



**2017 World Coffee in Good Spirits
Championship Official Rules and Regulations**

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Written and approved by the
WCE Rules and Regulations Committee

2016 WORLD COFFEE IN GOOD SPIRITS CHAMPIONSHIP RULES AND REGULATIONS

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1.0 CONDITIONS OF PARTICIPATION

1.1 PARTICIPANTS

1.1.1 National Qualifications

The World Coffee in Good Spirits Championship (WCIGS) is open to qualified national champions as determined by a World Coffee Events (WCE) sanctioned national championship produced by the relative WCE Licensed National Body. The WCIGS is open to one (1) competitor from each WCE Licensed National Body (hereafter referred to as “national champion”. (To learn more about how to become a WCE Licensed National Body please read the WCE Ltd. Organizational Structure & Governance.)

1.1.2 Age Requirement

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

1.1.3 Nationality

Competitors must hold a valid passport from the place 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 championship per WCE sanctioned Competition. A WCIGS Competition Year is defined as the time period between the completion of one year's WCIGS Event and the completion of the next year's WCIGS Event.

1.1.4 Multiple Passports

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

1.1.5 Judging

Competitors may not judge in any sanctioned WCIGS competition (world, national, regional), including their own, prior to the conclusion of that year's WCIGS Event. Judges may not compete in any sanctioned WCIGS competition (world, national or regional), including their own, prior to the conclusion of that year's WCIGS Event. Baristas who participate in judge calibrations as a calibration barista may not compete in any sanctioned WCIGS competition (world, national, regional) prior to the conclusion of that year's WCIGS 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.

1.1.6 Conflicts of Interest

WCE encourages any potential conflicts of interest to be declared at the earliest 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 of interest 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@worldcoffeeevents.org.

1.1.7 Substitution

If any National Champion is unable to participate in the WCIGS that national 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 WCE at info@worldcoffeeevents.org and approved by its Managing Director prior to competition.

1.1.8 Expenses

Licensed National Bodies are required to pay the champion's flight and hotel accommodations to the WCIGS for the purpose of representing their National Body for the duration of the competition. Above and beyond this, competitors are responsible for their own expenses related to the competition, including, but not limited to: additional travel and accommodation needs, local transport, and additional personnel. The WCIGS 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.

1.2 APPLICATION

1.2.1 Competitor Registration Form

Competitors must complete the WCIGS Competitor Registration Form online at <http://www.worldcoffeeingoodspirits.org> and email a scanned copy of their valid passport or legal documentation of 24 months of employment or scholastic curriculum in the place they represent to the WCE Event Organizer at least six weeks prior to WCIGS Event. All approved national champions will receive a confirmation letter that will be sent to the competitor via email within two weeks of receipt of the online registration form and valid passport or legal documentation.

1.2.2 Last Date to Apply

Competitors must submit the online competitor registration form and valid passport or legal documentation six weeks prior to the WCIGS. In the event the national competition is held less than six weeks prior to the WCIGS Event, national champions must submit the registration form and passport/documentation within 5 days of conclusion of their national competition. Failure to meet these requirements could result in exclusion from competing in the WCIGS.

1.3 COMPETITOR QUESTIONS

All competitors are responsible for comprehensive knowledge of current WCIGS Rules & Regulations and scoresheets. No exceptions or accommodations will be made for competitors who claim to not understand the WCIGS Rules & Regulations or scoresheets. All WCIGS documents may be downloaded from the WCIGS website. Questions can be directed to info@worldcoffeeevents.org. Competitors are encouraged to ask questions prior to arriving at the WCIGS. Competitors will also have the opportunity to ask questions during the official Competitors Meeting held prior to the start of the competition.

1.4 TERMS & CONDITIONS

Upon submitting a WCIGS Competitor Registration Form, competitors 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 WCIGS.)

- A. The winner of the World Coffee in Good Spirits Championship (WCIGS) is a representative of the World Coffee Events, Ltd., the Specialty Coffee Association of America (SCAA) and the Specialty Coffee Association of Europe (SCAE).
- B. Upon entry in the WCIGS and in exchange for the opportunity to win, each competitor in the WCIGS undertakes that they will:
 - i. Permit the WCE, SCAA and SCAE to use the competitor's name and image in any format without charge for the purpose of promotion of the WCIGS, SCAA or the SCAE.
 - ii. Without limiting the generality of clause (i), the formats referred to in clause (i) may include: photographic, video, print, Internet, or any electronic media.
 - iii. Actively work to uphold the good reputation of the WCIGS, the SCAA and the SCAE when fulfilling these terms and conditions.
- C. Each competitor must read and abide by the Competitor Code of Conduct document found on the WCIGS website.
- D. The winner of the WCIGS must read and abide by the Champion Code of Conduct found on the WCIGS website.

1.5 ENFORCEMENT OF RULES & REGULATIONS

The WCE 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

- A. The championship is comprised of two separate rounds: a preliminary and a final round.
- B. The preliminary round consists of two components:
 - a. SPIRIT BAR, where two coffee and alcohol based mixology drinks are created using a randomly selected type of alcohol and/or ingredients provided by WCE sponsors.
 - b. STAGE PRESENTATION, where two hot/warm coffee and alcohol-based designer drinks, and two cold coffee and alcohol-based designer drinks are produced.
- C. During the Spirit Bar, competitors have five (5) minutes of preparation time, and six (6) minutes of performance time in which they are to produce two identical drinks: coffee and alcohol-based mixology drinks created using the randomly selected type of provided alcohol, from a pre-selected list.
 - I. Prior to the start of preparation time, the featured alcohol for the competitor's drink will be chosen by spinning a wheel, drawing a sheet of paper, or some other method of random selection, to be determined by the organizers. Competitors MUST use the alcohol and/or ingredients provided by WCE sponsors for the Spirit Bar to create the beverages.
 - II. The alcohol and/or ingredient sponsors for the Spirit Bar will be announced on the WCE website no later than 4 weeks prior to the event of the year.
 - III. No espresso machine is provided at the Spirit Bar, but filter grinder will be provided. Competitors may use any brewing equipment provided by WCE or bring their own filter brewing equipment. Competitors are required to bring their own coffee.
- D. During the Stage presentation, competitors have ten (10) minutes preparation time, and then ten (10) minutes performance time in which they are to produce four drinks: two hot/warm, coffee and alcohol-based designer drinks (both drinks must follow the same recipe), and two cold, coffee and alcohol-based designer drinks (both drinks must follow the same recipe).

