

# 2018 Summary of Changes to Rules & Regulations for the World Barista Championships



Not to be used in replacement of the WBC Rules.

Please refer to <http://www.worldbaristachampionship.org/rules/> for complete Rules document.

Many changes and new features were introduced into the World Barista Championship (WBC) at the Seoul event in November, 2017. Feedback was overall very positive on the changes and the event, and because the 2018 WBC is in early summer, giving an abbreviated National Championships season, the focus for the 2018 WBC rules update has been on refining production and clarifying persistent questions about the competition, instead of introducing additional large-scale changes.

## Full Changes:

**It is being clarified that competitors may instruct judges in evaluation timing, but that instructions must comply with all other WBC rules.**

2017 Rule(s)	New Rule(s)
<p>2.1.D. Within each category (espresso, milk beverage, and signature beverage), drinks may be served in any combination to judges (i.e. one at a time, two at a time, or all four simultaneously). Sensory judges will begin evaluating their drink as soon as it is served.</p> <p>14.2, 14.3, 14.4.5: Competitors may override the evaluation protocol by giving the judges specific alternative instructions [...]. As long as the instructions are reasonable, the judges should follow all instructions given by the competitor.</p>	<p>2.1 D. Within each category (espresso, milk beverage, and signature beverage), drinks may be served in any combination to judges (i.e. one (1) at a time, two (2) at a time, or all four (4) simultaneously). Sensory judges will begin evaluating their drink as soon as it is served, <b>unless otherwise instructed by the competitor.</b></p> <p>14.2, 14.3, 14.4.5: Competitors may override the evaluation protocol by giving the judges specific alternative instructions [...]. As long as the instructions are reasonable, <b>and are not in contradiction with other rules</b>, the judges should follow all instructions given by the competitor.</p>

**The Team Bar requirement and Wild Card Semi-Finals position have been more clearly written into the rules.**

2017 Rule(s)	New Rule(s)
<p>2.1.G. Team bar service is required for all competitors</p> <p>i. All coffee and coffee brewing tools will be provided for the competitors and will be communicated 2 weeks out for each team.</p> <p>ii. There will be 20 minutes of preparation time and 40 minutes of service time.</p>	<p>2.1 G. Team bar service is required for all competitors.</p> <p>i. All coffee and coffee brewing tools will be provided for the competitors and the list will be communicated as soon as confirmed.</p> <p>ii. There will be twenty (20) minutes of preparation time and forty (40) minutes of service time, and twenty (20) minutes of clean up time <b>in each service.</b></p> <p>iii. <b>Only competitors who have attended their Team Bar shifts will be eligible for the Wild Card semi-finals slot.</b></p>

3.1. H. At the end of Round One, the competitors with the fifteen highest scores will advance to the semi-finals round. The highest scoring member of the winning team who is not already advancing to the Semi-Final round will advance as the sixteenth competitor in the Semi-Final round. At the end of the Semi-Finals round, the competitors with the six highest scores will advance to the Finals. ...	3.1.H. At the end of Round One, the competitors with the fifteen (15) highest scores will advance to the Semi-Finals round. The highest scoring member of the winning team who is not already advancing to the Semi-Final round will advance as the Wild Card competitor in the Semi-Finals round. At the end of the Semi-Finals round, the competitors with the six (6) highest scores will advance to the Finals. ...
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**Based on competitor and judge feedback with the new layouts, the espresso machine table is being widened, the 7m no-media circle is being converted to a 7m x 7m no-media square, and the table height options are being clarified.**

