



# 2025 WCRC Summary of Rule Changes

2024 Rule	2025 Rule	Reason for Change	Impact on Competition Bodies
<b>1.6.1 Competitor Registration Form</b>			
Competitors must complete the WCRC Competitor Registration Form online at <a href="http://www.worldcoffeeroasting.org">www.worldcoffeeroasting.org</a> no less than 6 weeks prior to the WCTC Event. This form includes a space to upload a scanned copy of the required valid passport or other accepted credentials (as described in Section 1.3.4 "Nationality"). Approved Competition Body Champions will receive confirmation by email in approximately 2 weeks after receipt of all required registration documentation.	Competitors must complete the WCRC Competitor Registration Form <b>which will be sent to Competition Body Champions directly via email no less than 6 weeks prior to the WCC Event</b> . This form includes a space to upload a scanned copy of the required valid passport or other accepted credentials (as described in the "Nationality" section). Approved Competition Body Champions will receive confirmation by email in approximately 2 weeks after receipt of all required registration documentation. <b>For any queries about competitor registration, these can be submitted to <a href="mailto:info@wcc.coffee">info@wcc.coffee</a></b>	The World Competition registration form will be sent directly to Competition Body Champions via email.	N/A
<b>2.2.3 Green Coffee for Competition</b>			
A. Up to 6.0kg in quantity of each green coffee will be provided to competitors at their production roasting time, which corresponds to their green coffee needs. The stage manager will ensure green coffees are randomly pulled from the bulk quantity of each green coffee option. Competitors must use the provided green beans for the production roasting.	<b>A. From 6.0 to 8.0 kg</b> of each green coffee will be provided to competitors at their production roasting time, which corresponds to their green coffee needs. <b>The exact coffee quantity provided will be confirmed during the competitor orientation meeting.</b> The stage manager will ensure green coffees are randomly pulled from the bulk quantity of each green coffee option. Competitors must use the provided green beans for the production roasting.	The quantity of green coffee distributed to competitors has been changed to a range to better fit different production roasting machines on the market.	Competition Bodies may take up these changes to the 2025 season or wait until the 2026 season.
<b>2.2.4 Roast Color</b>			

<p>Roasted and ground coffee can be evaluated for roast color using the provided colorimeter. Instructions and the grind size for the roast color evaluation will be given during the competitor tutorial time. Competitors may bring their own roasted coffee sample to be calibrated with the provided colorimeter. If the sponsored colorimeter has multiple reading settings, the setting to be used will be agreed upon and communicated in the orientation meeting.</p>	<p>Roasted and ground coffee can be evaluated for roast color using the provided colorimeter. A WCRC official will grind coffee to the finest setting available on the competition grinder into a cup/container. The coffee will then be put in the sample tray to be measured by the color reading machine, excess coffee will be removed. The competition grinder will be purged in-between competitors. Further instructions for the roast color evaluation will be given during the competitor orientation meeting. Competitors may bring their own roasted coffee sample to be calibrated with the provided colorimeter. If the sponsored colorimeter has multiple reading settings, the setting to be used will be agreed upon and communicated in the orientation meeting.</p>	<p>The procedure used for measuring the roast color has been detailed. No formal changes from current practice.</p>	<p>Competition Bodies may take up these changes to the 2025 season or wait until the 2026 season.</p>
<h4>4.4 Optional Equipment and Supplies</h4>			
<p>Competitors may bring their own cupping spoon and manual note-taking implements (e.g., notebook, papers, pens, etc.). No electronic devices or items that can provide any additional resources for competitors are allowed to be used during any competition time. Stopwatches or flashlights may be used as long as that is their sole purpose (e.g., no cell phone for use as a stopwatch). Competitors may only use items provided by the competition (or listed as optional above) during the competition time, no other resources may be utilized.</p>	<p>Competitors may bring their own cupping spoon and manual note-taking implements (e.g., notebook, papers, pens, etc.). Personal and handwritten notes can be used together with previously used roasting profiles in paper form. Hearing protections (e.g., ear defenders, earplugs, etc.) can be used, if they do not have the ability to connect to digital devices or communicate with others. No electronic devices are allowed to be used during any competition time. Stopwatches or flashlights may be used as long as that is their sole purpose (e.g., no cell phone for use as a stopwatch). Competitors may only use items provided by the competition (or listed as optional above) during the competition time, no other resources may be utilized.</p>	<p>Personal notes, previous roast curves, and hearing protections are now included in the rules to align them with the current practices.</p>	<p>Competition Bodies may take up these changes to the 2025 season or wait until the 2026 season.</p>

