

Sanctioned events as well as the World Competition. Failure to declare a potential conflict of interest in advance of a sanctioned event could result in disqualification from events for an individual, or WCE removing endorsement for an event and its results that do not follow these guidelines. Questions regarding conflicts of interest, or clarification of the above policy should be directed to info@worldcoffeeeevents.org.

2.1.7 Expenses

Licensed National Bodies are required to pay the champion's flight and hotel accommodations to the WCIGS for the purpose of representing their National Body for the duration of the competition. Above and beyond this, competitors are responsible for their own expenses related to the competition, including, but not limited to: additional travel and accommodation needs, local transport, and additional personnel. The WCIGS is not liable for any of the competitor's expenses. If a competitor cannot afford these expenses, it is their responsibility to find a sponsor, or outside party to cover these expenses.

2.2 APPLICATION

2.2.1 Competitor Registration Form

Competitors must complete the WCIGS Competitor Registration Form online at <http://www.worldcoffeingoodspirits.org> and email a scanned copy of their valid passport or legal documentation of 24 months of employment or scholastic curriculum in the place they represent to the WCE Event Organizer at least six weeks prior to WCIGS Event. All approved national champions will receive a confirmation letter that will be sent to the competitor via email within two weeks of receipt of the online registration form and valid passport or legal documentation.

2.2.2 Last Date to Apply

Competitors must submit the online competitor registration form and valid passport or legal documentation six weeks prior to the WCIGS. In the event the national competition is held less than six weeks prior to the WCIGS Event, national champions must submit the registration form and passport/documentation within 5 days of conclusion of their national competition. Failure to meet these requirements could result in exclusion from competing in the WCIGS.

2.3 COMPETITOR QUESTIONS

All competitors are responsible for comprehensive knowledge of current WCIGS Rules & Regulations and scoresheets. No exceptions or accommodations will be made for competitors who claim to not understand the WCIGS Rules & Regulations or scoresheets. All WCIGS documents may be downloaded from the WCIGS website. Questions can be directed to info@worldcoffeeeevents.org. Competitors are encouraged to ask questions prior to arriving at the WCIGS. Competitors will also have the opportunity to ask questions during the official Competitors Meeting held prior to the start of the competition.

2.4 TERMS & CONDITIONS

Upon submitting a WCIGS Competitor Registration Form, competitors acknowledge that they understand the following terms & conditions: (Please note that these terms and conditions include individual responsibilities and requirements of representation imposed on the winner of the WCIGS.)

- A. The winner of the World Coffee in Good Spirits Championship (WCIGS) is a representative of the World Coffee Events, Ltd., the Specialty Coffee Association of America (SCAA) and the Specialty Coffee Association of Europe (SCAE).
- B. Upon entry in the WCIGS and in exchange for the opportunity to win, each competitor in the WCIGS undertakes that they will:
 - i. Permit the WCE, SCAA and SCAE to use the competitor's name and image in any format without charge for the purpose of promotion of the WCIGS, SCAA or the SCAE.
 - ii. Without limiting the generality of clause (i), the formats referred to in clause (i) may include: photographic, video, print, Internet, or any electronic media.
 - iii. Actively work to uphold the good reputation of the WCIGS, the SCAA and the SCAE when fulfilling these terms and conditions.
- C. Each competitor must read and abide by the Competitor Code of Conduct document found on the WCIGS website.
- D. The winner of the WCIGS must read and abide by the Champion Code of Conduct found on the WCIGS website.

2.5 ENFORCEMENT OF RULES & REGULATIONS

The WCE will employ these Rules & Regulations throughout the competition. If a competitor violates one or more of these Rules & Regulations, they may be automatically disqualified from the competition, except when the Rules designate a specific enforcement or consequence. If a judge or competition organizer causes the violation of one or more of these Rules, a competitor may submit an appeal, according to the process detailed in the section "Competitor Protest and Appeals."

3.0 THE COMPETITION

- A. The championship is comprised of two separate rounds: a preliminary and a final round.
- B. The preliminary round consists of two components:

7.2.1 Practice Time

The preparation/practice room will have two-group espresso machines and grinders identical to the competition equipment on stage. Each competitor will have a scheduled practice time. Practice times will be scheduled based on competition time (i.e. the first scheduled competitors will have the earliest scheduled practice times). Competitors will be emailed a practice schedule prior to arriving at the WCIGS. If a competitor is unable to attend his/her assigned practice time, s/he is responsible for switching with another competitor or finding an alternate time. The WCIGS does not guarantee access to practice space outside of assigned practice time slot.

