



2018 World Coffee Roasting Championship Official Rules and Regulations

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Written and approved by the WCE
Rules and Regulations Subcommittee

2018 WORLD COFFEE ROASTING CHAMPIONSHIP RULES AND REGULATIONS

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1.0 ORGANIZATION

The World Coffee Roasting Championship (WCRC) is a program of World Coffee Events, LTD (WCE).

1.1 RIGHTS

All intellectual property related to the World Coffee Roasting Championship, including these Official Rules and Regulations and the format of the competition, are the property of World Coffee Events, LTD. No part of this document may be used or reproduced without the expressed permission of World Coffee Events, LTD.

2.0 PARTICIPANTS

2.1 QUALIFICATIONS

The World Coffee Roasting Championship (WCRC) is a competition open to qualified National Champions of a World Coffee Events (WCE) sanctioned World Coffee Roasting Championship event. One (1) competitor from each nation representing a WCE Licensed National Body may participate. (To learn more about how to become a WCE Licensed National Body please read the National Body Sanctioning Criteria and Terms, found here: <http://www.worldcoffeeeevents.org/national-bodies/>)

2.2 National Champions and Substitutions

A National Champion is defined as the competitor who wins their National Body Championship. This competitor has won the right to compete in that year's World Championship, or to defer candidacy to the following year should they be unable to compete in the year they qualify for the World Championships, for an eligible reason (see DC Policy).

If a National Champion is eligible for deferral, they may retain their title as National Champion, and may compete in the World Championships the following year if they complete the Deferred Candidacy Application process.

If a National Champion is eligible for deferral, they retain their title as National Champion, and may compete in the World Championships the following year. Once the National Champion has deferred their candidacy, the licensed National Body may designate an alternate competitor from its national competition in descending order of succession, beginning with its second-place finisher. In this case, the competitor who goes to the World Championships will hold the title of National Competitor. This National Competitor will be eligible to represent their coffee community by participating in the World Coffee Championships, including being eligible to win the title of World Coffee Champion, but they will not have the title of National Champion for that year.

If a National Champion is not eligible for deferral, and elects not to go to the World Championships, the title of National Champion will transfer to the successive competitor.

All National Champions who do not compete in the worlds, for any reason, are required to give WCE notice themselves, via info@worldcoffeeeevents.org to ensure clarity. Requests for any substitutions (National Body Representative Competitor) must be also received in writing from the National Body at info@worldcoffeeeevents.org and approved by its Managing Director prior to competition.

2.3 AGE REQUIREMENT

Competitors must be at least 18 years of age at the time of competing in any World Coffee Events (WCE) sanctioned event.

2.4 NATIONALITY

Competitors must hold a valid passport from the place they represent or documentation substantiating 24 months of residency, employment or scholastic enrolment, some portion of which must have been within 12 months preceding the qualifying national competition. Competitors may only participate in one championship per WCE sanctioned Competition per year. A WCE Competition Year is defined as the time period between the completion of one year's WCE Event and the completion of the next year's WCE Event.

2.5 MULTIPLE PASSPORTS

In case of multiple passports, the competitor must choose one place and qualify through this respective sanctioned national championship.

2.6 JUDGING

Competitors may not judge in any sanctioned WCRC competition (world, national, regional), including their own, prior to the conclusion of that year's WCRC Event. Judges may not compete in any sanctioned WCRC competition (world, national or regional), including their own, prior to the conclusion of that year's WCRC Event. Competitors who participate in judge calibrations may not compete in any sanctioned WCRC competition (world, national, regional) prior to the conclusion of that year's WCE event.

Competitors may not select or endorse judges within their National Competition. Competitors who are involved in the management of their National Competition should declare their position via email to WCE outlining their areas on involvement. Note that this does not necessarily exclude or effect the competitors engagement, however non-disclosure most likely will.

2.7 CONFLICTS OF INTEREST

WCE encourages any potential conflicts of interest to be declared at the soonest opportunity, certainly prior to the commencement of any competition by competitor, judge and/or event organizer. This applies to both National WCE sanctioned events as well as the World Competition. Failure to declare a potential conflict in advance of a sanctioned event could result in disqualification from events for an individual, or WCE removing endorsement for an event and its results that do not follow these guidelines. Questions regarding conflicts of interest, or clarification of the above policy should be directed to info@worldcoffeerevents.org.

2.8 EXPENSES

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

3.0 APPLICATION

3.1 COMPETITOR REGISTRATION FORM

Competitors must complete the WCRC Competitor registration form online at <http://www.worldcoffeeroasting.org/> no less than six weeks prior to the event. This form includes a space to upload a scanned copy of the required valid passport or other accepted credentials (as described in Section 1.3.3 "Nationality"). Approved National Champions will receive confirmation by email approximately two (2) weeks after receipt of all required registration documentation.

3.2 LATE NATIONAL CHAMPIONSHIP REGISTRATION

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

3.3 COMPETITOR QUESTIONS

All competitors must thoroughly read and understand these Rules and the score sheets. No accommodation or exception will be made for competitors who claim to not understand the Rules or score sheets. All World Coffee Roasting Championship documents may be downloaded from the World Coffee Roasting website (<http://www.worldcoffeeroasting.org>). Competitors are encouraged to ask questions prior to arriving at the competition. If any competitor is unclear as to the intent of any of the rules and regulations, it is their responsibility to clarify that position with the Rules and Regulations Committee prior to the competition by contacting info@worldcoffeerevents.org. Competitors will also have the opportunity to ask questions during the official Competitors Meeting held prior to the start of each competition.

