



# 2024 WCRC Summary of Rule Changes

2023 Rule	2024 Rule	Reason for Change	Impact on Competition Bodies
1.4.1 Judging			
<p>B. WCRC Judges must not coach and judge at a WCRC event. If a registered judge has acted as a coach for any competitor (either as the primary coach, supporting coach, or consultant) they must declare that conflict of interest prior to the event and during calibration. Failure to disclose a conflict of interest may result in disqualification of the competitor. If a judge has coached a competitor in any capacity prior to the WCRC in that competition year (which includes events in any previous calendar year that have been qualifiers to the current WCRC) no communication, consultation, or judging can take place in any form for the duration of the competition. Failure to comply during the event will result in the disqualification of the competitor and the judge’s removal from judging this competition.</p>	<p>B. WCRC judges must not coach and judge at a WCRC event. If a registered <b>judge has coached or provided feedback to any competitor in any capacity</b> (either as the primary coach, supporting coach, or consultant) they must declare that conflict of interest prior to the event and during calibration. Failure to disclose a conflict of interest may result in the disqualification of the competitor. <b>Once the competition event has begun or judges have started their calibration (whichever is earlier),</b> no communication or consultation in any form can take place between judges and competitors for the duration of the competition. Failure to comply during the event will result in the disqualification of the competitor and the removal of the judge from judging the competition.</p>	<p>Added for clarity. No formal differences to current practice.</p>	<p>N/A</p>
<p>D. In any given year, coordinators or individuals who are involved in the management of their Competition Body Competition should not compete. A year is considered to begin from the time the Competition Body starts planning their event. If an individual would like to submit an exception to this rule, they must declare their position via email to WCE</p>	<p>D. In any given year, coordinators or individuals who are involved in the management of their Competition Body Competition cannot compete. A year is considered to begin from the time the Competition Body starts planning their event.</p>	<p>It is preferable that Competition Bodies focus on supporting their communities, competitions, and events without potential conflicts of interest.</p>	<p>It is preferable that Competition Bodies focus on supporting their communities, competitions, and events without</p>

outlining their areas of involvement.			potential conflicts of interest.
8.2 Temperature Evaluation Scale			
<p>The start and end temperatures of each roast will be measured by technical officials during the production roasting time and scored. To earn a score of "Very Accurate", the temperature will accurately be described on the Roast Plan Scoresheet. 1 point will be deducted for every subsequent 4°C of temperature variance. A temperature variance exceeding +/- 8.1°C will result in 0 points. Competitors who choose to use Fahrenheit degrees in their roasting plan and operations will be judged based on that scale, that allows for the same variance from their predicted temperature when scoring.</p> <p>Temperature Evaluation Scale:  3 = Accurate  2 = +/- 0.1°C to 4°C  1 = +/- 4.1°C to 8°C  0 = more than +/- 8.1°C</p>	<p>The start and end temperatures of each roast will be measured by technical officials during the production roasting time and scored. To earn a score of "Very Accurate", the temperature will accurately be described on the Roast Plan Scoresheet <b>with a variance of +/- 0.5°C allowed</b>. 1 point will be deducted for every subsequent 4°C of temperature variance. A temperature variance exceeding +/- 8.1°C will result in 0 points. Competitors who choose to use Fahrenheit degrees in their roasting plan and operations will be judged based on that scale, that allows for the same variance from their predicted temperature when scoring.</p> <p>Temperature Evaluation Scale:  3 = <b>+/- 0.5°C</b>  2 = +/- <b>0.6°C</b> to 4°C  1 = +/- 4.1°C to 8°C  0 = more than +/- 8.1°C</p>	<p>The temperature evaluation scale has been updated to include a +/- 0.5°C variance for the maximum score.</p>	<p>Competition Bodies may take up these changes to the 2024 season or wait until the 2025 season.</p>
9. Production Roast Evaluation			
<p>A. Competitors and judges will participate in cuppings, featuring all the roasted coffees submitted. The cupping tables for competitors and judges will be separated and may be scheduled for different times.</p>	<p>A. Competitors and judges will participate in cuppings, featuring all the roasted coffees submitted. <b>Coaches are not allowed to participate in these cupping sessions.</b> The cupping tables for competitors and judges will be separated and may be scheduled for different times.</p>	<p>Added for clarity. No formal differences to current practice.</p>	<p>Competition Bodies may take up these changes to the 2024 season or wait until the 2025 season.</p>
<p>C. The Production Roast Evaluation by judges for each coffee category (single origin and blend) may be comprised of 2 tables of cupping. The first table will consist of the submissions of the competitors whose</p>	<p>/</p>	<p>This section has been removed to improve the blind cupping process.</p>	<p>Competition Bodies may take up these changes to the 2024</p>