- I. Competitors MUST use the alcohol supplied by WCE sponsor for the current year in BOTH the hot and cold beverages The alcohol sponsor for the Stage Presentation and final round will be announced on the WCE website.
 - II. Competitors must use the espresso machine and grinder provided by WCE sponsor to produce either the hot/warm or cold beverage in the preliminary round.
- E. The six top-scoring competitors will advance to and compete in the final round. In the final round competitors have ten (10) minutes preparation, and ten (10) minutes performance time in which they are to produce four drinks: two (2) Irish coffees and two (2) hot or cold, coffee and alcohol-based Signature drinks in which the alcohol supplied by WCE sponsor(s) is used.

2.1 NATIONAL COMPETITION

For ease of conducting National Competitions, organizers may choose to select their champion by holding a competition based only on the preliminary round of the WCIGS **or** based only on the final round of the WCIGS, rather than run both.

2.2 PRELIMINARY ROUND - SPIRIT BAR

- A. The competitor will use a randomly selected type of provided alcohol, from a pre-selected list. Prior to the start of preparation time, the alcohol will be chosen by spinning a wheel, drawing a sheet of paper, or some other method of random selection, to be determined by the organizers.
- B. Once the alcohol has been randomly selected, each competitor has five (5) minutes preparation time and six (6) minutes performance time.
- C. Competitors are requested to remove their personal equipment from the stage quickly after their performance.
- D. Once the competitor's alcohol is chosen, the competitor is required to make two (2) identical drinks in total. The drinks should be coffee and alcohol-based mixology drinks, created within the six (6) minutes performance time.
- E. In the World Championship, competitors MUST use a minimum of 10ml of the selected alcohol, supplied by WCE sponsors, in both beverages. The beverage created must highlight the selected alcohol, and any additional alcohols used must not overpower the featured alcohol. Non-compliance with this will result in a zero score being given in the drink's "balance" and "overall impression" section from the judges. National Body competitions should use at least one of the WCE sponsored alcohol(s). The alcohol and/or ingredient sponsors for the Spirit Bar will be announced on the WCE website no later than four (4) weeks prior to the event. WCE will share the contact information of the alcohol sponsor with National Bodies to get the product support from the alcohol sponsor.
- F. There shall be one (1) competitor performing at a time.
- G. There will be a panel of three (3) judges: two (2) Spirit Bar judges and one (1) head judge. One of the two Spirit Bar judges may be chosen for their mixology expertise, and may not be a WCE Certified Judge.
- H. Competitors can produce their drinks by using any coffee and brew methods they choose. Competitors may use any brewing equipment provided by WCE or bring their own filter brewing equipment. No espresso machine will be provided at the Spirit Bar, but filter grinder will be provided.
- I. Competitors are allowed to add ingredients or alcohol to the provided alcohols and/or ingredients, with the exception of controlled or illegal substances. Competitors must provide their own bartending tools and glasses.
- J. All coffee should be brewed in the performance time. If coffee is brewed in the preparation time then this will result in the taste and performance elements of the drink receiving a zero score, this includes the "balance", "creativity", "overall impression", and "professional impression" section. Competitors will be allowed to add a further brewed coffee element to their drink, (e.g. a cold brewed coffee that is prepared in advance of their presentation), as long as the main brewed element of that drink is prepared in the performance time.
- K. The competition time will be stopped when competitors raise their hands and call time.

2.3 PRELIMINARY ROUND - STAGE PRESENTATION

- A. Each competitor has ten (10) minutes preparation time and ten (10) minutes competition time. No clean-up time is allocated, although competitors are requested to remove their personal equipment from the stage quickly after their performance.
- B. Competitors are required to make four (4) drinks in total: two (2) identical hot/warm, coffee and alcohol-based designer drinks, and two (2) identical cold, coffee and alcohol-based designer drinks.
- C. In the World Championship, competitors MUST use the alcohol supplied by WCE sponsor(s) for the current year in BOTH the hot and cold beverages. Non-compliance with this will result in a zero score being given in the drink's "creativity" and "commercially applicable" section from both the taste judges. National Body competitions are not required to use the WCE sponsored alcohol.
- D. There shall be one (1) competitor performing at a time.
- E. There will be a panel of four (4) WCE Certified Judges: two (2) taste judges, one (1) technical/visual judge, and one (1) head judge.
- F. Competitors MUST use the provided espresso machine and grinder in the performance time to produce EITHER the cold or hot/warm drink. If NEITHER of the cold or hot/warm drinks are produced by using the provided espresso machine and grinder, then this will result in a zero score being given in all the taste elements of hot/warm drink.
- G. Competitors are free to brew coffee by any method they choose for either of the cold or hot/warm drinks. However, they must not use any grinder other than the sponsored grinder(s) within the competition area.
- H. All coffee should be brewed in the performance time. If coffee is brewed in the preparation time then this will result in the taste elements of the drink receiving a zero score, this includes the "balance" and "body" categories.

Competitors will be allowed to add a further brewed coffee element to their drink (e.g. a cold brewed coffee that is prepared in advance of their presentation), as long as the MAIN brewed element of that drink is prepared in the performance time.

- I. The competition time will be stopped when competitors raise their hands and call time.