3.4 TERMS AND CONDITIONS

Upon registering for the World Coffee Roasting Championship, participants acknowledge that they understand the following terms & conditions: (Please note that these terms and conditions include individual responsibilities and requirements of representation imposed on the winner of the World Coffee Roasting Championship.)

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

3.5 ENFORCEMENT OF RULES AND REGULATIONS

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

4.0 THE COMPETITION

4.1 COMPETITION SUMMARY

The WCRC competition is divided into three separate competition steps:

- A. Pre-Roasting: Competitors are given thirty (30) minutes to evaluate the provided green coffee for moisture, density, screen size, and defect count. Competitors can evaluate all green coffees, but should only submit the green evaluation sheet of the Single Origin coffee when the green evaluation time is finished. Competitors are also given 0.5 - 1 hour to sample roast depending on the sponsored machine type. Competitors will be designated additional time to learn about the lab equipment and roasting machines. Competitors are also allowed to cup the coffees for sensory evaluation at a scheduled open cupping time.
- B. Production Roasting: Competitors should submit the roasting plan(s) for their intended roast of Single Origin and Blend coffee at the designated time before their production roasting time start. Competitors are given thirty (30) minutes to roast their Single Origin coffee and one (1) hour to roast their Blend coffee. Before each of the production roasting times has elapsed, competitors should submit the roasted coffee as a final product in a provided bag of 1.5 kilograms.
- C. Production Roast Evaluation: All submitted coffees are cupped 'double-blind' by judges. The submitted Single Origin and Blend coffee may be evaluated in different times. A separate Production cupping section for competitors may be provided for their reference.
- D. Total scores are based on the Production Roast Evaluation results, Single Origin green evaluation, and roasting plan scores of Single Origin and Blend coffee category.

4.2 NATIONAL COMPETITIONS

- A. National Bodies are allowed to modify the WCRC competition format for ease of staging a WCRC competition at the national level. To uphold the integrity of the competition, sanctioned national competitions must adopt the WCRC format, or the alternative format set out in rule 4.2.B. Any further modifications to WCRC format must be reviewed and approved by WCE in advance of the national competition.

- B. Alternative Roasting Competition Format:

- I. Sample-Roasting Prior to Competition:

Competitors may analyze and sample roast the competition green coffee, provided for the National Body competition, using their own equipment prior to, and in preparation for the production roasting at the national competition. National Bodies may, in this way, arrange for Pre-Roasting of the sample roast portion only, prior to their national competition stage.

National Bodies will coordinate the time of delivery to ensure that all participants have equal time & access to the green coffee sample prior to the date of the national competition

- II. Production Roasting: Day One (and/or Two):

Competitors will roast onsite using the green coffee and roasting machine(s) provided by the national Body. Practice time on the sponsored machine(s) is required for competitors prior to their competition time. Competitors should submit their Roast Plan before the start of their competition roasting.

National Bodies can choose to use either Single Origin or a Blend roasting for their competition, up to the time allowance and time constraints of the competition. The roasting venue can be varied, according to what the organizer can establish, as long as it facilitates any competition requirements. The roasting site does not need to be open to public. However, the competition location and equipment must be announced to competitors well in advance, and the entire competition, including roasting and cupping must be run under the supervision of the competition organizer and head judge.

- III. Production Roast Evaluation: Day Two (or Three):

Production roast evaluation is held onsite per the WCRC evaluation protocol and the results are announced on the same day of cupping. Head judge and sensory judges must be calibrated before the product cupping. The Production cupping and award ceremony can be held in a different location than the roasting venue, but must be open to the public.

- C. All National Bodies that will hold a national competition for WCRC should contact WCE National Body Manager (info@worldcoffeeeevents.org) for assistance with their national competition.

5.0 STANDARDS AND DEFINITIONS

- A. **Green Coffee** - All green coffee in the competition will be of the species *Coffea Arabica*, produced in various countries or regions. Competitors will be provided with total of 5 different types of green coffee designated for each roast category: one competition coffee to be used specifically for Single Origin coffee roast, three competition coffees to be used for Blend coffee roast, and one practice coffee to practice with the roasting machine. Competitors will be informed of the provided coffees on site at the orientation meeting.
- B. **Green Coffees** may have been processed by any of the different processing methods (e.g., washed [wet-process], natural [dry-process], semi-washed, etc.)
- C. **Green Coffee Sample** - A 350-500g quantity of green coffee, one from each available option, will be provided to competitors for their green bean evaluation and sample roasting. The green coffee samples provided will be randomly pulled from the bulk quantity of each green coffee option. Competitors can green grade all the samples provided, but ONLY the green evaluation scoresheet for the 350g of Single Origin coffee separately provided at the green evaluation time will be scored.

- D. **Green Coffee for Competition** – 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 shall see that 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. Single Origin coffee should be roasted using only the provided Single Origin green coffee, and Blend coffee should be produced using the provided green coffee options. Each green coffee option provided for Blend coffee **MUST** be used as at minimum 10% of the total weight of the Blend coffee submission. Non-compliance with the provided green coffee requirements will result in a zero score being given in the product cupping score total in that coffee category.
- E. **Coffee Density** – A density-measuring device may be provided by a WCE sponsor to measure the density of green beans. The density calculation protocol below will be used if the device is not provided:

A measurement of mass density of green coffee is calculated by the mass of coffee (in grams) divided by the volume of coffee (in liters), as measured in a container of known volume. It is not necessary to calculate for interstitial space (air between individual beans), which is treated as a constant and is ignored. In this competition, the weight of the coffee will be measured in a 250mL vessel.

