

## 2025 WBC Summary of Rule Changes

2024 Rule	2025 Rule	Reason for Change	Impact on Competition Bodies
	1.7.1 Competitor Registration Form		-
Competitors must complete the WBC Competitor Registration Form online at <u>www.worldbarista</u> <u>championship.org</u> no less than 6 weeks prior to the WBC Event. This form includes a space to upload a scanned copy of the required valid passport or other accepted credentials (as described in Section 1.3.4 "Nationality"). Approved Competition Body Champions will receive confirmation by email in approximately 2 weeks after receipt of all required registration documentation.	Competitors must complete the WBC Competitor Registration Form which will be sent to Competition Body Champions directly via email no less than 6 weeks prior to the WCC 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. Any queries about competitor registration can be submitted to info@wcc.coffee.	The World Competition registration form will be sent directly to Competition Body Champions via email.	N/A.
	3.1 Espresso		
A. Espresso is a 1 fl. oz. beverage (30mL +/- 5mL) made from ground coffee, poured from 1 side of a double portafilter in 1 continuous extraction.	A. Espresso is a beverage (around 1 fl. oz. / 30 ml) made from ground coffee, poured from 1 side of a double portafilter in 1 continuous extraction.	The definition of espresso has been relaxed to allow competitors more freedom in their preparation.	Competition Bodies may take up these changes to the 2025 season or wait until the 2026 season.
3.2 Milk Beverage			
1	B. Each of the 4 milk beverages must contain a minimum of 1 espresso shot. If the shot does not comply with the espresso definition, then taste scores will reflect the resulting sensory experience. Espresso may be prepared with various amounts of coffee.	Added for clarity.	Competition Bodies may take up these changes to the 2025 season or wait until the 2026 season.

B. All commercially available unflavored milks can be used. Plain (sweetened or unsweetened) plant-based milks and animal milks can be used. No human milk will be accepted, or a competitor will receive zero in that category.	C. All commercially available unflavored milks can be used. Plain (sweetened or unsweetened) plant- based milks and animal milks can be used. No human milk will be accepted, or the competitor will receive 0 points on all scores available on the technical and sensory scoresheets in the milk beverage category.	The penalty has been clarified.	Competition Bodies may take up these changes to the 2025 season or wait until the 2026 season.
	6.9 Wheel Supplies on Stage		
A waiter's cart will be provided for the competitors to transport their items to and from the competition area. Prior to the competitor's preparation time, they will load the cart with the supplies and glassware needed for competition. Each competitor will be assigned a station runner who will assist the competitor as they wheel the waiter's cart from the preparation area to their assigned station. Only the assigned station runner will be allowed to assist the competitor on stage with the cart. Once onstage, the assigned station runner will ask the competitor if the station is set to their specifications; if the competitor says "yes" the station runner will leave the stage; if the competitor says "no" the competitor will say what additional changes need to be made. The station runner and the competitor are allowed to make these adjustments together per the competitor's request. Once the station set up meets the competitor's approval the station runner will introduce the competitor to the preparation timer and leave the stage.	A waiter's cart will be provided for the competitors to transport their items to and from the competition area. Prior to the competitor's preparation time, they will load the cart with the supplies and glassware needed for competition. Each competitor will be assigned a station runner who will assist the competitor as they wheel the waiter's cart from the preparation area to their assigned station. Only the assigned station runner will be allowed to assist the competitor on stage with the cart. Once onstage, the assigned station runner will ask the competitor if the station is set to their specifications; if the competitor says "yes" the station runner will leave the stage; if the competitor says "no" the competitor will say what additional changes need to be made. The station runner and the competitor are allowed to make these adjustments together per the competitor's request. Once the station set up meets the competitor's approval the station runner will introduce the competitor to the preparation timer and leave the stage.	A coach/team member can help the competitors and stage managers to wheel supplies to the stage. This rule has been updated to better reflect current practices.	Competition Bodies may take up these changes to the 2025 season or wait until the 2026 season.
7.5 Pre-Heated Cups			
Cups can be preheated during the competitor's preparation time. However, no water may be present in cups at the start of the competitor's competition time. Liquids or ingredients must not be placed on top	Cups can be preheated during the competitor's preparation time. However, no water may be present in cups at the start of the competitor's competition time otherwise 0 points will be awarded in "Station management". Liquids or	Added for clarity.	Competition Bodies may take up these changes to the 2025 season or wait until the 2026 season.

