
2025 WORLD COFFEE ROASTING CHAMPIONSHIP

Official Rules and Regulations



**WORLD COFFEE
ROASTING
CHAMPIONSHIP™**



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1. Conditions of Participation

1.1 Organization

The World Coffee Roasting Championship (WCRC) is a program of World Coffee Events, LTD (WCE). WCE is a wholly owned subsidiary of the Specialty Coffee Association (SCA).

1.2 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.

1.3 Conditions of Participation

1.3.1 Competition Body Qualifications

The World Coffee Roasting Championship (WCRC) is a competition open to qualified Competition Body Champions of a World Coffee Events (WCE) sanctioned competition event. Sanctioned events are put on by WCE Licensed Competition Bodies. Every competition year, 1 competitor from each WCE Licensed Competition Body may participate. To learn more about how to become a WCE Licensed Competition Body please see: <https://wcc.coffee/competition-bodies>.

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.

1.3.2 Competition Body Champions and Substitutions

- A. A Competition Body Champion is defined as the competitor who wins their Competition Body Championship. This competitor has won the right to compete in that year's World Championship, or to defer candidacy to the following year. A competitor may defer candidacy to the following year, only if they have an eligible reason for doing so (see Deferred Candidacy (DC) Policy found here: <https://wcc.coffee/rules-regulations#deferred-candidacy>).
- B. If a Competition Body Champion successfully applies for Deferred Candidacy, they retain their title as Competition Body Champion and may compete in the World Championships the following year. Once the Competition Body Champion has deferred their candidacy, the licensed Competition Body may designate an alternate competitor from its 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 Competition Body



Competitor. Competition Body Competitors are not eligible for Deferred Candidacy, and do not hold the title of Competition Body Champion. However, all Competition Body Competitors 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.

- C. If a Competition Body Champion is not eligible for deferral, and elects not to go to the World Championships, the Competition Body may send a substitute competitor.
- D. With the exception of Deferred Candidacy applicants, all Competition Body Champions who do not compete in the worlds, for any reason, are required to give the WCC team notice themselves, via info@wcc.coffee to ensure clarity. Deferred Candidacy applicants are welcome to notify the WCC team of their intent to defer, without sharing any relevant details, as it can help ensure a substitute Competition Body Competitor with enough time to participate, but it is not required. Requests for any substitutions (Competition Body Representative Competitor) must be also received in writing from the Competition Body at info@wcc.coffee and approved by its Managing Director prior to competition.

1.3.3 Age requirement

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

1.3.4 Nationality

- A. 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 Competition Body competition.
- B. Competitors may only participate for one sanctioned Competition Body per WCE Competition year. A competition year is relative to the World Championships for which an event is qualifying a competitor to compete. (e.g., if the competitor is competing in any CB event that would qualify them for a 2020 World Championship, they must compete for that CB exclusively in any event that is a qualifier for any 2020 World Coffee Championship).

1.3.5 Multiple Passports

In case of multiple passports, the contestant must choose 1 Competition Body and qualify through the respective sanctioned Competition Body championship.

1.3.6 Expenses

Licensed Competition Bodies are required to pay their Champion's reasonable travel and accommodations expenses to, from, and for the duration of the WCRC. All other expenses not explicitly listed above are the

sole responsibility of the competitor. WCE will not be liable for any competitor expenses under any circumstance.

1.4 Conflicts of Interest

1.4.1 Judging

- A. Competitors may not judge in any sanctioned WCRC competition (world, Competition Body, regional) in any country, including their own, prior to the conclusion of that year's WCRC Event. Judges may not compete in any sanctioned WCRC competition (world, Competition Body, or regional) in any country, including their own, prior to the conclusion of that year's WCRC Event.
- B. WCRC judges must not coach and judge at a WCRC event. If a registered judge has coached or provided feedback to any competitor in any capacity (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. Once the competition event has begun or judges have started their calibration (whichever is earlier), 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.
- C. Competitors may not select or endorse judges within their Competition Body Competition.

1.4.2 Other Conflicts of Interest

Any potential conflicts of interest are to be declared at the soonest opportunity, certainly prior to the commencement of any competition by competitor, judge and/or event organizer.

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@wcc.coffee.

1.5 Enforcement of Rules and Regulations

The WCRC 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 "World Coffee Roasting Championship Appeals" or "Competition Body Event Appeals" sections.



