received in this category.

14.2.4 Tactile

Judges will listen to the tactile descriptions and explanations given by the competitor and compare those with the weight, mouthfeel, and finish of the beverage served. The espresso should have body and texture that correlate with the preparation, method of extraction, and coffee beans used in the espresso. The competitor will be scored solely on any tactile descriptors they offer the judges and how accurately these descriptors match the tactile sensation of the espresso. If no descriptors are provided, the expectation will be a full-bodied, round mouthfeel with a smooth finish.

14.2.5 Functional and Correct Espresso Vessel Used

Espresso must be served in the vessel it is intended to be visually evaluated and drunk from. It must be between 60 to 90ml, and the judges must be able to drink from it as required without any functional detriment to their ability to score accurately; this includes but is not exclusive to: vessel being too hot, unable to hold and drink from vessel safely, judges unable to execute espresso evaluation protocol. Otherwise a “No” will be given for “Functional and correct espresso cup used.”

14.3 MILK BEVERAGE EVALUATION – PART II

Milk beverages will be evaluated using the following protocol by all sensory judges. It is important that sensory judges follow this protocol consistently. Sensory judges will complete all steps of the evaluation before recording scores.

Sensory judges will first evaluate the appearance of the milk beverage. Next, they will take an initial sip from anywhere on the rim of the cup. After the initial sip, the sensory judges will revisit the milk beverage for at least one additional sip from an undisturbed location on the rim of the cup.

Competitors may override the evaluation protocol by giving the judges specific alternative instructions on how they want the milk beverage evaluated. As long as the instructions are reasonable, the judges should follow all instructions given by the competitor.

Part II - Milk Beverage Evaluation	
0 to 6	
<input type="text"/>	Visual
/6	
0 to 6	
= 2 x <input type="text"/>	Taste Balance (harmonious balance of rich sweet milk/espresso)
= 2 x <input type="text"/>	Accuracy of Flavor Descriptors
/24	
Yes No	
<input type="checkbox"/> <input type="checkbox"/>	Functional vessel used
/1	

31

14.3.1 Visual

Judges will evaluate the appearance of the milk beverage to determine its visual score. On the surface, the milk beverage should have a color combination of milk and coffee, with good color contrast definition, symmetrical design, and a smooth, glossy/glass-like sheen. (Note: It is not acceptable for milk beverages to be topped with any additional spices and/or powders. Doing so will result in a “0” in the “taste balance” category.)

14.3.2 Taste Balance

The milk beverage is a hot beverage that should be served at a temperature that is immediately consumable. The texture and temperature of the beverage and the taste of the coffee and milk will be included in the balance evaluation. The milk beverage

should have a harmonious balance of the sweetness of the milk and its espresso base. There should be a correlation between the coffee beans used in the espresso, the coffee's taste profile, and how the balance is highlighted by the addition of milk.

14.3.3 Accuracy of Flavor Descriptors

Judges will listen to the flavor descriptions and explanations given by the competitor and compare those with the beverage served. There should be a correlation between the coffee beans used in the milk beverage and its taste profile. This score is based on how accurately these descriptors match the flavor of the milk beverage. Flavor descriptors must be given or a score of zero will be received in this category.

14.3.4 Functional vessel used

Milk beverages must be served in a vessel from which judges must be able to drink as required without any functional detriment to their ability to score accurately; this includes but is not exclusive to: vessel being too hot, unable to hold and drink from vessel safely. Otherwise a "no" will be given for "Functional vessel used."

14.4 SIGNATURE BEVERAGE EVALUATION – PART III

See 2.2.3 for Signature Drink Definition.

Signature beverage evaluations vary due to the variety of options presented by the competitor. Sensory judges will complete all steps of the evaluation before recording scores.

Part III - Signature Beverage Evaluation			
0 to 6			
[]	Yes	No	Well explained, introduced, and prepared
[]	[]	[]	Appealing presentation
[]	[]	[]	Functionality
[]	Creativity and synergy with coffee		
/12	/2		
0 to 6			
= 2 x []	Taste balance (according to content, taste of espresso)		
= 2 x []	Accuracy of Flavor Descriptors		
/24			

38

14.4.1 Well explained, Introduced, and Prepared

The competitor must explain his or her signature drink to the judges. In order to achieve a high score, the explanation should include factual points such as the ingredients, preparation method and the flavors and/or aromas the judges will experience. The description should include the coffee used and the connection between the coffee and the other ingredients. Sensory judges will listen to the explanation of ingredients, preparation method, and use of coffee given by the competitor and take notes. When determining this score, judges will consider whether or not there is a strong correlation between what was described and prepared and the actual taste and aromas of the signature beverage.

The competitor must explain to the sensory judges how to drink the beverage (smell, stir, sip, etc.). The sensory judges will listen and follow drinking instructions to the best of their ability. If no information or instructions are given, judges will individually choose how to evaluate the signature beverage. In every case, judges should take a minimum of two sips of the signature beverage.

Judges will evaluate the signature beverage based on competitors' provided explanations or other observations during the 15 minute presentation only. Any explanation given by the competitor after the completion of the presentation time, (clock is stopped and/or the competitor calls "time") will not be considered by the judges.

