Brewers Cup Preliminaries Online Learning Session
Brought to you by …

U.S. Brewers Cup Committee
Code of Conduct

The Code of Conduct applies to all spaces both physical and digital, including but not limited to: hosted events, activities, webinars, online communities, and the US Chapter of the Specialty Coffee Association (“US Chapter” or “the US Chapter”) social media accounts.

All people who attend or interact with US Chapter spaces, including, but not limited to: attendees, speakers, sponsors, hosts, volunteers, competitors, and coaches, are required to agree with the following Code of Conduct. Organizers will enforce this code throughout events and activities. We expect cooperation from all participants to help ensure a safe environment for everybody.

Organizers, attendees, and participants alike agree to abide by the national, local, and laws with the jurisdiction of any space and event taking place and take full responsibility for any violations and report them to the appropriate organizer’s office immediately.

Every person taking part in a US Chapter event or US Chapter sanctioned event is expected to show the utmost respect for everyone. We will not allow for any kind of discriminatory behavior, harassment, or victimization.

https://sca.coffee/code-of-conduct

uscoffeechampionships.org
Host Locations

KAILUA, HI
AUGUST 19-21
HOSTED BY HAWAI'I COFFEE ASSOCIATION

TUCSON, AZ
AUGUST 26-28
HOSTED BY PRESTA COFFEE ROASTERS

raleigh, nc
SEPTEMBER 9-11
HOSTED BY BLACK & WHITE COFFEE

DENVER, CO
SEPTEMBER 16-18
HOSTED BY SWEET BLOOM COFFEE ROASTERS

RICHMOND, VA
OCTOBER 7-9
HOSTED BY BLANCHARD'S COFFEE ROASTING CO

MINNEAPOLIS, MN
OCTOBER 21-23
HOSTED BY SPYHOUSE COFFEE ROASTERS
Onsite Logistics
Expectations and Best Practices

- Updates and reminders will be sent via email. Please be attentive to your email throughout the weekend.

- Please read the rules thoroughly prior to arrival.

- Bring water and snacks

- Be prepared for the time commitments of your position
  - Judges: Friday training, Sat/Sun calibration and performance
  - Competitors: Coffee selection, morning practice, afternoon performance

- Be prepared to be flexible - every space is different!
# Example Competitor Schedule

## 2020 Season Brewers Cup Preliminaries

### Day 1

**Host Location**

<table>
<thead>
<tr>
<th>Competitor #</th>
<th>Name</th>
<th>Time</th>
<th>Station 1</th>
<th>Station 2</th>
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<tbody>
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<td>1</td>
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<td>8:00 AM</td>
<td>Practice</td>
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<td></td>
<td>Name</td>
<td>11:00 AM</td>
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<td>Company</td>
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<td>Set-Up</td>
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<td>City, State</td>
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Competition Summary
4.0 COMPETITION SUMMARY

a. In the Preliminaries there is one round of Service.
   a. Service: competitors create 2 individual brews for 2 sensory judges.
b. Each competitor will be given 20 minutes at their assigned station, made up of the following segments:
   a. 7 minutes Preparation Time
   b. 8 minutes Competition/Performance Time
   c. 5 minutes Clean-Up Time
c. Hosts must provide competitors with a choice of at least 2 or more coffees for Service. Competitors will select 1 of these coffees to brew and present to the judges during Service or competitors may select 2 or more coffees and blend them together. The total amount of coffee will be 350g regardless of how many different coffees are chosen.
d. The Host provided coffees must come from 2 or more coffee roasting companies.
e. Each competitor will receive a total of 350g of Compulsory Coffee.
f. Prior to the start of competition, the Host will have a blind coffee selection cupping or tasting so the competitor may choose coffee(s) for Service. Basic information about the coffees (origin, processing method, and elevation) will be provided to the competitors after they have selected their coffee(s).
g. A full schedule of competition flow will be made available for competitors 1-2 weeks prior to the event.
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i. During Service, competitors will be evaluated by 2 Sensory Judges. Additionally, a Head Judge will be present, and will taste the cups served. The Head Judge will not score the cups and is present only to ensure calibration of the judges.
j. During Service, competitors will prepare and serve 2 individual and separate beverages, 1 for each Sensory Judge.
k. Competitors may utilize any set of brewing devices of their choosing as provided by the host, so long as they qualify according to the definitions in these Rules.
l. For Service, competitors will have 7 minutes to set up the competition area in preparation for and prior to the Service.
m. During Service, competitors will have 8 minutes of competition time to prepare and serve their beverages, with an accompanying presentation. Competitors will be limited to utilizing only the whole bean coffee(s) provided by the Host.
n. Both beverages must be prepared using the same whole bean coffee.
o. Competitors may produce as many beverages as they like during their competition time. Only the beverages served to the judges will be evaluated.
Practice Time
Competition Summary
Cart to Stage
Service

Setup 7 Minutes

Performance 8 Minutes
Service
Important Rule Highlight

- Competitors must serve a minimum of **120 mL** to each sensory judge.
- Host will provide a Standardized Service Vessel for competitor use that is between **150-300 mL**.
- Competitors may serve their coffee in a vessel of their choosing between **150 mL and 375 mL**.

- If a beverage served is found to be *less than 120 mL* or *more than 375 mL*, that particular beverage (cup) will be disqualified and receive no score.
Online Learning Session
Judges Workshop
Calibration
Deliberation
Debrief
Conflict

Pre-Competition Training
Friday before Prelim
Each morning
Post-Performance
Sunday after Announcements
People You Cannot Judge
Judge Guidelines
Judges Goals
What Judges Are Looking for in a Brewer’s Cup Champion

• Prepares brewed coffee beverages of exemplary quality

• delivers outstanding customer service

• can articulate the taste experience offered by their brewed coffee beverages

• delivers an exceptional overall coffee experience
Scoring Scale

6-6.75: Good
7-7.75: Very Good
8-8.75: Excellent
9-10: Extraordinary

Cup Score
Service

Cup Score
Presentation Score

Service
Commonly Asked Questions
Q: Can I bring my own grinder?

A: For Prelims, no. Competitors must use the Host provided grinder.
Q: Can I bring my own water to use for brewing?

A: For prelims, no. Competitors must use water provided by the Host for competition. Water recipe will be calibrated to the parameters indicated in Rules 5.5 and 7.2.
Q: What equipment should I bring?

A: Competitors must use the Host provided water, grinders, and coffee. Any other equipment necessary for brewing is the responsibility of the competitor. The Host may also provide brewing equipment, which they will list with other available resources.
Commonly Asked Questions

Q: How does the coffee selection process work?

A: Each host will facilitate the coffee selection according to their space and resources. Competitors will choose from at least 2 unidentified coffees, and will not receive information on the coffees until after the selection is made. This information could be country of origin, processing method, etc, but will NOT include the company which roasted the coffee. Competitors may blend the coffees, but must provide the desired ratios upon selection. Only 350g will be received for both practice and competition.
Questions?
Contact Information

When in doubt, email: uscompetitions@sca.coffee

Your Prelims Host can answer questions regarding space, available resources, and scheduling for your specific event.