1.5.1 Health & Safety Clause

All Rules and Regulations are subject to change based on local and venue health and safety requirements or guidelines. World Coffee Events will share any Rules and Regulations changes via email ahead of the competition. These changes may include, but are not limited to changes to table sizes or layouts; material of provided vessels or cups; limits on coaches or helpers in the competitor preparation and practice rooms; mask or glove mandates; schedule changes for sanitization; etc.

1.6 Application

1.6.1 Competitor Registration Form

Competitors must complete the WCRC Competitor Registration Form which will be sent to Competition Body Champions directly via email no less than 6 weeks prior to the WCRC Event. 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. For any queries about competitor registration, these can be submitted to info@wcc.coffee

1.6.2 Late Competition Body Championship Registration

Competition Body Champions from competitions conducted less than 6 weeks prior to the WCRC Event must submit all registration materials no more than 5 days after their Competition Body event. Failure to meet these criteria may result in denial of participation.

1.6.3 Competitor Questions

All competitors are personally responsible for reading and understanding current WCRC Rules & Regulations and scoresheets, without exception. All WCRC documents are available at <https://wcc.coffee/rules-regulations>. Competitors are encouraged to ask questions prior to arriving at the WCRC. 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 WCRC by contacting info@wcc.coffee. Competitors will also have the opportunity to ask questions during the official Competitors Meeting held prior to the start of the competition.

1.6.4 Terms & Conditions

Competitors and the World Coffee Roasting Champion are visible spokespeople of the World Coffee Roasting Championship event and role models of the specialty coffee industry, and as such must:

- A. Permit World Coffee Events Ltd., its stakeholders, agents and representatives to use the competitor's name, image or likeness in any format without charge for any business purpose, including but not limited to marketing promotion.



- B. [Read and abide by the Competitor Code of Conduct document found on the WCC website.](#)
- C. [Read and abide by the Champion Code of Conduct document found on the WCC website.](#)

2. The Competition

2.1 Competition Summary

The championship is comprised of 1 round and will have these components:

- A. Pre-Roasting – lab practice, green evaluation, sample roasting, open cupping, and roast plan.
- B. Production Roasting
- C. Production Roast Evaluation

2.2 Standards and Definitions

2.2.1 Green Coffee Information

- A. 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.)

2.2.2 Green Coffee Samples

350-500 grams 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 may green grade any of the samples provided for their own reference.

2.2.3 Green Coffee for Competition

- A. From 6.0 to 8.0 kg of each green coffee will be provided to competitors at their production roasting time, which corresponds to their green coffee needs. The exact coffee quantity provided will be confirmed during the competitor orientation meeting. 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. Single Origin coffee must be roasted using only the provided Single Origin green coffee, and Blend coffee should be produced using the provided green coffee options.

- C. Each green coffee option provided for the Blend coffee must be used a minimum of 10% of the total weight of the Blend coffee submission and the production must correspond with the Roast Plan.
- D. Non-compliance with these requirements will result in a score of 0 being given in all categories on the Production Roast Evaluation scoresheet for that coffee.

2.2.4 Roast Color

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.

2.2.5 Roasted Coffee Submission

The roasted coffee product will be 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. The roasted coffee submission should be a total of 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 must weigh a minimum of 1.5kg each, presented in the packaging supplied for this purpose. If a competitor plans post-roast blend, the coffee submitted should be the final, completely blended product.

2.2.6 Roast Plan

Competitors will submit a Roast Plan for each production roast. 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 that are not present within the CATA boxes in the space provided.

The descriptive assessment should be completed for each of the sensory attribute categories that judges assess (fragrance/aroma, flavor, aftertaste, acidity, sweetness, and mouthfeel).



3. Competition Procedure

3.1 Roasting Stage Area

- A. During competition time, non-competitors should not give assistance or input to competitors, or interfere in any way with the competitor, judges, stage manager or the competition procedure. Failure to comply with this may lead to disqualification of the competitor.
- B. Officials will warm up roasting machines for a period of 30 minutes before the first competitor is to begin roasting. The roasting machine warm-up temperature will be announced at the competitor orientation meeting. The machines will be returned to the same warm-up temperature before the next competitor competes. Competitors may be given 5 minutes of preparation time to adjust their own warm-up temperature before their sample roasting time begins.
- C. All green coffee will be given to competitors by the stage manager or technical officials right before each activity starts.
- D. No coffee may leave the venue from the beginning of the competition until the competition ends under penalty of disqualification. All coffees for the competition will be collected by officials immediately after each activity (e.g., sample roasting, practice roasting, production roasting, etc.). Competitors are allowed to take some of their sample roast or practice roast coffees to the open cupping area.
- E. Competitors will be allowed to collect their roasted coffee after the awards ceremony.
- F. 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 for their favorite production coffee at the WCRC bar. The submitted coffee may be brewed by WCC volunteers using the same recipe for the sponsored brewing equipment.