14.4.2 Appealing Presentation

"Appealing presentation" is the evaluation of the appearance and appeal of the signature beverage, including but not limited to the vessel, the beverage itself, garnishes, accessories, etc. The vessel served should look pleasing and highlight its beverage. If the signature beverage is not appealing, including chipped or cloudy dishware, or cluttered or disorganized presentation, a "No" will be given in "Appealing presentation."

14.4.3 Functionality

"Functionality" is defined by how the signature beverage and related elements work while the drink is consumed and the barista's instructions on how to drink it. The dishware, garnishes, accessories, or instructions should not hinder drinking the beverage.

Difficulty of consumption will result in a “No” in “Functionality.”

14.4.4 Creativity and Synergy with Coffee

Judges will evaluate competitors’ creativity based on the originality of his or her concept and any new methods, techniques or ingredients used in the preparation or presentation of the signature beverage. Ingredients must complement and showcase the espresso while creating an interesting taste experience. Signature beverages with a complimentary blend of creative ingredients, technique, and predominant espresso flavor will be rewarded with a high score.

Note: “Synergy” is defined as the interaction or cooperation of two or more elements to produce a combined effect greater than the sum of their separate effects

14.4.5 Taste Balance

Judges will evaluate the signature beverages based on how well the taste components of the espresso (sweet, acidic, bitter) fit together and complement the other ingredients used. The espresso taste should be predominant and easy to identify in order to get high marks in this category. Judges must follow drinking instructions provided by the competitor.

14.4.6 Accuracy of Flavor Descriptors

Judges will listen to the flavor descriptions and explanations given by the competitor and compare those with the beverage served. There should be a correlation between the coffee beans used in the signature beverage and its taste profile. This score is based on how accurately these descriptors match the flavor of the signature beverage. Flavor descriptors must be given or a score of zero will be received in this category.

14.5 BARISTA EVALUATION – PART IV

Part IV - Barista Evaluation

0 to 6	Yes	No	<u>Customer Service Skills</u>
			Presentation: professionalism
			Attention to details/All accessories available
			Appropriate apparel
13	/12	/1	

14.5.1 Presentation: professionalism

Professionalism is evaluated by the observed qualities relevant to the barista profession including technique, preparation, and the demonstrated wider understanding of coffee beyond the preparation of the twelve drinks served. Wider coffee knowledge includes the process of coffee cultivation, roasting, and preparation from seed to cup as well as an implicit understanding of the correct use of the equipment, good customer service skills (i.e. politeness, accuracy, attentiveness, eye contact, etc.), and the ability to manage workflow and time. Judges will look for a strong correlation between what is explained and what is delivered. The competitor must demonstrate that he or she is a coffee professional who has command over their presentation and coffee.

14.5.2 Attention to details/All accessories available

All accessories should be readily available and the working area well and purposefully organized. Competitors should not need to reposition equipment and accessories unnecessarily 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 judges’ water glasses also demonstrates attention to detail. The espresso must be served with a spoon, napkin, and unflavored water or the competitor will receive a reduced score in this category.

14.5.3 Appropriate apparel

At a minimum, the competitor must look clean, be cleanly dressed, and wear a clean apron. If OK, the judge will mark “Yes.” The lack of an apron or presence of inappropriate apparel (such as sandals or excessively torn or stained clothing) will result in a “No” in “Appropriate apparel.”

14.6 JUDGES’ TOTAL IMPRESSION – PART V

Part V - Judge's Total Impression

0 to 6 Judge's Total Impression

= 4 x

Total impression (overall view of barista's presence, correlation to taste scoring, and presentation)

/24

24

The Judge's Total Impression score captures two primary areas:

- A. The "Total impression" score is the overall composite impression of the taste scores (i.e. Did the combination of the three courses of drinks create an experience that was stronger in delivery than if just one course had been served on its own?).
- B. The judges must consider and assign points towards the passion and inspiration that the barista has displayed during their routine. They must consider (allowing for cultural and personality differences) points such as natural, clear and concise communication, display of enthusiasm and dedication toward specialty coffee, and an ability to act as a role model for the barista profession/ industry (i.e. If in a cafe/ restaurant environment, would this barista have inspired me about specialty coffee?). If the judges feel that this has been achieved, they should award high scores.

15.0 DISHONEST BEHAVIOR BY A USBC OFFICIAL

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

- A. The head judge will request the return of all the competitors score sheets from the official score keeper surrounding the suspicious evaluation.
- B. The head judge will call a meeting with the USBC judge(s) concerned, the USBC Managing Director, and the USCC Competitions Committee Chair(s) to evaluate the situation.
- C. The USBC Managing Director and the USCC Competitions Committee Chair(s) will then rule upon the matter in a closed meeting.
- D. If the matter of dishonesty is extensive, the USCC Competitions Committee Chair(s) has the power to rule that the USBC judge will be excluded from judging in any future USBC sanctioned competition.

15.1 APPEAL

If the USBC judge in question does not agree with the decision, he/she may appeal the decision in writing to the USCC Competitions Committee. All decisions made by the USCC Competitions Committee are final.

The appeal letter must include the following:

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

Any written protests/appeals omitting this information will not be considered. Judges should submit his/her written complaint or appeal to the USBC event manager via email to competitions@sca.coffee within 24 hours of the incident.

15.2 APPEALS REVIEWED BY THE USBC BOARD OF ADVISORS

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