6.2 Sample Roasting			
B. Competitors will be given 350-500 grams of each green coffee option. Sample roasting must come from these provided samples. Competitors may green grade these samples for their own reference during lab practice.	A. Competitors will be given 350-500 grams of each green coffee option. The exact coffee quantity provided will be confirmed during the competitor orientation meeting. Sample roasting must come from these provided samples. Competitors may green grade these samples for their own reference during lab practice.	Added for clarity.	Competition Bodies may take up these changes to the 2025 season or wait until the 2026 season.
6.5 Roast Plan			
B. The Roast Plan is a written log of the proposed roast profile(s) and the reasons for those selected roast profile(s). Competitors should clearly describe the weight loss, temperature, color reading of their roasted coffee, and provide a description of the sensory results of the production roast by completing a descriptive assessment form from the SCA's Coffee Value Assessment (CVA). The CVA includes intensity ratings and check-all-that-apply (CATA) descriptors. The CATA descriptors correspond to the inner circles of the SCA/WCR/UC Davis Coffee Taster's Flavor Wheel. Competitors are also encouraged to add extra descriptors not present within the CATA boxes in the space provided.	<p>B. The Roast Plan is a written log of the proposed roast profile(s) and the reasons for those selected roast profile(s). Competitors will clearly describe the weight loss, temperature, color reading of their roasted coffee, the ratio and quantity used (for Blend only) and provide a description of the sensory results of the production roast by completing a descriptive assessment form from the SCA's Coffee Value Assessment (CVA). The CVA includes intensity ratings and check-all-that-apply (CATA) descriptors. The CATA descriptors correspond to the inner circles of the SCA/WCR/UC Davis Coffee Taster's Flavor Wheel. Competitors are also encouraged to add extra descriptors that are not present within the CATA boxes in the space provided.</p> <p>(...)</p> <p>G. If the Roast Plan is submitted late or if it is missing the information presented in this section, the Roast Plan will receive a score of 0. The subsequent coffee submissions of the competitor will still be evaluated.</p>	Competitors must specify the ratio and quantity used for Blend on the Roast Plan scoresheets. A penalty for missing information has been added to underline the importance of all the information on the Roast Plan for the coffee evaluation.	Competition Bodies may take up these changes to the 2025 season or wait until the 2026 season.
9. Production Roast Evaluation			
E. 3 to 5 cups of each coffee will be prepared to common industry cupping standards and practices,	E. 3 to 5 cups of each coffee will be prepared to common industry cupping standards and practices, and the cupping will proceed according to the direction	The procedure used for grinding coffee for cupping	Competition Bodies may take up these

