



2017 UNITED STATES BARISTA CHAMPIONSHIP

QUALIFYING EVENTS

OFFICIAL RULES AND REGULATIONS

2017 USBC QUALIFYING EVENTS

TABLE OF CONTENTS

1.0 2017 USBC QUALIFYING EVENTS 5

1.1 PARTICIPATION 5

1.2 COMPETITOR QUESTIONS 5

1.3 TERMS & CONDITIONS 6

1.4 ENFORCEMENT OF RULES & REGULATIONS 6

2.0 THE COMPETITION 6

2.1 SUMMARY 6

2.2 BEVERAGE DEFINITIONS 7

3.0 COMPETITION PROCEDURE..... 7

3.1 SUMMARY 7

3.2 OVERVIEW OF THE COMPETITION AREA 8

4.0 MACHINERY, ACCESSORIES & RAW MATERIALS 8

4.1 ESPRESSO MACHINE..... 8

4.2 NO LIQUIDS OR INGREDIENTS ON MACHINE 9

4.3 GRINDER..... 9

4.4 DISQUALIFICATION FOR ALTERATIONS OR DAMAGE TO EQUIPMENT 9

4.5 ADDITIONAL ELECTRICAL EQUIPMENT 9

4.6 PROVIDED EQUIPMENT & SUPPLIES 9

4.7 RECOMMENDED EQUIPMENT & SUPPLIES 9

5.0 COMPETITOR INSTRUCTIONS PRIOR TO PREPARATION TIME..... 10

5.1 COMPETITOR AND JUDGE ONLINE LEARNING SESSION 10

5.2 ADDITIONAL ELECTRICAL EQUIPMENT AND GRINDER SELECTION..... 10

5.3 PREPARATION PRACTICE ROOM 10

5.4 PRACTICE TIME 10

5.5 EVENT AUDIO SYSTEM / COMPETITION MUSIC 10

5.6 BE ON TIME 10

5.7 STATION SET-UP 10

5.8 SUPPORTERS / ASSISTANTS NOT ALLOWED ON STAGE..... 10

5.9 WHEEL SUPPLIES ON STAGE 11

6.0 PREPARATION TIME..... 11

6.1	BEGIN PREPARATION TIME	11
6.2	CART.....	11
6.3	JUDGES' PRESENTATION TABLE	11
6.4	PRACTICE SHOTS.....	11
6.5	PRE-HEATED CUPS	11
6.6	END OF PREPARATION TIME.....	11
7.0	COMPETITION TIME.....	11
7.1	INTRODUCTION BY THE MASTER OF CEREMONIES	11
7.2	BEGIN COMPETITION TIME	12
7.3	COMPETITOR INTRODUCTION	12
7.4	SERVE REQUIRED BEVERAGES	12
7.5	RUNNERS CLEAR THE SERVED DRINKS.....	12
7.6	STATION USAGE AND PERIMETERS	12
7.7	END COMPETITION TIME	12
7.8	COMMUNICATION AFTER THE COMPETITION TIME.....	12
7.9	TIME PENALTIES	13
7.10	COACHING.....	13
8.0	TECHNICAL ISSUES	13
8.1	OBSTRUCTIONS.....	13
8.2	FORGOTTEN ACCESSORIES.....	13
9.0	CLEAN-UP TIME	13
10.0	POST-COMPETITION.....	14
10.1	SCOREKEEPING.....	14
10.2	DEBRIEFING.....	14
11.0	COMPETITOR PROTEST AND APPEALS.....	14
11.1	COMPETITOR RELATED ISSUES.....	14
11.2	JUDGE / JUDGING RELATED ISSUES UPON REVIEWING SCORE SHEETS	15
12.0	EVALUATION CRITERIA	15
12.1	WHAT THE JUDGES ARE LOOKING FOR IN A BARISTA TO QUALIFY FOR USBC.....	15
12.2	COMPETITION AREA.....	15
12.3	TASTE EVALUATION.....	15
12.4	BEVERAGE PRESENTATION.....	15
12.5	TECHNICAL SKILLS AND WORKFLOW	15
12.6	JUDGES TOTAL IMPRESSION	15
13.0	TECHNICAL EVALUATION PROCEDURE	16

13.1	EVALUATION SCALE.....	16
13.2	TECHNICAL SCORE SHEET – PART I.....	16
13.3	TECHNICAL SKILLS ESPRESSO – PART II.....	17
13.4	TECHNICAL SKILLS SIGNATURE BEVERAGE – PART III.....	17
13.5	TECHNICAL – PART IV.....	18
14.0	SENSORY EVALUATION PROCEDURE	19
14.1	EVALUATION SCORE.....	19
14.2	ESPRESSO EVALUATION – PART I.....	19
14.3	SIGNATURE BEVERAGE EVALUATION – PART II.....	20
14.4	BARISTA EVALUATION – PART III.....	21
14.5	JUDGES’ TOTAL IMPRESSION – PART IV.....	21
15.0	DISHONEST BEHAVIOR BY A USBC OFFICIAL	22
15.1	APPEAL	22
15.2	APPEALS REVIEWED BY THE USBC BOARD OF ADVISORS	22

1.0 2017 USBC QUALIFYING EVENTS

1.1 PARTICIPATION

1.1.1 Qualification

The United States Barista Championship Qualifying Events are open to the first 120 baristas who register. There will be 60 competitors at each of two events held at separate times and places; baristas may compete at either event regardless of company or geographic location. A waiting list will be kept for registrants who are not initially assigned a competition registration confirmation; if confirmed competitors cancel their registration, the wait list will be used.

At their conclusions, the top 6 competitors from each of the two Qualifying Events will be invited to receive a “bye” to bypass the First Round of the United States Barista Championship (USBC) and automatically advance to the Semi-Finals Round. The single highest scoring competitor from each Qualifying Competition will be given a \$300 travel and accommodations stipend to USCTC plus free registration.

The next 12 highest scoring baristas (i.e., ranks 7 through 18) from each Qualifying Event will be invited to compete in the United States Barista Championship and to start in the First Round.

These positions will be guaranteed until an invited competitor turns down their spot or fails to register for USBC by March 1, 2017. All unclaimed First Round positions will be offered to the next highest scoring barista(s) from the Qualifying Events in order of descending score.

Competitors may only compete once in each competition within the season. For example, if a competitor competes in the first Barista Championship Qualifying Event, that same competitor may not compete in the second Barista Championship Qualifying Event. He or she may, however, compete at the Brewers Cup competition at the second Qualifying Event.

All Competitors and Judges are required to attend one Online Learning Session in order to participate at the Qualifying Events. (See section 5.1)

1.1.2 Age requirement

Competitors must be at least 18 years of age at the time of competing in the Qualifying Events.

1.1.3 Nationality

Competitors must hold a valid US passport or have 24 months of documented residency, employment, or scholastic enrolment in the United States.

1.1.4 Number of Competitors per Company at Qualifying Events

The Qualifying Events will not have an official limitation regarding number of competitors per company. While there will be no policy, in order to maintain diversity and in keeping with the spirit of competition, the USBC encourages companies to field only one competitor per Qualifying Event. Baristas who qualify to compete at USBC may do so regardless of the number of other competitors qualifying from the same company.

1.1.5 Competitor Registration and Fees

Registration Forms for the Qualifying Events can be found online at uscoffeechampionships.org or requested from the USBC Event Manager. Competitors must submit a completed Competitor Registration Form and registration fee to the SCAA via the Internet. Space is limited, and competitors will be admitted on a first-come, first-served basis. Once an entry form has been received, a confirmation letter will be sent to the competitor via email. Competitors who qualify to compete at the United States Barista Championship through the Qualifying Events will receive an invitation and registration form via email following the Qualifying Events.