- F. **Coffee Moisture** - A moisture-measuring device may be provided by a WCE sponsor to measure the water content in green bean. A measurement of water content in green coffee is calculated as the mass of water content divided by the total original mass of green coffee. The unit for coffee moisture is a percentage (%), and shall be calculated to the nearest hundredths (e.g., 10.33%)
- G. **Screen Size** - A stack of sizing screens are used to physically separate a green coffee sample by bean size. The screen sizes are increments of 1/64th of an inch, e.g. screen 15 has holes of 15/64 inch. The resulting data should be notated as one, two, or three screen-numbers (no more than three of mass retained on that particular screen, if and only if as they occur above 10% of the total sample mass).
- H. **Defect Count** - Green coffee defects shall be identified and counted from an industry-standard 350g sample. Competitors will be provided a 350g separate sample of Single Origin green coffee, and identify and count the defects listed in the green evaluation scoresheet: full black, partial black, full sour, partial sour, etc. Competitors should submit all the defects (except quakers) they found from the Single Origin sample in the provided bag when they submit their Green evaluation scoresheet. Quaker(s) will be identified and counted from the Single Origin production roast and evaluated by judges after the submission. Competitors should submit any quaker(s) found from their Single Origin production roast which will be submitted for evaluation, in a separate provided bag that will be provided when they submit their Single Origin production roast.
- I. **Roast Color** – Roasted and ground coffee shall 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.
- J. **Sample Roasting Machine** - A coffee-roasting machine designed for roasting 100-500g samples will be provided. The sample roasting machines can be sponsored from multiple manufacturers.
- K. **Roasted Coffee Submission** - The roasted coffee product submitted by the competitor as their final product to be evaluated by judges. The submission should be completed by competitors before their production roasting time is finished. Roasted coffee submission should be a total of two (2) products: one Single Origin and one Blend coffee. Competitors will be evaluated only on the work associated with the coffee(s) included in the roasted coffee submission, and no other work. Coffee submitted for judging must be from the selection offered by the competition officials. The roasted coffee submission shall have the accompanying green evaluation scoresheet for Single Origin coffee and roasting plan(s) for Single Origin and Blend coffee roasts. The roasted coffee submission must weigh a minimum of 1.5 kg each, presented in the packaging supplied for this purpose. The submission should be a final, completely blended product, if the competitor plans to blend post-roasting.

- L. **Roasting Plan** - Competitors will submit each roasting plan, which is a written log of the coffee(s) that have been proposed roast profile, and reason for selected roast profile, for Single Origin and Blend coffee roasts. Competitors should clearly describe the quantity of each roast profile and description of what the results should be in terms of taste and flavor, including the intensity of acidity and body. Competitors are recommended to use the SCA standard flavor wheels as a reference tool.
- M. **Roasting Machine** - The roasting machines provided shall be manually operated and between the advertised 3-6 kg capacity, installed according to local laws for safety and environmental effects. No use of automation mode will be allowed during the competition. National Body competitions are not required to use the WCE sponsored machine. National Body competitions may also provide a roasting machine in a different size. If the roasting machine provided is a different size than the one WCE provides, the National Body will provide a higher or lower amount of each green coffee than what WCE provides, depending on the capacity of the machine.

WCE will make every effort to ensure that competitors can use the same roasting machine for both practice and production, but this will not be guaranteed.

6.0 COMPETITION EQUIPMENT AND SUPPLIES

6.1 PROVIDED FACILITIES AND EQUIPMENT

The competition area will be equipped with the following:

- Green Evaluation Work Station (e.g. green grading table, green grading scoresheets, bags for defects collection, etc.)
- Lab Tools Station: (e.g., moisture measuring device, density measuring device, sizing screens, etc.)
- Sample Roasting Machines
- Roasting Machines
- Cupping Station (e.g., grinder, water source, cupping supplies, scales, colorimeter etc.)
- Containers and accessories for competition

Competitors may optionally bring and utilize their own cupping spoon and manual note-taking implements (e.g., notebook, papers, pens). No electronic devices or items that can provide any additional resources for competitors are allowed to use 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.

7.0 COMPETITOR ORIENTATION MEETING AND TUTORIAL TIME

Prior to the start of the competition, a competitor orientation meeting will take place. This meeting is mandatory for all competitors. During this meeting the stage manager will make announcements, explain the competition flow, cover the competition schedule, give competitors their assigned competition times, lead a tour of the competition areas, and provide tutorials for WCE provided lab equipment (sample roaster, moisture meter, sizing screens, colorimeter, etc.). This will be the last opportunity for competitors to ask questions and/or voice concerns to the stage manager and competition officials, and to fully understand and accept the responsibilities of competing.

7.1 LAB PRACTICE

- A. Prior to the competitors' scheduled green grading and sample roasting competition time, competitors are scheduled lab practice time. Competitors should use this time to familiarize themselves with the laboratory equipment.

- B. Competitors should work around each other and keep the stations clean and organized. If a competitor is disorganized, disruptive, or otherwise unprofessional during this time, judges may charge a point deduction. Otherwise, this activity is not judged and is purely for the competitor to become familiar with the laboratory equipment and area.

8.0 COACHES AND EMCEES

8.1 COACHES

Instructions or 'coaching' may not be provided to a competitor during the time of his or her competition under penalty of disqualification. The WCE 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 or to interfere with the competition while it is in progress, otherwise the competitor is subject to disqualification by the presiding stage manager and head judge.) A Coach (1) may join the competitor in cupping when the competitors cup during the open cupping time outside of their competition time. Only competitors will be allowed to cup the production coffee for reference, at a separate cupping section.

