



# **2016 World Coffee Roasting Championship Official Rules and Regulations**

VERSION 2015.09.28

Written and approved by the WCE  
Competitions Operations Committee  
Rules and Regulations Subcommittee

# 2016 WORLD COFFEE ROASTING CHAMPIONSHIP RULES AND REGULATIONS

## TABLE OF CONTENTS

<b>1.0 ORGANIZATION</b> .....	<b>3</b>
<b>1.1 RIGHTS</b> .....	<b>3</b>
<b>1.2 PARTICIPANTS</b> .....	<b>3</b>
<b>1.3 APPLICATION</b> .....	<b>4</b>
<b>1.4 COMPETITOR QUESTIONS</b> .....	<b>4</b>
<b>1.5 TERMS AND CONDITIONS</b> .....	<b>4</b>
<b>1.6 ENFORCEMENT OF RULES AND REGULATIONS</b> .....	<b>5</b>
<b>2.0 THE COMPETITION</b> .....	<b>5</b>
<b>2.1 COMPETITION SUMMARY</b> .....	<b>5</b>
<b>2.2 NATIONAL COMPETITIONS</b> .....	<b>5</b>
<b>2.3 STANDARDS AND DEFINITIONS</b> .....	<b>5</b>
<b>2.4 COMPETITION EQUIPMENT AND SUPPLIES</b> .....	<b>7</b>
<b>2.5 COMPETITOR ORIENTATION MEETING AND TUTORIAL TIME</b> .....	<b>7</b>
<b>2.6 COACHES AND EMCEES</b> .....	<b>8</b>
<b>3.0 COMPETITION PROCEDURE</b> .....	<b>8</b>
<b>4.0 PRE ROASTING</b> .....	<b>9</b>
<b>4.1 SAMPLE ROASTING TIME</b> .....	<b>9</b>
<b>4.2 GREEN EVALUATION TIME</b> .....	<b>9</b>
<b>5.0 PRACTICE ROASTING</b> .....	<b>10</b>
<b>5.1 OPEN CUPPING TIME</b> .....	<b>11</b>
<b>5.2 ROASTING PLAN</b> .....	<b>11</b>
<b>6.0 PRODUCTION ROASTING</b> .....	<b>11</b>
<b>6.1 ROASTING TIME</b> .....	<b>11</b>
<b>6.2 DEDUCTION AND OVERTIME PENALTY</b> .....	<b>12</b>
<b>7.0 PRODUCT CUPPING</b> .....	<b>13</b>
<b>7.1 CUPPING PROCEDURE</b> .....	<b>13</b>
<b>7.2 CUPPING SCORESHEET</b> .....	<b>14</b>
<b>7.3 EVALUATION SCALE</b> .....	<b>14</b>
<b>8.0 TECHNICAL ISSUES</b> .....	<b>14</b>
<b>9.0 SCOREKEEPING</b> .....	<b>15</b>
<b>9.1 WCRC OFFICIAL SCOREKEEPING</b> .....	<b>15</b>
<b>9.2 COMPETITOR'S TOTAL SCORE</b> .....	<b>15</b>
<b>9.3 TIE SCORES</b> .....	<b>15</b>
<b>10.0 COMPETITOR PROTEST AND APPEALS</b> .....	<b>15</b>
<b>10.1 COMPETITOR RELATED ISSUES</b> .....	<b>15</b>
<b>11.0 DISHONEST BEHAVIOR BY A WCRC OFFICIAL</b> .....	<b>16</b>
<b>11.1 APPEAL</b> .....	<b>16</b>
<b>11.2 APPEALS REVIEWED BY THE WCE BOARD OF ADVISORS</b> .....	<b>16</b>

## **1.0 ORGANIZATION**

The World Coffee Roasting Championship (WCRC) is a program of World Coffee Events, LTD (WCE).

### **1.1 RIGHTS**

All intellectual property related to the World Coffee Roasting Championship, 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.

### **1.2 PARTICIPANTS**

#### **1.2.1 National Qualifications**

The World Coffee Roasting Championship (WCRC) is a competition open to qualified National Champions of a World Coffee Events (WCE) sanctioned World Coffee Roasting Championship event. One (1) competitor from each nation representing a WCE Licensed National Body may participate. (To learn more about how to become a WCE Licensed National Body please read the National Body Sanctioning Criteria and Terms, found here: <http://www.worldcoffeeeevents.org/national-bodies/>)

#### **1.2.2 Age Requirement**

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

#### **1.2.3 Nationality**

Competitors must hold a valid passport from the country he or she represents or documentation substantiating 24 months of residency, employment or scholastic enrolment, some portion of which must have been within 12 months preceding the qualifying national competition. Competitors may only participate in one country per WCE sanctioned Competition per year. A WCE Competition Year is defined as the time period between the completion of one year's WCE Event and the completion of the next year's WCE Event.

#### **1.2.4 Multiple Passports**

In case of multiple passports, the competitor must choose one country and qualify through this respective sanctioned national championship.