and the cupping will proceed according to the direction and protocol established by the head judge. All cupping judges and competitors should listen carefully to directions from the head judge and follow all directions and protocols.	and protocol established by the head judge. All cupping judges and competitors should listen carefully to directions from the head judge and follow all directions and protocols. Each cup will be ground separately. The coffee used for cupping will be ground so that 70–75% of the grinds pass through the 20 US standard mesh sieve (850 µm aperture); this is slightly coarser than typically used for paper filter drip brewing.	has been detailed. No formal changes from current practice.	changes to the 2025 season or wait until the 2026 season.
<b>9.2 Evaluation Procedure</b>			
A. Judges will first assess the overall intensity of the attribute category (fragrance, aroma, etc.). They may place a tick anywhere along the intensity scale, even between integer numbers. If the intensity changes over time, judges may add a second mark and show the direction of change with an arrow above the scale. Then they will mark the specified number of "check-all-that-apply" (CATA) descriptors for the category by ticking the relevant CATA boxes. Following that, the judges may also add other descriptors. This may be necessary if the judges would like to identify a very precise descriptor or when there is a clear note that does not belong to any category.	A. Judges will first assess the overall intensity of the attribute category (fragrance, aroma, etc.). They may place a tick anywhere along the intensity scale, even between integer numbers. If the intensity changes over time, judges may add a second mark and show the direction of change with an arrow above the scale. Then they will mark the relevant or the specified number of "check-all-that-apply" (CATA) boxes. For "Fragrance/Aroma", "Flavor", and "Aftertaste", the judges will mark the dominant descriptors. As the purpose of a descriptive assessment is to differentiate between coffees, it is recommended to check no more than five CATA boxes in these categories. Following that, the judges may also add other descriptors. This may be necessary if the judges would like to identify a very precise descriptor or when there is a clear note that does not belong to any category.	More than 5 descriptors can be now selected for Fragrance/Aroma, Flavor, and Aftertaste. Still, it is recommended to use no more than five descriptors in these categories. This change is in line with the updated CVA protocol.	Competition Bodies may take up these changes to the 2025 season or wait until the 2026 season.
<b>9.3.1 Coffee Evaluation</b>			
F. Closely related to "Flavor," "Aftertaste" is defined in coffee cupping as the combined sensation of basic tastes and aromatic qualities that remain after coffee has left the mouth, either via swallowing or spitting. Judges will evaluate Aftertaste based on	F. Closely related to "Flavor," "Aftertaste" is defined in coffee cupping as the combined sensation of basic tastes and aromatic qualities that remain after coffee has left the mouth, either via swallowing or spitting. Judges will evaluate Aftertaste based on the length of positive flavor (taste and aroma) qualities emanating	"Astringency" has been removed from the examples given for "Aftertaste", as it created confusion with the judges. Astringency is	Competition Bodies may take up these changes to the 2025 season or wait until the 2026 season.

the length of positive flavor (taste and aroma) qualities emanating from the back of the palate and remaining after the coffee is expectorated or swallowed. If the Aftertaste detracts from the experience of the cup (e.g., astringency or bitterness), lower marks should be given; whereas if the aftertaste contributes positively to the experience of the cup, higher marks should be given.	from the back of the palate and remaining after the coffee is expectorated or swallowed. If the Aftertaste detracts from the experience of the cup (e.g., astringency or bitterness), lower marks should be given; whereas if the aftertaste contributes positively to the experience of the cup, higher marks should be given.	considered as a perceived sensation and is captured under "Mouthfeel".	
I. "Mouthfeel" is defined as the tactile sensation of coffee in the mouth, based solely on a coffee brew's thickness and texture (not flavor). "Thickness" refers to the perceived weight or viscosity of the brew (e.g., "thin" or "light," "thick" or "heavy"), while "texture" refers to the perceived sensation of grittiness or smoothness ("rough," "creamy," "smooth," "mouth-drying"). Judges will first evaluate the "thickness" ("weight" or "viscosity") of the brewed coffee and mark this as "intensity" using the scale on the scoresheet, before noting any descriptors that are especially associated with the thickness or texture of the coffee. Brews with light or heavy mouthfeel may receive high scores relative to the quality of the tactile feeling in the mouth. Some brews with lighter mouthfeel may also have a pleasant feeling in the mouth. However, coffees expected to be high in body can receive equally high preference scores although their intensity rankings will be quite different.	I. "Mouthfeel" is defined as the tactile sensation of coffee in the mouth, based solely on a coffee brew's thickness and texture (not flavor). "Thickness" refers to the perceived weight or viscosity of the brew (e.g., "thin" or "light," "thick" or "heavy"), while "texture" refers to the perceived sensation of grittiness or smoothness ("rough," "oily," "smooth," "mouth-drying"). Judges will first evaluate the "thickness" ("weight" or "viscosity") of the brewed coffee and mark this as "intensity" using the scale on the scoresheet, before noting any descriptors that are especially associated with the thickness or texture of the coffee. Brews with light or heavy mouthfeel may receive high scores relative to the quality of the tactile feeling in the mouth. Some brews with lighter mouthfeel may also have a pleasant feeling in the mouth. However, coffees expected to be high in body can receive equally high preference scores although their intensity rankings will be quite different.	"Creamy" has been substituted with "Oily", as the latter best describes the sensation intended. Creamy can also sometimes be associated with a taste sensation, which is not captured under "Mouthfeel".	Competition Bodies may take up these changes to the 2025 season or wait until the 2026 season.
<b>14.1 Highlight General Rule Variations for Competition Bodies</b>			
<ul style="list-style-type: none"> <li><b>Competitor Minimum:</b> Competition Bodies Championships must have a minimum of 6 competitors. If the minimum of 6 competitors is</li> </ul>	<ul style="list-style-type: none"> <li><b>Competitor Minimum:</b> Competition Bodies Championships must have a minimum of 6 competitors for their final and WCE Sanctioned</li> </ul>	Added for clarity.	The minimum of 6 competitors must be applied for the final