4. Machinery, Accessories, and Raw Materials

4.1 Sample Roasting Machine

A coffee roasting machine designed for roasting 100-500g samples will be provided.

4.2 Production Roasting Machine

The roasting machines provided will be manually operable, between the advertised 3-6kg capacity and will be installed according to local laws for safety and environmental effects. No use of automation mode will be allowed during the competition.



WCC organizers 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.

4.3 Provided Equipment and Supplies

The competition area will be equipped with the following:

- A. Lab Station:
 - i. Lab Tool Table (e.g., moisture measuring device, density measuring device, sizing screens, etc.)
 - ii. Green Evaluation Workstation (e.g., green grading table, mat, trays, etc.)
- B. Sample Roasting Machines
- C. Production Roasting Machines
- D. Cupping Station (e.g., grinder, water source, cupping supplies, scales, colorimeter etc.)
- E. Containers and accessories for competition

4.4 Optional Equipment & Supplies

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.

5. Competitor Instructions Prior to Competition

5.1 Competitor Orientation Meeting

Prior to the start of the Event, a Competitor Orientation Meeting will take place, either online or in person. Meeting details will be emailed to competitors ahead of the event. This meeting is mandatory for all competitors. During this meeting the Event Manager will make announcements, explain the competition flow, cover the competition schedule, and share images of the stage and backstage areas. This will be an opportunity for competitors to ask questions and/or voice concerns to the Event Manager. If a competitor does not attend the orientation meeting and has not made advance plans with the WCC event organizer to address their absence, they are subject to disqualification by the presiding head judges.



Temperature recording and roasting equipment information will also be shared at the Competitor Orientation Meeting.

5.2 Coaches

Instructions or 'coaching' may not be provided to a competitor during their competition time under penalty of disqualification. Audience participation and enthusiastic fan support that does not interfere with the competition are encouraged. 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 stage manager or presiding head judge.

Competitors may have 1 coach with them during the open cupping time. However, no coaches are allowed during the competitor's Production Roast Evaluation cupping.

5.3 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. Competitors may also be included in scheduled interviews by the emcee during the course of an event.

5.4 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 wcc.coffee.

5.5 Be on Time

Competitors should be at the competition area 45 minutes prior to their scheduled competition and practice times. Any competitor who is not onsite at the start of their competition time may be disqualified. If the schedule is delayed, the competitor and coach must be present for the start of their round. No additional time will be provided if a competitor is late for their competition time.

5.6 Clean and Organized Area

Competitors should keep their stations clean and organized. If a competitor is disorganized, disruptive, or otherwise unprofessional the head judge may charge a 1-point deduction on the Overall Scoresheet.



6. Pre-Roasting

Competitors will have scheduled times for each part of Pre-Roasting. Competitors will not have access to the competition equipment or coffees except during scheduled times.

6.1 Lab Practice and Green Evaluation

- A. Prior to Sample Roasting competitors will be scheduled between 30 minutes and 1 hour of lab practice time.
- B. Competitors can use this time to familiarize themselves with the laboratory equipment and they may also use this time for green evaluation.
- C. Green evaluation is not scored and for the competitor's reference only.

6.2 Sample Roasting

- A. Competitors will have between 30 minutes and 1 hour of sample roasting time, depending on the sponsored machine type.
- B. 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.
- C. Sample roasts are for the competitor's own personal use in order to determine roast parameters and green coffee attributes and will not be submitted for evaluation.
- D. Competitors are expected to work in an organized and respectful manner towards other competitors and technical officials.
- E. Competitors will receive time calls of 15 and 5 minutes remaining. Competitors may not start a new roast if they have less than 5 minutes remaining.

6.3 Open Cupping

- A. Competitors will have between 30 minutes and 1 hour of open cupping time, per the schedule determined by organizers.
- B. Competitors may examine and handle (e.g., grind, brew, evaluate color, cup, etc.) their roasted samples in the open cupping area during their scheduled time. Open cupping may be scheduled over multiple days.
- C. Competitors may bring 1 coach with them to Open Cupping. No more than 1 coach is permitted.
- D. Competitors, coaches, volunteers, etc. cannot remove any coffees used in the competition from the competition area. This includes roasted sample, practice, and production coffees.