#### **1.2.5 Judging**

Competitors may not judge in any sanctioned WCRC competition (world, national, regional) in any country, including their own, prior to the conclusion of that year's WCRC Event. Judges may not compete in any sanctioned WCRC competition (world, national or regional) in any country, including their own, prior to the conclusion of that year's WCRC Event. Competitors who participate in judge calibrations may not compete in any sanctioned WCRC competition (world, national, regional) prior to the conclusion of that year's WCE event.

Competitors may not select or endorse judges within their National Competition. Competitors who are involved in the management of their National Competition should declare their position via email to WCE outlining their areas on involvement. Note that this does not necessarily exclude or effect the competitors engagement, however non-disclosure most likely will.

#### **1.2.6 Conflicts of Interest**

WCE encourages any potential conflicts of interest to be declared at the soonest opportunity, certainly prior to the commencement of any competition by competitor, judge and/or event organizer. This applies to both National WCE sanctioned events as well as the World Competition. 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@worldcoffeeeevents.org](mailto:info@worldcoffeeeevents.org).

### 1.2.7 Substitutions

If any National Champion is unable to participate in the WCRC, that country's licensed body may substitute an alternate competitor from its national competition in descending order of succession, beginning with its second place finisher. All requests for substitutions must be received in writing by the WCE at [info@worldcoffeerevents.org](mailto:info@worldcoffeerevents.org) and approved by its Managing Director prior to competition.

### 1.2.8 Expenses

Competitors are responsible for her/his own expenses related to the competition, including, but not limited to: travel and accommodation needs, supplies and ingredients, local transport, and additional personnel. WCE is not liable for any of the competitor's expenses. If a competitor cannot afford these expenses, it is their responsibility to find a sponsor or outside party to cover these expenses.

## 1.3 APPLICATION

### 1.3.1 Competitor Registration Form

Competitors must complete the WCRC Competitor registration form online at <http://www.worldcoffeeroasting.org/> no less than six weeks prior to the event. This form includes a space to upload a scanned copy of the required valid passport or other accepted credentials (as described in Section 1.3.3 "Nationality"). Approved National Champions will receive confirmation by email approximately two (2) weeks after receipt of all required registration documentation.

### 1.3.2 Late National Championship Registration

National Champions from competitions conducted less than six (6) weeks prior to the WCE Event must submit all registration materials no more than five (5) days after his or her national event. Failure to meet these criteria may result in denial of participation.

## 1.4 COMPETITOR QUESTIONS

All competitors must thoroughly read and understand these Rules and the score sheets. No accommodation or exception will be made for competitors who claim to not understand the Rules or score sheets. All World Coffee Roasting Championship documents may be downloaded from the World Coffee Roasting website (<http://www.worldcoffeeroasting.org>). Competitors are encouraged to ask questions prior to arriving at the competition. 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 competition by contacting [info@worldcoffeerevents.org](mailto:info@worldcoffeerevents.org). Competitors will also have the opportunity to ask questions during the official Competitors Meeting held prior to the start of each competition.

## 1.5 TERMS AND CONDITIONS

Upon registering for the World Coffee Roasting Championship, participants acknowledge that they understand the following terms & conditions: (Please note that these terms and conditions include individual responsibilities and requirements of representation imposed on the winner of the World Coffee Roasting Championship.)

The winner of the World Coffee Roasting Championship is a representative of the World Coffee Events, LTD., the Specialty Coffee Association of America (SCAA) and the Specialty Coffee Association of Europe (SCAE).

Upon entry in the World Coffee Roasting Championship and in exchange for the opportunity to win, each competitor undertakes that they will:

- I. Permit WCE, SCAA and SCAE to use the competitor's name and image in any format without charge for the purpose of promotion of the WCE, SCAA or the SCAE.
- II. Without limiting the generality of clause (a), the formats referred to in clause (a) may include: photographic, video, print, Internet, or any electronic media.

- III. Actively work to uphold the good reputation of the WCE, the SCAA and the SCAE when fulfilling these terms and conditions.

## 1.6 ENFORCEMENT OF RULES AND REGULATIONS

The World Coffee Roasting Championship 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 COMPETITION SUMMARY

The Competition is divided into three separate competition steps:

- A. Pre-Roasting: Competitors are given thirty (30) minutes to evaluate the provided green coffee for moisture, density, screen size, and defect count. Competitors should submit the green evaluation sheet of Single Origin coffee when the green evaluation time is finished. Competitors are also given 0.5 ~ 1 hour to sample roast depending on the sponsored machine type. Competitors will be designated additional time to learn the lap equipment and roasting machines. Competitors are also allowed to cup the coffees for sensory evaluation at a scheduled open cupping time.
- B. Production Roasting: Competitors should submit the roasting plan(s) for their intended roast of Single Origin and Blend coffee at the designated time before their production roasting time start. Competitors are given thirty (30) minutes to roast their Single Origin coffee and one (1) hour to roast their Blend coffee. Before each of their production roasting time is finished, competitors should submit the roasted coffee as a final product in a provided bag of 1.5 kilograms.
- C. Product Cupping: All submitted coffees are cupped 'double-blind' by judges. The submitted Single Origin and Blend coffee may be evaluated in different time. A separate Production cupping section for competitors may be provided for their reference.
- D. Total scores are based on the Product Cupping results, Single Origin green evaluation, and roasting plan scores of Single Origin and Blend coffee category.