1.1.6 Expenses

All competitors in the Qualifying Events must pay their own expenses related to the competitions including, but not limited to travel, accommodations, supplies, and ingredients needed for the competitions. The USCC or SCAA are not responsible or liable for any of the competitors' expenses. If a competitor cannot afford the costs of competing, it is his/her responsibility to see that his/her company or other outside parties cover these expenses.

1.2 COMPETITOR QUESTIONS

All competitors are personally responsible for reading and understanding the Qualifying Event Rules & Regulations and score sheets without exception. All documents are available at <http://uscoffeechampionships.org>. Competitors are encouraged to ask questions prior to arriving at the Qualifying Events. If any competitor is unclear as to the intent of any of the rules or regulations, it is their responsibility to clarify that position with the Competitions Committee prior to the Competition by contacting competitions@scaa.org. Competitors will also have the opportunity to ask questions during the required Online Learning Sessions prior to the start of the competition.

1.3 TERMS & CONDITIONS

Upon submitting a Competitor Registration Form, competitors acknowledge that they understand the following terms and conditions. Please note that these terms and conditions include individual responsibilities and requirements of representation imposed on the winners of the barista competitions.

- A. Baristas qualifying for USBC at Qualifying Events and the winner of the United States Barista Championship (USBC) are representatives of the Specialty Coffee Association of America (SCAA) and the United States Coffee Championships (USCC).
- B. Upon entry in a Barista Competition and in exchange for the opportunity to win, each competitor undertakes that they will:
 - i. Permit the SCAA to use the competitor's name and image in any format without charge for the purpose of promotion of the SCAA, USBC, or the Qualifying Events.
 - ii. Without limiting the generality of clause (i), the formats referred to may include: photographic, video, print, Internet, or any electronic media.
 - iii. When fulfilling these terms and conditions, actively work to uphold the good reputation of the SCAA and USCC.
- C. Upon entry in a Barista Competition and in exchange for the opportunity to qualify and/or win, each competitor undertakes that, should they qualify or win, they will:
 - i. (For the Qualifying Events) Make him/herself available to travel to Seattle, WA to compete in the United States Barista Championship.
 - ii. (For US Barista Championship) Make him/herself available to travel to Seoul, South Korea to compete in the World Barista Championship. The Official USBC Travel Sponsor, will award the 2017 US Barista Championship with funds for the USBC Champion's travel expenses to and from the WBC, accommodations for the duration of the competition, competition preparation expenses, etc.
 - iii. Include the name "Specialty Coffee Association of America" or "SCAA" immediately before the name "Qualifying Event Qualifier" or "United States Barista Champion" in each instance where the names of the competitions are mentioned.
 - iv. Without limiting the generality of clause (iii), the instances referred to include verbal, in print, or via any electronic medium.
 - v. Promote the Specialty Coffee Association of America at every opportunity without charge to the SCAA.
 - vi. Promote the relevant Competition as the pathway to the United States Barista Championship at every opportunity without charge to the SCAA.

1.4 ENFORCEMENT OF RULES & REGULATIONS

The USCC will employ these Rules & Regulations throughout the competitions. If a competitor violates one or more of these Rules & Regulations, they may be 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" (11.0).

2.0 THE COMPETITION

2.1 SUMMARY

- A. The competitors' performances will be evaluated by three types of judges: sensory, technical, and head.
 - i. The panel will consist of 4 sensory judges, 2 technical judges, and 1 head judge. Non-scoring shadow judges may also be present on stage.
 - ii. Each sensory judge panel will consist of 2 scoring judges, 1 non-scoring judge-in-training, and 1 non-scoring audience member.
- B. Competitors will serve one beverage from each of the two drink categories (espresso and signature drink) to each of the sensory judges, for a total of eight drinks during a period of ten minutes. The head judge may drink from any beverage served to the sensory judges.
- C. The competitor decides the order in which the drink categories are served; however, any category of drinks must be completed (e.g. all single espressos are served) before a competitor may serve another category of drinks, otherwise he/she will be disqualified. Preparation and service of signature beverage elements are allowed at any time during the competition time.
- D. Within each category (espresso and signature drink), drinks may be served in any combination to judges (e.g. one at a time, two at a time, all at once). Sensory judges will begin evaluating each drink as soon as it is served, unless otherwise instructed by the competitor.
- E. All four drinks within each category must be prepared using the same coffee; however, the coffee used may change between categories. The four drinks of each category must contain the same ingredients and follow the same recipe as each other. Deliberately preparing and serving varied drinks within a category will result in a score of zero in Taste Balance for the drink that deviated in recipe from the beverage that is served first.
- F. Competitors may produce as many drinks as they choose during the competition; however, only drinks served to the sensory judges will be evaluated.

2.2 BEVERAGE DEFINITIONS

2.2.1 Espresso

- A. Espresso is a 1 fl. oz. beverage (30mL +/- 5mL) made from ground coffee, poured from one side of a double portafilter in one continuous extraction.
- B. Coffee is the accumulation of roasted product of the seed of the fruit of a plant of the genus *Coffea*.
- C. Coffee may not have any additives, flavorings, colorings, perfumes, aromatic substances, liquids, powders, etc. of any kind added at any point between the time the coffee is picked (as cherry) to when it is extracted into beverage. Substances utilized during growing, cultivation, and primary processing of the coffee are permitted (fertilizers, etc.).
- D. Whole bean coffee may be a blend, single-region, single-country, single-farm, etc.
- E. All judges must be served a full espresso. If the shot does not comply with the espresso definition, then taste and/or tactile scores will reflect the resulting sensory experience. Espresso may be prepared with various amounts of coffee.
- F. Espresso will be brewed at a temperature between 90.5-96 degrees Celsius (195-205 degrees Fahrenheit).
- G. The espresso machine brewing pressure will be set between 8.5 and 9.5 bar
- H. Extraction times between two pairs of espresso extractions must be within a 3.0 second variance, otherwise a "no" will be given for "Extraction time". A 20-30 second extraction time is recommended but is not mandatory.
- I. Crema with no break in coverage should be present when espresso is served.
- J. Espresso must be served in a 60 to 90mL 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, judges unable to execute espresso evaluation protocol. If any of these types of conditions are present, a "no" will be given for "Functional and correct espresso vessel used".
- K. Espresso must be served to the judges with an appropriate spoon, napkin, and unflavored water, otherwise the competitor will receive a reduced score in "Attention to detail".
- L. Nothing other than ground coffee and water may be placed in the portafilters; otherwise the espresso will receive zero points on all scores available on the technical and sensory score sheets in the espresso category.

2.2.2 Signature Beverage

- A. A signature beverage demonstrates a competitor's creativity and skill to create an appealing and individual espresso-focused beverage.
- B. The signature beverage should be a liquid beverage; the judges must be able to drink it. Food may accompany the beverage, but only the beverage item will be evaluated and scored.
- C. Each of the signature beverages must contain a minimum of one espresso shot (per the definition of espresso in 2.2.1 A-L), otherwise the competitor will receive a score of zero points for "Taste balance" on the sensory score sheet(s) in the signature beverage category for that corresponding beverage.
- D. Espresso used in the signature beverage must be prepared during the competitor's performance time, otherwise the signature beverage will receive a score of zero for "Taste balance" on all the sensory score sheets in the signature beverage category.
- E. A predominant taste of espresso must be present, otherwise the "Taste balance" score will reflect the resulting sensory experience.
- F. The signature beverage may be served at any consumable temperature. Competitors are encouraged to explain the reason for serving the signature beverage at the chosen temperature.
- G. Any ingredients may be used in signature beverage preparation except alcohol, alcohol extracts or by-products, and controlled or illegal substances. If these substances are found in the beverage, competitors will receive zero points in all categories available on the sensory score sheets in the signature beverage category.
- H. All ingredients must be disclosed upon request. Competitors must bring the original packaging of all ingredients used in his/her signature beverage for inspection by judges to verify ingredients. If the competitor does not provide original packaging when asked, the signature beverage will receive zero points in all categories available on the sensory score sheets in the signature beverage category.
- I. The preparation of a signature beverage is captured in the "Well explained, introduced, and prepared" category on the sensory score sheet. Signature beverage ingredients should be prepared and assembled on-site during the competition time. Advanced preparation of ingredients is accepted when necessary (e.g. a 24-hour infusion).
- J. Nothing other than ground coffee and water may be placed in the portafilters, otherwise the signature beverage will receive zero points in all categories available on the technical and sensory score sheets in the signature beverage category.