not reached, Competition Bodies must contact their Regional Community Director at least 2 weeks before the scheduled competition.	event. If the minimum of 6 competitors is not reached, Competition Bodies must contact their Partnership Director at least 2 weeks before the scheduled competition.		and WCE Sanctioned event.
<b>14.2.5 Green Evaluation Procedure</b>			
H. Competitors will evaluate moisture using the moisture-measuring device provided by the Competition Body. Competitors must show that they have the ability to measure the water content of green coffee.	H. Competitors will evaluate moisture using the moisture-measuring device provided by the Competition Body. Competitors must show that they have the ability to measure the water content of green coffee. To earn a score of 1 in this category, the moisture will be described within +/- 0.5% variance.	A +/-5% variance has been added to the moisture measurement evaluation.	It is recommended that Competition Bodies take up these changes in the current season.
I. Competitors will evaluate density, using the equipment supplied by the Competition Body. Competitors must show that they have the ability to measure the density of green coffee.	I. Competitors will evaluate density, using the equipment supplied by the Competition Body. Competitors must show that they have the ability to measure the density of green coffee. To earn a score of 1 in this category, the density will be described within a +/-5 grams variance comparing the competitor's submission to the average of the 3-5 measurements taken by officials.	A +/- 5 grams variance has been added to the density measurement evaluation.	It is recommended that Competition Bodies take up these changes in the current season.
<b>13.1 Judging/Scoring Issues at the World Coffee Championships</b>			
Most scorekeeping questions will be answered during competitor debrief. If a competitor objects to the scores given by one or more judges, the competitor can meet with their head judge during the competitor debriefing to explain their protest. If the head judge is unavailable, the competitor may discuss with the Judge Operations Lead onsite. If the issue is not solved, the competitor may protest in writing to WCE (see Appeals below). This will be reviewed by judge leadership and the WCC Competition Strategic Committee. They will make a decision and a	Scorekeeping questions will be answered by the judging team during competitor debrief. If a competitor has further questions, the head judge and/or Judge Operation Lead (JOL) will be consulted. If the competitor feels that there has been an error that is unresolved, they may protest in writing (see Appeals section below). The appeal will be reviewed by judge leadership, WCC staff, and the WCC Competition Strategic Committee (CSC) and a representative of the WCC will inform the competitor of the decision. If in the unlikely event that the head judge or any other WCRC personnel discovers or suspects potential dishonest behavior by a WCRC judge during a competitor's evaluation, then the following will apply:	The onsite procedure for judging or scoring issues has been updated slightly to better reflect current practices.	N/A