8.2 EMCEES

There is no scored speaking element to this competition but the competitors may be asked questions by the emcee during competition time, and should be available to respond to questions.

8.3 INTERPRETERS

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

9.0 COMPETITION PROCEDURE

- A. The competition is divided into three competition steps, each with its own procedure and available facilities.
- B. During competition time, non-competitors should not give assistance or input to competitors, or interfere any way with the competitor, judges, stage manager or the competition procedure. Failure to comply with this may lead to the disqualification of the competitor.
- C. From time to time, the competition emcee may interview the competitor regarding the competition, or what the competitor is doing. Competitors should be prepared for this.
- D. Competitors should be at the competition area thirty (30) minutes prior to their scheduled competition time. Any competitor who is not on site at the start of their competition time may be disqualified by the stage manager or head judge. If the schedule is delayed, the competitor should still be prepared at their designated time.
- E. All the green coffee will be released right before each activity starts with the presence of technical officials or the stage manager.
- F. All the coffee at the competition area will be collected by officials immediately after each roasting activity is finished. The activity includes green evaluation, sample roasting, practice roasting, and production roasting time. Competitors are allowed to take some of the roasted sample (except for the production roast) to be used ONLY at the open cupping time for their own reference.
- G. The roasted sample, practice, and production coffee may be brewed at the WCRC bar to serve the audience during the event with non-disclosure of competitor information. Audiences may have an opportunity to blind vote their favorite production coffee at the WCRC bar. The submitted coffee may be brewed by WCE volunteers using the same recipe for the sponsored brewing equipment.

10.0 PRE-ROASTING

Competitors will be assigned the competition times for green evaluation, roasting practice and sample roasting. Competitors will not have access to the competition equipment, the competition coffees, or equipment except during the allotted competition and practice times.

10.1 SAMPLE ROASTING TIME

- A. Sample roasts are for the roasters' own personal use in order to determine roast parameters and green coffee attributes, but will not be submitted for evaluation. Competitors are expected to work in an organized and respectful manner towards other competitors and technical officials.
- B. Competitors will have 0.5 - 1 hour of sample roasting time, depending on the sponsored machine type. Competitors must not start a new roast if they have less than five (5) minutes remaining for their sample roasting time. A competition official will keep time of each competitor. No extra time will be given except in case of a technical problem. Determination of a technical problem is at the discretion of the head competition official and must be raised by the competitor before completion of time. Competitors will receive a time call of fifteen (15) minutes remaining, followed by five (5) minutes remaining.
- C. Officials will warm up roasting machines to the warm-up temperature announced at the orientation meeting, for a period of 30 minutes before the first competitor is to begin. The machines will be returned to the same warm-up temperature before the next competitor competes. Competitors may be given five (5) minutes of preparation time to adjust their own warm-up temperature before their sample roasting time begins.

10.2 GREEN EVALUATION TIME

- A. Participants will be issued ONLY 350-500 grams of each green coffee option. All green evaluations and sample roasting must come from the provided sample.
- B. Each competitor will be also given the additional 350 grams sample of Single Origin green coffee specified for the green evaluation, along with a blank Green evaluation scoresheet to complete. (Quakers in the scoresheet are not identified during the green grading time.)
- C. Competitors are expected to demonstrate good knowledge of green coffee, its defects, and an ability to use the equipment supplied to evaluate the coffee properties.
- D. Green coffee evaluation shall occur according to Standards and Definitions as defined in Section 5.0, and following the usage guidelines explained during the competitor orientation meeting.
- E. Defect Count should be determined based on the guidelines detailed by the SCA Green Arabica Coffee Classification and the SCA Defect Handbook that is based on a 350 grams sample. No handbook will be allowed to be used during the green evaluation time.
- F. Competitors will have thirty (30) minutes of green evaluation time to complete their green evaluation scoresheet for the Single Origin green coffees issued by the official. A competition official will keep time of each competitor. No extra time will be given except in case of a technical problem but this will be at the discretion of the head judge or stage manager and the technical problem must be raised by the competitor before the completion of competition time.
- G. Once competitors are finished green grading they must submit their green evaluation scoresheet with the defects, separated into a bag/container provided, to be checked by the head judge or a certified Q grader.
- H. If the competitor has not finished their submission during the allotted time period, they will be allowed to proceed until the submission is completed. One (1) point shall be deducted from the competitor's total score for every four (4) seconds over the allotted time, up to a maximum penalty of fifteen (15) points (1 minute). Any competitor whose competition time exceeds one (1) minute will be disqualified.
- I. Competitors will evaluate moisture using the moisture-measuring device provided by WCE. Competitors must show that they have the ability to measure the water content of green coffee.
- J. Competitors will evaluate density, using the equipment supplied by WCE. Competitors must show that they have the ability to measure the density of green coffee.

- K. Screen size will be determined using only screens supplied by the WCRC sponsor. Competitors should demonstrate the ability to use the supplied screens to evaluate the screen size of the coffee. Competitors will shake 350 grams of green coffee through sizing screens and record the weight in grams for the three (3) screens that retain the greatest number of beans.