3.0 COMPETITION PROCEDURE

3.1 SUMMARY

- A. The competition space will consist of a stage with three competition stations, numbered 1, 2, and 3.
- B. Each competitor will be assigned a start time and station number.

- C. Each competitor will be given 30 minutes at their assigned station, made up of the following segments:
- i. 10 minutes Preparation Time
 - ii. 10 minutes Competition/Performance Time
 - iii. 10 minutes Clean-Up Time
- D. The competition flow will follow the process outlined in the following chart:

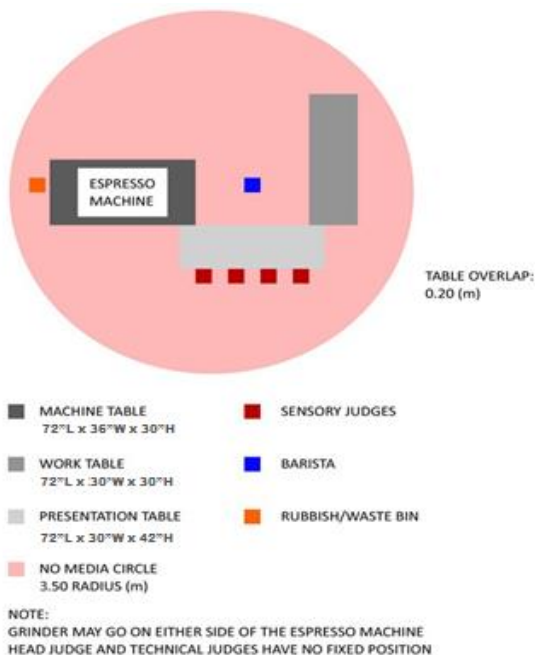
Station No. 1	Station No. 2	Station No. 3
1st Barista		
10 min Preparation		
10 min Competition		
10 min Clean-Up		
4th Barista		
10 min Preparation		
10 min Competition		
10 min Clean-Up		
	2nd Barista	
	10 min Preparation	
	10 min Competition	
	10 min Clean-Up	
	5th Barista	
	10 min Preparation	
	10 min Competition	
	10 min Clean-Up	
		3rd Barista
		10 min Preparation
		10 min Competition
		10 min Clean-Up
		6th Barista
		10 min Preparation
		10 min Competition
		10 min Clean-Up

- E. There will be one round of competition at each Qualifying Event.
- F. At the conclusion of each Qualifying Event, there will be a ceremony where placements are announced and all competitors will be acknowledged. All competitors are required to attend this ceremony.

3.2 OVERVIEW OF THE COMPETITION AREA

3.2.1 Station Placement

Individual stations must be organized as shown in Figure 1, however the three stations may be placed in a way that will best suit the space and constraints of the competition venue keeping in mind the ease of use, the route from the barista's preparation area to the stations, the vantage points for the spectators, and any camera positions that may be present.



4.0 MACHINERY, ACCESSORIES & RAW MATERIALS

4.1 ESPRESSO MACHINE

Competitors may only use the espresso machine supplied for the Events by the official espresso machine sponsor. No other espresso machines may be used on stage.

The provided espresso machine has a fixed technical configuration and cannot be altered by the competitors. The espresso machine will be calibrated to the following specifications: The temperature will be set between 90.5-96 degrees Celsius (195-205 degrees Fahrenheit), and the pump pressure set between 8.5 and 9.5 bar.

4.2 NO LIQUIDS OR INGREDIENTS ON MACHINE

No liquids or ingredients of any kind may be placed or poured on top of the espresso machine (e.g. no water in cups, no pouring or mixing liquids or ingredients, no warming ingredients). If a competitor places or pours liquids, containers or cups with liquids, or ingredients on top of the machine at any time, he/she will receive zero points for the Station Management category on the technical score sheets.

4.3 GRINDER

Competitors must use the provided grinders from the official USBC Grinder Sponsor, Mahlkönig, to prepare the espresso for each course in their competition routine. Competitors are not allowed to bring their own grinders for the Qualifying Events.

Two grinder models will be provided for use on-site and set up to the left of the espresso machine. Grinders that are provided on-site have a fixed technical configuration including the hopper and cannot be opened or altered 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. Competitors may not use more than two grinders for espresso preparation during their performance, otherwise the competitor will receive zero (0) points in Station Management on the Technical Score Sheets.

4.4 DISQUALIFICATION FOR ALTERATIONS OR DAMAGE TO EQUIPMENT

Except for usage of the external controls, competitors may not change, adjust, or alter any component of the competition grinders, including the hoppers. Competitors may not change, adjust, or replace any element, setting, or component of the espresso machines including portafilters, insert baskets, temperature, pressure, steam wand tips, etc. Any changes or adjustments made may be grounds for disqualification. Any damage to the competition equipment due to misuse or abuse is grounds for disqualification at the discretion of the presiding head judge.

4.5 ADDITIONAL ELECTRICAL EQUIPMENT

In addition to the provided grinder(s), competitors may also use up to two pieces of electrical equipment during their performance provided that their combined draw is not more than 20amps. Two 120v outlets will be provided at the work table. Competitors must notify the event organizer prior to arriving at a Qualifying Event of any electrical equipment they are bringing (e.g. hot plate, hand mixer, etc.), otherwise the competitor is at risk of their equipment not being allowed in their performance. The competitor is responsible for ensuring that their equipment does not exceed the 20amp maximum allowance.

4.6 PROVIDED EQUIPMENT & SUPPLIES

Each competitor station will be equipped with the following: Machine Table (for espresso machine, grinder, and blender), Work Table (for trays, glassware, additional electrical equipment, and accessories), Presentation Table (Judges' table), Espresso Machine, Grinder, Knock Box, Trash Can, and Waiter's Cart (for use during preparation and clean-up time).

4.7 RECOMMENDED EQUIPMENT & SUPPLIES

Competitors are required to bring all additional necessary supplies for their presentation; otherwise the competitor is at risk of not having enough equipment to complete their presentation. Competitors should make allowances for breakage during travel and/or during the competition. Competitors are responsible for and in charge of their own equipment and accessories while at the competition. The USBC, volunteers, and event staff are not responsible for the safety of items left in the competitors' preparation room or competition area.

The list of recommended supplies the competitor may bring includes the following:

- Coffee (for both practice and competition)
- Additional electrical equipment (maximum two items)
- Tamper
- Shot glasses
- Steaming pitchers
- Cups and saucers as needed
- Spoons
- Any specific utensils required
- All equipment/accessories required for the Signature Beverage
- Napkins
- Water glasses (for four sensory judges)
- Water (for four sensory judges)
- Bar towels/clean cloths (for both practice and competition)
- Cleaning supplies (counter brush, grinder brush, etc.)
- Tray(s) (for serving drinks to the judges)
- All accessories for judges' presentation table
- Waiter's cart (option to use USBC-provided cart)

5.0 COMPETITOR INSTRUCTIONS PRIOR TO PREPARATION TIME

5.1 COMPETITOR AND JUDGE ONLINE LEARNING SESSION

Prior to the Events, several Online Learning Sessions will take place. Attendance at one of these sessions is mandatory for all competitors and judges. During this session, presiding head judges will go over the competition Rules and Regulations. This will be an opportunity for competitors and judges to ask questions and/or voice concerns to the presiding head judges. If a competitor or judge has not made advance plans with the event organizer and does not attend an Online Learning Session, they are subject to disqualification by the presiding head judges.