6.4 Practice Roasting

- A. Competitors will have between 30 minutes and 1 hour of practice time on the roasting machines, per the schedule determined by organizers.
- B. A separate coffee for practice roasting will be provided. 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.
- C. 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 on their Roast Plan and inform the stage manager or technical officials of their preferred roast profile number.
- D. Competitors will receive time calls of 15 and 5 minutes remaining. Competitors may not start a new roast if they have less than 5 minutes remaining.

6.5 Roast Plan

- A. Competitors will submit their Roast Plan at the scheduled time.
- 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.
- C. The descriptive assessment should be completed for each of the sensory attribute categories that judges assess (fragrance/aroma, flavor, aftertaste, acidity, sweetness, and mouthfeel).
- D. Competitors will submit separate Roast Plans for Single Origin and Blend coffees.
- E. Each green coffee option will be given to competitors right before their production roasting time. Therefore, competitors should clearly write their required quantity of green coffee for each roast profile.
- F. If the competitor plans to do either a pre-roast or a post-roast blend, they should specify each roast profile on each Roast Plan, including the ratio of the blend and the timing of blending.
- 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.

7. Production Roasting

Competitors will have scheduled times for Production Roasting. Competitors will not have access to the competition equipment or coffees except during scheduled times.

7.1 Roasting Time

- A. 6.0 to 8.0 kg of each green coffee for Single Origin and Blend coffee roasts will be issued to the competitor. Quantities of green coffee will be issued according to the competitor's Roast Plan. Green coffee will be issued before the competitor's production roasting scheduled time slot. If the competitor chooses to create a post-roast blend, 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 30 minutes for Single Origin and 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.
- C. Competitors must place the coffee product on the provided table then raise their hand and call "time" to end their competition time. Competitors may call "time" to stop their roasting time before the end of the allotted time if they so choose.
- D. Officials will warm up roasting machines for a period of 30 minutes before the first competitor is to begin roasting. The roasting machine warm-up temperature will be announced at the competitor orientation meeting. The machines will be returned to the same warm-up temperature before the next competitor competes. Competitors may be given 5 minutes of preparation time to adjust their own warm-up temperature before their sample roasting time begins. Competitors may not touch green coffee during the warm-up time.
- E. Competitors will receive time calls of 30, 15, and 5 minutes remaining. Competitors may not start a new roast if they have less than 5 minutes remaining for their competition time.
- F. Start temperature is the temperature recorded when the competitor moves the green coffee hopper lever, and the coffee descends into the roast chamber. End temperature is the temperature recorded when the competitor opens the roast chamber. Competitors should check the official temperature recordings with the technical official before leaving the competition station. More temperature recording information will be shared at the competitor meeting.
- G. 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.

- H. The roast log information will be recorded and saved for the Roast 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.
- I. Competitors will be given a demonstration 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 will be discarded. If the competitor attempts to change the system setting the competitor will be disqualified.
- J. 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.
- K. If the competitor creates a post-roast blend, they must submit a Roast Plan for each roast. The final Roast Plan score for the post-roast blend will be the average of all submitted Roast Plans.
- L. 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.
- M. Roast color will be measured by an official designated by the stage manager or head judge. The roast color measurement will be taken between 30 minutes and 4 hours after the submission is completed. If the competitor is post-roast blending, a 100g sample of each coffee must be submitted separately for roast color evaluation.

8. Roast Plan Scoresheet Evaluation

The evaluation scale for the Roast Plan Scoresheet is 0 to 3.

0 – None to evaluate or out of acceptable range

1 – Not very accurate (acceptable/average)

2 – Somewhat accurate (good/very good)

3 – Very accurate (excellent/extraordinary)

8.1 Weight Loss Evaluation Scale (Percentage)

The end weight of each roast will be measured by technical officials during the production roasting time and scored. Competitors will need to specify the expected weight loss percentage of each roast. To earn



a score "Very Accurate", the expected weight loss will have no more than +/- 0 to 2% difference from the actual weight loss percentage measured by the technical officials. 1 point will be deducted for every subsequent +/- 2% of variance. A weight loss variance exceeding +/- 6.1% will result in 0 points.