DEFECTS		Report counts from a 350g sample. Do not report equivalents.		3	
				Correct Defect identified.	
				Y	N
CATEGORY 1 (No if actual defect count is more than 1 of the defect found)					
	Full Black				
	Full Sour				
	Dried Cherry				
	Fungus-Damaged Bean				
	Foreign Matter				
	Severe Insect Damage				
CATEGORY 2 (No if actual defect count is more than 3 of the defect found)					
	Partial Black				
	Partial sour				
	Parchment				
	Floater				
	Broken/chipped/cut				
	Immature bean				
	Withered/shriveled				
	Hull/husk				
	Slight insect damage				
	Shell				
From Single Origin roast:	Quaker(Official Use Only)				/17
	Overtime				
				/24	
				TOTAL	

Evaluation Scale: Yes = 1 No = 0

10.3 PRACTICE ROASTING

- Competitors may be given 0.5-1 hour of practice time on the roasting machines, assigned at the orientation meeting. WCE will provide coffee for practice roasting. This will not be the same coffee that is supplied for the production roast, but a practice coffee for the purpose of allowing the competitor to gain working knowledge of the machines and roast logging system provided.
- Competitors should keep the stations clean and organized. If a competitor is disorganized, disruptive, or otherwise unprofessional during this time, the head judge may charge a point deduction on the Overall Score Sheet. Otherwise, this activity is not judged and is purely for the competitor to become familiar with the laboratory equipment and area.
- Competitors can choose a selected profile from their practice time as a reference curve for their competition roast if they prefer; they will need to clearly make note of this in the roasting plan and inform the stage manager or technical officials of their preferred roast profile number.

10.4 OPEN CUPPING TIME

- Competitors may examine and handle their roasted samples (grind, brew, evaluate color and/or cup) at the open cupping area during the scheduled open cupping time. The open cupping time may be designated on day one and/or two of the event depending on the overall event schedule.
- Competitors should work around each other and keep the stations clean and organized. If a competitor is disorganized, disruptive, or otherwise unprofessional during this time, judges may charge one (1) point deduction. Otherwise, this activity is not judged and is purely for the competitor to be able to determine how they would like to roast.

- C. Competitors, volunteers, etc. should not remove any coffees used in the competition from the competition area. This includes roasted sample, practice, and production coffees.

10.5 ROASTING PLAN

- A. At a designated time, no later than the first competitor starts their production roast time, all the competitors will submit their Roasting plan. This is a written log of the coffee that has been proposed, roast profile(s), and reasons for the selected roast profile(s), for Single Origin and Blend coffee roast(s). Competitors should describe the quantity and quality of each roast profile and what the product cupping results should be in terms of taste and flavor including tasting descriptors and the intensity of acidity and body. Competitors are recommended to use the SCA standard flavor wheels as a reference tool when describing flavor attributes.
- B. Each green bean option will be released to competitors right before their production roasting time according to the roast plan. Therefore, competitors should clearly mention the required quantity of each roast profile and its order.
- C. If the competitor plans to do either a pre-roast or a post-roast blend, they should specify each roast profile in each Roasting plan document including the ratio of the blend and the timing of blending.
- D. The judges will evaluate the cup-to-profile based on the accuracy of competitor's taste descriptions of the final product, considering the taste descriptors and the intensity of acidity, body, and sweetness written in the roasting plan. This will be evaluated by judges during the deliberation of Production roast evaluation. The expected cup-to-profile of each cup will be disclosed by the stage manager during the deliberation and judges will score the cup-to-profile based on their notes from the cupping. The cup-to-profile should be described as a result of the final product if multiple roasts are blended.

11.0 PRODUCTION ROASTING

Competitors will be assigned competition times for production roasting time. Competitors may not have access to the competition area, the competition coffees, or equipment except during the allotted competition time.

11.1 ROASTING TIME

- A. Up to six (6) kilograms of each green coffee for Single Origin and Blend coffee roasts will be issued to the competitor according to their roasting plan before their production roasting time slot. (e.g. if the competitor chooses to create a blend for Single Origin coffee, the roast plan must state the quantities and order of each different roast profile, and the ratio and timing of blending.)
- B. Competitors will have an assigned production roasting time, and will be assigned thirty (30) minutes for Single Origin and one (1) hour for Blend coffee roast(s). The roasting time for each category can be scheduled for different times depending on the overall event schedule. Competitors are responsible for making sure they know when their competition time is and making sure they are there on time.
- D. Officials will warm up roasting machines to the appropriate temperature for a period of thirty (30) minutes before the first competitor is to begin. Between competitors, the machines will be returned to the same warm-up temperature before the next competitor. The competitors will be informed of the warm up temperature during the competitor orientation meeting. Competitors may be given five (5) minutes of preparation time to adjust their own warm-up temperature before their roasting time begins.
- C. Competitors will receive time calls of thirty (30) minutes remaining and fifteen (15) minutes remaining. Competitors must not start a new roast if they have less than ten (10) minutes remaining for their competition time.
- D. Roasting machines will have time/temperature logging systems, which will log and display real-time roasting information to the competitor, the technical officials, and to the audience. The roast log information will be recorded and saved for the roasting plan evaluation. For accurate recording, competitors should push the stop button on the logging system immediately after they dump the roasted beans into the tray, or at the same time. In case of any technical issues on the logging system, technical officials will manually log the roasting information, and this will replace the data from the logging system when agreed upon by the head judge and stage manager.

- E. Competitors will be given a debriefing and practice time on the time/temperature logging system prior to competition. It is the responsibility of the competitor to ensure the roasting log system is ready, enabled, and logging the roast accurately. Any roasts not logged or attempts to change the system setting shall be disqualified and not considered. In the case of National Competitions where there may be no roasting logging sponsor, volunteers must be assigned to record data.
- F. If the sponsored roasting machine allows for airflow adjustment, the competitor may choose to utilize this control if they want, however it will not be scored in any way. At the start of each competitor's competition time the airflow will be reset to a fixed setting announced at the orientation meeting.
- G. Competitors must submit two (2) roasted coffee products: one Single Origin and one Blend coffee roast. Only the roasted coffee submission presented before the end of that competitor's production roasting time will be allowed. Competitors may call "time" to stop their roasting time before the end of the allotted time if they so choose.
- H. If the competitor chooses to create a blend post-roast for either or both Single Origin and Blend coffee, the profiles submitted will be compared and scored separately to each roast profile and then added together. The final score will be the result of an average of all profiles of the coffee category combined with its cup-to-profile score evaluated as a final product.
- I. Competitors are responsible for and in charge of their roasting process during the competition time. The roasting process also includes charging, dropping, cleaning, and packaging. There will be no assistance provided by volunteers or technical officials.
- J. Roast color will be measured by an official designated by the stage manager or head judge. The roast color measurement will take place at least one (1) hour after the submission is complete.