5.2 ADDITIONAL ELECTRICAL EQUIPMENT AND GRINDER SELECTION

If a competitor has brought additional electrical equipment, he/she needs to inform the stage manager prior to the start of competition (see 5.7.1 for additional info). Each competitor is also responsible for ensuring that his/her chosen grinder model(s) are communicated to the Event Manager and are present at the correct station before the start of competition.

5.3 PREPARATION PRACTICE ROOM

There will be a staging area designated as the competitors' preparation/practice room. This area will be reserved for the competitors, volunteers, and any Event officials. Judges, press/media, competitor's family members, and supporters may not be present in this area without consent from the event organizer. Competitors will be able to store their equipment, accessories, ingredients, etc. in this room at his/her own risk. Refrigerators and freezers will be provided for any ingredients that need to stay cold or frozen. This room will also include a dishwashing station for competitors to use to wash glass and barware. Competitors are responsible for cleaning their own dishes and glassware and for keeping track of these items. Runners and event staff are not responsible for breakage or loss of dishes or competitor items.

5.4 PRACTICE TIME

The preparation/practice room will have espresso machines and grinders identical to the competition equipment on stage. Each competitor may have 20 minutes of 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 the Events. If a competitor is unable to attend his/her assigned practice time, he/she is responsible for switching with another competitor or finding an alternate time. Access to practice space outside of assigned practice times cannot be guaranteed.

5.5 EVENT AUDIO SYSTEM / COMPETITION MUSIC

Competitors may bring music on one CD to be played during his/her competition time. Music may not contain profanity, otherwise the competitor's score on "Presentation: professionalism" may be penalized on all Sensory Score Sheets. Competitors must mark the CD case clearly with his/her name. It is the competitor's responsibility to give the stage manager or Audio Visual staff his/her CD prior to the start of the competition. It is also the competitor's responsibility to retrieve the CD from the stage manager or Audio Visual staff after the competition. CDs that are not retrieved will be discarded after the competition. Audio may be provided on an MP3 player or mobile device with a 3.5mm headphone jack; however, the Audio Visual staff assume no responsibility for the compatibility of or the condition of such devices.

5.6 BE ON TIME

Competitors should be in the preparation/practice room a minimum of 30 minutes prior to his/her scheduled 10 minutes of Preparation Time. Any competitor who is not standing by and ready to begin immediately at the start of his/her 10 minutes of preparation time may be disqualified.

5.7 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 (i.e. the head runner will make sure each competitor's grinder(s), blender, and/or other electrical equipment are placed per the competitor's request).

5.7.1 Station Set-Up — Additional Electrical Equipment

If a competitor has brought additional electrical equipment, the competitor needs to inform the stage manager prior to the start of competition. The head runner will contact the competitor prior to the start of his/her 10 minutes of Preparation Time. If the competitor would like to help the head runner take his/her additional electrical equipment to the station, this will be allowed; however, once the items are in place and plugged in, the competitor will not be allowed to touch the items and must leave the stage immediately.

5.8 SUPPORTERS / ASSISTANTS NOT ALLOWED ON STAGE

No one other than the competitor and Event authorized personnel are allowed on-stage during the allotted preparation, performance, or clean-up time. Failure to comply may result in disqualification.

5.9 WHEEL SUPPLIES ON STAGE

A waiter's cart will be available for the competitor to transport his/her items to and from the competition area. Prior to the competitor's preparation time, he/she will load the cart with the supplies and glassware needed for competition. Each competitor will be assigned a station runner who will assist the competitor as he/she wheels the waiter's cart from the preparation area to his/her assigned station. Only the assigned station runner will be allowed to assist the competitor on stage with the cart. Once on stage, the assigned station runner will ask the competitor if the station is set to his/her specifications; if the competitor says "yes" the station runner will leave the stage; if the competitor says "no" the competitor will say what additional changes need to be made. The station runner and the competitor are allowed to make these adjustments together per the competitor's request. Once the station set up meets the competitor's approval the station runner will introduce the competitor to the preparation timer and leave the stage. Please note: no coffee beans may be placed in hoppers until the competitor's preparation time has begun.

6.0 PREPARATION TIME

6.1 BEGIN PREPARATION TIME

Each competitor will have 10 minutes of preparation time. Once the prior competitor begins his/her performance, the next scheduled competitor may begin his/her 10-minute preparation time upon advisement from the stage manager and/or the designated timekeeper. Competition and preparation timekeepers are optional at the discretion of the stage manager provided that one independent method of timekeeping is available. Throughout these Rules and Regulations, the instructions for the competition and preparation timekeepers only apply if they are being utilized by the stage manager.

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 he/she is ready to begin. The competitor must raise his/her hand and say "time" to begin his/her 10 minutes of preparation time before touching anything at his/her station. The designated timekeeper will begin a stopwatch at that moment. If a competitor's preparation time is ready to begin and the competitor is not ready, their time may be started at the discretion of Stage Manager. Competitors are responsible for ensuring that they are ready prior to the start of their preparation time.

6.2 CART

Competitors are responsible for the loading and unloading of supplies on the provided waiter's cart. The preparation timer will remove the cart from the stage at the end of the competitor's preparation time. The waiter's cart is not allowed on stage during the performance. Please note that if items are left on the cart after the competitor's preparation time has concluded, the competitor may not retrieve those items until his/her performance is underway. (See 8.2 "Forgotten Accessories")

6.3 JUDGES' PRESENTATION TABLE

The judges' presentation table can be set during the competitor's preparation time. Water for the judges is allowed to be set on the judges' presentation table during the competitor's preparation time; however, the water should not be poured into glasses prior to the start of the competitor's performance, otherwise the competitor will receive zero points in the "Presentation: professionalism" category on all sensory score sheets. If a competitor does not wish to pre-set the judges' presentation table during his/her preparation time he/she can set the table at the start of his/her competition/performance time.

6.4 PRACTICE SHOTS

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

6.5 PRE-HEATED CUPS

Cups can be preheated during the competitor's preparation time, but no water may be present in cups at the start of the competitor's competition time. Liquids or ingredients must not be placed on top of the machine otherwise zero points will be awarded in "Station management".

6.6 END OF PREPARATION TIME

Competitors may not exceed their allotted 10 minutes of preparation time. The timekeeper will give the competitor a 5 minute, 3 minute, 1 minute, and 30 second warning during his/her 10 minutes of preparation time. At 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 10 minutes will be subject to penalties as shown in Section 7.9.

7.0 COMPETITION TIME

7.1 INTRODUCTION BY THE MASTER OF CEREMONIES

Immediately prior to beginning his/her presentation, the Master of Ceremonies (emcee) will introduce the competitor to the audience. Competitors are required to wear a wireless microphone; however, the microphone will only be on during the performance time.

7.2 BEGIN COMPETITION TIME

The Master of Ceremonies will ask the competitor if he/she is ready to begin. Before introducing himself/herself to the judges, the competitor must start his/her official time by raising his/her hand and saying "time". The designated timekeeper will begin a stopwatch at that moment to begin his/her 10 minutes of competition/performance time.

Tracking time elapsed during the performance is the responsibility of the competitor, though he/she may ask for a time check at any point. The competition timekeeper will give the competitor a 5 minute, 3 minute, 1 minute, and 30 second warning during his/her 10 minutes of competition time. The timekeeper is required to vocalize these warnings in real-time and may interrupt a competitor while he/she is speaking.

