



**Summary of Changes to 2009 WBC Rules & Regulations
Effective 23 February 2010
Valid for WBC London 2010
And all National Body and Regional Competitions**

The changes to the official 2009 WBC Rules & Regulations, official WBC Score Sheets and WBC scoring system were proposed by, discussed, and agreed upon by members of all WBC committees as well as the WBC Board of Directors. The changes have included feedback from competitors and judges from around the world. The changes are intended to provide competing baristas with more options and greater clarity on regulations, with a greater emphasis on demonstrated coffee knowledge and qualities that help advance the barista craft within the specialty coffee industry and throughout the world.

Please note: there are no changes to the overall scoring system or weighting of points, and the rule changes mostly regard the clarity or wording of particular rules as below:

Changes/Clarification

1.1.2: Nationality.. Further clarification has been added here

1.1.2: Last date to apply.. Further clarification has been added here

3.0: COMPETITION PROCEDURE

E. The competition will consist of three competition rounds: Round One, Semi Finals (12 competitors) and Finals (6 competitors), with the top scoring competitors continuing on to the following round. The WBC reserves the right to schedule more than one competition round in a single day (i.e. Semi Finals and Finals may be held on the same day).

7.6: Station Perimeters

Competitors may only utilize the work area provided by the WBC: 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 (i.e., a stand, table, dumbwaiter, bench, etc.) will result in automatic disqualification.

16.3.6 Insert and immediate brew (Wording change only. Corresponding change on Technical Score Sheet)

<p>17.2.1 Color of Crema</p> <p>Old Version: Judges will visually evaluate the appearance of the crema for correct color and appearance. The color of crema should be hazelnut, dark brown and/or have a reddish reflection. Crema that is pale or not present is unacceptable and should result in (0) points.</p>	<p>New rule: Judges will visually evaluate the appearance of the crema for correct color and appearance according to the barista’s description.</p> <p>Any description by the barista regarding the color or appearance of the crema must occur before the start of the extraction. If the competitor’s description occurs after the extraction has started, the default standard is to be used and the description disregarded. The description should be sufficiently specific and relevant to score high marks.</p> <p>Unless explained, crema that is excessively pale or not present is unacceptable and should result in (0) points.</p>
<p>17.4.2 Well explained and presented Last paragraph: The explanation of the signature beverage should occur during the competitor’s presentation time. Any explanation given by the competitor after the completion of the presentation time (clock is stopped and/or the competitor calls “time”) will not be considered by the judges</p>	<p>New heading: “Well explained introduced and prepared”</p> <p>New last paragraph: Judges will evaluate the signature beverage based on what is explained or observed during the competitor’s presentation time. Any explanation given by the competitor after the completion of the presentation time (clock is stopped and/or the competitor calls “time”) will not be considered by the judges.</p>
<p>17.4.3 Appealing Look</p> <p>Old Version: Judges should look for a signature beverage to be served in a glass or container that is appealing in appearance, and appropriate for the beverage. The toppings, accessories and garnishes should all add to the beverage’s visual appearance</p>	<p>New heading: “Look and Functionality”</p> <p>New Rule: “Look” is the evaluation of the visual appearance of the signature beverage, including but not limited to the vessel, the beverage itself, garnishes, accessories, etc.</p> <p>“Functionality” is defined by how the signature beverage and related elements work well with the act of consuming the drink, and to the barista’s instructions on how to drink it.</p>
<p>17.4.4 Creativity</p> <p>Old Version: Judges should evaluate the competitor’s creativity in developing and presenting the signature beverage. Ingredients that complement and showcase the espresso while creating an interesting experience for the judges will score high marks in this area.</p>	<p>New heading: “Creativity and synergy with coffee”</p> <p>New Rule: Judges will evaluate the competitor’s creativity based on the information provided on displaying the process though which the beverage was conceived, developed and the methods and/or techniques used in preparing or presenting the signature beverage.</p> <p>Ingredients should complement and showcase the espresso while creating an interesting taste experience. Signature beverages that display a creative interaction of ingredients, technique and dominant espresso flavour will be rewarded with a high score.</p> <p>Note: Synergy is defined as the interaction or cooperation of two or more substances to produce a combined effect greater than the sum of their separate effects</p>

<p>17.5.1 Presentation: Professionalism/Dedication/Passion Old Version: The competitor should explain the espresso blend used and his/her reason for choosing this blend or coffee. Judges will look for a correlation between what is said and what comes through in the beverage presented. The competitor will communicate through actions, poise and verbal communication that they are a coffee professional and have an ownership of the presentation. It should be obvious to the judges that the competitor is prepared. There should be a purpose behind everything done during the presentation.</p> <p>How the beverages are presented to the judges should also be considered in this evaluation. The judges should look for professionalism and politeness while serving each beverage. The competitor should place the cups in front of each judge while making eye contact and give some signal to the judges that they can begin tasting.</p> <p>In order to achieve the maximum points in this area, the competitor should demonstrate and communicate a thorough understanding of his/her coffee, create a memorable sensory experience for the judges and make some emotional connection with the judges</p>	<p>New heading: Presentation: Professionalism</p> <p>New Rule: Professionalism is evaluated by the observed qualities relevant to the barista profession, skills with technique and preparation, and demonstration of a wider understanding of coffee beyond the act of preparing the 12 drinks served; this includes knowledge of the process of coffee from seed to cup as well as demonstrating an understanding of the correct use of the equipment, customer service skills (i.e., politeness, accuracy, attentiveness, eye contact, etc.), and the ability to manage work-flow and time.</p> <p>Judges will look for a correlation between what is explained and what is delivered. The competitor must demonstrate that they are a coffee professional who has command over their presentation and coffee.</p>
<p>17.6 Judges Total Impression Old Version:</p> <ul style="list-style-type: none"> A. The Judges overall view of barista skills, including drink presentations, flow of performance and delivery of coffee information. B. The total impression score should have a correlation to the taste scores, however this score is not an average (i.e. this score can not be significantly higher than the taste scores) C. This score also includes anything not included in other areas of the sensory score sheet; things the barista did or said that created a memorable performance and is supportive of a passion for specialty coffee, or the baristas representation of the profession and ability to be a role model. <p>In order to earn a high score (4.5 or higher), the barista has demonstrated that he/she is a coffee professional, has a thorough understanding of specialty coffee, and is worthy of being a finalist or champion</p>	<p>New Rule: The Judges Total Impression score is to capture 2 primary areas.</p> <ul style="list-style-type: none"> A. The Total Impression score should correlate to an overall impression of the taste scores (i.e. Did the combination of the three courses of drinks create an experience that was stronger in delivery than if just one course had been served on its own?) B. The judges must consider and assign points towards the passion and inspiration that the barista has displayed during their routine. They must consider (allowing for cultural and personality differences) points such as natural, clear and concise communication, display of enthusiasm and dedication towards specialty coffee and ability to act as role model for the barista profession/ industry. (i.e. If in a cafe/ restaurant environment would this barista have inspired me about specialty coffee.” If the judges feel that this has been achieved they should award high scores.

Please refer to the 2010 WBC Rules & Regulations document for complete R&R
This document and 2010 WBC score sheets are available at:
www.worldbaristachampionship.org