roasting times were in the first half of the schedule. The second table will consist of the submissions from the remaining competitors.			season or wait until the 2025 season.
D. All Production Roast Evaluations will be double blind. An official will mark each competitor's submitted coffee with a code and keep an answer key to decode the coffees. A second official will create a new code from the first official's set of codes, mix the order, and keep a separate answer key.	C. All Production Roast Evaluations will be double blind. An official will mark each competitor's submitted coffee with a code and keep an answer key to decode the coffees. A second official will create a new code from the first official's set of codes, mix the order, and keep a separate answer key. Judges will use the second set of codes during their cuppings, while competitors will use the first set of codes.	The code usage has been detailed for cuppings, to improve the blind cupping process.	Competition Bodies may take up these changes to the 2024 season or wait until the 2025 season.
9.1 Production Roast Evaluation Preparation			
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 the grounds. The grounds will be left to steep undisturbed for a period of 4 minutes before evaluation begins.	Once the judges finish dry fragrance evaluation, one judge or stage manager will pour hot water directly onto the measured grounds to the rim of the cup, making sure to wet all the grounds. The grounds will be left to steep undisturbed for a period of 4 minutes before evaluation begins. Subsequently another judge or stage manager will break the crust of all cups.	Added for clarity. No formal differences to current practice.	Competition Bodies may take up these changes to the 2024 season or wait until the 2025 season.
9.2 Evaluation Procedure			
A. First, judges will complete a descriptive assessment of the production roast, beginning with a visual inspection for roast color.	/	This section has been removed as color evaluation is no longer considered.	Competition Bodies may take up these changes to the 2024 season or wait until the 2025 season.
9.3.1 Coffee Evaluation			
H. "Sweetness" is defined as the impression of a sweet taste or scent in brewed coffee. If a judge perceives a sample as "sweet," they will evaluate the intensity of perceived sweetness in the brewed	H. "Sweetness" is defined as the impression of a sweet aroma, taste, or flavor in brewed coffee. A judge therefore evaluates for sweetness four times: once during the Fragrance/Aroma evaluation, once during	The Sweetness section has been updated to reflect ongoing SCA research on the topic and to help judges	N/A.

coffee, from low to high, before noting any descriptors that are especially associated with the perceived sweetness of the sample (e.g., “brown sugar,” “pleasant,” “overpowering”).

the Flavor evaluation, once during the Aftertaste evaluation, and once in the Sweetness category, where its combined intensity information is captured. In the Fragrance/Aroma, Flavor, and Aftertaste categories, common descriptors that can contribute to a judge’s perception of sweetness are represented using the CATA boxes of sweet, vanilla/vanillin, and brown sugar as well as some fruity descriptors. In the Sweetness category, other freely elicited descriptors are encouraged, such as those referenced in the WCR Sensory Lexicon for “sweet,” including (but not limited to) honey, caramel, maple syrup, and molasses. In the Sweetness compartment of the judging form, judges will first evaluate the intensity of the total perceived sweetness in the sample, from low to high. After that, the judges will note where they perceived the sweetness (by marking the CATA boxes in the Sweetness section of Fragrance/Aroma, Flavor, and Aftertaste, and/or the “Main Taste” CATA boxes of the last two categories) and write the relevant descriptor(s) in the notes box. They may also note any additional descriptors that are especially associated with the perceived sweetness of the sample, but which were not noted in the other categories. The quality of sweetness will be judged based upon the overall combined perception of sweetness across Fragrance/Aroma, Flavor, and Aftertaste. At its best, sweetness enhances the coffee’s other characteristics, but at its worst, can be overpowering. Both a low and high sweetness can receive high scores relative to the quality perceived; if the perception of sweetness positively contributes to the experience of the sample, higher marks are given, but

evaluate this section.

	if it negatively contributes to the judge's experience, lower marks are given.		
9.3.2. Accuracy of Coffee Descriptors			
C. The judges will compare the information submitted by competitors in their roasting plans with their sensory experience for each of the components of the scoresheet to evaluate this category.	C. <b>To evaluate this category,</b> the judges will compare the information submitted by competitors in their roasting plans with their sensory experience for each of the components of the scoresheet. <b>The head judges compile the information in a separate scoresheet and write notes on each accuracy score.</b>	This section has been expanded to explain the use of the new head judge scoresheet (see details below).	Competition Bodies may take up these changes to the 2024 season or wait until the 2025 season.
New scoresheet for Head Judges			
/	Head judges will now need to fill out 2 production cupping scoresheets: <ol style="list-style-type: none"> <li>1. The traditional head judge cupping scoresheet similar to the one used by sensory judges,</li> <li>2. The new accuracy scoresheet, where they will compare competitors' and judges' references and explain how the scores were assigned.</li> </ol>	The new scoresheet has been introduced to give head judges a separate and dedicated space to mark notes related to the accuracy assessment.	Competition Bodies may take up these changes to the 2024 season or wait until the 2025 season.