### 2.2 NATIONAL COMPETITIONS

- A. National Bodies are allowed to modify the WCRC competition format for ease of staging a WCRC competition at the national level. Any modifications to WCRC format must be reviewed and approved by WCE in advance of the national competition.
- B. All national bodies who will hold a national competition for 2016 should contact WCE National Body Manager ([info@worldcoffeeevents.org](mailto:info@worldcoffeeevents.org)) for assistance with their national competition.

### 2.3 STANDARDS AND DEFINITIONS

- A. **Green Coffee** - All green coffee in the competition will be of the species *Coffea Arabica*, produced in various countries or regions. Competitors will be provided with total of 5 different types of green coffee designated for each roast category: one competition coffee to be used specifically for Single Origin coffee roast, three competition coffees to be used for Blend coffee roast, and one practice coffee for practice to utilize the roasting machine. Competitors will be informed of the provided coffees on site at the orientation meeting.
- B. **Green Coffees** may have been processed by any of the different processing methods (i.e., washed [wet-process], natural [dry-process], semi-washed, etc.)

- C. **Green Coffee Sample** - A 350~500g quantity of green coffee, one from each available option, will be provided to competitors for their green bean evaluation and sample roasting. The green coffee samples will be provided randomly pulled from the bulk quantity of each green coffee option. Competitors can green grade all the samples provided, but ONLY the green evaluation scoresheet for the 350g of Single Origin coffee separately provided at the green evaluation time will be scored.
- D. **Green Coffee for Competition** – Up to 6.0kg quantity of each green coffee will be provided to competitors at their production roasting time, which corresponds with their green coffee needs. Stage manager shall see that green coffees are randomly pulled from the bulk quantity of the green coffee option. Competitors MUST use the provided green beans for the production roasting. Single Origin coffee should be roasted using only the provided Single Origin green coffee, and Blend coffee should be produced using the provided green coffee options. Each green coffee option provided for Blend coffee MUST be used at minimum 10% of the total weight of the Blend coffee submission. Non-compliance with the provided green coffee requirements will result in a zero score being given in the total of production cupping score in the coffee category.
- E. **Coffee Density** – A density measuring device may be provided by WCE sponsor to measure the density of green bean. The density calculation protocol below will be used if the device is not provided:
- A measurement of mass density of green coffee, calculated by the mass of coffee (in grams) divided by the volume of coffee (in liters), as measured in a container of known volume. It is not necessary to calculate for interstitial space (air between individual beans), which is treated as a constant and is ignored. In this competition, the weight of the coffee will be measured in a 250mL vessel.
- F. **Coffee Moisture** - A moisture measuring device may be provided by WCE sponsor to measure the water content in green bean. A measurement of water content in green coffee is calculated as the mass of water content divided by the total original mass of green coffee. The unit for coffee moisture is a percentage (%), and shall be calculated to the nearest hundredths (i.e., 10.33%)
- G. **Screen Size** - A stack of sizing screens are used to physically separate a green coffee sample by bean size. The screen sizes are increments of  $1/64^{\text{th}}$  of an inch, i.e. screen 15 has holes of  $15/64$  inch. The resulting data should be notated as one, two, or three screen-numbers (no more than three of mass retained on that particular screen, if and only if as they occur above 10% of the total sample mass).
- H. **Defect Count** - Green coffee defects shall be identified and counted from an industry-standard 350g sample. Competitors will be provided a 350g separate sample of Single Origin green coffee, and identify and count the defects within from the list in the green evaluation scoresheet: full black, partial black, full sour, partial sour, etc. Competitors should submit all the defects (except quakers) they found from the Single Origin sample in the provided bag when they submit their Green evaluation scoresheet. Quaker(s) will be identified and counted from the Single Origin sample roast and also checked by technical officials during the sample roasting time. Competitors will submit any quakers found from their Single Origin sample roast in the provided bag immediately after their sample roasting time is complete.
- I. **Roast Color** – Roasted and ground coffee shall be evaluated for roast color using the provided colorimeter. Instruction and the grind size for the roast color evaluation will be given during the competitor tutorial time. Competitors may bring their own roasted coffee sample to be calibrated with the provided colorimeter. If the sponsored colorimeter has multiple reading settings the setting to be used will be agreed upon and communicated in the orientation meeting.
- J. **Sample Roasting Machine** - A coffee-roasting machine designed for roasting 100~500g samples will be provided. The sample roasting machines can be sponsored from multiple manufacturers.