2.4 FINAL ROUND

- A. The six (6) competitors with the highest scores in the preliminary round will compete in the final round. The competitors will compete in a random order.
- B. Previous scores from the preliminary round will not be carried forward into the final round.
- C. Competitors will have ten (10) minutes preparation time and ten (10) minutes competition time.
- D. Within the final round competition time, competitors are required to make four (4) drinks in total: two (2) identical hot/warm or cold, coffee and alcohol-based designer drinks and two (2) hot/warm Irish coffees.
- E. The designer drink is of the competitor's choice. It can either be a favored drink from the preliminary round or a completely new drink, and can either be hot or cold.
- F. In the World Championship, competitors MUST use the alcohol supplied by WCE sponsor(s) for the current year in BOTH the hot and cold designer drinks. Non-compliance with this will result in a zero score being given in all of the drink's taste elements. National Body competitions are not required to use the WCE sponsored alcohol.
- G. The glasses for the Irish coffee will be provided by the WCIGS; no other glasses will be used. The glasses are up to 240ml in volume and the specific model will be announced to competitors prior to the event. The drink will score a zero from taste and technical/visual judges if the glass used is not the official glass.
- H. There shall be one (1) competitor performing at a time.
- I. There will be a panel of four (4) WCE Certified Judges; two (2) taste judges, one (1) visual/technical judge, and one (1) head judge.
- J. Competitors are free to brew coffee by any method they choose. However, they must not use any grinder other than the sponsored grinder(s) within the competition area.
- K. All coffee should be brewed in the performance time. If coffee is brewed or ground not in the performance time, this will result in all the taste and technical/visual elements of the drink receiving a zero score. Competitors will be allowed to add a further brewed coffee element to their drink (e.g. a cold brewed coffee that is prepared in advance of their presentation), as long as the MAIN brewed element of that drink is prepared in the performance time.
- L. The competition time will be stopped when competitors raise their hands and call time.

3.0 BEVERAGE DEFINITIONS

3.1 SPIRIT BAR – COFFEE AND ALCOHOL-BASED MIXOLOGY DRINKS

- A. With the exceptions of sponsored alcohols and ingredients provided at the Spirit Bar, competitors are responsible for providing their own additional ingredients and alcohol. Competitors are required to bring their own coffee.
- B. Competitors are free to use any coffee and method of brewing of their choice. No espresso machine will be provided at the Spirit Bar, but filter grinder will be provided. If competitors choose not to use the provided brewing equipment or grinder, they are responsible for providing their own brewing tools.
- C. Competitors must use the randomly selected alcohol and/or ingredient, supplied by WCE sponsors for the current year. The alcohol and/or ingredient sponsors for the Spirit Bar will be announced on the WCE website no later than four (4) weeks prior to the event of the year.
- D. In addition to the sponsored alcohol, competitors are free to use any alcoholic beverage/s within their drink.
- E. Competitors are free to use any further ingredients within their drinks.
- F. Competitors are free to use any glassware or crockery for serving the drinks.
- G. If any of the drinks served do not use the provided alcohol and/or ingredients, the lowest scoring of all the taste scores, including "balance", "creativity", and "overall impression", will be given on the Spirit Bar judges' scoresheets.
- H. Edible garnish may be used but the drink must be drinkable and not become a dessert. The "balance" and "overall impression" scores will be deducted if the drink is deemed more "edible" than "drinkable", at the head judge's discretion.
- I. It may be necessary that competitors detail the ingredients and method for making their drink within the randomly assigned drink category before or after their Spirit Bar performance time. A standard form will be given to fill out these details at the competitors briefing. The WCE shall reserve the right to publish such drink recipes at a later stage, with credit given to the competitor whenever possible.

3.2 STAGE PRESENTATION - HOT/WARM COFFEE AND ALCOHOL-BASED DESIGNER DRINKS

- A. Competitors are responsible for providing their own ingredients, including coffee and alcohol (with the exception of the sponsored alcohol).
- B. Competitors are free to use any coffee and method of brewing of their choice. However, competitors should use the provided espresso machine and grinder during the performance time to produce EITHER the cold or hot/warm drinks. They can choose to use their filter brewing method in the other drinks, but they must not use any grinder other than the sponsored grinder(s) within the competition area.
- C. Competitors must use the alcohol supplied by WCE sponsor(s) for the current year. The alcohol sponsor for the Stage presentation and final round will be announced on the WCE website.
- D. In addition to the sponsored alcohol, competitors are free to use any alcoholic beverage/s within their drink.
- E. Competitors are free to use any further ingredients within their drinks.

- F. Competitors are free to use any glassware or crockery for serving the drinks.
- G. If neither of the sets of drinks served is hot/warm, then the lowest scoring set of taste scores will be given from each taste judge's scoresheets.
- H. Edible garnish may be used but the drink must be drinkable and not become a dessert. The "balance", "commercially applicable", and "overall impression" marks will be deducted if the drink is deemed more "edible" than "drinkable", at the head judges discretion.
- I. It is necessary that competitors detail the ingredients and method for making their drink at the competitors briefing prior to the preliminary round. A standard form will be given to fill out these details at the competitors briefing. The WCE shall reserve the right to publish such drink recipes at a later stage, with credit given to the competitor whenever possible.