7.3 COMPETITION MUSIC

Competitors may bring music on an iPod, CD, or USB drive to be played during his/her competition time. Music may not contain profanity. Competitors must mark their music device clearly with their name. It is the competitor's responsibility to give the WCIGS stage manager or audio visual staff his/her music prior to the start of the competition. It is also the competitor's responsibility to retrieve their music device from the WCIGS stage manager or audio visual staff after the competition. Any music devices that are not retrieved will be discarded after the competition.

7.4 BE ON TIME

Competitors should be in the preparation/practice room a minimum of 30 minutes prior to their scheduled preparation time. Any competitor who is not onsite at the start of their scheduled preparation time may be disqualified.

7.5 STATION SET-UP

The head runner will be responsible for ensuring that each competitor's station is set as the competitor has requested prior to his/her preparation time (e.g. the head runner will make sure each competitor's grinder is placed to the right or the left of the espresso machine per the competitor's request).

7.5.1 Set-Up Grinder and Additional Electrical Equipment

If a competitor has brought additional electrical equipment, the competitor needs to inform the WCIGS event manager prior to the start of competition. The head runner will contact the competitor prior to the start of his/her preparation time. If the competitor would like to help the head runner take the electrical equipment to the station, this will be allowed; however, once the item(s) is in place and plugged in, the competitor will not be allowed to touch the item(s) and must leave the stage immediately. Please note: no coffee beans may be placed in the hopper until the competitor's preparation time.

7.6 SUPPORTERS/ASSISTANTS NOT ALLOWED ON STAGE

No person(s) other than the competitor, his/her interpreter and WCIGS volunteers and officials may be on stage during the competitor's preparation, performance and clean-up time.

7.7 INTERPRETERS

Competitors may bring their own interpreter. When speaking to the competitor the interpreter is only allowed to translate what the emcee or head judge has said. When a competitor speaks, the interpreter is only allowed to translate exactly what the competitor has said. No additional competition time will be allotted with the use of an interpreter. It is the competitor and coaches' responsibility to read the Interpreters best practice document that is available from www.worldcoffeeingoodspirits.org. Competitor and Coach will be required to sign a statement confirming they have read and understand what is required at the orientation meeting prior to the competition.

8.0 PREPARATION TIME

8.1 BEGIN PREPARATION TIME

Each competitor will have 5/10 (Spirit Bar/Stage Presentation) minutes of preparation time. Once the prior competitor begins their competition time, the next scheduled competitor may begin his/her 5/10-minute preparation time upon advisement from the WCE stage manager and/or the preparation timer. The purpose of the preparation time is to set up the station and prepare the bar for competition.

Once the competitor has arrived at his/her assigned station and agreed that the station is set to his/her specifications, the official preparation timekeeper will ask the competitor if they are ready to begin. Before the competitor is allowed to touch anything at his/her station, the competitor must press the start button on the remote control attached to the clock to begin his/her 5/10 minutes of preparation time. The designated official preparation timekeeper will begin a stopwatch the moment the competitor presses the start button on the remote control.

8.2 CART

If a competitor chooses to use a cart, the competitor must unload his/her supplies off the cart on his/her own. The preparation timer will wheel the cart off stage at the end of the competitor's preparation time. The waiter's cart will not be allowed on stage during the performance/competition time. (If items are left on the cart after the competitor's preparation time has ended, the competitor may not remove any items off the cart). Competitors will be able to retrieve items left on the cart once his/her competition time has begun – See 9.2 Forgotten Accessories.

8.3 JUDGES' PRESENTATION TABLE

The WCIGS wants to focus on the competitor's skills and minimise the expense in entering the competition. Tablecloths, water, napkins and decorations are not required and will lose you points in the hospitality section, at the discretion of the head judge, depending on the severity. Items involved in the construction or presentation of the actual drink are permissible. This rule is to protect competitors incurring unnecessary expense in competing.

8.4 PRACTICE SHOTS

Competitors are allowed and encouraged to pull practice shots during their preparation time. "Pucks" (also known as "cakes") are allowed to be left in the portafilters at the start of the competitor's competition time.

8.5 PRE-HEATED CUPS

Cups can be preheated during the competitor's preparation time. However, no water may be present in cups at the start of the competitor's competition time. At no point may there be cups with liquid in them on top of the espresso machine (see 5.1.1. "No Liquids or Ingredients on Machine").