- K. **Roasted Coffee Submission** - The roasted coffee product submitted by the competitor as their final product to be evaluated by judges. The submission should be complete by competitors before their production roasting time is finished. Roasted coffee submission should be a total of two (2) products: one Single Origin and one Blend coffee. Competitors will be evaluated only on the work associated with the coffee(s) included in the roasted coffee submission, and no other. Coffee submitted for judging must be from the selection offered by the competition officials. The roasted coffee submission shall have the accompanying green evaluation scoresheet for Single Origin coffee and roasting plan(s) for Single Origin and Blend coffee roasts. The roasted coffee submission must weigh a minimum of 1.5 kg each, presented in the packaging supplied by the competition for this purpose. The submission should be a final product as completely blended if the competitor plans to blend post-roasting.
- L. **Roasting Plan** - Competitors will submit each roasting plan, which is a written log of the coffee(s) that have been proposed roast profile, and reason for selected roast profile, for Single Origin and Blend coffee roasts. Competitors should clearly describe the quantity of each roast profile and description of what the results should be in terms of taste and flavor including the intensity of acidity and body. Competitors are recommended to use the SCAA standard flavor wheels as a reference tool.
- M. **Roasting Machine** - The roasting machines provided shall be solid drum propane-fueled roasters of between 3-6 kg advertised capacity, installed according to local laws for safety and environmental effects. National Body competitions are not required to use the WCE sponsored machine. National Body competitions may also provide roasting machine in a different size. If the roasting machine provided is a different size than WCE provides, the National Body will provide more or less amount of each green coffee than what WCE provides depending on the capacity of the machine.

WCE will make every effort to ensure that competitors can use the same roasting machine for both practice and production, but this will not be guaranteed.

## 2.4 COMPETITION EQUIPMENT AND SUPPLIES

### 2.4.1 PROVIDED FACILITIES AND EQUIPMENT

The competition area will be equipped with the following:

- Green Evaluation Work Station (i.e. green grading table, green grading scoresheets, bags for defects collection, etc.)
- Lab Tools Station: (i.e., moisture measuring device, density measuring device, sizing screens, etc.)
- Sample Roasting Machines
- Roasting Machines
- Cupping Station (i.e., grinder, water source, cupping supplies, scales, colorimeter etc.)
- Containers and accessories for competition

Competitors may optionally bring and utilize their own cupping spoon, apron, and note-taking implements (i.e., notebook, papers, pens). Electronic devices are not allowed to for use during any competition time.

Competitors may only use items provided by the competition or listed as optional above during the competition time.

## 2.5 COMPETITOR ORIENTATION MEETING AND TUTORIAL TIME

Prior to the start of the competition, a competitor orientation meeting will take place. This meeting is mandatory for all competitors. During this meeting the stage manager will make announcements, explain the competition flow, cover the competition schedule, give competitors their assigned competition times, lead a tour of the competition areas, and provide tutorials for WCE provided lab equipment (sample roaster, moisture meter, sizing screens, colorimeter, etc.). This will be the last opportunity for competitors to ask questions and/or voice concerns to the stage manager and competition officials to fully understand and accept the responsibilities of competing.

### 2.5.1 Lab Practice

- A. Prior to the competitors' scheduled green grading and sample roasting competition time, competitors are scheduled lab practice time. Competitors should use this time to familiarize themselves with the laboratory equipment.
- B. Competitors should work around each other and keep the stations clean and organized. If a competitor is disorganized, disruptive, or otherwise unprofessional during this time, judges may charge a point deduction. Otherwise, this activity is not judged and is purely for the competitor to become familiar with the laboratory equipment and area.

## **2.6 COACHES AND EMCEES**

### **2.6.1 COACHES**

Instructions or 'coaching' may not be provided to a competitor during the time of his or her competition under penalty of disqualification. The WCE 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 or to interfere the competition while it is in progress, otherwise the competitor is subject to disqualification by the presiding stage manager and head judge.) A Coach (1) may join the competitor in cupping when the competitors cup during the open cupping time outside of their competition time. Only competitors will be allowed to cup the production cupping for reference, at a separate cupping section.

### **2.6.2 EMCEES**

There is no scored speaking element to this competition but the competitors may be asked questions by the emcee during competition time, and should be available to respond to questions.

### **2.6.3 INTERPETERS**

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. It is the competitor and coaches responsibility to read the Interpreters Best Practice document that is available from [www.worldbaristachampionship.com](http://www.worldbaristachampionship.com). Competitor and coach will be required to sign a statement confirming that they have read and understand what is required at the orientation meeting prior to the competition.

## **3.0 COMPETITION PROCEDURE**

- A. The competition is divided into three competition steps, each with its own procedure and available facilities.
- B. During competition time, non-competitors should not give assistance or input to competitors, or interfere any way with the competitor, judges, stage manager or the competition procedure. Failure to comply with this may lead to the disqualification for the competitor.
- C. From time to time, the competition emcee may interview the competitor regarding the competition, or what the competitor is doing. Competitors should be prepared for this.
- D. Competitors should be at the competition area thirty (30) minutes prior to his/her scheduled competition times. Any competitor who is not on site at the start of their competition time may be disqualified by the stage manager or head judge. If the schedule is delayed, the competitor should still be prepared at their designated time.
- E. All the green coffee will be released right before each activity starts with the presence of technical officials or stage manager.