of the machine otherwise 0 points will be awarded in "Station management."	ingredients must not be placed on top of the machine otherwise 0 points will be awarded in "Station management".		
	14.2.4 Consistent and Effective Dosing and Tampi	ng	
The competitor must demonstrate a consistent method for dosing and tamping. The competitor should evenly distribute the coffee grounds, followed by levelled tamping of adequate pressure. Cultural differences are taken into consideration.	The competitor must demonstrate a consistent method for dosing and tamping. The competitor should evenly distribute the coffee grounds, and a levelled tamping of adequate pressure is expected. Cultural differences are taken into consideration.	The language has been updated to allow for a wider array of distribution and tamping tools and practices.	Competition Bodies may take up these changes to the 2025 season or wait until the 2026 season.
	15.3.2 Well explained, introduced, and prepared		
The competitor must explain their signature beverage to the judges. To achieve a high score, the explanation should include factual points such as the ingredients, preparation method, and the flavors and/or aromas the judges will experience. The description should include the coffee used and the connection between the coffee and the other ingredients. Sensory judges will listen to the explanation of ingredients, preparation method, and use of coffee given by the competitor and take notes. If no information or instructions are given before the beverage is served, judges will individually choose how to evaluate the signature beverage. The competitor must explain to the sensory judges how to drink the beverage (smell, stir, sip, etc.). The sensory judges will listen and follow drinking instructions to the best of their ability. If no information or instructions are given, judges will individually choose how to evaluate the signature beverage. In every case, judges should take a minimum of 2 sips of the signature beverage. Judges will evaluate the signature beverage. Judges will evaluate the signature beverage based on competitors' provided explanations or other observations during the 15-minute presentation only.	judges will also take into consideration the consistency between the signature beverages' final presentation once served (similar volumes and general presentation). A high score in this category cannot be awarded if the competitor does not serve all or most of the prepared signature beverage. Acceptable waste is no more than 20ml in total. Sensory judges will listen to the explanation of	Added for clarity to define scoring logic around consistency across the 4 signature beverages and waste management. This is in line with the idea of allowing competitors more freedom in the beverage preparations.	Competition Bodies may take up these changes to the 2025 season or wait until the 2026 season.

Any explanation given by the competitor after the completion of the presentation time will not be considered by the judges.	individually choose how to evaluate the signature beverage. In every case, judges should take a minimum of 2 sips of the signature beverage. Judges will evaluate the signature beverage based on competitors' provided explanations or other observations during the 15-minute presentation only. Any explanation given by the competitor after the completion of the presentation time will not be considered by the judges.		
	15.4.1 Attention to Details/All Accessories Availab	le	
All accessories should be readily available, and the working area should be well and purposefully organized. Everything should have its own place and purpose. Judges should look for the competitor to have back-up cups and accessories in case of mistakes or spills. Refilling of judges' water glasses also demonstrates attention to detail. The espresso must be served with a spoon, napkin, and unflavored water. If the competitor instructs the judges to drink the espresso without the use of a spoon, the espresso must be served with a napkin and unflavored water.	All accessories should be readily available, and the working area should be well and purposefully organized. Everything should have its own place and purpose. Judges should look for the competitor to have back-up cups and accessories in case of mistakes or spills. Refilling of judges' water glasses also demonstrates attention to detail. The espresso and the milk beverage must be served with a spoon, napkin, and unflavored water. The competitor will receive a reduced score if the cups used are not functional or not all appropriate items are served. If the competitor instructs the judges to drink the espresso and/or the milk beverage without the use of a spoon, they must be served with a napkin and unflavored water.	Added for clarity.	Competition Bodies may take up these changes to the 2025 season or wait until the 2026 season.
16.1 J	Judging/Scoring Issues at the World Coffee Champi	onships	
Most scorekeeping questions will be answered during competitor debrief. If a competitor objects to the scores given by one or more judges, the competitor can meet with their head judge during the competitor debriefing to explain their protest. If the head judge is unavailable, the competitor may discuss with the Judge Operations Lead onsite. If the issue is not solved, the competitor may protest in writing to WCE (see Appeals below). This will be reviewed by judge	judging team during competitor debrief. If a	judging or scoring issues has been updated slightly	N/A