8.6 END OF PREPARATION TIME

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.

9.0 COMPETITION TIME

9.1 INTRODUCTION BY THE MASTER OF CEREMONIES

Once the 5/10-minute preparation time has elapsed and the judges are ready, the Master of Ceremonies will introduce the competitor. Each competitor will be required to wear a wireless microphone throughout his/her competition. However, the competitor will only be "live" (broadcast) during his/her performance time.

9.2 BEGIN COMPETITION TIME

The Master of Ceremonies will ask the competitor if they are ready to begin. Before the competitor introduces themselves to the judges, the competitor must press the start button on the remote control attached to the clock to begin his/her 6/10 (Spirit Bar/Stage Presentation) minutes of performance time. The designated competition timekeeper will begin a stopwatch the moment the competitor presses the start button on the remote control. If a clock is not available, then the competitor will be asked to raise their hand to indicate the start of their time.

Tracking time elapsed during the 6/10 minute competition/performance time is the responsibility of the competitor, though they may ask for a time check at any point. The competition timekeeper will give the competitor a three (3) minute, one (1) minute, and thirty (30) second remaining warning during his/her 6/10 minutes of competition time. The timekeeper is required to give these warnings as they happen, and may be given to the competitor while they are speaking.

Please note: If the clock has malfunctioned for any reason, competitors may not stop his/her time. In the case that the clock has malfunctioned, the timekeeper's time is the official time for the competition. The competitor will receive the same warnings as noted above.

9.3 SERVE REQUIRED BEVERAGES

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 they will be disqualified. Preparation of drink elements is allowed at any time during the competition time.

9.4 RUNNERS CLEAR THE SERVED DRINKS

After each set of drinks has been served to and evaluated by the judges, a runner will clear the drinks from the judges' presentation table upon the head judge's signal. If a competitor has special instructions for the runner they will need to explain these instructions to the WCIGS stage manager and the runner before the start of their competition time. The runner will make every effort to avoid impeding the competitor but it is the competitor's responsibility to navigate his or her station successfully.

9.5 STATION PERIMETERS

Competitors may only utilize the work area provided by the WCIGS: 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 (e.g., a stand, table, dumbwaiter, bench, etc.) will result in automatic disqualification. Competitors may not utilize any space under any competition tables for storage. The only exception to this is the allowance of a free-standing knockbox.

9.6 END COMPETITION TIME

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 the clock. Only the time recorded by the competition scorekeeper or head judge will be used for scoring purposes.

The maximum timeframe (without penalty) for the competition/presentation is 6/10 minutes. Competitors will not be penalized or rewarded for finishing early.

9.7 COMMUNICATION AFTER THE COMPETITION TIME

Competitors may not continue to talk to the judges once their competition time has ended. Any conversation after the competitor's competition time will not count towards their total score. Competitors may continue to talk to the Master of Ceremonies after the competition time has ended; however, the judges will not consider any conversation or explanation given after the competition time.

9.8 OVERTIME PENALTIES

- A. If the competitor has not finished their presentation during the allotted 6/10-minute period, they are allowed to proceed until the presentation is completed.
- B. One (1) point from the final score for every second, or part thereof, the competitor goes over the allotted 6/10-minute period will be deducted from the competitor's total score.
- C. The maximum amount of points that can be deducted from a competitor's total score is 60 points.
- D. Any competitor whose Stage Presentation performance period exceeds 11 minutes will be disqualified. If a competitor exceeds 7 minutes of performance time at the Spirit Bar, they will receive a zero score in total from both Spirit Bar judges.

9.9 COACHING

Coaching from the side-lines is not allowed at any point during the preparation and/or competition time. Doing so may result in disqualification. The WCIGS does encourage cheering from the side-lines by supporters, the audience and other team members. However, they are not allowed to assist the competitor in any way. (Please note: coaches, supporters, friends, or family members are not allowed on stage while the competition is in progress.)