- F. All the coffee at the competition area will be collected by officials immediately after each roasting activity is finished. The activity includes green evaluation, sample roasting, practice roasting, and production roasting time. Competitors are allowed to take some of the roasted sample (except for the production roast) to be used ONLY at the open cupping time for their own reference.
- G. The roasted sample, practice, and production coffee may be brewed at the WCRC bar to serve the audience during the event with non-disclosure of competitor information. Competitors are also encouraged to bring 1kg of their own roasted coffee to be served at the WCRC bar. The WCRC brew bar schedule and detail will be announced to competitors prior to the event by WCE event organizer.

#### **4.0 PRE ROASTING**

Competitors will be assigned the competition times for green evaluation, roasting practice and sample roasting. Competitors will not have access to the competition equipment, the competition coffees, or equipment except during the allotted competition and practice times.

##### **4.1 SAMPLE ROASTING TIME**

- A. Sample roasts are for the roasters' own personal use. However, technical officials will ask competitors to submit the roasted Single Origin sample to check the quaker(s). Competitors are expected to working in an organized and respectful manner towards other competitors and technical officials.
- B. Competitors will have 0.5 ~ 1 hour of sample roasting time depends on the sponsored machine type. Competitors must not start a new roast if they have less than five (5) minutes remaining for their sample roasting time. A competition official will keep time of each competitor. No extra time will be given except in case of a technical problem. Determination of a technical problem is at the discretion of the head competition official and must be raised before completion of time. Competitors will receive a time calls of fifteen (15) minutes remaining and then five (5) minutes remaining.
- C. Officials will warm up roasting machines to the warm-up temperature announced at the orientation meeting for a period of 30 minutes before the first competitor is to begin. The machines will be returned to the same warm-up temperature before the next competitor competes. Competitors may be given five (5) minutes of preparation time to adjust their own warm-up temperature before their sample roasting time begins.

##### **4.2 GREEN EVALUATION TIME**

- A. Participants will be issued ONLY 350~500grams of each green coffee option. All green evaluations and sample roasting must come from the provided sample.
- B. Each competitor will be also given the additional 350g of Single Origin green coffee sample specified for the green evaluation with a blank Green evaluation scoresheet to complete. (Quakers in the scoresheet are not identified in the green grading time.)
- C. Competitors are expected to demonstrate good knowledge of green coffee, its defects, and an ability to use the equipment supplied to evaluate the coffee properties.
- D. Green coffee evaluation shall occur according to Standards and Definitions as defined in Section 2.3, and following the usage guidelines explained during the competitor orientation meeting.
- E. Defect Count should be determined based on the guidelines detailed by the SCAA Green Arabica Coffee Classification and the SCAA Defect Handbook that is based on a 350gram sample.
- F. Competitors will have thirty (30) minutes of green evaluation time to complete their green evaluation scoresheet for the Single Origin green coffees issued by the official. A competition official will keep time of each competitor. No extra time will be given except in case of a technical problem but this will be at the discretion of the head judge or stage manager and it must be raised before completion of competition time.
- G. Once competitors are finished green grading they must submit their green evaluation scoresheet with the defects, separated into a bag/container provided, to be checked by the head judge or a certified Q grader.

- H. If the competitor has not finished his/her submission during the allotted time period, he/she is allowed to proceed until the submission is completed. One (1) point shall be deducted from the competitor's total score for every four (4) seconds over the allotted time, up to a maximum penalty of fifteen (15) points (1 minute). Any competitor whose competition time overage exceeds one (1) minute will be disqualified.
- I. Competitors will evaluate moisture using the moisture measuring device provided by WCE. Competitors must show that they have the ability to measure the water content of green coffee.
- J. Competitors will evaluate density, using the equipment supplied by WCE. Competitors must show that they have the ability to measure the density of green coffee.
- K. Screen size will be determined using only screens supplied by the WCRC sponsor. Competitors should demonstrate the ability to use the supplied screens to evaluate the screen size of the coffee. Competitors will shake 350g of green coffee through sizing screens and record the weight in the form in grams for the three (3) screens that retain the greatest number of beans..

DEFECTS	<i>Report counts from a 350g sample. Do not report equivalents.</i>	3
<b>CATEGORY 1</b> <i>(No if actual defect count is more than 1 of the defect found)</i>		Correct Defect identified.
		<b>Y N</b>
	Full Black	
	Full Sour	
	Dried Cherry	
	Fungus-Damaged Bean	
	Foreign Matter	
	Severe Insect Damage	
<b>CATEGORY 2</b> <i>(No if actual defect count is more than 3 of the defect found)</i>		<b>Y N</b>
	Partial Black	
	Partial sour	
	Parchment	
	Floater	
	Broken/chipped/cut	
	Immature bean	
	Withered/shriveled	
	Hull/husk	
	Slight insect damage	
	Shell	
From roasted sample:	Quaker(Official Use Only)	/17
	Overtime	-
		<b>TOTAL</b> /24

