

2017 Summary of changes to rules for World Latte Art Championship



To take effect in Budapest WLAC 2017

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

The World Latte Art Championship (WLAC) is introducing a Semi-Finals Round in 2017 that focuses wholly on free-pour latte art skills. The addition of the semi-finals round is in response to the growing number of WLAC competitors, and the impact of this round will be to give more weight to free-pouring skills in the overall competition. As more evaluation opportunities are added, the effect of the Art Bar score on the preliminary round is being de-emphasized. The required macchiato designs have been moved from the Finals to the Semi-Finals, leaving the Finals focused wholly on free-pour and designer lattes.

Competitors are also being encouraged to waste less milk, and some clarifications are being made to technical evaluation, and allowed beverage decoration.

Full Changes:

Create a new free-pour focused Semi-Finals Round of lattes & macchiatos, with the Art Bar in the preliminary round, and free-pour and designer lattes in the finals

2016 Rule(s)	New Rule(s)
<p>2.1. SUMMARY A. The championship is comprised of two separate rounds: a preliminary round and a final round.</p>	<p>2.1. SUMMARY A. The championship is comprised of three (3) separate rounds: a preliminary, a semi-final, and a final round.</p>
<p>2.1.C The competitor must present drinks in the order in which the drink categories are set on the scoresheet. In the Preliminary Round, the competitor must first present the free pour lattes, followed by the designer lattes. In the Final Round, the competitor must first present the free pour lattes, followed by the designer lattes, and then by the free pour macchiatos. The competitor must also write “Free Pour” or “Designer” on the corresponding picture.</p>	<p>2.1.C The competitor must present drinks in the order in which the drink categories are set on the scoresheet.</p> <ul style="list-style-type: none"> a. In the Preliminary Round, during the Stage Presentation, the competitor must first present one set of matching free pour lattes, followed by one set of matching designer lattes. b. In the semi-final round, the competitor must present two separate sets of matching free pour lattes, followed by one set of matching free pour macchiatos. c. In the final round, the competitor must first present two separate sets of matching free pour lattes, followed by one set of matching designer lattes. The competitor must also write “Free Pour” or “Designer” on the corresponding picture.

<p>2.1.E The highest-scoring six competitors will compete in the final round entirely on stage. In the final round competitors will produce six drinks: two matching free-pour macchiatos, two matching free-pour lattes, and two matching designer patterns.</p>	<p>2.1.E The highest-scoring twelve competitors after the preliminary round will advance to the semi-final round. In the semi-final round, competitors will produce a total of six drinks: two separate sets of matching free-pour lattes and one set of matching macchiatos.</p> <p>2.1.F All competitors must produce one designer latte at the Art Bar, according to the schedule arranged by WCE during the event.</p> <p>2.1.G At the end of semi-final round, the highest-scoring six competitors will advance to the final round entirely on stage. In the final round competitors will produce a total of six (6) drinks: two (2) sets of matching free-pour lattes and one (1) set of matching designer patterns.</p>
<p>None</p>	<p>2.5 SEMI-FINAL ROUND C. Competitors are required to make six drinks: two separate sets of matching free pour lattes and one set of matching free pour macchiatos. Competitors may not use their own cups. Failure to comply will lead to the visual scores relating to that drink being scored zero (0).</p>
<p>2.6. FINAL ROUND C. Competitors are required to make 6 drinks: 2 matching free pour macchiatos, 2 matching free pour lattes and 2 matching designer pattern lattes (which may incorporate etching, or similar techniques, and surface decoration). Competitors may NOT use their own cups. Failure to comply will lead to the visual scores relating to that drink being scored zero (0).</p>	<p>2.6. FINAL ROUND C. Competitors are required to make six drinks: two separate sets of matching free pour lattes and one set of matching designer pattern lattes (which may incorporate etching, or similar techniques, and surface decoration). Competitors may not use their own cups. Failure to comply will lead to the visual scores relating to that drink being scored zero (0).</p>