Weight Loss Percentage Evaluation Scale:

3 = +/- 0 to 2%

2 = +/- 2.1 to 4%

1 = +/- 4.1 to 6%

0 = more than +/- 6.1%

8.2 Temperature Evaluation Scale

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 with a variance of +/- 0.5°C allowed. 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.

Temperature Evaluation Scale:

3 = +/- 0.5°C

2 = +/- 0.6°C to 4°C

1 = +/- 4.1°C to 8°C

0 = more than +/- 8.1°C

8.3 Color Evaluation Scale

The roast color of each roast will be measured by technical officials during the production roasting time and scored. To earn a score of "Very Accurate", the roast color will be described within 3 points of variance on the scale. 1 point will be deducted for every 3 points of variance. A roast color variance exceeding +/- 9.1 points will result in 0 points.

Color Evaluation Scale:

3 = +/- 0 to 3

2 = +/- 3.1 to 6

1 = +/- 6.1 to 9



0 = more than +/- 9.1

9. Production Roast Evaluation

- A. Competitors and judges will participate in cuppings, featuring all the roasted coffees submitted. Coaches are not allowed to participate in these cupping sessions. The cupping tables for competitors and judges will be separated and may be scheduled for different times.
- B. The Production Roast Evaluation by judges for each coffee category may be scheduled on different days depending on the overall event schedule.
- C. All Production Roast Evaluations will be double blind. The stage manager or a WCRC official will mark each competitor's submitted coffee with a code and keep an answer key to decode the coffees. A WCC staff or a second WCRC 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.
- D. 3 cupping judges and 1 non-scoring head judge who have overseen the previous day's competitions will cup together. Judges may not physically touch or lift the cups at any time, and judges will 'break crusts' (stirring the cups to collapse the coffee grounds) as arranged by head judge. Only cupping judge scores will count towards the total scores.
- 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 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.
- F. Judges and competitors will be expected to follow standard SCA cupping protocols and may not physically touch or move cups at any time.

9.1 Production Roast Evaluation Preparation

- A. All samples will have been rested for a minimum of 8 hours.
- B. The sample shall be ground as close to the cupping as possible. Samples should be covered between grinding and brewing.
- C. Samples should be weighed out as whole beans to the ratio of 8.25g per 150ml of water.
- D. Grind particle size will be slightly coarser than typically used for paper filter drip brewing. The grinder setting used for the Production Roast Evaluation will be announced on site at the orientation meeting at the discretion of the head judge. 3 to 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 will be placed on each cup immediately after grinding.
- F. Water used for cupping should be clean and odor free, but not distilled or softened. The water should be freshly drawn and brought to approximately 93°C (200°F) at the time it is poured onto the ground coffee.
- Chlorine: None
 - Calcium Hardness: 50–175 ppm CaCO₃
 - Alkalinity: At or near 40–70 ppm CaCO₃
 - pH: 6–8
- G. 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.

9.2 Evaluation Procedure

- 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.
- B. Fragrance of the dry grounds is assessed, and its overall intensity rated. The characteristics found in fragrance are marked in the corresponding CATA section. The affective score of Fragrance is also marked at this point.
- C. After infusing with water, judges will assess the aroma of the crust and leave it unbroken for at least 4 minutes. Judges will again assess the aroma while the crust is broken, rating its overall intensity, and marking any additional characteristics found in the CATA section or adding any required additional descriptors.
- D. Flavor, Aftertaste, Acidity, Sweetness, and Mouthfeel: when the sample has cooled to 70°C (160°F), the sensory descriptive evaluation of the coffee should begin by assessing the brew in

the mouth. A spoonful of brew from each cup is slurped into the mouth in such a way to cover as much area as possible, especially the tongue and upper palate. Judges assess each section, working their way down the descriptive assessment form.

- E. Judges will repeat the assessment at least three times, as the sample cools down. If the intensity or attributes of a section changes as the samples cool, judges will re-mark the section (intensity and/or CATA boxes) and draw an arrow to indicate the direction of the change.
- F. Descriptive assessment of the samples should cease when the samples reach approximately 20°C (70°F).
- G. Once the judges have completed each category of the descriptive assessment of the roasts provided, they will mark the remaining affective scores in the "affective coffee evaluation" section on the scoresheet (all but "Fragrance", that has been already assessed while the grounds were still dry). Judges will also score the production roasts in the "Overall" category at this time.
- H. Accuracy scores will be determined by the judge after the blind evaluation, in deliberation, by comparing the descriptive assessments provided by the competitor as a part of their roast plan with the judges completed descriptive assessments.

