

2016 Summary of changes to rules for World Barista Championship



To take effect in Dublin WBC 2016

For internal use only not to be used in replacement of the WBC Rules, Please refer to <http://worldbaristachampionship.com/> for complete Rules document.

New Rule

2.1.A SUMMARY

The WBC competitor performances will be evaluated by three types of judges: sensory, technical, and head.

The World Barista Championship will be run with 4 sensory judges, 1 technical judge, and 1 head judge. Non-scoring shadow judges may be present on stage. National Body competitions will be run with 4 sensory judges, 2 technical judges, and 1 head judge.

Reason: We've noticed that, at the world level, competitors are generally doing a really great job on their tech sheets. To better represent this, we've decided to decrease the number of technical judges on the world stage from two to one. National competitions will still be required to have two technical judges.

New Rule

2.2.1.I Espresso

Crema should be present when espresso is served, with no break in coverage.

Reason: reworded to clarify the application of this rule

New Rule

4.4 GRINDER

WBC Competitors must use one of two specified grinder models from the official WBC Grinder Sponsor, Mahlkönig, to prepare the espresso for each course in their competition routine. The WCE certified grinders are the Mahlkönig K30 Vario Air and the EK43. Both models 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 one of the two acceptable Mahlkönig models. Not following this rule is grounds for disqualification. National Bodies are not obligated to require competitors to use a provided grinder.

Reason: In applying this grinder rule, judges and competitors alike will be able to focus on the technical proficiency and creativity of the performances, as everyone will be using the same basic tools on stage.

New Rule

5.1.1 Grinder and Additional Electrical Equipment

If a competitor has brought additional electrical equipment, or if a competitor plans to use one of the provided grinders, the competitor needs to inform the WBC stage manager prior to the start of competition (see 5.6.1 for additional info).

Reason: reworded to clarify the application of this new grinder rule

New Rule

2.2.2 Milk Beverage

- A. A milk beverage is a combination of (1) single shot of espresso (per the definition of espresso in 2.2.1 A-K) and steamed cow's milk that should produce a harmonious balance of rich, sweet milk and espresso and is less than 240ml in volume.
- B. Milk beverages may be served with latte art or with a central circle of white milk. Latte art expression may take any pattern the competitor chooses.
- C. Milk beverages must be served in a vessel from which judges must be able to drink as required without any functional detriment to their ability to score accurately; this includes but is not exclusive to: vessel being too hot, unable to hold and drink from vessel safely. Otherwise a "no" will be given for "Functional vessel used."
- D. Additional toppings, including but not limited to sugar, spices or powdered flavorings are not allowed. If used, the competitor will receive zero points in the "Taste balance" category.
- E. Milk Beverages must be served to the judges with a napkin and unflavored water, otherwise the competitor will receive a reduced score in "Attention to detail."
- F. Nothing other than ground coffee and water may be placed in the portafilters, otherwise the milk beverage will receive zero points on all scores available on the technical and sensory score sheets in the milk beverage category.

New Rule

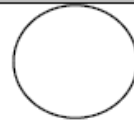
14.3 MILK BEVERAGE EVALUATION – PART II

Milk beverages will be evaluated using the following protocol by all sensory judges. It is important that sensory judges follow this protocol consistently. Sensory judges will complete all steps of the evaluation before recording scores.

Sensory judges will first evaluate the appearance of the milk beverage. Next, they will take an initial sip from anywhere on the rim of the cup. After the initial sip, the sensory judges will revisit the milk beverage for at least one additional sip from an undisturbed location on the rim of the cup.

Competitors may override the evaluation protocol by giving the judges specific alternative instructions on how they want the milk beverage evaluated. As long as the instructions are reasonable, the judges should follow all instructions given by the competitor.

Part II - Milk Beverage Evaluation	
<input type="text"/> 0 to 6	Visual
/6	
<input type="text"/> 0 to 6	Taste Balance (harmonious balance of rich sweet milk/espresso)
= 2 x	
<input type="text"/> 0 to 6	Accuracy of Flavor Descriptors
= 2 x	
/24	
<input type="checkbox"/> Yes <input type="checkbox"/> No	Functional vessel used
/1	



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Reason: After fifteen years of focusing on a single definition of a milk drink on the WBC stage, we think it's time to open up the milk beverage course to something that better represents where we are today as an industry: open-minded to anything new and delicious.