3.3 STAGE PRESENTATION - COLD COFFEE AND ALCOHOL-BASED DESIGNER DRINKS

- A. Competitors are responsible for providing their own ingredients, including coffee and alcohol (with the exception of the sponsored alcohols).
- B. Competitors are free to use any coffee and method of brewing of their choice. However, competitors should use the provided espresso machine and grinder during the performance time to produce either the cold or hot/warm drinks. They can choose to use their filter brewing method in the other drinks, but they must not use any grinder other than the sponsored grinder(s) within the competition area.
- C. Competitors MUST use the alcohol supplied by WCE sponsor(s) for the current year. The alcohol sponsor for the Stage presentation and final round will be announced on the WCE website.
- D. In addition to the sponsored alcohol, each competitor is free to use any alcoholic beverage/s within their drink.
- E. Competitors are free to use any further ingredients within their drinks.
- F. Competitors are free to use any glassware or crockery they choose for serving the drinks.
- G. If neither of the sets of drinks served is cold, then the lowest scoring set of taste scores will be given from each taste judge's scoresheets.
- H. Edible garnish may be used but the drink must be drinkable and not become a dessert. The "balance", "commercially applicable", and "overall impression" may be deducted if the drink is deemed more "edible" than "drinkable" at the head judge's discretion.
- I. It is necessary that competitors detail the ingredients and method for making their drink at the competitors briefing prior to the preliminary round. A standard form will be given to fill out these details at the competitors briefing. The WCE shall reserve the right to publish such drink recipe at a later stage, with credit given to the competitor whenever possible.

3.4 FINALS - COFFEE AND ALCOHOL-BASED DESIGNER DRINKS

- A. Each competitor is free to use the coffee and method of brewing of his/her choice. If they choose to use filter brewing equipment and not the provided espresso machine they are responsible for providing their own equipment. However, they must not use any grinder other than the sponsored grinder(s) within the competition area.
- B. Each competitor has a free choice of the drink they want to present. This may be their favored drink from the first round or a completely new one.
- C. Edible garnish may be used but the drink must be drinkable and not become a dessert. The "balance", "commercially applicable", and "overall impression" marks may be deducted if the drink is deemed more "edible" than "drinkable" at the head judges discretion.
- D. The WCE shall reserve the right to publish the drink recipe at a later stage, with credit given to the competitor whenever possible.

3.5 FINALS - IRISH COFFEES

- A. The Irish Coffees should be hot/warm drinks and consist of coffee, whisky/ey, sugar and cream only.
- B. Competitors are encouraged to achieve a balance of flavor between ingredients.
- C. Each competitor is free to use the coffee and method of brewing of his/her choice. If they choose to use filter brewing equipment and not the provided espresso machine they are responsible for providing their own equipment.
- D. A common cream may be provided for competitors to use. Competitors are NOT required to use the provided creams. Competitors may provide their own cream. The cream should not be flavored.
- E. The quantity of cream used in the drink is at the competitor's discretion to achieve a balance of flavors.
- F. Competitors are free to use the sugar of his/her choice (honey or non-flavored sugar syrups are also permissible). Competitors are required to bring their own sugar.
- G. Any whiskey may be used regardless of nationality, brand, or age. If a sponsorship agreement is reached with a whisky manufacturer, where it is stipulated that only their whisky be used for the Irish coffee, it will be imperative that all competitors abide by this condition. The WCE shall communicate any sponsorship agreements to competitors no later than eight (8) weeks prior to the World Championship Finals. Any such decisions shall have NO bearing on the competitors' choice of whiskey in their National competitions.
- H. The glasses for the Irish Coffee will be provided by the WCIGS; no other glasses will be used. The glasses are up to 240ml in volume and the specific model will be announced to competitors prior to the event.

4.0 COMPETITION PROCEDURE

4.1 STAGE COMPETITIONS

- A. The competition space will consist of a stage with competition stations. The Spirit bar will be held at a separate bar within the venue, or may be held off the event site. The layout of the competition stations may change from year to year, and may also be shared with other competitions. If the Spirit Bar is held outside the event site, WCE will announce the location on the website at least four (4) weeks prior to the championships.
- B. Each competitor will be assigned a start time and station number.
- C. Each competitor will be given the following time at their assigned station, made up of the following segments:
 - i. 10 minutes preparation time
 - ii. 10 minutes performance time
 - iii. No clean-up time is allocated
- D. The first competitor will perform judged by the first of two judging teams. A competitor's scoresheets will be completed and deliberated during the following competitor's performance time. This sequence continues back and forth for all competitors.
- E. The competitor's scores from each round will not carry over to the next round.
- F. At the conclusion of the preliminary round, there will be a ceremony where finalists are announced and all competitors will be acknowledged. All competitors are required to attend this ceremony. The six finalists will perform in a random order.

5.0 MACHINERY, ACCESSORIES & RAW MATERIALS

5.1 ESPRESSO MACHINE

If espresso is brewed, competitors must use the espresso machine supplied for the WCIGS by the official WCIGS espresso machine sponsor. The WCIGS-provided espresso machine has a fixed technical configuration and cannot be altered by the competitors. The espresso machine will be calibrated to the following specifications: the temperature will be set between 90.5-96 degrees Celsius (195-205 degrees Fahrenheit) and the pump pressure set between 8.5 and 9.5 bar.

5.1.1 No Liquids or Ingredients on Machine

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

5.1.2 Disqualification

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

5.2 GRINDER

Competitors must use the WCE sponsored grinder(s) to produce drinks during the competition. Both espresso and filter grinders 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/changed 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 the sponsored models. Not following this rule is grounds for disqualification. National Bodies are not obligated to require competitors to use a provided grinder.

Competitors should grind the coffee during the performance time of both the preliminary and final round. Otherwise, it will result in a zero score being given in the "coffee brewed professionally" section from the technical/visual judge. Competitors may not use more than two grinders during their performance, otherwise the competitor will receive zero (0) points for the "coffee brewed professionally" category on the technical/visual judge scoresheet. A grinder is defined for this competition as a paired motor and grinding surface.