9.3 Production Roast Cupping Scoresheet

Scoring is based on the Production Cupping Scoresheet. The scoresheet includes 2 types of scores: affective coffee evaluation and accuracy of coffee descriptors. Roast defects are also part of the scoresheet.

9.3.1 Coffee Evaluation

- A. The words in parentheses are meant to draw parallels to 9-point hedonic scale used to evaluate an assessors' perception of quality. Although the scoring range is a full 0-9, we do not anticipate the use of scores 1-3 in the context of the competition.

0 – None to evaluate

(1 – Extremely Low)

(2 – Very Low)

(3 – Moderately Low)

4 – Acceptable (Slightly Low)

5 – Average (Neither High nor Low)

6 – Good (Slightly High)

7 – Very Good (Moderately High)

8 – Excellent (Very High)

9 – Extraordinary (Extremely High)

- B. Available scores range from 0 to 9. Half points are not allowed. A score of 0 indicates that nothing was available to score in this category (e.g., that no coffee was served to the judge to evaluate). Scores of 0-3 require the approval of the Head Judge. These scores and terms are reflective of the affective assessment completed under the SCA's Coffee Value Assessment (<https://sca.coffee/value-assessment>).
- C. Judges will rate their impression of quality of each component on the scoresheet, based on their perception of the component and their understanding of how that component will be valued in the marketplace from a quality perspective. The Overall section takes into consideration the combination of the components.
- D. "Aroma" is defined as the smell of the coffee brew. Judges will first evaluate the intensity of the aroma, marking their perception of the sample's intensity using the scale on the scoresheet, before evaluating and noting their perception of the aroma's complexity and clarity. Finally, judges will note any descriptors that are especially associated with the aroma of the brewed coffee (e.g., "fruity," "sweet," "chocolate").
- E. "Flavor" is defined as the combined perception of basic tastes (including sweet, sour, salty, bitter, and umami) and aromatic qualities, mostly perceived retro-nasally. It 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 bud) 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 sipped into the mouth involving as much of the palate as possible during evaluation.
- 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 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., bitterness), lower marks should be given; whereas if the aftertaste contributes positively to the experience of the cup, higher marks should be given.
- G. "Acidity" is defined as the perception of acid in coffee, 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 brewed coffee. Judges will first evaluate the intensity of acidity in the brewed coffee, from low to high, recording it in the corresponding scale, before noting any descriptors that are especially associated with the acidity of a coffee. Broadly understandable descriptors are most valuable.

- 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 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 if it negatively contributes to the judge's experience, lower marks are given.
- 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.

- J. The "Overall" scoring aspect is meant to reflect the holistically integrated rating of the sample as perceived by the individual judge. The perception of "balance," or how the various aspects of Flavor, Aftertaste, Acidity, Mouthfeel, and Sweetness of the sample work together and complement or contrast to each other, may factor into this score. A judge's perception of the stability of the sample, or how well it "holds" its character over time as it cools, may also factor into this score. A sample with many highly pleasant aspects, but not quite "measuring up" would receive a lower rating. An exemplary example of preferred characteristics not fully reflected in the individual score of the individual attributes might receive an even higher score. This is the step where the judges make their personal appraisal.

9.3.2 Accuracy of Coffee Descriptors

- A. The words in parentheses are meant to draw parallels to the descriptive words used in the traditional 6-point scale used to evaluate experience common across the WCCs.
- 0 – None to evaluate or out of acceptable range
 - 1 – Not very accurate (acceptable/average)
 - 2 – Somewhat accurate (good/very good)
 - 3 – Very accurate (excellent/extraordinary)
- B. Available scores range from 0 to 3. Half points are not allowed. Judges should score as follows: A score of 0 indicates that nothing was available to score in this category (e.g., no descriptors were named). A score of 1 indicates that the elements in this category were incorrect or not very accurate (acceptable/average). A score of 2 indicates that elements in this category were somewhat accurate (good/very good). A score of 3 indicates that elements in this category were mostly or all accurate (excellent/extraordinary). All scores are weighted and multiplied by 3. Scores of 0 require the approval of the head judge.
- C. To evaluate this category, 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. The head judges compile the information in a separate scoresheet and write notes on each accuracy score.

9.3.3 Roast Defects

- A. 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.