11.2 DEDUCTION AND OVERTIME PENALTY

- A. Any coffees used and incorporated into the roasted coffee submission will be evaluated and judged in comparison to the corresponding roasting plans submitted. Significant differences between the roasting plan and the corresponding roast log data may result in point deduction(s) by head judge and technical officials. Temperature of roast will be logged and variance will result in loss of points: one (1) point for every two (2) degrees to either side of desired temperature with a maximum of six (6) points to lose in total.
- B. The end weight of each roast will be measured by technical officials during the production roasting time and scored, such that if the actual end weight of the roast is within 200 grams of the end weight specification, no deductions are made. For every 100 grams past the allowed 200 grams variance, one (1) point of deduction will be made.
- C. Roast color specification will be scored such that if the actual roast color is within two (2) points of the roast color specification, no deductions are made. For every one (1) point past the allowed two (2) points variance, one (1) point of deduction will be made.
- D. If the competitor has not finished their roasting or submission during the allotted time period, they are allowed to proceed until the submission is completed. One (1) point shall be deducted for every four (4) seconds over the allotted time from the competitor's total score, up to a maximum penalty of fifteen (15) points (1 minute). Any competitor whose competition time exceeds one (1) minute will be disqualified.

12.0 PRODUCTION ROAST EVALUATION

- A. Competitors and judges will participate in the product cupping, featuring all of the roasted coffees submitted. The production cupping tables for competitors and judges will be separated and may be scheduled for different times.
- B. The production cupping by judges for each coffee category may be scheduled on different days depending on the overall event schedule.
- C. The production cupping by judges for each coffee category may be comprised of two tables of cupping. The first table will consist of the submissions of the competitors whose roasting times were in the first half of the schedule. The second table will consist of the submissions from the remaining competitors.

- D. All the cupping shall be double blind, meaning one official shall mark each competitor's submitted coffee with a code and keep an answer key to decode the coffees. A separate official shall create a new code from the first official's set of codes, mix the order, and keep a separate answer key.
- E. Four (4) cupping judges and one (1) head judge who has overseen the previous day's competitions will cup together. Judges may not physically touch or lift the cups at any time, and judges shall 'break crusts' (stirring the cups to collapse the coffee grounds) as arranged by head judge.
- F. Three to five (3-5) cups of each coffee shall be prepared to common industry cupping standards and practices, and the cupping shall 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.
- G. Only cupping judges and head judge scores shall count towards the total scores. Judges and competitors will be expected to follow standard SCA cupping protocols and may not physically touch or move cups at any time.
- H. The head judge(s) will be designated by WCE (based on judging and professional experience) to oversee the competition and lead the calibration, deliberation, and debrief during the competition.

12.1 PRODUCTION ROAST EVALUATION PREPARATION

- A. All samples will have been rested for a minimum of 8 hours.
- B. Sample should be ground immediately prior to cupping, no more than 15 minutes before infusion with water.
- C. Samples should be weighed out as WHOLE BEANS to the ratio of 8.25 grams per 150 ml of water.
- D. Grind particle size will be slightly coarser than typically used for paper filter drip brewing. The grinder setting used for the product cupping will be announced on site at the orientation meeting on the discretion of the head judge. Three to five (3-5) cups from each sample should be prepared to evaluate sample uniformity.
- E. Prior to the first cup of each coffee, the grinder will be purged by grinding a cleansing quantity of the sample. Then the grinding of each cup will commence, individually into the cupping glasses or bowls, ensuring that the whole and consistent quantity of sample gets deposited into each cup. A lid should be placed on each cup immediately after grinding.
- F. Water used for cupping should be clean and odor free, but not distilled or softened. Ideal Total Dissolved Solids are 125-175 ppm, but should not be less than 50 ppm or more than 200 ppm. The water should be freshly drawn and brought to approximately 200° F (93°C) at the time it is poured onto the ground coffee.
- G. Once the judges finish dry fragrance evaluation, the hot water should be poured directly onto the measured grounds to the rim of the cup, making sure to wet all of the grounds. The grounds will be left to steep undisturbed for a period of four (4) minutes before evaluation begins.

12.2 EVALUATION PROCEDURE

- A. Samples should first be visually inspected for roast color. This is marked on the sheet and may be used as a reference during the rating of specific flavor attributes. The sequence of rating each attribute is based on the flavor perception changes caused by the decreasing temperature of the coffee as it cools.
- B. Fragrance/Aroma: Within 15 minutes of samples having been ground, the dry fragrance of the samples should be evaluated by lifting the lid and sniffing the dry grounds.
- C. After infusing with water, the crust is left unbroken for at least 4 minutes. Breaking of the crust is done by stirring 3 times. The Fragrance/Aroma score is then marked on the basis of dry and wet evaluation.