10.0 TECHNICAL ISSUES

- A. A competitor may raise his or her hand and declare a "technical time out" in the event that they believe there is a technical problem with any of the following WCE-provided equipment:
 - 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)
- B. Preparation or competition time will be paused by the stage manager (during preparation time) or 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.
- C. If the event manager/head judge agrees there is a technical problem that can be easily resolved, they will decide the appropriate amount of time for the competitor to be credited. Once the technician has fixed the problem, the competitor's time will resume.
- D. If the technical problem cannot be solved in a timely manner, the event manager/head judge will make the decision whether or not the competitor should wait to continue his/her performance or stop the performance and start again at a reallocated time.
- E. If a competitor must stop his/her competition time, the competitor along with the head judge and stage manager will reschedule the competitor to compete in full again at a later time.
- F. If it is determined that the technical issue is due to competitor error or the competitor's personal equipment, the head judge may determine that no additional time will be given to the competitor, and the preparation or competition time will resume without time being credited.
- G. Unfamiliarity with competition equipment is not grounds for a technical timeout. No time credit will be issued for technical issues caused by improper use; therefore it is the responsibility of all competitors to understand and follow the correct use of all competition equipment.
- H. Inconsistency or variation between group heads requiring adjustment is only grounds for technical timeout during preparation time.

10.1 OBSTRUCTIONS

- A. If any individual, such as volunteers, judges, audience members, or photographers are of an obvious hindrance to a competitor, then the competitor will be given additional time. The head judge is responsible for overseeing this and will decide how much additional time should be credited.

10.2 FORGOTTEN ACCESSORIES

- A. If a competitor has forgotten some of their equipment and/or accessories during their preparation time, the competitor may exit the stage to retrieve the missing items; however their preparation time will not be stopped.
- B. If a competitor has forgotten some of their equipment and/or accessories during their competition time, they must inform the head judge that they have forgotten an item(s) offstage and then retrieve the missing item(s) themselves. The competition time will not be stopped.
- C. Nothing may be delivered by the runners, supporters, team members or the audience.

11.0 CLEAN-UP

Once a competitor has finished their competition time, they should begin cleaning up the station. If a waiter's cart was used, a station runner will bring the waiter's cart back out on stage for the competitor to load their supplies. If a competitor brought their own electrical equipment, the station runner can help the competitor remove these items from the station. Competitors are expected to remove all their personal equipment and supplies and thoroughly wipe down their station. The judges do not evaluate the clean-up time.

12.0 POST COMPETITION

12.1 SCOREKEEPING

12.1.1 WCIGS Official Scorekeeping

The WCIGS official scorekeepers are responsible for adding all scores and for keeping all scores confidential.

12.1.2 Competitor's Total Score

The competitor's total score will be tallied by adding the total of the Spirit Bar, technical/visual, and taste scoresheets for the preliminary round, and the technical/visual and taste scoresheets for the final round, including any time penalty subtracted from the total. Please note: the head judge scoresheet does not count towards the competitor's total score.

12.1.3 Tie Scores

If there is a tie between two or more competitors, the competitor with the highest score in "Balance and combination of flavors" will win the tie and will place above any other competitor with the same total competition score.

If the tied competitors have the same "Balance and combination of flavors" score, then the higher placement will be awarded to the competitor with the highest "Overall impression of the taste of the drink" score.

12.2 DEBRIEFING

Following the awards ceremony, competitors will have an opportunity to review their score sheets with the judges on-site.

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.

13.0 COMPETITOR PROTEST AND APPEALS

13.1 COMPETITOR RELATED ISSUES

13.1.1 Protest

If a competitor has an issue or protest to make regarding the WCIGS during the competition, the competitor should contact the WCIGS event organizer. The event organizer will then determine whether the issue can be resolved on-site at the WCIGS, or whether the issue will require a written appeal following the WCIGS.

If the WCIGS event organizer decides that the issue and/or protest can be solved on-site at the WCIGS, the WCIGS event organizer will contact the involved party or parties to ensure fair representation. The competitor's issue and/or protest will be discussed and a decision will be made jointly, on-site, by the WCE event organizer and the designated onsite representative of the WCE Competition Operations Committee. The WCE event organizer will inform the competitor of the decision.

13.1.2 Appeal

If a competitor has a complaint that cannot be resolved on-site or the competitor wishes to appeal a decision made on-site, the WCE event organizer will ask the competitor to submit his/her formal complaint and/or appeal in writing to the WCE Competitions Operations Committee. The decision by the WCE Competitions Operations Committee is final.

The complaint and/or appeal letter must include the following:

- 1) Competitor name

- 2) Date
- 3) A clear and concise statement of the complaint
- 4) Date and time references (if applicable)
- 5) Competitor's comments and suggested solution
- 6) Party/Parties involved
- 7) Competitor's contact information

Any written complaints and/or appeals that do not include this information will not be considered. Competitors should submit his/her written complaint and/or appeal to the WCE event organizer via email within 24 hours of the offending incident or the decision given.