- B. 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.
- C. 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 associated with Roasted references on the SCA Flavor Wheel.
- D. 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.
- E. 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.
- F. The roasting defects listed above found by cupping judges and agreed upon by the head judge will be part of the cupping score evaluation.

10. Scorekeeping

10.1 WCRC Official Scorekeeping

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

10.2 Competitor's Total Score

The competitors total score will be calculated by adding the Roast Plan scoresheet total(s) to the Production Cupping scores from each sensory judge, and then by subtracting any penalties.

10.3 Tie Scores

- A. If there is a tie between 2 or more competitors, the competitor with the higher total Single Origin Production Cupping score will be ranked higher.
- B. If there is still a tie between 2 or more competitors, the competitor with the higher total Blend Production Cupping score will be ranked higher.
- C. If there is still a tie the competitor with the higher Single Origin Roast Plan Scoresheet will be ranked higher.

10.4 Debriefing

Following the competition, competitors will have an opportunity to review their scoresheets with the judges by the schedule announced by the event organizer, this may be in person or online. Competitors



will not be allowed to keep their original scoresheets before a WCRC official scans the copy of the scoresheets.

10.5 Overtime Penalty

If a competitor has not finished their roasting or submission during their allotted time period, they are allowed to proceed until the submission is completed. One-quarter (.25) point will be deducted for every 1 second over the allotted time from the competitor's total score, up to a maximum penalty of 15 points (1 minute). Any coffee submitted 1 minute after the conclusion of the competition time will be disqualified (i.e., the evaluation of the coffee submission will not be added to the other evaluations of the competitor).

11. WCRC Champion

The judges are looking for a champion who:

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

12. 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.
- E. 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.

13. Appeals at the World Coffee Roasting Championship

13.1 Judging/Scoring Issues at the World Coffee Championships

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 head judge will request the return of all applicable scoresheets from the official scorekeeper.
- The head judge will meet with the WCRC judge(s), WCC staff, and WCC CSC Chair(s) to evaluate the situation.
- The WCC staff and WCC CSC Chair(s) will then evaluate the situation in a closed meeting.
- 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.

13.2 Other Issues at the World Coffee Championships

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 by the WCC staff team, WCC JOL and/or WCC CSC. The WCC staff will inform the competitor of the decision.

13.3 Appeals at the World Coffee Championships

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.

The appeal letter must include the following:

- Name
- Date
- A clear and concise statement of the complaint
- Date and time references (if applicable)
- Comments and suggested solution
- Party/Parties involved

- Contact information

Any written appeals omitting this information will not be considered. All persons must submit their written complaint or appeal through the complaint form available on the website at <https://wcc.coffee/rules-regulations> within 24 hours of the incident. The complaint will be received by the WCC team and shared with the WCC CSC.

13.4 Appeals Reviewed by the Competition Strategic Committee at the World Coffee Championships

The WCC CSC will review written complaints or appeals and endeavor to respond as soon as possible. Please note that the final resolution will be delivered within 30 days of receipt. The WCC CSC will contact the person in writing via email with final rulings.

14. Competition Body Events

14.1 Highlighting General Rule Variations for Competition Bodies

Below is a list of some permitted logistical adjustments for Competition Bodies.

- **Rounds/Competition Procedure:** See sections 14.2 and 14.3 below. Competition Bodies are required to have green grading as a part of their Championship.
- **Rules and Regulations translation:** 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.
- **Competition Body Championship:** Structure for the final Championship event must follow the Rules and modifications outlined in the sections below, any further modifications must be discussed with World Coffee Events info@wcc.coffee
- **Competitor Minimum:** Competition Bodies Championships must have a minimum of 6 competitors for their final and WCE Sanctioned 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.
- **Qualifying Rounds:** Competition Bodies may hold qualifying or preliminary competitions ahead of their Championship. The structure of qualifying competitions is up to the Competition Body and may have slight format variations. Competition Bodies may modify their qualifying or preliminary competitions which lead up to the final Championship event. WCC Reps are not required for Qualifying/Preliminary Events. WCC Reps are required for the Championship Event.