<p>representative of the WCC Competition Strategic Committee will inform the competitor of the decision. If in the unlikely event that the head judge or any other WCRC personnel discovers or suspects potential dishonest behavior by a WCRC judge during a competitor's evaluation, then the following will apply:</p> <ul style="list-style-type: none"> <li>• The head judge will request the return of all applicable scoresheets from the official scorekeeper.</li> <li>• The head judge will meet with the WCRC judge(s), WCC Staff, and WCC Competition Strategic Committee Chair(s) to evaluate the situation.</li> <li>• The WCC Staff and WCC Competition Strategic Committee Chair(s) will then rule upon the matter in a closed meeting.</li> <li>• If the matter of dishonesty is extensive, the WCC Competition Strategic Committee Chair(s) has the power to rule that the WCRC judge will be excluded from judging in any future WCRC sanctioned competitions.</li> </ul>	<ul style="list-style-type: none"> <li>• The head judge will request the return of all applicable scoresheets from the official scorekeeper.</li> <li>• The head judge will meet with the WCRC judge(s), WCC staff, and WCC CSC Chair(s) to evaluate the situation.</li> <li>• The WCC staff and WCC CSC Chair(s) will then evaluate the situation in a closed meeting.</li> <li>• If the matter of dishonesty is extensive, the WCC CSC Chair(s) has the power to rule that the WCRC judge will be excluded from judging in any future WCRC sanctioned competitions.</li> </ul>		
<b>13.2 Other Issues at the World Coffee Championships</b>			
<p>If a competitor has an issue or protest to make regarding the WCRC during the competition, the competitor should contact the WCRC event organizer. The event organizer will then determine whether the issue can be resolved on-site at the WCRC, or whether the issue will require a written appeal following the WCRC.</p>	<p>If a competitor has an issue regarding the WCRC during the competition (e.g. scheduling, logistics, etc.), the competitor should contact the WCC staff onsite. The WCC staff will make every effort to resolve the issue on-site at the WCRC. The WCC staff will contact all involved parties. The competitor's issue will be discussed, and a decision will be made jointly, on-site</p>	<p>The onsite procedure for other issues has been updated slightly to better reflect current practices.</p>	<p>N/A</p>



<p>If the WCRC event organizer decides that the issue and/or protest can be solved on-site at the WCRC, the WCRC 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 WCRC event organizer and the designated onsite representative of the WCC Judge Operations Lead. The WCRC event organizer will inform the competitor of the decision.</p>	<p>by the WCC staff team, WCC JOL and/or WCC CSC. The WCC staff will inform the competitor of the decision.</p>		
<p align="center"><b>13.3 Appeals at the World Coffee Championships</b></p>			
<p>If a person does not agree with a decision, they may appeal the decision in writing to the WCC Competition Strategic Committee. All decisions made by the committee are final.</p> <p>The appeal letter must include the following:</p> <ul style="list-style-type: none"> <li>• Name</li> <li>• Date</li> <li>• A clear and concise statement of the complaint</li> <li>• Date and time references (if applicable)</li> <li>• Comments and suggested solution</li> <li>• Party/Parties involved</li> <li>• Contact information</li> </ul> <p>Any written protests/appeals omitting this information will not be considered. All persons must submit their written complaint or appeal to the WCRC Event Manager via email to <a href="mailto:info@worldcoffeeevents.org">info@worldcoffeeevents.org</a> within 24 hours of the incident.</p>	<p>If a person does not agree with a decision, they may appeal the decision in writing to the WCC CSC. All decisions made by the committee are final.</p> <p>The appeal letter must include the following:</p> <ul style="list-style-type: none"> <li>• Name</li> <li>• Date</li> <li>• A clear and concise statement of the complaint</li> <li>• Date and time references (if applicable)</li> <li>• Comments and suggested solution</li> <li>• Party/Parties involved</li> <li>• Contact information</li> </ul> <p>Any written appeals omitting this information will not be considered. All persons must submit their written complaint or appeal <b>through the complaint form available on the website at <a href="https://wcc.coffee/rules-regulations">https://wcc.coffee/rules-regulations</a> within 24 hours of the incident. The complaint will be received by the WCC team and shared with the WCC CSC.</b></p>	<p>A new form has been created to submit an appeal at the WCC.</p>	<p>N/A</p>
<p align="center"><b>14.1 Highlighting General Rule Variations for Competition Bodies</b></p>			