5.3 PROVIDED EQUIPMENT & SUPPLIES

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

- Machine table (For espresso machine, grinder and blender) L: 1.80m-2.0m W: 0.90m-1.00m H: 0.90m
- Work table L: 1.10m-1.30m W: 0.60m-0.80m H: 0.90 m
- Presentation table (Judges' table) L: 1.80m-2.0m W: 0.50m-0.60m H: 1.00m
- Espresso machine
- Espresso grinder
- Filter grinder
- Knock box
- Bar blender
- Trash can
- Ice

5.4 RECOMMENDED EQUIPMENT & SUPPLIES

Competitors are required to bring all additional necessary supplies for their presentation. Competitors should make allowances for breakage during travel and/or during the competition. Competitors are responsible for and in charge of their own equipment and accessories while at the competition. The WCIGS, volunteers and event staff are not responsible for the safety of items left in the competitors' preparation room or competition area. The list of supplies the competitor may bring include the following:

- Brewing equipment
- Tamper
- Shot glasses (for test shots and dispensing. May not be used for serving drinks in the final round.)
- Steaming pitchers
- Glassware & crockery for drinks in the preliminary round
- Any specific utensils required
- Bar towels/clean cloths (for practice and the competition)
- Cleaning supplies (counter brush, grinder brush, etc.)
- Tray(s) (for serving drinks to the judges)

5.5 ADDITIONAL ELECTRICAL EQUIPMENT

In addition to their grinder(s), competitors may use up to two additional pieces of electrical equipment during their performance. Competitors must notify the WCIGS event manager prior to arriving at the WCIGS of any electrical equipment they are bringing (e.g. hot plate, hand mixer, etc.), otherwise the competitor is at risk of their equipment not being allowed in their performance. Competitors are responsible for ensuring their electrical equipment can operate in the place where the event is held, and for any adapters or converters necessary for operation of the equipment. WCIGS will not provide electrical adapters or converters.

6.0 COMPETITOR INSTRUCTIONS PRIOR TO PREPARATION TIME

6.1 COMPETITORS' ORIENTATION MEETING

Prior to the start of the WCIGS, an orientation meeting for competitors will take place. This meeting is mandatory for all competitors. During this meeting, the WCIGS stage manager and presiding head judges will make announcements, explain the competition flow, cover the competition schedule, lead a tour of the stage and back stage areas. This will be an opportunity for competitors to ask the WCIGS stage manager and/or presiding head judges any questions.

During the competitors' orientation meeting, each competitor will also provide information about their drink. It is necessary that each competitor details the ingredients and method for making their drink. A standard form will be given to fill out these details. The WCE shall reserve the right to publish such drink recipe at a later stage, with credit given to the competitor whenever possible

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

6.2.1 Practice Time

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

6.3 COMPETITION MUSIC

Competitors may bring music on an iPod, CD, or USB drive to be played during his/her competition time. Music may not contain profanity. Competitors must mark their music device clearly with their name. It is the competitor's responsibility to give the WCIGS stage manager or audio visual staff his/her music prior to the start of the competition. It is also the competitor's responsibility to retrieve their music device from the WCIGS stage manager or audio visual staff after the competition. Any music devices that are not retrieved will be discarded after the competition.

6.4 BE ON TIME

Competitors should be in the preparation/practice room a minimum of 30 minutes prior to their scheduled preparation time. Any competitor who is not onsite at the start of their scheduled preparation time may be disqualified.

6.5 STATION SET-UP

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

6.5.1 Set-Up Grinder and Additional Electrical Equipment

If a competitor has brought additional electrical equipment, the competitor needs to inform the WCIGS event manager prior to the start of competition. The head runner will contact the competitor prior to the start of his/her preparation time. If the competitor would like to help the head runner take the electrical equipment to the station, this will be allowed; however, once the item(s) is in place and plugged in, the competitor will not be allowed to touch the item(s) and must leave the stage immediately. Please note: no coffee beans may be placed in the hopper until the competitor's preparation time.

6.6 SUPPORTERS/ASSISTANTS NOT ALLOWED ON STAGE

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

6.7 INTERPRETERS

Competitors may bring their own interpreter. When speaking to the competitor the interpreter is only allowed to translate what the emcee or head judge has said. When a competitor speaks, the interpreter is only allowed to translate exactly what the competitor has said. No additional competition time will be allotted with the use of an interpreter. It is the competitor and coaches' responsibility to read the Interpreters best practice document that is available from www.worldcoffeeingoodspirits.org. Competitor and Coach will be required to sign a statement confirming they have read and understand what is required at the orientation meeting prior to the competition.

7.0 PREPARATION TIME

7.1 BEGIN PREPARATION TIME

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

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. Before the competitor is allowed to touch anything at his/her station, the competitor must press the start button on the remote control attached to the clock to begin his/her 5/10 minutes of preparation time. The designated official preparation timekeeper will begin a stopwatch the moment the competitor presses the start button on the remote control.

7.2 CART

If a competitor chooses to use a cart, the competitor must unload his/her supplies off the cart on his/her own. The preparation timer will wheel the cart off stage at the end of the competitor's preparation time. The waiter's cart will not be allowed on stage during the performance/competition time. (If items are left on the cart after the competitor's preparation time has ended, the competitor may not remove any items off the cart). Competitors will be able to retrieve items left on the cart once his/her competition time has begun – See 9.2 Forgotten Accessories.

7.3 JUDGES' PRESENTATION TABLE

The WCIGS wants to focus on the competitor's skills and minimise the expense in entering the competition. Tablecloths, water, napkins and decorations are not required and will lose you points in the hospitality section, at the discretion of the head judge, depending on the severity. Items involved in the construction or presentation of the actual drink are permissible. This rule is to protect competitors incurring unnecessary expense in competing.

7.4 PRACTICE SHOTS

Competitors are allowed and encouraged to pull practice shots during their preparation time. "Pucks" (also known as "cakes") are allowed to be left in the portafilters at the start of the competitor's competition time.

7.5 PRE-HEATED CUPS

Cups can be preheated during the competitor's preparation time. However, no water may be present in cups at the start of the competitor's competition time. At no point may there be cups with liquid in them on top of the espresso machine (see 5.1.1. "No Liquids or Ingredients on Machine").