<ul> <li>leadership and the WCE Competition Operations Committee. They will make a decision on-site and a representative of the WCE Competition Operations Committee will inform the competitor of the decision.</li> <li>If in the unlikely event that the head judge or any other WBC personnel discovers or suspects potential dishonest behavior by a WBC judge during a competitor's evaluation, then the following will apply:</li> <li>The head judge will request the return of all applicable scoresheets from the official score keeper.</li> <li>The head judge will meet with the WBC judge(s), WCE Staff, and WCE Competition Operations Committee Chair(s) to evaluate the situation.</li> <li>The WCE Staff and WCE Competition Operations Committee Chair(s) will then rule upon the matter in a closed meeting.</li> <li>If the matter of dishonesty is extensive, the WCE Competition Operations Committee Chair(s) has the</li> </ul>	<ul> <li>(CSC) and a representative of the WCC will inform the competitor of the decision.</li> <li>If in the unlikely event that the head judge or any other WBC personnel discovers or suspects potential dishonest behavior by a WBC judge during a competitor's evaluation, then the following will apply:</li> <li>The head judge will request the return of all applicable score sheets from the official score keeper.</li> <li>The head judge will meet with the WBC judge(s), WCC Staff, and WCC CSC Chair(s) to evaluate the situation.</li> <li>The WCC Staff and WCC Chair(s) will then evaluate the situation in a closed meeting.</li> <li>If the matter of dishonesty is extensive, the WCC CSC Chair(s) has the power to rule that the WBC judge will be excluded from judging in any future WBC sanctioned competitions.</li> </ul>		
from judging in any future WBC sanctioned competitions.			
	16.2 Other Issues at the World Coffee Championshi	ps	
If a competitor has an issue or protest to make regarding the WBC during the competition, the competitor should contact the WBC event organizer. The event organizer will then determine whether the issue can be resolved on-site at the WBC, or whether the issue will require a written appeal following the WBC. If the WBC event organizer decides that the issue and/or protest can be solved on-site at the WBC, the WBC event organizer will contact the involved party or parties to ensure fair representation. The competitor's issue and/or protest will be discussed,	If a competitor has an issue regarding the WBC 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 WBC. 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.	The onsite procedure for other issues has been updated slightly to better reflect current practices.	N/A

and a decision will be made jointly, on-site by the WBC event organizer and the designated onsite representative of the WCE Judge Operations Lead. The WBC event organizer will inform the competitor of the decision.	16.3 Appeals at the World Coffee Championships			
If a person does not agree with a decision, they may appeal the decision in writing to the WCE Competition Operations Committee. 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 protests/appeals omitting this information will not be considered. All persons must submit their written complaint or appeal to the WBC event manager via email to info@wcc.coffee within 24 hours of the incident.	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 protests/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.	A new form has been created to submit an appeal at the WCC.	N/A	
17.1 Highlighting Rule Variations for Competition Bodies				
1	<b>Rules and Regulations translation:</b> Competition Bodies may offer a translation of this document. However, to resolve any disputes, the official World Brewers Cup Rules and Regulations will be used. Competition Bodies cannot modify rules related to judging and evaluation.	Added for clarity.	Competition Bodies must take up these changes in the current season.	

<b>Competitor Minimum</b> : Competition Bodies Championships must have a minimum of 6 competitors. If the minimum of 6 competitors is not reached, Competition Bodies must contact their Regional Community Director at least 2 weeks before the scheduled competition.	<b>Competitor Minimum</b> : 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.	Added for clarity.	The minimum of 6 competitors must be applied for the final and WCE Sanctioned event.
	17.2 Appeals at a Competition Body Event		
If a competitor has an issue or protest to make regarding their Competition Body Championship during the event, the first step should be to contact the event organizer and/or WCC Representative on site. All problems should be attempted to be resolved as soon as possible. On-site solutions are the most effective and appropriate. Appeals made after the competition's end are more difficult to effectively arbitrate. If the event organizer decides the issue and/or protest can be solved on-site, the event organizer will contact the involved party or parties to ensure fair representation. The competitor's issue and/or protest will be discussed, and a decision will be made jointly, on-site by the event organizer and the designated onsite WCC Representative. The event organizer and/or WCC Rep will inform the competitor of the decision. If the issue requires a written appeal, this should be made directly to the Competition Body and WCC Representative via email within 24 hours of the incident. If the appeal is logistics-related, the CB is fully responsible for the investigation and any arbitration if applicable. If the appeal is judge or rules related, the WCC Representative may investigate the issue and provide a suggested arbitration. The CB and WCC Rep must report all written appeals to the WCC team within 24 hours of receipt. However, WCE does not directly certify or manage Competition Body	the website at <u>https://wcc.coffee/rules-</u> regulations within 24 hours of the incident. <mark>The</mark>	CB competitors can submit appeals using the same form used for WCC. The information of the appeal will be sent directly to the CB and the WCC Rep indicated. The WCC Rep must always participate in the investigation and the CB is the primary contact for all issues with competitors.	Competition Bodies must take up these changes in the current season.

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.	CB. The CB is always responsible for responding to	
	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.	