- **Practice Time:** Scheduled practice time for competitors may vary and will be determined by the Competition Body. However, every competitor must get the same amount of scheduled practice time.
- **Practice Location:** Practice may be on stage, backstage, or off-site. The location of the competitor's practice time will be determined by the Competition Body.
- **Provided Equipment:** Competition Bodies are not required to use the same sponsored equipment at the World Coffee Championships. If an equipment sponsor is acquired by a Competition Body, the Competition Body may independently specify their equipment requirements.
- **Scoresheet Return:** Competition Bodies may return physical scoresheets to competitors at the event, or they may email them to the competitors after the event.
- **Competitor Debriefing:** Judges will have time to debrief with competitors. The schedule for this debriefing time will be set by the Competition Body. Debrief may be during and/or after the event.
- **Competitor Orientation:** All competitors should get the same information in advance of the competition. All competitors should be informed of what equipment will be used, practice schedule, competition schedule, etc.

14.2 Competition Procedures

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

14.2.1 Alternative Roasting Competition Formats for Competition Bodies

A. Sample Roasting Prior to Competition:

- Competition Bodies can ship competitor samples of the provided green coffee(s) ahead of their competition if sample roasting will not be done onsite. If the Competition Body ships the green coffee(s), competitors would analyze, and sample roast the green coffee(s) using their own equipment prior to the competition.
- Competition 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 Competition Body competition.

B. Production Roasting:



- i. Competition Bodies (CBs) do not have to utilize both Single Origin and Blend roasting for their event. CBs can choose to use either Single Origin or Blend roasting for the competition, up to the time allowance and time constraints. 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.
- ii. CBs are not restricted by size of roasting machines for their competition. They are, however, obligated to provide the same tools to each competitor and to notify competitors about the equipment that will be used in advance of the competition.

C. Production Roast Evaluation:

- i. Production roast evaluation must be 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 Production Roast Evaluation. The Production Roast Evaluation and award ceremony may be held in a different location than the roasting venue but must be open to the public.

All Competition Bodies that will hold a competition for WCRC should contact info@wcc.coffee for assistance and additional oversight with their competition.

14.2.2 Green Evaluation

Green Evaluation is required at Competition Body competitions.

In addition to the competition steps listed in section 14.2.1. the Competition Body event also includes:

Green Evaluation: Competitors are given 30 minutes to 1 hour 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. This portion of the competition is scored through the Single Origin Green Evaluation scoresheet. The coffee provided for Green Evaluation must be a washed arabica.

Total scores at the Competition Body competition are based on the Production Roast Evaluation results, Single Origin Green Evaluation, and Roast Plan scores of Single Origin and Blend coffee category.

14.2.3 Additional Provided Facilities & Equipment

The Competition Body competition area will be equipped with the following additional equipment for Green Evaluation:



- Green Evaluation Workstation (e.g., green grading table, green grading scoresheets, bags for defects collection, etc.).

14.2.4 Additional Lab Practice

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.

14.2.5 Green Evaluation Procedure

- Each competitor will be given a 350g sample of Single Origin green coffee for the green evaluation, along with a blank Green Evaluation Scoresheet to complete. (Quakers in the scoresheet will be identified after production roasting, not at the green grading time).
- 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.
- Green coffee evaluation will be done according to Standards and Definitions as defined in the Standards and Definitions section below and following the usage guidelines explained during the competitor orientation meeting.
- 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 350g sample. No handbook will be allowed during the green evaluation time.
- Competitors will have 30 minutes to 1 hour of green evaluation time to complete their Green Evaluation Scoresheet for the Single Origin green coffee 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.
- Once a competitor has 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.
- 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-quarter (.25) point will be deducted from the competitor's total score for every second over the allotted time, up to a maximum penalty of 15 points (1 minute). If a competitor is still working at 1 minute past their allotted time, the maximum penalty will be applied, and work must stop. No work done after this time will be evaluated.
- 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.

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

14.2.6 Additional Standards and Definitions

- A. Coffee Density – A density-measuring device may be provided to measure the density of green beans. The density calculation protocol below will be used if the device is not provided:
- B. 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.
- C. Coffee Moisture – A moisture-measuring device may be provided by a sponsor to measure the water content in the green beans. 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 will be calculated to the nearest hundredths (e.g., 10.33%). 3-5 measurements are recommended when measuring moisture.
- D. Screen Size – A stack of sizing screens is 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).
- E. Defect Count – Green coffee defects should 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.

14.2.7 Additional Scorekeeping Information

The competitor's total score will be tallied by adding the sum of scoresheets from all competition components (i.e., Production Roast Evaluation, Green Evaluation, and Roast Plan), then by deducting any penalties.

14.3 Appeals at a Competition Body Event

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.

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.

If the competitor wishes to appeal the decision, they should utilize the complaint form available on the website at <https://wcc.coffee/rules-regulations> 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 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.

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.