13.1.3 Appeals Reviewed by the WCE Advisory Board

The WCE Advisory Board will review written complaints and appeals within 30 days of receipt. The WCE Competitions Operations Committee Chair will contact the competitor in writing via email, with the final decision.

13.2 JUDGE/JUDGING RELATED ISSUES UPON REVIEWING SCORESHEETS

13.2.1 Protest

If a competitor objects to his/her scores given by one or more judges, the competitor can meet with their head judge and/or one or more representatives of the WCE Competition Operations Committee during the competitor debriefing to explain his/her protest. The head judge will discuss the competitor's protest onsite with the judges who judged the competitor along with two representatives from the WCE Judges Committee. The WCE Judges Committee will make a decision on-site and a representative of the committee will inform the competitor of the decision.

13.2.2 Appeal

If the competitor does not agree with the decision, they may appeal the decision in writing to the WCE Competition Operations Committee. The decision by the WCE Competition Operations Committee is final.

The appeal letter must include the following:

- 1) Competitor name
- 2) Date
- 3) A clear and concise statement of the complaint
- 4) Date and time references (if applicable)
- 5) Competitor's comments and suggested solution
- 6) Party/Parties involved
- 7) Competitor's contact information

Any written protests/appeals that do not include this information will not be considered. Competitors should submit his/her written complaint or appeal to the WCE event organizer via email within 24 hours of the debriefing or the decision given.

13.2.3 Appeals Reviewed by the WCE Advisory Board

The WCE Competition Operations Committee will review written complaints and appeals within 30 days of receipt. The WCE Competition Operations Committee Chair will contact the competitor in writing via email with the final decision.

14.0 JUDGING CRITERIA

14.1 COMPETITION AREA

The technical/visual judge will evaluate the competition area for cleanliness at the beginning and end of the performance/competition time and also workflow and organization of the area.

14.2 TASTE EVALUATION

Points will be awarded for the taste of each individual drink. Competitors should strive to combine coffee with other ingredients to create a quality alcohol and coffee based beverage. Coffee may not be the dominant flavor of the final drink but must be clearly identifiable. Competitors are advised to explain verbally to the judges why they chose their particular coffee, the coffee profile, the beverage constituent structure, the major taste elements, the ingredients used in the signature beverage, and the philosophy behind the drinks served to the judges.

14.3 BEVERAGE PRESENTATION

Points will be awarded based on the visual presentation of the drinks.

14.4 TECHNICAL SKILLS

Points will be awarded based on the competitor's technical knowledge and skill.

14.5 PERFORMANCE

Points will be awarded based on the judges' overall impression of the competitor, his/her skills, flair, and personal and beverage presentation.

15.0 VISUAL EVALUATION PROCEDURE

The following is an explanation of the visual/technical scoresheet. Each competitor will be evaluated by one technical judge.

15.1 EVALUATION SCALE

There are two types of scores: the Yes/No Score, and numeric scores (0-6). The evaluation scales are the same for both taste judges.

Yes = 1 No = 0

Unacceptable = 0 Acceptable = 1 Average = 2 Good = 3 Very Good = 4 Excellent = 5 Extraordinary = 6

Yes/No Score

The competitor receives one point for a score of Yes on this item, and zero points for a score of No.

Numeric Score

Available scores range from 0 to 6. Half points are permissible in the range from 1 to 6. Judges are encouraged to use the full range of scores. Low numbers indicate a poorer presentation and higher indicates a better presentation. Certain questions may be weighted by being multiplied by 2, or 4.

15.2 PRELIMINARY SPIRIT BAR – VISUAL/TASTE EVALUATION

		Drink Name:	Comments:
	points		
Balance and combination of flavors	(0-6 pts)x 2		
Creativity	(0-6 pts)x 2		
Overall impression	(0-6 pts)x 2		
TOTAL (0-36pts)			

Professional Impression	(0- 6 pts)x 4		Comments:
TOTAL (0-24pts)			

15.2.1 Balance and combination of flavors

Judges will evaluate how well the flavors work together and are balanced within the drink. Judges will evaluate the drink based on how well the taste components of the coffee, provided alcohol, and/or ingredients fit together and complement each other. The combination must complement the selected alcohol and/or ingredients while creating an interesting taste experience. Both the coffee and the selected alcohol should be easy to identify within the drink. Judges must follow drinking instructions, if the competitor provides them.

15.2.2 Creativity

Judges should look for originality in the combination of ingredients, methods, and presentation. Judges will evaluate competitors' creativity based on the originality of his or her concept, and any new methods, techniques, or ingredients used in the preparation or presentation of the drink.