N/A	<ul style="list-style-type: none"> <li><b>Rules and Regulations translation:</b> Competition Bodies may offer a translation of this document. However, to resolve any disputes, the official WCRC Rules and Regulations will be used. Competition Bodies cannot modify rules related to judging and evaluation.</li> </ul>	Added for clarity.	Competition Bodies must take up these changes in the current season.
<b>14.3 Appeals at a Competition Body Event</b>			
<p>If a competitor has an issue or protest to make regarding their Competition Body Championship during the event, the first step should be to contact the event organizer and/or WCC Representative on site. All problems should be attempted to be resolved as soon as possible. On-site solutions are the most effective and appropriate. Appeals made after the competition's end are more difficult to effectively arbitrate.</p> <p>If the event organizer decides the issue and/or protest can be solved on-site, 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 onsite WCC Representative. The event organizer and/or WCC Rep will inform the competitor of the decision.</p> <p>If the issue requires a written appeal, this should be made directly to the Competition Body and WCC Representative via email within 24 hours of the incident. If the appeal is logistics-related, the CB is fully responsible for the investigation and any arbitration if applicable. If the appeal is judge or rules related, the WCC Representative may investigate the</p>	<p>If a competitor has an issue or protest to make regarding their CB Championship during the event, the first step should be to contact the event organizer and/or WCC Representative on site. All problems should be attempted to be resolved as soon as possible. On-site solutions are the most effective and appropriate. Appeals made after the competition's end are more difficult to effectively arbitrate.</p> <p>If the event organizer decides the issue and/or protest can be solved on-site, the event organizer will contact the involved party/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 onsite WCC Representative. The CB event organizer and/or WCC Rep will inform the competitor of the decision.</p> <p>If the competitor wishes to appeal the decision, they should utilize the complaint form available on the website at <a href="https://wcc.coffee/rules-regulations">https://wcc.coffee/rules-regulations</a> within 24 hours of the incident. The complaint will be sent directly to the CB and the WCC Rep indicated in the submission. If the appeal is logistics-related, the CB is fully responsible for the investigation and any arbitration, if applicable. The WCC Rep must</p>	CB competitors can submit appeals using the same form used for WCC. The information of the appeal will be sent directly to the CB and the WCC Rep indicated. The WCC Rep must always participate in the investigation and the CB is the primary contact for all issues with competitors.	Competition Bodies must take up these changes in the current season.

<p>issue and provide a suggested arbitration. The CB and WCC Rep must report all written appeals to the WCC team within 24 hours of receipt. However, WCE does not directly certify or manage Competition Body judges or volunteers, and so cannot arbitrate their actions. Appeals from CB events may take additional time to address; the person submitting the appeal should expect to see a resolution within 30 days.</p>	<p>participate in this process by consulting on the appeal. If the appeal is judge or rules related, the WCC Rep will investigate the issue and provide a suggested arbitration to the CB. The CB is always responsible for responding to the complaint in written form and is considered the primary contact for complaints at CB events.</p> <p>The CB and WCC Rep must report all written appeals to the WCC staff within 24 hours of receipt. However, WCC staff does not directly certify or manage Competition Body judges or volunteers, and so cannot arbitrate their actions. Appeals from CB events may take additional time to address; the person submitting the appeal should expect to see a resolution within 30 days.</p>		
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