

## Judge Competencies

### Values

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- Participates/works well with others
- Professional behavior
- Appropriate and respectful appearance
- Follows WCE Judges Code of Conduct

### Competencies

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Items in **bold** are critical competencies.

#### Category #1: Behavior on Stage

- Focused throughout presentation
- Appropriate timing/pays attention to barista (**CRITICAL – TECH**)
- Captures key information from barista
- **Follows barista instructions** **WBC, WCIGSC, WBrC**
- **Follows evaluation protocol** **WBC, WBrC**
- Completes scoresheet quickly, assigns scores prior to leaving stage

#### Category #2: Application of Sensory Skills on Stage

- Able to differentiate in terms of quality
- **Objective taste skills re: sweet, acidic, and bitter** **WBC, WCIGSC, WBrC**
- **Objective tactile analysis skills - smooth, round, full body** **WBC, WCIGSC, WBrC**
- Can differentiate between and comment on extraction and coffee
- Recognize coffee and brewing defect
- Recognize flavor attributes beyond the scoresheet (i.e. Baristas descriptions or perceived flavors in the cup)
- Recognize different flavor/temperature in cappuccinos, including coffee to milk ratios
- Ability to taste flights of drinks without a break

#### Category #3: Behavior in Calibration

- Completes scoresheet prior to calibration
- **Willing to adjust scores per HJ when appropriate** **WBC, WLAC, WCIGSC**
- **Applies rules correctly** **WBC, WLAC, WCIGSC**
- Asks clarifying questions
- Listens to other judges
- Defends scores when appropriate
- Demonstrates comfort in discussion of current industry trends
- Exposure to multiple WCE competitions
- Familiar with different types of milk
- Meet the needs of non-native English speakers
- **Coffee Knowledge** - Ability to discuss, describe and recognize coffee information according to SCAA/SCAE training courses at an intermediate level in:
  - Extraction
  - Roasting
  - Farming
  - Processing
  - Grading and evaluation and WBC history
  - Extensive knowledge of various brewing equipment

#### Category #4: Completing the Scoresheet

- Legible handwriting and organized comments
- **Rule-based written comments** **WBC, WLAC, WCIGSC, WBrC**
- **Supportive written comments** **WBC, WLAC, WCIGSC, WBrC**
- No “safe scoring”
- Writes in appropriate areas
- Writes correct amount of comments

## Judge Competencies

### Category #5: Behavior in Debriefing

#### Barista Debriefing

- Values the importance of debriefing
- **Answers questions correctly and finds positives in performance**      WBC, WLAC, WCIIGSC, WBrC
- **Makes comments relevant to the barista**      WBC, WLAC, WCIIGSC, WBrC

### Category #6: Technical Skills (Stage behavior and Calibration) – Applies to WBC, WLAC, WCIIGSC

- **Ability to distinguish waste within 0.5 grams of coffee waste, 10ml of milk variance**
- Accurately describes component parts of espresso equipment and their functions
- **Accurately discusses dosing/tamping and distribution techniques**
- Familiar with a range of espresso machines
- Accurately discusses concepts of station management
- Ability to prepare WBC-compliant espresso