15.2.3 Overall impression

From a sensory perspective, how enjoyable and appealing is the drink? Would it be a drink you would buy again if you were in a bar or a café, for example? The evaluation of the appearance and appeal of the drink, including but not limited to the glassware, garnishes, accessories, and drink itself. Judges will also look for pleasant mouthfeel and enjoyable sensory experience in this category.

15.2.4 Professional impression

The competitor's performance will include how they project to the judges and overall impact. General hygiene throughout the entire presentation and hospitality skills will be also taken into account. Hospitality skills include the service skills, warmth, personality, body language, professionalism, and tone they exhibit in their service to the judges. This includes how he/she demonstrates bartending skill by inviting customers into the creation of the drink. Evaluation will include the confidence, flair, and style they display in the production of the drinks.

15.3 PRELIMINARY STAGE PRESENTATION –TECHNICAL/VISUAL EVALUATION

	Hot Designer Drink	Cold Designer Drink	Comments:
points			
Visual creativity (0-6 pts)x 2			
Overall visual appeal (0-6 pts)x 2			
Overall presentation (0-6 pts)x 2			
TOTAL PER DRINK (0-36pts)			

		Comments:
Workspace organized and clean at start (0- 6 pts)		
Coffee brewed professionally (0- 6 pts)x 2		
Spirits prepared professionally (0- 6 pts)		
Professional use of ingredient (0- 6 pts)		
Professional performance (0- 6 pts)x 2		
General hygiene throughout presentation (0- 6 pts)		
TOTAL (0-48pts)		

15.3.1 Visual creativity

The judge will review both of the drinks presented. The judge should look for originality in the aesthetic look of the drinks. The judge will take into consideration consistency between both drinks presented, when evaluating visual creativity of these beverages.

15.3.2 Overall visual appeal

From a visual perspective only, how enticing and appealing is the drink. Would its visual appeal lead you to wanting to buy and taste such a drink if you were in a café or bar, for example?

15.3.3 Overall presentation

Visually, how appealing is the bartender's presentation of his beverage. This includes how he/she demonstrates bartending skill by inviting customer into the creation of the drink. Evaluation will include the confidence, flair, and style they display in the production of the drinks.

15.3.4 Workspace organized and clean at start

- The cleanliness and organization of the competitor's workstation (work table, prep table, top of machine) will be evaluated on a scale between 0 and 6. If the area is messy, a 0 can be given.
- It is permissible to have a small amount of coffee grounds around the grinder. The competitors are allowed to work, therefore we do not score zero due to some coffee around the grinder.
- Verify the competitor's ability to organize the working area in a practical and efficient way.
- Competitors may have pucks in the portafilters at the start of his/her competition time. This will not count against a clean area at start up.

15.3.5 Coffee brewed professionally (multiplied by 2)

Competitors can use any brewing method they choose and judges are expected to be familiar with standards across these methods. Judges will draw on recognised brewing standards such as WBC rules for espresso, or Gold Cup standards for brewed coffee, for example, where applicable. Understanding of the coffee selected and freshness, consistent grinding and dosing, coffee waste, extraction time, brewing time, brewing equipment, etc. will be taken into account.

15.3.6 Spirits prepared professionally

Competitors utilize the measuring alcohol, skill of pouring, shaking, mixology, etc. Any method may be used to prepare cocktails, shake, mix or blend, but judges will be favourable for ingredients being measured, poured, and mixed on stage.

Points will be rewarded for creativity, smoothness, control, and accuracy of these: mixing/shaking or blending, measuring of spirits and ingredients, pouring into the beverage vessel. No ice may be put into glasses prior to start of the performance time. Spillages, drops, fails, fumbles, or breakage will be penalized according to the severity of the incident.

15.3.7 Professional use of ingredients

The competitor can demonstrate their professional use of ingredients in a number of ways:

- in their choice of ingredient: its suitability to the overall flavor balance and style required
- in the specific quality or type of that ingredient they choose
- in the manner in which they prepare that ingredient (e.g. it will be seen as more professional if garnishes, cream, or any fresh ingredients are made during the performance time.)

15.3.8 Professional performance (multiplied by 2)

The competitor’s performance will include how they project to the audience, and impact overall. Hospitality skills will be also taken into account including the service skills, warmth, personality, body language, professionalism and tone they exhibit in their service to the judges.