- D. Flavor, Aftertaste, Acidity, Body, Sweetness and Balance: When the sample has cooled to 160° F (71° C), about 8-10 minutes from infusion, evaluation of the liquor should begin. The liquor is aspirated into the mouth in such a way as to cover as much area as possible, especially the tongue and upper palate. Because the retro nasal vapors are at their maximum intensity at these elevated temperatures, Flavor and Aftertaste are rated at this point.
- E. As the coffee continues to cool (160° F - 140° F), Acidity, Body, Sweetness, and Balance are rated next. Sweetness is the quality of the development of sugars from roasting that are present in the sample. Balance is the judge's assessment of how well the Flavor, Aftertaste, Acidity, and Body fit together in a synergistic combination.
- F. The different attributes are evaluated at several different temperatures (2 or 3 times) as the sample cools. To rate the sample on the scale, circle the appropriate tick-mark on the form. If a change is made (if a sample gains or loses some of its perceived quality due to temperature changes), re-mark the horizontal scale and draw an arrow to indicate the direction of the final score.
- G. Evaluation of the liquor should cease when the sample reaches 70° F (21° C) and the Cup-To-Profile score is determined by the judge after the blind evaluation, in deliberation, compared to ALL of the combined attributes and tasting descriptions on the Roast Plan submitted by competitors.

12.3 PRODUCTION ROAST EVALUATION SCORESHEET

- A. Scoring will be based on the WCRC production roast evaluation form. Each score sheet will be scored out of 100, and the total scores from the product cupping will be combined with scores from previous days scores sheets to determine the overall winner.

The product cupping evaluation scale will be based on a standard cupping scale.

6.00 Good	7.00 Very Good	8.00 Excellent	9.00 Extraordinary
6.25	7.25	8.25	9.25
6.50	7.50	8.50	9.50
6.75	7.75	8.75	9.75 – 10.00

Judges should consider the numerical score to be a code that corresponds with each descriptive word.

- B. The production roast evaluation form provides a mean of recording important flavor attributes in coffee: Fragrance/Aroma, Flavor, Aftertaste, Acidity, Body, Sweetness, Balance, and Roasted Defects. Judges base scores on the quality of these attributes by scoring higher for increased quality and lower for decreased quality. The Cup-To-Profile score is based on the accuracy of taste description provided by competitors.
- C. Each evaluation component is marked with a horizontal (left to right) scale, which is used to rate the judge's perception of relative quality of the particular component based upon their perception of the coffee and experiential understanding of quality as a filter coffee product.
- D. Some components are marked with vertical scales. The vertical (up and down) scales are used to rank the intensity of the sensory component and are marked for reference and notation, and are not included in the score. In the case of the vertical scale for the Sweetness category, the scale is used as a reference not as intensity, but as the development of sugars during roasting (from sweet grains, to candy, to chocolate).
- E. The SCA flavor wheel is to be used as a reference tool for the cupping judges to create a common language for competitor feedback.
- F. Fragrance/Aroma: The aromatic aspects include Fragrance (defined as the smell of the ground coffee when still dry) and Aroma (the smell of the coffee when infused with hot water). One can evaluate this at three distinct steps in the cupping process: (1) sniffing the grounds placed into the cup before pouring water onto the coffee; (2) sniffing the aromas released as the coffee steeps and crust is formed; and (3) sniffing the aromas released while breaking the crust. Specific aromas can be noted under "qualities" and the intensity of the dry, break, and wet aroma aspects noted on the vertical scales. The score finally given should reflect the preference of all three aspects of a sample's Fragrance/Aroma evaluation.

- G. **Flavor:** Flavor represents the coffee's principal character, the "mid-range" notes, in between the first impressions given by the coffee's first aroma and acidity to its final aftertaste. It is a combined impression of all the gustatory (taste buds) sensations and retro-nasal aromas that go from the mouth to nose. The score given for Flavor should account for the intensity, quality and complexity of its combined taste and aroma, experienced when the coffee is slurped into the mouth vigorously so as to involve the entire palate in the evaluation.
- H. **Aftertaste:** Aftertaste is defined as 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 were short or unpleasant, a lower score would be given, and vice versa.
- I. **Acidity:** Acidity is often described as "brightness" when favorable or "sour" when unfavorable. At its best, acidity contributes to a coffee's liveliness, sweetness, and fresh- fruit character and is almost immediately experienced and evaluated when the coffee is first slurped into the mouth. Acidity that is overly intense or dominating may be unpleasant, however, and excessive acidity may not be appropriate to the flavor profile of the sample. The final score marked on the horizontal tick-mark scale should reflect the judge's perceived quality for the Acidity.
- J. **Body:** The quality of Body is based upon the tactile feeling of the liquid in the mouth, especially as perceived between the tongue and roof of the mouth. Most samples with heavy Body may also receive a high score in terms of quality due to the presence of brew colloids and sucrose. Some samples with lighter Body may also have a pleasant feeling in the mouth, however. Coffees expected to be high in Body, such as a Sumatra coffee, or coffees expected to be low in Body, such as a Mexican coffee, can both receive equally high quality scores although their intensity rankings will be quite different.
- K. **Sweetness:** Sweetness refers to a pleasing fullness of flavor as well as any obvious sweetness, and its perception is the result of the presence of certain carbohydrates. The opposite of sweetness in this context is sour, astringency or "green" flavors. This category is directly affected by how the coffee was roasted and how the sugars were developed during roasting, and the score is multiplied by two (x2).
- L. **Balance:** How all the various aspects of Flavor, Aftertaste, Acidity, Sweetness, and Body of the sample work together and complement or contrast each other is Balance. If the sample is lacking in certain aromas or taste attributes or if some attributes are lost or overpowering, the Balance score would be reduced.
- M. **Cup-To-Profile Accuracy:** Competitors will be describing details regarding the expected sensory experience of their roasted coffee. Judges should take the taste descriptions and intensity mark on the submitted Roast plan into consideration after the cupping evaluation. Higher marks will be given when the competitor's description of taste is both accurate and detailed. However, this is an evaluation of the quality, accuracy, and relevance of their descriptions, not the quantity.
- N. **Defects:** There are multiple Defects that may arise from the roasting process, which can affect the quality of the sample negatively. They are scored on a zero to five scale based on the intensity of the Defect as perceived by the judge. A score of zero would mean that the Defect was not present and a score of five would indicate that the Defect was overwhelming the sample. These Defects are: Underdevelopment, Overdevelopment, Baked, and Scorched.
- O. **Underdevelopment:** Underdevelopment relates to insufficient development of acidity, sweetness, and flavor through roasting. It tastes like aggressive acidity and flavors at the front of the palate with no finish or aftertaste. It may also be involved with green/vegetative notes in the SCA Flavor Wheel.
- P. **Overdevelopment:** Overdevelopment relates to the destruction of flavors via excessive roasting. It tastes like when all acidity and flavor have been muted. It may also be involved with bland and roasty notes in the SCA Flavor Wheel.
- Q. **Baking:** Baking relates to the stalling of the caramelization process. It tastes like popcorn, or hard cereal/oat flavors. It may also be involved with cereal notes in the SCA Flavor Wheel.
- R. **Scorching:** Scorching relates to the application of excessively high heat in roasting. It may taste like ashy or burnt notes in the SCA Flavor Wheel.