New Rule

14.3.1 Visual

Judges will evaluate the appearance of the milk beverage to determine its visual score. On the surface, the milk beverage should have a colour combination of milk and coffee, with good colour contrast definition, symmetrical design and a smooth and possibly glossy/glass-like sheen. (Note: It is not acceptable for milk beverages to be topped with any additional spices and/or powders. Doing so will result in a "0" in the "taste balance" category.)

New Rule

14.3.2 Taste Balance

The milk beverage is a hot beverage that should be served at a temperature that is immediately consumable. The texture and temperature of the beverage, and the taste of the coffee and milk will be included in the balance evaluation. The milk beverage should have a harmonious balance of the sweetness of the milk and its espresso base. There should be a correlation between the coffee beans used in the espresso, the coffee's taste profile, and how the balance is highlighted by the addition of milk.

New Rule

14.3.3 Accuracy of Flavor Descriptors

Judges will listen to the flavor descriptions and explanations given by the competitor and compare those with the beverage served. There should be a correlation between the coffee beans used in the milk beverage and its taste profile. This score is based on how accurately these descriptors match the flavor of the milk beverage. Flavor descriptors must be given or a score of zero will be received in this category.

New Rule

14.3.4 Functional vessel used

Milk beverages must be served in a vessel from which judges must be able to drink as required without any functional detriment to their ability to score accurately; this includes but is not exclusive to: vessel being too hot, unable to hold and drink from vessel safely. Otherwise a "no" will be given for "Functional vessel used."

New Rule

14.4 SIGNATURE BEVERAGE EVALUATION -PART III

Part III - Signature Beverage Evaluation			
0 to 6			
	Yes	No	Well explained, introduced, and prepared
			Appealing presentation
			Functionality
			Creativity and synergy with coffee
/12		/2	
0 to 6			
= 2 x			Taste balance (according to content, taste of espresso)
= 2 x			Accuracy of Flavor Descriptors
/24			

New Rule

14.4.5 Taste Balance

Judges will evaluate the signature beverages based on how well the taste components of the espresso (sweet, acidic, bitter) fit together and complement the other ingredients used. The espresso taste should be predominant and easy to identify in order to get high marks in this category. Judges must follow drinking instructions provided by the competitor.

New Rule

14.4.6 Accuracy of Flavor Descriptors

Judges will listen to the flavor descriptions and explanations given by the competitor and compare those with the beverage served. There should be a correlation between the coffee beans used in the signature beverage and its taste profile. This score is based on how accurately these descriptors match the flavor of the signature beverage. Flavor descriptors must be given or a score of zero will be received in this category.

Reason: To create consistency of communication from competitors and for judging, the sensory evaluation of the signature beverage is now a combination of a taste balance score and a flavour score.

New Rule

14.2.5 Functional and correct espresso vessel used

Espresso must be served in the vessel it is intended to be visually evaluated and drunk from.

Reason: reworded to clarify the application of this rule

New Rule

14.5.2 Attention to details/All accessories available

All accessories should be readily available and the working area well and purposefully organized. Competitors should not need to reposition equipment and accessories unnecessarily during their performance. Everything should have its own place and purpose. Judges should look for the competitor to have back-up cups and accessories in case of mistakes or spills. Refilling of judges' water glasses also demonstrates attention to detail. The espresso must be served with a spoon, napkin, and unflavored water.

Reason: deleted "All of these items must be present at the time the espresso and milk beverage is served for the barista to receive a high score" because it is a redundant and also can mislead competitors to think that presenting all those items would guarantee a high score.

New Rule

13.4.5 Acceptable Milk Waste At End

The pitcher should be more or less empty after the milk beverages have been prepared. Acceptable waste is no more than 90ml/3 oz in total.

Reason: reworded to clarify the application of this rule