2017 Rule(s)	New Rule(s)
<p>3.2.1. Station Placement</p> <p>Competitors will be able to choose from 9 station layouts using WBC-supplied furniture. The machine table will be set at a fixed height and location in all layouts. The additional provided tables are adjustable to two settings—high or low—as requested by the competitor. Competitors may also choose the judge chairs; judges may sit on low chairs, bar stools, or stand up. The competitor will be required to fill out a form at the Competitor’s Meeting, indicating their chosen station layout, table height, and judge placement. Judges may be served at any table other than the machine table. Any asymmetrical layout can be mirrored in orientation, if requested.</p> <p>WCE will supply a full list, photographs, and measurements of the furniture available for competitor use by June 1, 2017. Any additional furniture options not included in the list above will be included in the June 1, 2017 announcement.</p> <p>Sample Station Layout Options:</p> <p>[diagram]</p> <p>All WBC layouts utilize a 7m diameter no media circle, a 1.8L x 0.9W x 0.9H (m) espresso machine table, and two interchangeable tables approximately 2.4L x 0.75 W x 1.0 H (m) for preparation and/or service.</p> <p>National Bodies are required to use a standard layout as shown below, with table dimensions as close as possible to the indicated ranges.</p> <p>[diagram]</p>	<p>3.2.1 Station Placement</p> <p>Competitors will be able to choose from nine (9) station layouts using WBC-supplied furniture. The machine table will be set at a fixed height and location in all layouts. The additional provided tables can be adjusted to rest on different sides, giving two (2) height settings—high (~1m) or low (~0.75m)—as requested by the competitor. Competitors may also choose the judge chairs; judges may sit on low chairs, bar stools, or stand up. The competitor will be required to fill out a form at the Competitor’s Meeting, indicating their chosen station layout, table height, and judge placement. Judges may be served at any table other than the machine table. Any asymmetrical layout can be mirrored in orientation, if requested. Competitors may use a different layout for each round of competition, if they would like.</p> <p>WCE will supply a full list with measurements of the furniture available for competitor use as soon as possible. The furniture will include a 2L x 0.9W x 0.9H (m) espresso machine table, and two (2) interchangeable presentation tables approximately 2.4L x 0.75W x 1.0H (m)/2.4L x 1.0W x 0.75W (m) for preparation and/or service.</p> <p>The competitor will be able to create their own layout within a 7m x 7m square. The competitors must be present during the Table Set time. Once their station has been set to the requested general configuration, as depicted in the rules, competitors may request additional adjustments to the table set during the Table Set Time. All presentation tables must be at least .3m (12 inches) from the edge of the square and the espresso machine table may not be moved.</p>

Espresso Machine Table (1.8L x 0.90W x 0.75-1.00H)	<b>Station Layout Options:</b>
Presentation Table (1.8-2.4L x 0.60-0.75W x 0.75-1.00H)	[diagram]
Work Table (1.8L x 0.60-0.75W x 0.75-1.00H)	National Bodies are required to use a single standard station layout as shown below, with table dimensions as close as possible to the indicated ranges. <b>A circular or square no-media area may be used as appropriate.</b>
Garbage Bin              No Media Circle (7m diameter)	
Notes: Grinders may go on either side of the espresso machine.	
	Espresso Machine Table (1.8L x 0.90W x 0.75-1.00H)
	Presentation Table (1.8-2.4L x 0.60-0.75W x 0.75-1.00H)
	Work Table (1.8L x 0.60-0.75W x 0.75-1.00H)
	Garbage Bin <b>No Media Circle or Square</b> (7m diameter)
	Notes: Grinders may go on either side of the espresso machine.

**New grinder models are being made available to competitors; it is being more directly specified that only two (2) grinders total may be used for espresso preparation; and it is being made explicit that National Bodies have the ability to specify their own equipment.**

2017 Rule(s)	New Rule(s)
<p>4.4 GRINDER</p> <p>WBC Competitors must use one of two specified grinder models from the official WBC Grinder Sponsor, Mahlkönig, to prepare the espresso for each course in their competition routine. The WCE certified grinders are the Mahlkönig K30 Vario Air and the EK43. Provided grinders are only to be used on site. The grinders have a fixed technical configuration including the hopper and cannot be opened/alterd internally by the competitors. Competitors may adjust the grind particle size and dose from the external controls. The provided grinders will be calibrated to the same specifications for each competitor. The use of a competitor's own grinder is allowed, as long as the grinder model is identical to one of the two acceptable Mahlkönig models. Not following these rules is grounds for disqualification.</p>	<p>4.4 GRINDER</p> <p>WBC Competitors must use one (1) of two (2) specified grinder models from the official WBC Grinder Sponsor, Mahlkönig, to prepare the espresso for each course in their competition routine. The WCE-certified grinders are the <b>Mahlkönig Peak and the EK43/EK43(S)</b>. Provided grinders are only to be used on-site. The grinders have a fixed technical configuration including the hopper and <b>cannot be opened or subjected to any functional modifications by the competitors</b>. Competitors may adjust the grind particle size and dose from the external controls. The provided grinders will be calibrated to the same specifications for each competitor. The use of a competitor's own grinder is allowed, as long as the grinder model is identical to one (1) of the two (2) acceptable Mahlkönig models. Not following these rules is grounds for disqualification.</p>