The official time will be read from the timekeeper's watch. A small timer will be available to attach to the front of the espresso machine for the competitor's reference. A malfunction of the competitor's timer will not be grounds for a technical time out per Section 8.0.

7.3 COMPETITOR INTRODUCTION

At the start of the competitor's performance, he/she will introduce him/herself to the sensory judges and the head judge. The sensory judges and head judge will be behind the judges' presentation table. The technical judges will stand towards one side of the station or behind the station and will take reasonable care to not interfere with the competitor. Shadow judges may be present on stage. Shadow judges will not inhibit the competitor or stand in the judges' way; they should be positioned behind sensory judges or at the end of the judges' table. Shadow judges will not score a presentation; they are present only to take notes on a competitor's performance which may be used for review by the judges during deliberation. Shadow judges are not mandatory.

7.4 SERVE REQUIRED BEVERAGES

All drinks must be served at the judges' presentation table. Drinks not served at the judges' presentation table will receive zero points for all scores available on the sensory score sheets in the drink's corresponding category.

(See 2.0 THE COMPETITION and 2.2 BEVERAGE DEFINITIONS.)

Competitors are required to serve unflavored water to the four sensory judges for each beverage course. Competitors can serve unflavored water to the judges at the start of the performance time or when the first set of drinks are served. The competitor should refill water glasses as needed throughout the presentation.

7.5 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 at the direction of the head judge. Runners will remove cups, saucers, and spoons used in the previous beverage course. If a competitor has special instructions for the runners he/she will need to explain these instructions to the stage manager, the head judge, and the runner before the start of his/her competition time, otherwise the standard of cups, saucers, and spoons will be removed. If instructions were not given to the stage manager and if the wares the competitor wants onstage were removed by the runner, retrieval of the wares is allowed in accordance with 8.2 Forgotten Accessories. The runner will make every reasonable effort to avoid impeding the competitor but it is the competitor's responsibility to navigate his/her station successfully.

7.6 STATION USAGE AND PERIMETERS

Competitors may only utilize the work area provided: 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 disqualification. Competitors may not utilize any space under any competition tables for storage, otherwise the competitor will receive zero points in the "Station management/Clean working area at end" section on the technical score sheets. The only exception to this is the allowance of a free-standing knockbox.

7.7 END COMPETITION TIME

Competition time will be stopped when the competitor raises his/her hand and says "time". The competitor is responsible to make his/her signal loud and clear to the official timekeeper and head judge.

The competitor may choose to end his/her performance at any time. For example, competitors can stop their time once his/her final drink is served to the judges on the presentation table or may choose to go back to their station to clean before stopping. Only the time recorded by the competition scorekeeper or head judge will be used for scoring purposes.

Competitors are allowed up to 10 minutes for completion of his/her performance without penalty. There is no penalty or additional incentive to complete a performance in less than 10 minutes.

7.8 COMMUNICATION AFTER THE COMPETITION TIME

Competitors may not talk to the judges once their performance has ended. Any communication provided to judges after the completion of a presentation will not be considered for scoring evaluation. Competitors may continue to talk to the Master of Ceremonies after the competition time has ended; however, the judges will not be impacted by the conversation or information given after the competition time has ended.

7.9 TIME PENALTIES

- A. If the competitor has not finished his/her preparation or presentation during the allotted 10 minute periods, he/she is allowed to proceed until the preparation or presentation is completed.
- B. One point shall be deducted for every second over 10 minutes from the competitor's total score up to a maximum penalty of 60 points (1 minute).
- C. Any competitor whose combined preparation and performance time penalties exceed 60 points will be disqualified.

7.10 COACHING

Instructions or 'coaching' may not be provided to a competitor during the time of his/her competition under penalty of disqualification. The USBC encourages audience participation and enthusiastic fan support that does not interfere with the competition. (Please note: coaches, supporters, friends, or family members are not allowed on stage while the competition is in progress, otherwise the competitor is subject to disqualification by the presiding head judge.)

8.0 TECHNICAL ISSUES

- A. A competitor may raise his/her hand and declare a "technical time out" in the event that he/she believes there is a technical problem with any of the following USBC-provided equipment:
 - i. The espresso machine (including power, control system malfunction, lack of water, or drain malfunction)
 - ii. The grinder(s)
 - iii. The audio visual equipment or the competitor's microphonePreparation or competition time will be paused by the stage manager (during preparation time) or by the head judge (during competition time). The official timekeeper will make note of the time when "technical time out" is called. It is the competitor's responsibility to ensure the timekeeper is aware of making note of "technical time out" being called.
- B. 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.
- C. 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.
- D. If a competitor must stop his/her competition time, the competitor along with the head judge and event manager will reschedule the competitor to compete in full again at a later time.
- E. 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.
- F. 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.
- G. A technical time out for inconsistency or variation between group heads requiring adjustment may only be declared during preparation time.

8.1 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 at the discretion of the head judge.
- B. If the judges' presentation table has not been cleared within a reasonable amount of time after each set of drinks has been served, then the competitor will be credited time for the delay this error has caused at the discretion of the head judge.

8.2 FORGOTTEN ACCESSORIES

- A. If a competitor has forgotten any of his/her equipment and/or accessories during his/her preparation time, the competitor may exit the stage to retrieve the missing items; however, his/her preparation time will not be paused.
- B. If a competitor has forgotten any of his/her equipment and/or accessories during his/her competition time, he/she must inform the head judge that they have forgotten an item(s) offstage and then retrieve the missing item(s) himself/herself. The competition time will not be paused.
- C. Nothing may be delivered by the runners, supporters, team members, or the audience, otherwise the competitor is subject to disqualification by the presiding head judge.

9.0 CLEAN-UP TIME

Once a competitor has completed his/her performance, he/she should begin cleaning up the station. A station runner will bring the waiters cart back on stage for the competitor to load his/her supplies on. If a competitor brought his/her 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.

10.0 POST-COMPETITION

10.1 SCOREKEEPING

10.1.1 USBC Official Scorekeeping

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

10.1.2 Competitor's Total Score

The competitor's total score will be tallied by adding the sum of the two technical score sheets and the two score sheets of the scoring sensory judges then deducting any time penalties. Please note the head judge, shadow judges, and non-scoring sensory judge score sheets do not count towards the competitor's total score.

10.1.3 Tie Scores

If there is a tie between two or more competitors, the official scorekeepers will total all the involved competitor's sensory espresso scores (Part I from the sensory score sheets). The competitor with the highest sensory espresso score will win the tie and place above any other competitor with the same total competition score.

If the tied competitors have the same sensory espresso scores, then the higher placement will be awarded to the competitor with the higher "Total impression" score (Part V from both sensory score sheets).

10.2 DEBRIEFING

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

- A. Competitors may not be allowed to keep the original score sheets.
- B. Following the Qualifying Events, the event manager will e-mail competitors copies of their score sheets.
- C. Please be aware that your score sheets may be made public after the completion of the Events.

11.0 COMPETITOR PROTEST AND APPEALS

11.1 COMPETITOR RELATED ISSUES

11.1.1 Protest

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

If the event organizer decides that the issue and/or protest can be solved on-site at the Event, the 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 event organizer and the designated on-site representative of the USCC Competitions Committee. The event organizer will inform the competitor of the decision.

11.1.2 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 event manager will ask the competitor to submit his/her formal complaint and/or appeal in writing to the USCC Competitions Committee. All decisions made by the USCC Competitions Committee are 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 event organizer via email to competitions@scaa.org within 24 hours of the offending incident or the decision given.