15.3.9 General hygiene throughout presentation

The judge will determine this score based on the competitor’s hygiene throughout their entire presentation.

15.4 FINALS–TECHNICAL/VISUAL EVALUATION

Competitors will be evaluated using the following the same protocol as in the technical/visual evaluation of the preliminary stage presentation round, although visual creativity and overall visual appeal will not be scored for the Irish Coffee.

	Irish Coffee	Designer Drink	Comments:
points			
Distinct separation of colour (coffee - cream) (0-6 pts)x 2			
Surface appearance (0-6 pts)x 2			
Overall presentation (0-6 pts)x 2			
Visual creativity (0-6 pts)x 2			
Overall visual appeal (0-6 pts)x 2			
TOTAL PER DRINK			
	(0-36 pts)	(0-36 pts)	
Workspace organised and clean at start (0- 6 pts)			Comments:
Coffee brewed professionally (0- 6 pts)x 2			
Spirits prepared professionally (0- 6 pts)			
Professional use of ingredients (0- 6 pts)			
Professional performance (0- 6 pts)x 2			
General hygiene throughout presentation (0- 6 pts)			
TOTAL (0-48pts)			

15.4.1 Distinct separation of color

This point refers to the separation of the coffee and the cream on the Irish coffee. Full marks should be awarded if there is a crisp un-blurred line between the clean white cream and the rich dark coffee. Zero should be scored if the cream has fully mixed into the coffee.

15.4.2 Surface appearance

Full marks in this section should be awarded where the surface of the Irish Coffee has pure white cream with no stain from the coffee, and where the cream show no bubbles and has a glossy appearance.

16.0 TASTE EVALUATION PROCEDURE

The following is an explanation of the taste scoresheet. Each competitor will be evaluated by two (2) taste judges.

Judges are encouraged to taste enough of the drink to fully appreciate its flavor but due to the alcoholic nature of the drinks may limit their intake. Judges will endeavor to follow instructions on how to drink a competitor’s drink although competitors are to be mindful of the judges’ situation and avoid the need for consumption of large quantities of alcohol. The head judge reserves the right to overrule a competitors’ drinking instruction if they believe it could compromise the judging capabilities.

16.1 EVALUATION SCORE

There are two types of scores: the Yes/No Score, and numeric scores (0-6). The evaluation scales are the same for both taste and visual judges.

Yes = 1 No = 0

Unacceptable = 0 Acceptable = 1 Average = 2 Good = 3 Very Good = 4 Excellent = 5 Extraordinary = 6

Yes/No Score

The competitor receives one point for a score of Yes on this item, and zero points for a score of No.

Numeric Score

Available scores range from 0 to 6. Half points are permissible. Judges are encouraged to use the full range of scores (e.g. if no visible pattern is seen a zero may be appropriate). Low numbers indicate a poorer presentation and vice versa. Certain questions may be weighted by being multiplied by x2, or x4

16.2 PRELIMINARY STAGE PRESENTATION – TASTE EVALUATION

Drinks will be evaluated using the following protocol by all taste judges. It is important that taste judges follow this protocol consistently.

	Hot Designer Drink	Cold Designer Drink	Comments:
points			
Pleasant drinking temperature (hot or cold) (0-6 pts)x 2			
Quality of coffee distinctly tasted in drink (0-6 pts)x 2			
Balance and combination of flavors (0-6 pts)x 2			
Body /Mouthfeel of the drink (0-6 pts)x 2			
Creativity (0-6 pts)x 2			
Commercially applicable (0-6 pts)x 2			
Overall impression of the taste of the drink (0-6 pts)x 2			
TOTAL PER DRINK			
	(0-84 points)	(0-84 points)	
Professional performance (0- 6 pts)x 4			Comments:
TOTAL (0-24pts)			

16.2.1 Pleasant drinking temperature (hot/cold)

The temperature of the drink should be scored by the temperature of the drink when it is presented to the judges. Competitors should describe the temperature of the drink and its influence on taste before judges are served the drinks. No description being given will result in this category receiving a zero score.

In the preliminary round one set of drinks should be served cold and the other hot/warm. The competitor is free to choose the temperature of the designer drink served in the final round.

16.2.2 Quality of coffee distinctly tasted in drink

Judges are assessing two elements in scoring this section: can coffee clearly be tasted and is that coffee of a high quality. Lower scores will be given for poor quality coffee flavor or/and for lack of coffee flavor (Judges should remember that coffee does not have to be the dominant flavor within the drink but does have to be clearly identified).