7.6 END OF PREPARATION TIME

Competitors may not exceed their allotted 5/10 minutes of preparation time. The timekeeper will give the competitor a 3 minute, 1 minute, and 30 second warning during his/her preparation time. At 5/10 minutes, the official preparation

timekeeper will indicate that time has expired and ask the competitor to step away from the station. Any competitor who fails to cease preparation within the allotted minutes will be subject to penalties as shown in Section 8.8.

8.0 COMPETITION TIME

8.1 INTRODUCTION BY THE MASTER OF CEREMONIES

Once the 5/10-minute preparation time has elapsed and the judges are ready, the Master of Ceremonies will introduce the competitor. Each competitor will be required to wear a wireless microphone throughout his/her competition. However, the competitor will only be "live" (broadcast) during his/her performance time.

8.2 BEGIN COMPETITION TIME

The Master of Ceremonies will ask the competitor if he/she is ready to begin. Before the competitor introduces himself/herself to the judges, the competitor must press the start button on the remote control attached to the clock to begin his/her 6/10 (Spirit Bar/Stage Presentation) minutes of performance time. The designated competition timekeeper will begin a stopwatch the moment the competitor presses the start button on the remote control. If a clock is not available then the competitor will be asked to raise their hand to indicate the start of their time.

Tracking time elapsed during the 6/10 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 three (3) minute, one (1) minute, and thirty (30) second remaining warning during his/her 6/10 minutes of competition time. The timekeeper is required to give these warnings as they happen, and may be given to the competitor while he/she is speaking.

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

8.3 SERVE REQUIRED BEVERAGES

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

8.4 RUNNERS CLEAR THE SERVED DRINKS

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

8.5 STATION PERIMETERS

Competitors may only utilize the work area provided by the WCIGS: 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. The only exception to this is the allowance of a free-standing knockbox.

8.6 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 placed on the presentation table to be served to the judges 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.

The maximum timeframe (without penalty) for the competition/presentation is 6/10 minutes. Competitors will not be penalized or rewarded for finishing early.

8.7 COMMUNICATION AFTER THE COMPETITION TIME

Competitors may not continue to talk to the judges once their competition time has ended. Any conversation after the competitor's competition time will not count towards his/her total score. Competitors may continue to talk to the Master of Ceremonies after the competition time has ended; however, the judges will not consider any conversation or explanation given after the competition time.

8.8 OVERTIME PENALTIES

- A. If the competitor has not finished his/her presentation during the allotted 6/10-minute period, he/she is allowed to proceed until the presentation is completed.
- B. One (1) point from the final score for every second, or part thereof, the competitor goes over the allotted 6/10-minute period will be deducted from the competitor's total score.
- C. The maximum amount of points that can be deducted from a competitor's total score is 60 points.
- D. Any competitor whose Stage Presentation performance period exceeds 11 minutes will be disqualified. If a competitor exceeds 7 minutes of performance time at the Spirit Bar, she/he will receive a zero score in total from both Spirit Bar judges.

8.9 COACHING

Coaching from the side-lines is not allowed at any point during the preparation and/or competition time. Doing so may result in disqualification. The WCI GS does encourage cheering from the side-lines by supporters, the audience and other team members. However, they are not allowed to assist the competitor in any way. (Please note: coaches, supporters, friends, or family members are not allowed on stage while the competition is in progress.)

9.0 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 WCE-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 the head judge (during competition time). The official timekeeper will make note of time when "technical time out" is called. It is the head judge's responsibility to ensure the timekeeper is aware of making note of "technical time out" being called.

- 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 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 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. Unfamiliarity with competition equipment is not grounds for a technical timeout. No time credit will be issued for technical issues caused by improper use; therefore it is the responsibility of all competitors to understand and follow the correct use of all competition equipment.
- G. Inconsistency or variation between group heads requiring adjustment is only grounds for technical timeout during preparation time.

9.1 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. The head judge is responsible for overseeing this and will decide how much additional time should be credited.

9.2 FORGOTTEN ACCESSORIES

- A. If a competitor has forgotten some 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 stopped.
- B. If a competitor has forgotten some 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 stopped.
- C. Nothing may be delivered by the runners, supporters, team members or the audience.

10.0 CLEAN-UP

Once a competitor has finished his/her competition time, he/she should begin cleaning up the station. If a waiter's cart was used, a station runner will bring the waiter's cart back out on stage for the competitor to load his/her supplies. 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.

11.0 POST COMPETITION

11.1 SCOREKEEPING

11.1.1 WCIGS Official Scorekeeping

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

11.1.2 Competitor's Total Score

The competitor's total score will be tallied by adding the total of the Spirit Bar, technical/visual, and taste scoresheets for the preliminary round, and the technical/visual and taste scoresheets for the final round, including any time penalty subtracted from the total. Please note: the head judge score sheet does not count towards the competitor's total score.

11.1.3 Tie Scores

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

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

11.2 DEBRIEFING

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

Competitors may not be allowed to keep his/her original scoresheets before a competition official finishes scanning the scoresheet. Before or during the WCIGS, competitors and judges will be notified of the debrief schedule. Competitors can review the score sheets with the judges during the official debriefing time only.

12.0 COMPETITOR PROTEST AND APPEALS

12.1 COMPETITOR RELATED ISSUES

12.1.1 Protest

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

If the WCIGS event organizer decides that the issue and/or protest can be solved on-site at the WCIGS, the WCIGS 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 WCE event organizer and the designated onsite representative of the WCE Competition Operations Committee. The WCE event organizer will inform the competitor of the decision.

12.1.2 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 WCE event organizer will ask the competitor to submit his/her formal complaint and/or appeal in writing to the WCE Competitions Operations Committee. The decision by the WCE Competitions Operations Committee is 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 WCE event organizer via email within 24 hours of the offending incident or the decision given.