11.1.3 Appeals Reviewed by the USCC Competitions Committee

The USCC Competitions Committee will review written complaints and appeals within 30 days of receipt. The USCC Competitions Committee Chair will contact the competitor via email with the final decision.

11.2 JUDGE / JUDGING RELATED ISSUES UPON REVIEWING SCORE SHEETS

11.2.1 Protest

If a competitor objects to his/her scores given by one or more judges, the competitor can meet with their head judge during the competitor debriefing to explain his/her protest. The head judge and/or one or more representatives of the USCC Competitions Committee will discuss the competitor's protest on-site with the judges who judged the competitor. They will make a decision on-site and a representative of the USCC Competitions Committee will inform the competitor of the decision.

11.2.2 Appeal

If the competitor does not agree with the decision, he/she may appeal the decision in writing to the USCC Competitions Committee. All decisions made by the USCC Competitions Committee are 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 Competitions Committee via email to competitions@scaa.org within 24 hours of the debriefing or the decision given.

11.2.3 Appeals Reviewed by the USCC Competitions Committee

The USCC Competitions Committee will review written complaints and appeals within 30 days of receipt. The USCC Competitions Committee Chair will contact the competitor via email with the final decision.

12.0 EVALUATION CRITERIA

12.1 WHAT THE JUDGES ARE LOOKING FOR IN A BARISTA TO QUALIFY FOR USBC

The judges are looking for baristas who:

- A. Have a mastery of technical skills, craftsmanship, communication skills, and service skills and are passionate about the barista profession
- B. Have a broad understanding of coffee knowledge beyond the drinks being served in the competition
- C. Prepare and serve high quality beverages; and
- D. May serve as role models and a source of inspiration for others.

12.2 COMPETITION AREA

The technical judges will evaluate the competition area for cleanliness and organization at the beginning and end of the performance/competition time.

12.3 TASTE EVALUATION

Points will be awarded for the taste of each individual drink. Consideration will be given to raw materials used and style of the beverages. Competitors should strive for a harmonious balance of sweetness, acidity, and bitterness and are advised to verbally explain to the judges why they chose their particular coffee, the basic roast profile, the espresso constituent structure, the major taste elements, the ingredients used in the signature beverage, and the philosophy behind the drinks served.

12.4 BEVERAGE PRESENTATION

Points will be awarded based on the visual presentation of the drinks including cups, glasses, and accessories. This includes elements such as cleanliness of cups and saucers (no spills or drips on cups), consistency of methodology, creativity, and style of presentation.

12.5 TECHNICAL SKILLS AND WORKFLOW

Points will be awarded based on how fluidly the competitor arranges and navigates his/her station, the competitor's technical knowledge, and skill operating the espresso machine, grinder, and any other equipment.

12.6 JUDGES TOTAL IMPRESSION

Points will be awarded based on the judges' overall impression of the competitor, his/her skills, taste of drinks, and personal and

beverage presentation.

13.0 TECHNICAL EVALUATION PROCEDURE

Each competitor will be evaluated by two technical judges. The following is an explanation of the technical score sheet.

13.1 EVALUATION SCALE

The evaluation scale is the same for both technical and sensory judges. There are two types of scores: the Yes/No Score, and the Zero to Six Score.

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 1 point for a score of Yes on these items and 0 points for a score of No.

Zero to Six Score

Some score sheet criteria are evaluated on a scale of 0 to 6 with 0 being the lowest score and 6 being the highest. It is acceptable to use half point increments between 1.0 and 6.0, which are recorded using a decimal point, not a fraction. (For example, 1.5, 2.5, 3.5.) The lowest score with value is 1. A score of 0.5 may not be used. A score of 0 is used when a scoring element is deemed totally unacceptable. Scores of 0 and 6 require the approval of the head judge.

13.2 TECHNICAL SCORE SHEET – PART I

Part I - Station Evaluation At Start-Up

0 to 6	
6	/6

Clean working area at start-up/Clean cloths


13.2.1 Clean working area at start-up/Clean cloths


- A. The cleanliness and organization of the competitor's work station (work table, prep table, top of machine) will be evaluated on a scale between 1 and 6. If the area is deemed messy, a "1" will be recorded.
- B. Verify the competitor's ability to organize the working area in a practical and efficient way.
- C. Over-preparation should be marked down (e.g., pre-poured water in the judges' glasses).
- D. A minimum of two clean cloths should be available when the performance time starts. The cloths must be clean and have a designated purpose (i.e. one for drying/cleaning baskets, one for bar clean up. A towel on the competitor's apron/person for one of these uses is included in this count.) If the competitor intends to utilize milk elements and/or the steam wand in the Signature Beverage category, he/she must also have a dedicated cloth for this purpose.
- E. The competitor's cups should be warming. The cups should be placed on the top of the espresso machine unless the competitor is using his/her own device to warm the cups. There should be no water in the cups at the start of the competitor's competition time. If there is any liquid in the cups on top of the espresso machine at any time, the competitor will receive a score of zero for "Station management/Clean working area at end" on each of the two technical score sheets.
- F. Competitors may have pucks (used coffee grounds) in the portafilters at the start of his/her competition time. This will not count against "Clean working area at start-up/Clean cloths".

13.3 TECHNICAL SKILLS ESPRESSO – PART II

Please note the technical skills standards are the same for both beverage categories; the technical score sheet is the same in Parts II and III.

Part II - Espresso Evaluation			
0 to 6	Yes	No	Technical Skills
	<input type="checkbox"/>	<input type="checkbox"/>	Flushes the grouphead
	<input type="checkbox"/>	<input type="checkbox"/>	Dry/clean filter basket before dosing
	<input type="checkbox"/>	<input type="checkbox"/>	Acceptable spill/waste when dosing/grinding
	<input type="checkbox"/>	<input type="checkbox"/>	Consistent dosing and tamping
	<input type="checkbox"/>	<input type="checkbox"/>	Cleans portafilters (before insert)
	<input type="checkbox"/>	<input type="checkbox"/>	Insert and immediate brew
	<input type="checkbox"/>	<input type="checkbox"/>	Extraction time (within 3 second variance)
17	112	15	





SHOT 1

Time :

Waste . g

SHOT 2

Time :

Waste . g

13.3.1 Flushes the group head

Flushing of the group head must occur in the time after removal of the portafilter and prior to each extraction. If the group head was flushed prior to the extraction of the served beverages, the judge will mark “Yes”.

13.3.2 Dry/clean filter basket before dosing

If the filter basket is completely dry and clean prior to dosing the coffee for the served beverages, the judge will mark “Yes”.

13.3.3 Acceptable spill/waste when dosing/grinding

Spill/waste is ground coffee left unused during the competition/performance time that may be found on the espresso grinder, in the knock box, on the counter, in the trash, on the floor, or elsewhere. Waste created in the process of preparing beverages that are not served to judges does not count towards a competitor’s total waste evaluation. Spill/waste of up to 5 grams of unused coffee per beverage category is considered acceptable. In order to earn a score of excellent (5) or higher, the waste must not exceed one gram of unused coffee per beverage category. Wasting more than 5 grams of coffee per beverage category is unacceptable and will result in zero points. A reasonable amount of coffee purged is not included in waste. All coffee used for drinks must be ground during the competitor’s 10 minutes of competition time.

13.3.4 Consistent dosing and tamping

The competitor must demonstrate an acceptable method for dosing and tamping. The competitor should evenly distribute the coffee grounds, followed by levelled tamping of adequate pressure. Cultural differences are taken into consideration.

13.3.5 Cleans portafilters (before insert)

Cleans basket rim and side flanges of portafilter before insert into the machine. If done, the judge will mark “Yes”.

13.3.6 Insert and immediate brew

The competitor should start the extraction immediately after inserting the portafilter into the machine without any delay. If done, the judge will mark “Yes”.