<p>National Bodies are not obligated to require competitors to use a provided grinder.</p> <p>Competitors may not use more than two grinders for espresso preparation during their performance, otherwise the competitor will receive zero points in Station Management.</p>	<p>National Bodies are not required to use the same sponsored equipment as the WBC. If an equipment sponsor is acquired by a National Body, the National Body may independently specify their equipment requirements.</p> <p>Competitors may not use more than two (2) grinders total for espresso preparation during their performance, otherwise the competitor will receive zero (0) points in Station Management.</p>
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**Competitors are being allowed just one (1) coach, and one (1) helper/interpreter backstage due to space constraints.**

2017 Rule(s)	New Rule(s)
<p>5.2 PREPARATION PRACTICE ROOM</p> <p>There will be a staging area designated as the competitors' preparation/practice room. The table layout cannot be altered in the preparation/practice room. This area will be reserved for the competitors, volunteers and any WBC officials. WBC judges, press/media, competitor's family members and supporters may not be present in this area without consent from the WCE event organizer. Competitors will be able to store their equipment, accessories, ingredients, etc. in this room at their own risk. ...</p>	<p>5.2 PREPARATION PRACTICE ROOM</p> <p>There will be a staging area designated as the competitors' preparation/practice room. The table layout cannot be altered in the preparation/practice room. This area will be reserved for the competitors, coaches, volunteers, and any WBC officials. Judges, press/media, competitor's family members and supporters may not be present in this area without consent from the WCE event organizers. WCE preparation/practice room access will be restricted to the competitor, one (1) coach, and one (1) helper/interpreter, unless otherwise communicated by the Stage Manager. Competitors will be able to store their equipment, accessories, ingredients, etc. in this room at their own risk. ...</p>

**Phones that utilize adapters for 3.5mm connections often have playback problems with event audio boards, and so they are being dis-allowed to protect the competitors' experience.**

2017 Rule(s)	New Rule(s)
<p>5.4 COMPETITION MUSIC</p> <p>Competitors may bring music on one CD, one MP3 player, one USB drive, or one smart phone that is unlocked (no screen passcode) and in both Airplane &amp; Do Not Disturb mode, to be played during their semi-final and final round competition times. ...</p>	<p>5.4 COMPETITION MUSIC</p> <p>Competitors may bring their own music on a CD, MP3 player, USB drive, or smart phone for the Semi-Final and Final rounds of competition. If a smart phone is used, it must have 3.5mm aux output (no adapters), be unlocked (no screen passcode), and be in both Airplane &amp; Do Not Disturb mode. ....</p>

**It is being specified that the competitor must be present for their Table Set Time and it is their responsibility to re-adjust the table setup as necessary.**

2017 Rule(s)	New Rule(s)
<p><b>5.6 STATION SET-UP</b></p> <p>The head runner will be responsible for ensuring that each competitor's station is set as the competitor has requested prior to their preparation time (i.e. placement of the grinder(s), electrical equipment, and table layout). For details on the 7 minute stage setup, see section 3.1.</p>	<p><b>5.6 TABLE SET-UP</b></p> <p>A head runner will be responsible for ensuring each competitor's station is set as the competitor has requested prior to their preparation time (i.e. placement of the grinder(s), electrical equipment, and table layout). <b>The competitor must be present for their Table Set Time. After the head runner has set up the station, the competitor is responsible to re-adjust it, if needed, within the Preparation Time.</b> For details on the seven (7) minute Table Set Time, see section 3.1.</p>

**Steps and platforms to aid barista's accessibility are being more explicitly allowed.**

2017 Rule(s)	New Rule(s)
<p><b>7.7 STATION PERIMETERS</b></p> <p>Competitors may only utilize the work area provided by the WBC: the machine table, work table, and presentation table. The introduction of any other furniture and/or equipment that is placed directly on or over the competition area floor (i.e., a stand, table, dumbwaiter, bench, etc.) will result in automatic disqualification. Competitors may not utilize any space under any competition tables for storage, otherwise the competitor will receive zero points in the "Station management/Clean working area at end" section. The only exception to this is the allowance of a free-standing knockbox.</p>	<p><b>7.7 STATION PERIMETERS</b></p> <p>Competitors may only utilize the work area provided by the WBC: the machine table and presentation tables. The introduction of any other furniture and/or equipment that is placed directly on or over the competition area floor (i.e., a stand, table, dumbwaiter, bench, etc.) will result in automatic disqualification. Competitors may not utilize any space under any competition tables for storage, otherwise the competitor will receive zero (0) points in the "Station management/Clean working area at end" section. The only allowed exception to rule are: a free-standing knockbox; <b>and steps or platforms as necessary for baristas to fully access the espresso machine &amp; presentation tables.</b></p>