12.1.3 Appeals Reviewed by the WCE Advisory Board

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

12.2 JUDGE/JUDGING RELATED ISSUES UPON REVIEWING SCORESHEETS

12.2.1 Protest

If a competitor objects to his/her scores given by one or more judges, the competitor can meet with their head judge and/or one or more representatives of the WCE Competition Operations Committee during the competitor debriefing to explain his/her protest. The head judge will discuss the competitor's protest onsite with the judges who judged the

competitor along with two representatives from the WCE Judges Committee. The WCE Judges Committee will make a decision on-site and a representative of the committee will inform the competitor of the decision.

12.2.2 Appeal

If the competitor does not agree with the decision, he/she may appeal the decision in writing to the WCE Competition Operations Committee. The decision by the WCE Competition Operations Committee is 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 WCE event organizer via email within 24 hours of the debriefing or the decision given.

12.2.3 Appeals Reviewed by the WCE Advisory Board

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

13.0 JUDGING CRITERIA

13.1 COMPETITION AREA

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

13.2 TASTE EVALUATION

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

13.3 BEVERAGE PRESENTATION

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

13.4 TECHNICAL SKILLS

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

13.5 PERFORMANCE

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

14.0 VISUAL EVALUATION PROCEDURE

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

14.1 EVALUATION SCALE

There are two types of scores: the Yes/No Score, and numeric scores (0-6). The evaluation scales are the same for both taste judges.

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

Numeric Score

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

14.2 PRELIMINARY SPIRIT BAR – VISUAL/TASTE EVALUATION

		Drink Name:	Comments:
	points		
Balance and combination of flavors	(0-6 pts)x 2		
Creativity	(0-6 pts)x 2		
Overall impression	(0-6 pts)x 2		
TOTAL (0-36pts)			

Professional Impression	(0- 6 pts)x 4		Comments:
TOTAL (0-24pts)			

14.2.1 Balance and combination of flavors

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

14.2.2 Creativity

Judges should look for originality in the combination of ingredients, methods, and presentation. 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 drink.

14.2.3 Overall impression

From a sensory perspective, how enjoyable and appealing is the drink? Would it be a drink you would buy again if you were in a bar or a café, for example? The evaluation of the appearance and appeal of the drink, including but not limited to the glassware, garnishes, accessories, and drink itself. Judges will also look for pleasant mouthfeel and enjoyable sensory experience in this category.

14.2.4 Professional impression

The competitor’s performance will include how they project to the judges and overall impact. General hygiene throughout the entire presentation and hospitality skills will be also taken into account. Hospitality skills include the service skills, warmth, personality, body language, professionalism, and tone they exhibit in their service to the judges. This includes how he/she demonstrates bartending skill by inviting customers into the creation of the drink. Evaluation will include the confidence, flair, and style they display in the production of the drinks.

14.3 PRELIMINARY STAGE PRESENTATION –TECHNICAL/VISUAL EVALUATION

		Hot Designer Drink	Cold Designer Drink	Comments:
	points			
Visual creativity	(0-6 pts)x 2			
Overall visual appeal	(0-6 pts)x 2			
Overall presentation	(0-6 pts)x 2			
TOTAL PER DRINK (0-36pts)				

Workspace organized and clean at start	(0- 6 pts)		Comments:
Coffee brewed professionally	(0- 6 pts)x 2		
Spirits prepared professionally	(0- 6 pts)		
Professional use of ingredient	(0- 6 pts)		
Professional performance	(0- 6 pts)x 2		
General hygiene throughout presentation	(0- 6 pts)		
TOTAL (0-48pts)			

14.3.1 Visual creativity

The judge will review both of the drinks presented. The judge should look for originality in the aesthetic look of the drinks. The judge will take into consideration consistency between both drinks presented, when evaluating visual creativity of these beverages.

14.3.2 Overall visual appeal

From a visual perspective only, how enticing and appealing is the drink. Would its visual appeal lead you to wanting to buy and taste such a drink if you were in a café or bar, for example?

14.3.3 Overall presentation

Visually, how appealing is the bartender's presentation of his beverage. This includes how he/she demonstrates bartending skill by inviting customer into the creation of the drink. Evaluation will include the confidence, flair, and style they display in the production of the drinks.

14.3.4 Workspace organized and clean at start

- A. The cleanliness and organization of the competitor's workstation (work table, prep table, top of machine) will be evaluated on a scale between 0 and 6. If the area is messy, a 0 can be given.
- B. It is permissible to have a small amount of coffee grounds around the grinder. The competitors are allowed to work, therefore we do not score zero due to some coffee around the grinder.
- C. Verify the competitor's ability to organize the working area in a practical and efficient way.
- D. Competitors may have pucks in the portafilters at the start of his/her competition time. This will not count against a clean area at start up.

14.3.5 Coffee brewed professionally (multiplied by 2)

Competitors can use any brewing method they choose and judges are expected to be familiar with standards across these methods. Judges will draw on recognised brewing standards such as WBC rules for espresso, or Gold Cup standards for brewed coffee, for example, where applicable. Understanding of the coffee selected and freshness, consistent grinding and dosing, coffee waste, extraction time, brewing time, brewing equipment, etc. will be taken into account.

14.3.6 Spirits prepared professionally

Competitors utilize the measuring alcohol, skill of pouring, shaking, mixology, etc. Any method may be used to prepare cocktails, shake, mix or blend, but judges will be favourable for ingredients being measured, poured, and mixed on stage.

Points will be rewarded for creativity, smoothness, control, and accuracy of these: mixing/shaking or blending, measuring of spirits and ingredients, pouring into the beverage vessel. No ice may be put into glasses prior to start of the performance time. Spillages, drops, fails, fumbles, or breakage will be penalized according to the severity of the incident.

14.3.7 Professional use of ingredients

The competitor can demonstrate their professional use of ingredients in a number of ways:

- in their choice of ingredient: its suitability to the overall flavor balance and style required
- in the specific quality or type of that ingredient they choose
- in the manner in which they prepare that ingredient (e.g. it will be seen as more professional if garnishes, cream, or any fresh ingredients are made during the performance time.)