13.3.7 Extraction time (within 3.0 second variance)

Judges will time all shots extracted and determine whether shot extraction times are within a 3.0-second variance. If the extraction time is within a 3.0-second variance of each other within each category of drinks, the judge will mark “Yes.” Extraction time begins when the competitor activates the machine’s brew cycle. Shot times for shots that are not served will not be included in this score.

13.4 TECHNICAL SKILLS SIGNATURE BEVERAGE – PART III

The evaluation areas are the same as “Technical skills espresso – Part II” (Section 13.3).

13.5 TECHNICAL – PART IV

Part IV - Technical Evaluation

0 to 6		Yes	No
[]		[]	[]
		[]	[]
[]		[]	[]
		[]	[]
9	/6	/3	

- Station management/Clean working area at end
- Clean portafilter spouts/
- Avoided placing spouts in doser chamber
- General hygiene throughout presentation
- Proper usage of cloths

13.5.1 Station management/Clean working area at end

- A. Technical judges will evaluate the competitor's overall workflow and use of tools, equipment, and accessories.
- B. The competitor should display an understanding of the correct use and operation of the espresso machine.
- C. The competitor should display an understanding of the correct use and operation of the grinder – including the management of coffee in and through the grinder. Competitors should be grinding coffee for each shot or set of shots.
- D. The technical judges will evaluate the competitor's work-flow throughout the presentation, including the organization and placement of tools, cups, and accessories; the competitor's movement and flow in and around the work station; the cleanliness and maintenance of the station (equipment, counters, towels, pitchers); and the management of coffee and ingredients.
- E. Liquids or ingredients must not be placed on top of the machine; otherwise zero points will be awarded in "Station management/Clean working area at end".
- F. The cleanliness of the area is evaluated. If a spill occurs, the competitor should have it cleaned up by the end of his/her performance time. Cleaning while working (e.g. removing spent grounds or wiping tables) will improve the competitor's score, as will cleaning the station before he/she ends his/her performance time. All wares and tools (e.g. tampers, cups, trays, pitchers) are included in this evaluation including items on the espresso machine and work tables. Spent pucks (used coffee grounds) are allowed to be in the portafilters at the end of the performance and are not part of this score.

13.5.2 Clean portafilter spouts/Avoided placing spouts in doser chamber

- A. The competitor needs to remove any water or grounds on the portafilter spouts by cleaning them. Rinsing, using a towel, and wiping with fingers are all acceptable methods for achieving clean spouts.
- B. During distributing and leveling of coffee grounds, the competitor should not place portafilter spouts directly over the dosing chamber. (This could allow water to contaminate the dosing chamber.)
- C. If the competitor has clean portafilter spouts before each extraction and does not place the portafilter spouts over the dosing chamber, the judge will mark "Yes".

13.5.3 General hygiene throughout presentation

The judge will determine this score based on the competitor's sanitary practices throughout their entire presentation. If proper hygiene is used for the entire presentation, the judge will mark "Yes".

Examples of unacceptable practices include:

- Touching hands to face, mouth, etc. and then using the hands for beverage preparation.
- Touching the floor and then using the hands for beverage preparation.

13.5.4 Proper usage of cloths

The judges will evaluate the correct and sanitary usage of the competitor's cloths. The competitor should use dedicated cloths for cleaning the filter basket and cleaning the workstation.

Examples of unacceptable practices are:

- Anything that is not sanitary or food safe with a cloth such as touching it to face, mouth, etc.
- Using a cloth once it has touched the floor or dropped.
- Using a non-dedicated cloth to clean a steam wand (using it for some other purpose other than using it to clean a steam wand).

14.0 SENSORY EVALUATION PROCEDURE

Each competitor will be scored by the two scoring sensory judges. The following is an explanation of the sensory score sheet.

14.1 EVALUATION SCORE

The evaluation scale is the same for both technical and sensory judges. There are two types of scores: the Yes/No Score, and the Zero to Six Score.

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 1 point for a score of Yes on these items and 0 points for a score of No.

Zero to Six Score

Some score sheet criteria are evaluated on a scale of 0 to 6 with 0 being the lowest score and 6 being the highest. It is acceptable to use half point increments between 1.0 and 6.0, which are recorded using a decimal point, not a fraction. (For example, 1.5, 2.5, 3.5.) The lowest score with value is 1. A score of 0.5 may not be used. A score of 0 is used when a scoring element is deemed totally unacceptable. Scores of 0 and 6 require the approval of the head judge.

14.2 ESPRESSO EVALUATION – PART I

See 2.2.1 for Espresso Definition.

Espressos will be evaluated using the following protocol by all sensory judges. Sensory judges will complete all steps of the evaluation before recording scores.

Sensory judges will stir the espresso THREE (3) times with a spoon (moving the spoon front to back) to mix the flavors within the shot, then immediately taste. Sensory judges will take at least two complete sips to fully evaluate the espresso. Judges will not taste the espresso off the spoon.

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

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56																																																																

14.2.1 Crema

Judges will visually evaluate the appearance of the crema in the vessel. To score a “yes” the crema must stretch across the entire surface of the espresso and not have any holes or broken spots.

14.2.2 Taste Balance

Judges will evaluate the espresso based on how well the taste components (sweet, acidic, bitter) fit together and complement each other. Reference scales provided on scoresheets are solely for judge’s initial impression of intensity; equal intensity does not imply harmonious balance.

14.2.3 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 espresso and its taste profile. All flavor descriptors given by the competitor for their espresso will be taken into consideration under this score. This score is based on how accurately these descriptors match the flavor of the espresso. Flavor descriptors must be given or a score of zero will be given in this category.

14.2.4 Tactile

Judges will listen to the tactile descriptions and explanations given by the competitor and compare those with the weight, mouthfeel, and finish of the beverage served. The espresso should have a body and texture that correlate with the preparation, method of extraction, and coffee beans used in the espresso. The competitor will be scored solely on any tactile descriptors they offer the judges, how accurately these descriptors match the tactile sensation of the espresso, and the quality of these elements. If no descriptors are provided, the expectation will be a full-bodied, round mouthfeel with a smooth finish.

14.2.5 Functional and Correct Espresso Vessel Used

Espresso must be served in a 60 to 90mL 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, judges unable to execute espresso evaluation protocol. If any of these types of conditions are present, a “no” will be given for “Functional and correct espresso vessel used”.

14.3 SIGNATURE BEVERAGE EVALUATION – PART II

See 2.2.2 for Signature Drink Definition.

Signature beverage evaluations vary due to the variety of options presented by competitors. Sensory judges will complete all steps of the evaluation before recording scores.

Part II - 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			

14.3.1 Well explained, Introduced, and Prepared

The competitor must explain his/her signature drink to the judges. In order to achieve a high score, the explanation should include factual points such as the ingredients, preparation method, and the flavors and/or aromas the judges will experience. The description should include the coffee used and the connection between the coffee and the other ingredients.

Sensory judges will listen to the explanation of ingredients, preparation method, and use of coffee given by the competitor and take notes. When determining this score, judges will consider whether or not there is a strong correlation between what was described and prepared and the actual taste and aromas of the signature beverage.

The competitor must explain to the sensory judges how to drink the beverage (smell, stir, sip, etc.). The sensory judges will listen and follow drinking instructions to the best of their ability. If no information or instructions are given, judges will individually choose how to evaluate the signature beverage. In every case, judges should take a minimum of two sips of the signature beverage.

Judges will evaluate the signature beverage based on competitors’ provided explanations and other observations made during the 10-minute presentation only. 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.

14.3.2 Appealing Presentation

“Appealing presentation” is the evaluation of the appearance and appeal of the signature beverage, including but not limited to the vessel, the beverage itself, garnishes, accessories, etc. The vessel served should look pleasing and highlight its beverage. If the signature beverage is not appealing, includes chipped or cloudy dishware, or a has a cluttered or disorganized presentation, a “No” will be given in “Appealing presentation”.