16.2.3 Balance and combination of flavors

Judges will evaluate how well the flavors work together and are balanced within the drink. Judges will evaluate the drink based on how well the taste components of the coffee, provided alcohol, and/or ingredients fit together and complement each other. The combination must complement the selected alcohol and/or ingredients while creating an interesting taste experience. Both the coffee and the selected alcohol should be easy to identify within the drink. Judges must follow drinking instructions, if the competitor provides them.

16.2.4 Body / Mouthfeel of the drink

Judges should decide if the body/mouth feel of the drink is pleasant and expected for that style of drink. Judges should realize that different drinks demand a different mouthfeel, for example a hot toddy style drink may require a different mouthfeel to a martini style.

16.2.5 Creativity (Choice of ingredients / methods / presentation)

Judges should look for originality in the combination of ingredients, methods, and presentation. Judges will evaluate competitors' creativity based on the originality of his or her concept, and any new methods, techniques, or ingredients used in the preparation or presentation of the drink.

16.2.6 Commercially applicable

Judges should assess if the method of preparing the drink, the ingredients used, and the drinks final presentation are applicable to commercial markets. Higher points should be awarded where judges believe the drink would have the widest consumer appeal and practical application.

Competitors are free to explain to the judges the market their drink is aimed at and any information on its commercial applicability.

16.2.7 Overall impression of the taste of the drink

From a taste perspective only, how enjoyable is the drink? Would it be a drink you would buy again if you were in a bar or a café, for example.

16.2.8 Professional performance (multiplied by 4)

The competitor’s performance will include how they project to the judges, and the confidence, flair and style, they display in the production of the drinks. General hygiene throughout the entire presentation and hospitality skills will be also taken into account. Hospitality skills include the service skills, warmth, personality, body language, professionalism and tone they exhibit in their service to the judges.

16.3 FINALS – TASTE EVALUATION

Drinks will be evaluated using the following the same protocol as in the Taste Evaluation of the Preliminary Stage Presentation round, although creativity and commercial applicability will not be scored for the Irish Coffee.

		Irish Coffee	Designer Drink	Comments:
	points			
Pleasant drinking temperature (hot or cold)	(0-6 pts)x 2			
Quality of coffee distinctly tasted in drink	(0-6 pts)x 2			
Balance and combination of flavors	(0-6 pts)x 2			
Body /Mouthfeel of the drink	(0-6 pts)x 2			
Creativity	(0-6 pts)x 2	 		
Commercially applicable	(0-6 pts)x 2	 		
Overall impression of the taste of the drink	(0-6 pts)x 2			
TOTAL PER DRINK				
		(0-60 pts)	(0-84 pts)	
Professional performance (0- 6 pts)x 4				Comments:
TOTAL (0-24pts)				

17.0 DISHONEST BEHAVIOR BY A WCIGS OFFICIAL

If in the unlikely event that the head judge or any other WCIGS personnel discovers or suspects potential dishonest behaviour by a WCIGS judge during a competitor’s evaluation, then the following will apply:

- A. The head judge will request the return of all the competitor’s scoresheets from the official score keeper surrounding the suspicious evaluation.
- B. The head judge will call a meeting with the WCIGS judge(s) concerned, the WCIGS Executive Director, and the WCIGS Certification Committee Chair to evaluate the situation.
- C. The WCIGS Executive Director and the WCIGS Certification Committee Chair will then rule upon the matter in a closed meeting.
- D. If the matter of dishonesty is extensive, the WCIGS Certification Committee Chair has the power to rule that the WCIGS judge will be excluded from judging in any future WCIGS sanctioned competitions.

17.1 APPEAL

If the WCIGS judge in question does not agree with the decision, they may appeal the decision in writing to the WCE Advisory Board. The decision by the WCE Advisory Board is final.

The appeal letter must include the following:

- 1) Name
- 2) Date
- 3) A clear and concise statement of the complaint
- 4) Date and time references (if applicable)
- 5) Comments and suggested solution
- 6) Party/Parties Involved
- 7) Contact Information

Any written protests/appeals, which do not include this information, will not be considered. Judges should submit his/her written complaint or appeal to the WCIGS Competition Manager via email to info@worldcoffeeeevents.org within 24 hours of the debriefing or the decision given.

17.2 APPEALS REVIEWED BY THE WCE ADVISORY BOARD

The WCE Advisory Board will review written complaints and appeals within 30 days of receipt. The WCE Advisory Board Chair will contact the competitor or judge in writing via email with the final decision.