14.3.8 Professional performance (multiplied by 2)

The competitor's performance will include how they project to the audience, and impact overall. Hospitality skills will be also taken into account including the service skills, warmth, personality, body language, professionalism and tone they exhibit in their service to the judges.

14.3.9 General hygiene throughout presentation

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

14.4 FINALS–TECHNICAL/VISUAL EVALUATION

Competitors will be evaluated using the following the same protocol as in the technical/visual evaluation of the preliminary stage presentation round, although visual creativity and overall visual appeal will not be scored for the Irish Coffee.

	Irish Coffee	Designer Drink	Comments:
points			
Distinct separation of colour (coffee - cream) (0-6 pts)x 2			
Surface appearance (0-6 pts)x 2			
Overall presentation (0-6 pts)x 2			
Visual creativity (0-6 pts)x 2			
Overall visual appeal (0-6 pts)x 2			
TOTAL PER DRINK			
	(0-36 pts)	(0-36 pts)	

Workspace organised and clean at start (0- 6 pts)		Comments:
Coffee brewed professionally (0- 6 pts)x 2		
Spirits prepared professionally (0- 6 pts)		
Professional use of ingredients (0- 6 pts)		
Professional performance (0- 6 pts)x 2		
General hygiene throughout presentation (0- 6 pts)		
TOTAL (0-48pts)		

14.4.1 Distinct separation of color

This point refers to the separation of the coffee and the cream on the Irish coffee. Full marks should be awarded if there is a crisp un-blurred line between the clean white cream and the rich dark coffee. Zero should be scored if the cream has fully mixed into the coffee.

14.4.2 Surface appearance

Full marks in this section should be awarded where the surface of the Irish Coffee has pure white cream with no stain from the coffee, and where the cream show no bubbles and has a glossy appearance.

15.0 TASTE EVALUATION PROCEDURE

The following is an explanation of the taste scoresheet. Each competitor will be evaluated by two (2) taste judges.

Judges are encouraged to taste enough of the drink to fully appreciate its flavor but due to the alcoholic nature of the drinks may limit their intake. Judges will endeavor to follow instructions on how to drink a competitor's drink although competitors are to be mindful of the judges' situation and avoid the need for consumption of large quantities of alcohol. The head judge reserves the right to overrule a competitors' drinking instruction if he/she believes it could compromise the judging capabilities.

15.1 EVALUATION SCORE

There are two types of scores: the Yes/No Score, and numeric scores (0-6). The evaluation scales are the same for both taste and visual judges.

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

Numeric Score

Available scores range from 0 to 6. Half points are permissible. Judges are encouraged to use the full range of scores (e.g. if no visible pattern is seen a zero may be appropriate). Low numbers indicate a poorer presentation and vice versa. Certain questions may be weighted by being multiplied by x2, or x4

15.2 PRELIMINARY STAGE PRESENTATION – TASTE EVALUATION

Drinks will be evaluated using the following protocol by all taste judges. It is important that taste judges follow this protocol consistently.

		Hot Designer Drink	Cold Designer Drink	Comments:
	points			
Pleasant drinking temperature (hot or cold)	(0-6 pts)x 2			
Quality of coffee distinctly tasted in drink	(0-6 pts)x 2			
Balance and combination of flavors	(0-6 pts)x 2			
Body /Mouthfeel of the drink	(0-6 pts)x 2			
Creativity	(0-6 pts)x 2			
Commercially applicable	(0-6 pts)x 2			
Overall impression of the taste of the drink	(0-6 pts)x 2			
TOTAL PER DRINK		(0-84 points)	(0-84 points)	

Professional performance	(0- 6 pts)x 4		Comments:
TOTAL (0-24pts)			

15.2.1 Pleasant drinking temperature (hot/cold)

The temperature of the drink should be scored by the temperature of the drink when it is presented to the judges. Competitors should describe the temperature of the drink and its influence on taste before judges are served the drinks. No description being given will result in this category receiving a zero score.

In the preliminary round one set of drinks should be served cold and the other hot/warm. The competitor is free to choose the temperature of the designer drink served in the final round.

15.2.2 Quality of coffee distinctly tasted in drink

Judges are assessing two elements in scoring this section: can coffee clearly be tasted, and is that coffee of a high quality. Lower scores will be given for poor quality coffee flavor or/and for lack of coffee flavor (Judges should remember that coffee does not have to be the dominant flavor within the drink but does have to be clearly identified).

15.2.3 Balance and combination of flavors

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

15.2.4 Body / Mouthfeel of the drink

Judges should decide if the body/mouth feel of the drink is pleasant and expected for that style of drink. Judges should realize that different drinks demand a different mouthfeel, for example a hot toddy style drink may require a different mouthfeel to a martini style.

15.2.5 Creativity (Choice of ingredients / methods / presentation)

Judges should look for originality in the combination of ingredients, methods, and presentation. 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 drink.

15.2.6 Commercially applicable

Judges should assess if the method of preparing the drink, the ingredients used, and the drinks final presentation are applicable to commercial markets. Higher points should be awarded where judges believe the drink would have the widest consumer appeal and practical application.

Competitors are free to explain to the judges the market their drink is aimed at and any information on its commercial applicability.

15.2.7 Overall impression of the taste of the drink

From a taste perspective only, how enjoyable is the drink? Would it be a drink you would buy again if you were in a bar or a café, for example.

15.2.8 Professional performance (multiplied by 4)

The competitors performance will include how they project to the judges, and the confidence, flair and style, they display in the production of the drinks. General hygiene throughout the entire presentation and hospitality skills will be also taken into account. Hospitality skills include the service skills, warmth, personality, body language, professionalism and tone they exhibit in their service to the judges.