14.3.3 Functionality

“Functionality” is defined by how the signature beverage and related elements work while the drink is being consumed determined by the barista’s instructions on how to drink it. The dishware, garnishes, accessories, or instructions should not be a hindrance to drinking the beverage. Difficulty of consumption or confusing instructions may result in a “No” being given for “Functionality”.

14.3.4 Creativity and Synergy with Coffee

Judges will evaluate competitors’ creativity based on the originality of his/her concept and any new methods, techniques or

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 toward specialty coffee, and an ability to act as a role model for the barista profession and 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.

15.0 DISHONEST BEHAVIOR BY A USBC OFFICIAL

If in the unlikely event the head judge or any other USBC personnel discovers or suspects potentially dishonest behaviour by an Event judge during a competitor's evaluation, then the following will apply:

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

15.1 APPEAL

If the judge in question does not agree with the decision, he/she may appeal the decision in writing to the USCC Competitions Committee. All decisions made by the USCC Competitions Committee are 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 omitting this information will not be considered. Judges should submit his/her written complaint or appeal to the event manager via email to competitions@scaa.org within 24 hours of the incident.

15.2 APPEALS REVIEWED BY THE USBC BOARD OF ADVISORS

The USCC Competitions Committee will review written complaints or appeals within 30 days of receipt. The USCC Competitions Committee Chair will contact the judge via email with final rulings.



USBC Qualifying Event - Head Judge Score Sheet

Competitor Number:

Competitor:

Head Judge:

Part I - Station Evaluation At Start-up

Part II - Coffee Information, Presentation, Customer Service Skills

Part III - Espresso Evaluation

<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>
Time <input type="text"/> . <input type="text"/> g	Waste <input type="text"/> . <input type="text"/> g	Time <input type="text"/> . <input type="text"/> g	Waste <input type="text"/> . <input type="text"/> g

	S1	S2	S3	S4
Crema				
Taste				
Flavor				
Tactile				

Part IV - Signature Beverage Evaluation

<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>
Time <input type="text"/> . <input type="text"/> g	Waste <input type="text"/> . <input type="text"/> g	Time <input type="text"/> . <input type="text"/> g	Waste <input type="text"/> . <input type="text"/> g

Explained / Introduced / Prepared				
Appealing Presentation				
Functionality				
Creativity and Synergy				
Taste				
Flavor				
Ingredients verified (no alcohol used)				

Part V - Technical Evaluation, Station Management

Part VI - Station Evaluation at End

Within timeframe of 10 minutes: **Yes** or **No** If "No" total seconds over time: seconds

TOTAL TIME: Negative Points: -60 Max.

Transferred totals from all four score sheets: Two Technical Scores + Two Scoring Sensory Scores (- Overtime) =

Competitor's Total Score: T1 + T2 + S1 + S2 (-) Minus Overtime TOTAL SCORE = -60 Max

Note: The Head Judge's scores do not count towards the competitor's total score.



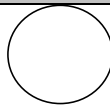
Competitor:

Sensory Judge:

Introduction & Coffee Information

Part I - Espresso Evaluation

Yes No Crema /1



0 to 6

= 2 x Taste balance /12



= 3 x Accuracy of Flavor Descriptors

= 4 x Tactile /42



Yes No Functional and correct espresso vessel used /1

56

Part II - 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

38

Part III - Barista Evaluation

0 to 6

Yes No Customer Service Skills

Presentation: professionalism
 Attention to details/All accessories available
 Appropriate apparel /12 /1

13

Part IV - Judge's Total Impression

0 to 6 Judge's Total Impression

= 4 x Total impression (overall view of barista's presence, correlation to taste scoring, and presentation) /24

24

Sensory Score (Total of this score sheet)

Out of 131

Evaluation Scale:

Yes = 1 No = 0

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



USBC Qualifying Event - Technical Score Sheet

Competitor:

Technical Judge:

Competitor Number:

Part I - Station Evaluation At Start-Up

0 to 6	<input type="text"/>	Clean working area at start-up/Clean cloths
6	/6	

Part II - Espresso Evaluation

0 to 6	Yes No	Technical Skills	<input type="text"/>	<input type="text"/>	SHOT 1
<input type="text"/>	<input type="text"/>				
<input type="text"/>	<input type="text"/>	Dry/clean filter basket before dosing	<input type="text"/>	<input type="text"/>	SHOT 2
<input type="text"/>	<input type="text"/>	Acceptable spill/waste when dosing/grinding			
<input type="text"/>	<input type="text"/>	Consistent dosing and tamping	<input type="text"/>	<input type="text"/>	
<input type="text"/>	<input type="text"/>	Cleans portafilters (before insert)			
<input type="text"/>	<input type="text"/>	Insert and immediate brew	<input type="text"/>	<input type="text"/>	
<input type="text"/>	<input type="text"/>	Extraction time (within 3 second variance)			
17	/12	/5			

Part III - Signature Beverage Evaluation

0 to 6	Yes No	Technical Skills	<input type="text"/>	<input type="text"/>	SHOT 1
<input type="text"/>	<input type="text"/>				
<input type="text"/>	<input type="text"/>	Dry/clean filter basket before dosing	<input type="text"/>	<input type="text"/>	SHOT 2
<input type="text"/>	<input type="text"/>	Acceptable spill/waste when dosing/grinding			
<input type="text"/>	<input type="text"/>	Consistent dosing and tamping	<input type="text"/>	<input type="text"/>	
<input type="text"/>	<input type="text"/>	Cleans portafilters (before insert)			
<input type="text"/>	<input type="text"/>	Insert and immediate brew	<input type="text"/>	<input type="text"/>	
<input type="text"/>	<input type="text"/>	Extraction time (within 3 second variance)			
17	/12	/5			

Part IV - Technical Evaluation

0 to 6	Yes No	Station management/Clean working area at end
<input type="text"/>	<input type="text"/>	
<input type="text"/>	<input type="text"/>	Clean portafilter spouts/
<input type="text"/>	<input type="text"/>	Avoided placing spouts in doser chamber
<input type="text"/>	<input type="text"/>	General hygiene throughout presentation
<input type="text"/>	<input type="text"/>	Proper usage of cloths
9	/6	/3

Technical Score
(Total of this score sheet)

Out of 49

Evaluation Scale:

Yes = 1 No = 0

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



USBC Qualifying Event - Sensory Score Sheet

Competitor Number:

Competitor:

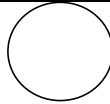
Sensory Judge:

Non-Scoring Sensory Judge

Introduction & Coffee Information

Part I - Espresso Evaluation

Yes No
 Crema



0 to 6
= 2 x Taste balance



= 3 x Accuracy of Flavor Descriptors

= 4 x Tactile



Yes No
 Functional and correct espresso vessel used

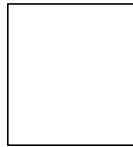
Part II - Signature Beverage Evaluation

0 to 6
 Yes No Well explained, introduced, and prepared

Appealing presentation

Functionality

Creativity and synergy with coffee



0 to 6

= 2 x Taste balance (according to content, taste of espresso)

= 2 x Accuracy of Flavor Descriptors

Part III - Barista Evaluation

0 to 6 Yes No Customer Service Skills

Presentation: professionalism

Attention to details/All accessories available

Appropriate apparel

Part IV - Judge's Total Impression

0 to 6 Judge's Total Impression

= 4 x Total impression (overall view of barista's presence, correlation to taste scoring, and presentation)

This is a non-scoring Sensory Judge

No final score

Evaluation Scale:

Yes = 1 No = 0

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