Evaluation Scale: Yes = 1 No = 0

### 5.0 PRACTICE ROASTING

- A. Competitors may be given an hour of practice time on the roasting machines, assigned at the orientation meeting. WCRC will provide coffee for practice roasting. This will not be the same coffee that is supplied for the production roast but a practice coffee for the purpose of allowing the competitor to gain working knowledge of the machines and roast logging system provided.
- B. Competitors should keep stations clean and organized. If a competitor is disorganized, disruptive, or otherwise unprofessional during this time, the head judge may charge a point deduction on the Overall Score Sheet. Otherwise, this activity is not judged and is purely for the competitor to become familiar with the laboratory equipment and area.
- C. Competitors can choose a selected profile from their practice time as a reference curve for their competition roast if they prefer; they will need to clearly make note of this in the roasting plan and inform the stage manager or technical officials of their preferred roast profile number.

## **5.1 OPEN CUPPING TIME**

- A. Competitors may examine and handle their roasted samples (grind, brew, evaluate color and/or cup) at the open cupping area during the scheduled open cupping time. The open cupping time may be designated on day one and/or two of the event depending on the overall event schedule.
- B. Competitors should work around each other and keep the stations clean and organized. If a competitor is disorganized, disruptive, or otherwise unprofessional during this time, judges may charge a point deduction. Otherwise, this activity is not judged and is purely for the competitor to be able to determine how they would like to roast.
- C. Competitors, volunteers, etc. should not remove any coffees used in the competition from the competition area. This includes roasted sample, practice, and production coffee.

## **5.2 ROASTING PLAN**

- A. At a designated time before the first competitor starts his/her production roast time, all the competitors will submit each Roasting plan, which is a written log of the coffee that have been proposed roast profile(s), and reason for selected roast profile(s), for Single Origin and Blend coffee roast(s). Competitors should describe the quantity of each roast profile and what the product cupping results should be in terms of taste and flavor including the intensity of acidity and body. Competitors are recommended to use the SCAA standard flavor wheels as a reference tool.
- B. Each green bean option will be released to competitors right before their production roasting time according to the roast plan. Therefore, competitors should clearly mention the required quantity of each roast profile and its order.
- C. If the competitor plans to do either pre- or post-blend, s/he should specify each roast profile in each Roasting plan document including the ratio of the blend and the timing of blending.
- D. The cup-to-profile will be evaluated by judges based on the accuracy of competitor's taste descriptions of the product including the intensity of acidity and body written in the roasting plan. This will not be evaluated until the Product cupping scores are completely finalized. The cup-to-profile should be described as a result of the final product if multiple roasts are blended.

## **6.0 PRODUCTION ROASTING**

Competitors will be assigned competition times for production roasting time. Competitors may not have access to the competition area, the competition coffees, or equipment except during the allotted competition time.

### **6.1 ROASTING TIME**

- A. Up to six (6) kilograms of each green coffee for Single Origin and Blend coffee roasts will be issued to the competitor according to his/her roasting plan before his/her production roasting time slot. (i.e. if the competitor chooses to create a blend for Single Origin coffee, the roast plan must state the quantities and order of each different roast profiles and the ratio and timing of blending.)
- B. Competitors will have an assigned production roasting time, and be assigned thirty (30) minutes for Single Origin and one (1) hour for Blend coffee roast(s). The roasting time for each category can be scheduled for different times depending on the overall event schedule. Competitors are responsible for making sure they know when their competition time is and making sure they are there on time.
- D. Officials will warm up roasting machines to the appropriate temperature for a period of thirty (30) minutes before the first competitor is to begin. Between competitors, the machines will be returned to the same warm-up temperature before the next competitor. The competitors will be informed of the warm up temperature during competitor orientation meeting. Competitors may be given five (5) minutes of preparation time to adjust their own warm-up temperature before their roasting time begins.

- C. Competitors will receive time calls of thirty (30) minutes remaining and fifteen (15) minutes remaining. Competitors must not start a new roast if they have less than ten (10) minutes remaining for their competition time.
- D. Roasting machines will have time/temperature logging systems, which will log and display real-time roasting information to the competitor, the technical officials, and to the audience. The roast log information will be recorded and saved for the roasting plan evaluation. For accurate recording, competitors should push the stop button on the logging system immediately after they dump the roasted bean into the tray, or at the same time. In case of any technical issues on the logging system, technical officials will manually log the roasting information, and this will replace the data from the logging system when agreed upon by the head judge and stage manager.
- E. Competitors will be given a debriefing and practice time on the time/temperature logging system prior to competition. It is the responsibility of the competitor to ensure the roasting log system is ready, enabled, and logging the roast accurately. Any roasts not logged or attempts to change the system setting shall be disqualified and not considered. In the case of National Competitions where there may be no roasting logging sponsor, volunteers must be assigned to record data.
- F. If the sponsored roasting machine allows for airflow adjustment, the competitor may choose to utilize this control if they want, however it will not be scored in any way. At the start of each competitor's competition time the airflow will be reset to a fixed setting announced at the orientation meeting.
- G. Competitors must submit two (2) roasted coffee products: one Single Origin and one Blend coffee roast. Only the roasted coffee submission presented before the end of that competitor's production roasting time will be allowed. Competitors may call "time" to stop their roasting time before the end of the allotted time if they so choose.
- H. If the competitor chooses to create a blend post-roast for either or both Single Origin and Blend coffee, the profiles submitted will be compared and scored separately to each roast profile and then added together. The final score will be the result of an average of all profiles of the coffee category combined with its cup-to-profile score evaluated as a final product.
- I. Competitors are responsible for and in charge of their roasting process during the competition time. The roasting process also includes charging, dropping, cleaning, and packaging. There will be no assistance provided by volunteers or technical officials.
- J. Roast color will be measured by an official designated by the stage manager or head judge. The roast color measurement will take place at least one (1) hour later after the submission is complete.