The roasting defects listed above found by cupping judges and agreed upon by the head judge will be part of the cupping score evaluation.

13.0 SCOREKEEPING

13.1 WCRC OFFICIAL SCOREKEEPING

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

13.2 COMPETITOR'S TOTAL SCORE

The competitor's total score will be tallied by adding the sum of score sheets from all three days, then by deducting any penalties.

After the product roast evaluation, the numeric score should be notated in each box marked Total. Scorekeepers will calculate the sum of the component scores to determine the Total Score. The total product cupping score of each coffee submission will be calculated by adding the total scores from the median three (3) judges selected by removing the highest and lowest total scores out of five (5) judges.

13.3 TIE SCORES

- A. If there is a tie between two or more competitors, the official scorekeepers will total all of the involved competitors' cupping scores. The competitor with the highest cupping score will win the tie and place above any other competitor with the same total competition score.
- B. If the tied competitors have the same cupping score then the higher placement will be awarded to the competitor with the higher total roast profile score. If the tied competitors have the same roast profile and cupping score then the higher placement will be awarded to the competitor with the higher green evaluation score.

13.4 DEBRIEFING

Following the awards ceremony, competitors will have an opportunity to review their score sheets with the judges on-site by the schedule announced by the event organizer. Competitors will not be allowed to keep their original score sheets before the WCE event manager can scan a copy of the score sheets.

14.0 WCRC CHAMPION

The judges are looking for a champion who:

- A. Produces the best quality roast with the coffee provided
- B. Demonstrates the ability to evaluate green and roasted coffee
- C. Demonstrates the ability to use and master roasting equipment
- D. Demonstrates the ability to develop the roast to meet the planned taste
- E. Describes accurately the final roasted product as defined in their roast plan

15.0 TECHNICAL ISSUES

- A. During the competition, if the competitor believes there is a technical problem with any of the WCRC-provided equipment, they should contact the head judge or WCRC stage manager immediately.
- B. If the 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 head judge will make the decision whether or not the competitor should wait to continue their competition or stop and start again at a reallocated time.
- D. If a competitor must stop their competition time, the competitor, along with the head judge and stage manager will reschedule the competitor to compete in full again at a later time.

If it is determined that the technical issue is due to competitor error, 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.

16.0 COMPETITOR PROTEST AND APPEALS

16.1 COMPETITOR RELATED ISSUES

16.1.1 Protest

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.

If the WRC 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 on-site with the WCRC event organizer and the Chairs of the WCE Competition Operations Committee. The WCRC event organizer will inform the competitor of the decision.

16.1.2 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 WCRC event organizer will ask the competitor to submit their formal complaint and/or appeal in writing to the WCE Competition Operations Committee. All decisions made by the WCE Competition Operations 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 their written complaint and/or appeal to the WCRC event organizer via email to info@worldcoffeeeevents.org within 24 hours of the offending incident or the decision given.

16.1.3 Appeals Reviewed by the WCE Board of Advisors

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

16.2 DISHONEST BEHAVIOR BY A WCRC OFFICIAL

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:

- 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 WCRC judge(s) concerned, the WCE Executive Director, and the WCE Competition Operations Committee Chairs to evaluate the situation.
- C. The WCE Managing Director and the WCE Competition Operations Committee Chairs will then rule upon the matter in a closed meeting.
- D. If the matter of dishonesty is extensive, the WCE Competition Operations Committee Chairs have the power to rule that the WCRC judge will be excluded from judging in any future WCRC-sanctioned competitions.

16.3 APPEAL

If the WRC judge in question does not agree with the decision, they may appeal the decision in writing to the WCE Competition Operations Committee. All decisions made by the WCE Competition Operations 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 their written complaint or appeal to the WCRC Event Manager via email to info@worldcoffeeeevents.org within 24 hours of the incident.

16.4 APPEALS REVIEWED BY THE WCE BOARD OF ADVISORS

The WCE Advisory Board will review written complaints or appeals within 30 days of receipt. The WCE Competition Operations Committee will contact the competitor or judge in writing via email with final rulings.