

2017 Summary of changes to rules for World Coffee In Good Spirits Championship



To take effect in Budapest WCIGS 2017

For internal use only— not to be used in replacement of the WCIGS Rules. Please refer <http://www.worldcoffeingoodspirits.org/rules/> to for complete Rules document.

Competitors in the World Coffee in Good Spirits Championship (WCIGS) will now have more performance time during the Spirit Bar, as well as more prep time before the Stage Performance and Final rounds. Competitors will now also have the chance to call an end to their performance at the point of their choosing, and other timing procedures have been clarified.

To give every competitor equal opportunity and to minimize the need to travel with equipment, sponsor grinder procedures are being brought in line with the World Barista Championships: all competitors are now required to use standardized make & model grinders for both Espresso and Filter coffee, which will be made available for practice and performance at the event by the sponsor.

The definition and usage of sponsored ingredients/alcohols in the WCIGS is being clarified, and National Bodies are being asked to use at least one of the WCIGS sponsored alcohols to better prepare their national champions, with communication support with the sponsor being provided.

Full Changes:

Extend certain performance and prep times

Current Rule(s)	New Rule(s)
2.0.C During the Spirit Bar, competitors have five (5) minutes of preparation time, and five (5) 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.	2.0.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.
2.0.D During the Stage presentation, competitors have eight (8) 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).	2.0.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).
FINAL ROUND 2.4.C Competitors will have eight (8) minutes preparation time and ten (10) minutes competition time.	FINAL ROUND 2.4.C Competitors will have ten (10) minutes preparation time and ten (10) minutes competition time.

<p>7.6. End of preparation time</p> <p>Competitors will not be allowed to exceed the 5/8 minutes of preparation time. The timer will give the competitor a four minute, and a thirty second warning during his/her 5/8 minutes of preparation time. At 5/8 minutes, the official preparation timekeeper will call “time” and ask the competitor to step away from the station</p>	<p>7.6 End of preparation time</p> <p>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.</p>
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Clarify ingredients and alcohol, and ask for National Body usage of one of the sponsored alcohols

Current Rule(s)	New Rule(s)
Spirit Bar	
<p>2.2.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 are not required to use the WCE sponsored alcohol. 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.</p>	<p>2.2.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.</p>
<p>3.1.C. Competitors MUST use the randomly selected alcohol and/or ingredient, supplied by WCE sponsors for the current year. The alcohol and 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.</p> <p>3.1. G If any of the drinks served not used the provided alcohol and ingredients, the lowest scoring of all the taste scores, including “balance”, “creativity”, and “overall impression”, will be given on the judges’ scoresheets.</p>	<p>3.1.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.</p> <p>3.1. 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.</p>

Align WCIQS Sponsor Grinder procedures with the WBC for a level playing field

Current Rule(s)	New Rule(s)
Stage Presentation Definitions	
<p>3.2.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. If they choose to use filter brewing equipment and not the provided espresso machine and grinder in the other drinks, they are responsible for providing their own filter brewing equipment.</p> <p>3.3.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. If they choose to use filter brewing equipment and not the provided espresso machine and grinder in the other drinks, they are responsible for providing their own equipment.</p> <p>3.4.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.</p>	<p>3.2.B 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.</p> <p>3.3.B 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.</p> <p>3.4.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.</p>
<p>5.2 Grinder</p> <p>Competitors should use the provided grinder when they produce an espresso drink using the provided espresso machine during the competition. However, competitors have the option of using the official WCIQS grinder provided, bringing their own grinder(s), or using both the provided grinder and their own grinder for the other drink. 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,</p>	<p>5.2 Grinder</p> <p>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/altered internally by the competitors. Competitors may adjust the grind particle size and dose from the external controls. The provided grinders will be calibrated to the same specifications for each competitor. The use of a competitor’s own grinder is allowed, as long as the grinder model is identical to the sponsored models.</p>

<p>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.</p>	<p>Not following this rule is grounds for disqualification. National Bodies are not obligated to require competitors to use a provided grinder.</p> <p>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.</p>
<p>5.3 Provided Equipment & Supplies</p> <ul style="list-style-type: none"> ● 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 ● Grinder ● Knock box ● Bar blender ● Trash can ● Ice 	<p>5.3 Provided Equipment & Supplies</p> <ul style="list-style-type: none"> ● 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

Specify that the WCIQS Spirit Bar round may take place at a location off-site from the main venue.

Current Rule(s)	New Rule(s)
<p>4.1.A The competition space will consist of a stage with up to three competition stations and an ancillary bar around. The layout of the competition stations may change from year to year, and may also be shared with other competitions.</p>	<p>4.1.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.</p>

Change timing rules to enable the competitor to control the end-time of their routine, emphasize that coffee must be ground during the performance, and clarify the required service order.

Current Rule(s)	New Rule(s)
<p>2.4.K All coffee should be brewed in the performance time. If coffee is brewed in the preparation time, 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.</p>	<p>2.4.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.</p>
<p>8.3 Serve required beverages</p> <p>All drinks must be served at the judges’ presentation table.</p>	<p>8.3 Serve required beverages</p> <p>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.</p>
<p>8.6. End competition time</p> <p>Competition time will be stopped when the competitor presents their final drink to the judges. It is the competitor’s responsibility to clearly present their drinks to the judges to allow this time to be recorded accurately. This is particularly important if any final preparation is made at the judges table. The head judge reserves the right to enquire if the final presentation has been made if this distinction is unclear, and record that time.</p>	<p>8.6. End competition time</p> <p>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</p>

	<p>the clock. Only the time recorded by the competition scorekeeper or head judge will be used for scoring purposes.</p> <p>The maximum timeframe (without penalty) for the competition/presentation is 6/10 minutes. Competitors will not be penalized or rewarded for finishing early.</p>
<p>9.0. Technical issues</p> <p>A. During the preparation and/or competition time, if a competitor feels there is a technical problem with:</p> <ul style="list-style-type: none"> 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) <p>...the competitor should raise his/her hand, call “technical time out” and ask for the stage manager (during preparation time) or for the head judge (during competition time), and the time will be stopped. The official timekeeper will make note of time when “technical time out” is called. It is the competitor’s responsibility to ensure the timekeeper is aware of making note of “technical time out” being called.</p>	<p>9.0. Technical issues</p> <p>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:</p> <ul style="list-style-type: none"> 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) <p>Preparation or competition time will be paused by the stage manager (during preparation time) or for 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.</p>
<p>9.1.B If the judges’ presentation table has not been cleared within a reasonable amount of time after each set of drinks has been served, then the competitor will be credited time for the delay this error has caused. It is the head judge’s responsibility to oversee this issue.</p>	<p>Removed</p>

Disqualify competitors who place liquids on the espresso machine

Current Rule(s)	New Rule(s)
<p>5.1.1 No Liquids or Ingredients on Machine</p> <p>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 receive zero (0) points for the “Coffee Brewed Professionally” category on the Technical/Visual Judge Scoresheet.</p>	<p>5.1.1 No Liquids or Ingredients on Machine</p> <p>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.</p>

Streamline debriefing

Current Rule(s)	New Rule(s)
<p>11.2 Debriefing</p> <p>Following the awards ceremony, competitors will have an opportunity to review their score sheets with the judges.</p> <p>Competitors may not be allowed to keep his/her original scoresheets before a competition official finishes scanning the scoresheet. Following the WCIGS, the WCE event organizer will email competitors a copy of his/her scoresheets.</p>	<p>11.2 Debriefing</p> <p>Following the awards ceremony, competitors will have an opportunity to review their score sheets with the judges on-site.</p> <p>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.</p>