## **6.2 DEDUCTION AND OVERTIME PENALTY**

- A. Any coffees used and incorporated into the roasted coffee submission will be evaluated and judged in comparison to the corresponding the roasting plans submitted. Significant difference between the roasting plan and the corresponding roast log data may result in point deduction(s) by head judge and technical officials. Temperature of roast will be logged and variance will result in loss of points: one (1) point for every two (2) degrees to either side of desired temperature with a maximum of six (6) points to lose in total.
- B. The end weight of each roast will be measured by technical officials during the production roasting time and scored such that if the actual end weight of the roast is within 200g of the end weight specification, no deductions are made. For every 100g past the allowed 200g variance, one (1) point of deduction will be made.
- C. Roast color specification will be scored such that if the actual roast color is within two (2) points of the roast color specification, no deductions are made. For every one (1) point past the allowed two (2) points variance, one (1) point of deduction will be made.

- D. If the competitor has not finished his/her roasting or submission during the allotted minute period, he/she is allowed to proceed until the submission is completed. One (1) point shall be deducted for every four (4) seconds over the allotted time from the competitor's total score up to a maximum penalty of fifteen (15) points (1 minute). Any competitor whose competition time average exceeds one (1) minute will be disqualified.

## **7.0 PRODUCT CUPPING**

- A. Competitors and judges will participate in the product cupping, featuring all of the roasted coffees submitted. The product cupping tables for competitors and judges will be separated and may be scheduled for different times.
- B. The product cupping by judges for each coffee category may be scheduled on different days depending on the overall event schedule.
- C. The product cupping by judges for each coffee category may be comprised of two tables of cupping. The first table will consist of the submissions of the competitors whose roasting times were in the first half of the schedule. The second table will consist of the submissions from the remaining competitors.
- D. All the cupping shall be double blind, meaning one official shall mark each competitor's submitted coffee with a code and keep an answer key to decode the coffees. A separate official shall create a new code from the first official's set of codes, mix the order, and keep a separate answer key.
- E. Four (4) cupping judges and one (1) head judge who has overseen the previous day's competitions and competitors will cup together. Judges may not physically touch or lift the cups at any time, and judges shall 'break crusts' (stirring the cups to collapse the coffee grounds) as arranged by head judge.
- F. Three to five (3-5) cups of each coffee shall be prepared to common industry cupping standards and practices, and the cupping shall proceed according to the direction and protocol by the head judge. All cupping judges and competitors should listen carefully to directions from the head judge and follow all directions and protocols.
- G. Only cupping judges and head judge scores shall count towards the total scores. Judges and competitors will be expected to follow standard SCAA cupping protocols and may not physically touch or move cups at any time.

## **7.1 CUPPING PROCEDURE**

- A. All samples will have been rested for a minimum of 8 hours.
- B. Sample should be ground immediately prior to cupping, no more than 15 minutes before infusion with water.
- C. Samples should be weighed out as WHOLE BEANS to the ratio of 8.25 grams per 150 ml of water.
- D. Grind particle size will be slightly coarser than typically used for paper filter drip brewing. The grinder setting used for the product cupping will be announced on site at the orientation meeting on the discretion of the head judge. Three to five (3-5) cups from each sample should be prepared to evaluate sample uniformity.
- E. Prior to the first cup of each coffee, the grinder will be purged by grinding a cleansing quantity of the sample through the grinder. Then the grinding of the each cup individually into the cupping glasses or bowls will commence, ensuring that the whole and consistent quantity of sample gets deposited into each cup.
- F. Water used for cupping should be clean and odor free, but not distilled or softened. Ideal Total Dissolved Solids are 125-175 ppm, but should not be less than 50 ppm or more than 200 ppm. The water should be freshly drawn and brought to approximately 200° F (93°C) at the time it is poured onto the ground coffee.

- G. The hot water should be poured directly onto the measured grounds to the rim of the cup, making sure to wet all of the grounds. The grounds will be left to steep undisturbed for a period of four (4) minutes before evaluation.
- H. Scoring will be based on the SCAA cupping form. Each score sheet will be scored out of 100, and the total scores from the product cupping will be combined with scores from previous days scores sheets to determine overall winner.

