



Summary of Changes to WBC Rules & Regulations

Effective August 15, 2008
 Valid for WBC 2009 - Atlanta
 And all National Body Regional/National Competitions

The changes to the WBC Rules & Regulations, WBC Score Sheets, and WBC scoring system were proposed by, discussed among, and agreed upon by members of all of the WBC committees as well as the WBC Board of Directors. The changes have incorporated feedback from competitors and judges around the world. The changes can be characterized as providing competition baristas with more options and creating less stringent guidelines for WBC requirements in performances, with a greater emphasis on coffee presentation and coffee quality, while continuing to advance the craft of baristas and specialty coffee.

“The Grinder rule”

No change has been made to the grinder rule. Competitors retain the option to use the provided sponsor grinder and/or their own grinder.

<i>Previous Version (2007/2008)</i>	<i>New Version (2009)</i>
TECHNICAL SCORE SHEET	
Shot times within 20-30 seconds range	Shot times within 3-second variance. Competitor earns point if extraction times are within 3.0 seconds of each other. (Shot times of 20-30 seconds is still recommended.)
Tech judges visually evaluated espresso for cappuccino and signature beverage.	Tech judges do not visually evaluate shots. Item removed from score sheets.
Understands Grinder Score 0-6 points	Station Management Score 0-6 points Tech judges award points based on competitor’s workflow during performance including management of station, equipment (grinder, espresso machine), tools and movement around station.
SENSORY SCORE SHEET	
Sugar required as an accessory.	Sugar no longer part of service.
All 4 beverages served simultaneously.	Simultaneous service of beverages no longer required. Competitor may serve beverages to judges when ready. Judges will evaluate beverages when served. (All four beverages within drink category must be served before moving on to next category.)

SENSORY SCORE SHEET (continued)	
Total Impression score not weighted. 6 points per Sensory judge.	Total impression score weighted. (6 points possible multiplied by 4). 24 possible points per Sensory judge. Renewed emphasis on creating an engaging and informative presentation with an emphasis on coffee quality and information.
SCORING & TIE BREAKER	
Total score calculated by averaging tech scores and adding tech score to each sensory score sheet. Total points possible: 1012. Tech points: 356 points (35%) Sensory points: 656 points (65%)	Scores from each of the six judges are simply added together. Sensory scores weigh more heavily towards total score. Total points possible: 870. Tech points: 154 points (18%) Sensory points: 716 points (82%)
In the event of a tie score, competitor with the most number of 6's on score sheets (sensory and tech) wins tie. If no 6's, then 5's, etc.	In the event of a tie score, competitor with the highest total sensory score for espresso evaluation wins tie. If still tied, moves to cappuccino score. If still tied, highest Total Impression score breaks tie.

Additional Changes

- Sensory judges will follow a new protocol for evaluating espresso and cappuccino. (These procedures are detailed in the Judge's section of the WBC Rules & Regulations document).
- Additional language has been added to the Judge's section about "Presentation: Professionalism/Dedication/Passion," encouraging competitors to create a more engaging presentation with a focus on coffee information.
- Competitors may not use the space below the workstation for storage of wares used during the competition.
- No liquids, of any kind (water, ingredients, etc.) may be placed on top of the espresso machine.

*See the 2009 WBC Rules & Regulations document for complete rules & regulations
This document and 2009 WBC score sheets are available at:*

<http://www.worldbaristachampionship.com/downloads.htm>