Art Bar score re-balancing

2016 Rule(s)	New Rule(s)
<p>10.1.2 Competitor's' Total Score The competitor's total score of Stage Presentation will be tallied by adding the total of the technical score sheets and the two visual score sheets, and any time penalty subtracted from the total. Please note the head judge score sheet does not count towards the competitor's total score.</p> <p><i>*Previously Art Bar scores were each judge's score, multiplied by 5x on Head Judge Tally Sheet.</i></p>	<p>10.1.2 Competitor's' Total Score The competitor's total score of Stage Presentation will be tallied by adding the total of the technical score sheets and the two visual score sheets, and any time penalty subtracted from the total. To calculate the total score of Art Bar, each judge's score will be multiplied by three, and then tallied by adding the total score of each judge. Please note the head judge score sheet does not count towards the competitor's total score.</p>

Garnish clarification

2016 Rule(s)	New Rule(s)
<p>2.3. PRELIMINARY ROUND – ART BAR AREA</p> <p>2.3.B Surface decoration may include food coloring but only on the surface of the drink. Using food coloring, or any other flavoring, throughout the drink will result in a zero (0) score being given. The practice of dusting the surface of the crema with chocolate powder before pouring in the milk is acceptable as it is considered that the chocolate largely remains on the surface of the final drink.</p>	<p>2.3. PRELIMINARY ROUND – ART BAR AREA</p> <p>2.3.B Surface decoration may include food coloring but only on the surface of the drink. Using food coloring, or any other flavoring, throughout the drink will result in a zero (0) score being given. The practice of dusting the surface of the crema with chocolate powder before pouring in the milk is acceptable as it is considered that the chocolate largely remains on the surface of the final drink. No other garnish will be allowed to use other than the acceptable items stated in the rules.</p>

Technical clarifications & milk waste

2016 Rule(s)	New Rule(s)
<p>13.2.4 Consistent dosing/tamping</p> <p>The competitor should be demonstrating a consistent method for dosing and tamping. The competitor should evenly distribute the coffee grounds, followed by leveled tamping of adequate pressure. Cultural differences should be taken into consideration.</p>	<p>13.2.4 Consistent dosing/tamping</p> <p>The competitor should be demonstrating a consistent method for dosing and tamping for all the competitor's drinks. For both the free pour latte and designer latte, the judge will mark yes under each drink's category, and vice versa. The competitor should evenly distribute the coffee grounds, followed by leveled tamping of adequate pressure. Cultural differences should be taken into consideration.</p>
<p>13.2.7 Extraction time (within 3 second variance)</p> <p>Technical judges will time all shots extracted and determine whether shot extraction times are within a 3-second variance. If the extraction time is within a 3.0-second variance of each other for all the competitor's drinks (both for the free pour latte and designer latte, the judge will mark, yes under each drinks category, and vice versa. Extraction time begins when the competitor activates the machine's pump. Shot times for shots that are not served are not included in this score.</p>	<p>13.2.7 Extraction time (within 3 second variance)</p> <p>Technical judges will time all shots extracted and determine whether shot extraction times are within a 3-second variance. If the extraction time is within a 3.0-second variance of each other for all the competitor's drinks (both for the free pour latte and designer latte, except for the macchiato) the judge will mark yes under each drinks category, and vice versa. Extraction time begins when the competitor activates the machine's pump. Shot times for shots that are not served are not included in this score.</p>
<p>13.3.5 Clean pitcher/acceptable milk waste at end</p> <p>The pitcher should be more or less empty after the drinks have been prepared. Acceptable waste is no more than 90ml/ 3 oz. per steam pitcher.</p>	<p>13.3.5 Clean pitcher/acceptable milk waste at end</p> <p>The pitcher should be more or less empty after the drinks have been prepared. Acceptable waste is no more than 90ml/ 3 oz. in total per each drink category.</p>