## 7.2 CUPPING SCORESHEET

- A. Each evaluation component is marked with a horizontal (left to right) scale, which is used to rate the judge's perception of relative quality of the particular component based upon their perception of the coffee and experiential understanding of quality as a filter coffee product..
- B. Some components are marked with vertical scales. The vertical (up and down) scales are used to rank the intensity of the sensory component and are marked for reference and notation, and are not included in the score.
- C. The flavor wheel is to be used as a reference tool for the cupping judges to create a common language for competitor feedback.
- D. Any roasting defects found by cupping judges and agreed upon by the head judge will be involved with cupping score deduction. (i.e. baked, under-developed, scorched, etc.)
- E. After evaluation, the numeric score should be notated in each box marked Total. Scorekeepers will calculate the sum of the component scores to determine the Total Score. The total product cupping score of each coffee submission will be calculated by adding the total scores from the median three (3) judges selected by removing the highest and lowest total scores out of five (5) judges. The total possible points awarded for the product cupping is 600.

## 7.3 EVALUATION SCALE

The product cupping evaluation scale will be based on a standard cupping scale.

- (i) Good : 6 – 6.75
- (ii) Very Good : 7 – 7.75
- (iii) Excellent : 8 – 8.75
- (iv) Extraordinary : 9 – 10
- (v) Judges should consider the numerical score to be a code that corresponds with each descriptive word.
- (vi) Intermediary scores may be utilized in 0.25 point increments, and judges may not use scoring increments smaller than 0.25 points.
- (vii) A score of Unacceptable (0) is reserved for situations of clear and egregious violations of the Rules, common sense, or minimum standards of professionalism or service.
- (viii) Point(s) are deducted by the number of cups having a defect

## 8.0 TECHNICAL ISSUES

- A. During the competition, if the competitor believes there is a technical problem with any of the WCRC-provided equipment, they should contact the head judge or WCRC stage manager immediately.
- B. If the 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 head judge will make the decision whether or not the competitor should wait to continue his/her competition or stop 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 stage manager will reschedule the competitor to compete in full again at a later time.
- E. If it is determined that the technical issue is due to competitor error, the head judge may determine that no additional time will be given to the competitor, and the preparation or competition time will resume without time being credited.

## **9.0 SCOREKEEPING**

### **9.1 WCRC OFFICIAL SCOREKEEPING**

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

### **9.2 COMPETITOR'S TOTAL SCORE**

The competitor's total score will be tallied by adding the sum of score sheets from all three days, then by deducting any penalties.

### **9.3 TIE SCORES**

- A. If there is a tie between two or more competitors, the official scorekeepers will total all of the involved competitors' cupping scores. The competitor with the highest cupping score will win the tie and place above any other competitor with the same total competition score.
- B. If the tied competitors have the same cupping score then the higher placement will be awarded to the competitor with the higher total roast profile score. If the tied competitors have the same roast profile and cupping score then the higher placement will be awarded to the competitor with the higher green evaluation score.

## **10.0 COMPETITOR PROTEST AND APPEALS**

### **10.1 COMPETITOR RELATED ISSUES**

#### **10.1.1 Protest**

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

If the WRC event organizer decides that the issue and/or protest can be solved on-site at the WCRC, the WCRC 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 on-site with the WCRC event organizer and the Chairs of the WCE Competition Operations Committee. The WCRC event organizer will inform the competitor of the decision.

#### **10.1.2 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 WCRC event organizer will ask the competitor to submit his/her formal complaint and/or appeal in writing to the WCE Competition Operations Committee. All decisions made by the WCE Competition Operations 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 WCRC event organizer via email to [info@worldcoffeeevents.org](mailto:info@worldcoffeeevents.org) within 24 hours of the offending incident or the decision given.

#### 10.1.3 Appeals Reviewed by the WCE Board of Advisors

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

### **11.0 DISHONEST BEHAVIOR BY A WCRC OFFICIAL**

If in the unlikely event that the head judge or any other WCRC personnel discovers or suspects potential dishonest behavior by a WCRC 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 WCRC judge(s) concerned, the WCE Executive Director, and the WCE Competition Operations Committee Chairs to evaluate the situation.
- C. The WCE Executive Director and the WCE Competition Operations Committee Chairs will then rule upon the matter in a closed meeting.
- D. If the matter of dishonesty is extensive, the WCE Competition Operations Committee Chairs have the power to rule that the WCRC judge will be excluded from judging in any future WCRC-sanctioned competitions.

### **11.1 APPEAL**

If the WRC judge in question does not agree with the decision, he/she may appeal the decision in writing to the WCE Competition Operations Committee. All decisions made by the WCE Competition Operations 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 WRC Event Manager via email to [info@worldcoffeeevents.org](mailto:info@worldcoffeeevents.org) within 24 hours of the incident.

### **11.2 APPEALS REVIEWED BY THE WCE BOARD OF ADVISORS**

The WCE Advisory Board will review written complaints or appeals within 30 days of receipt. The WCE Competition Operations Committee will contact the competitor or judge in writing via email with final rulings.