

2017 Summary of changes to rules for World Coffee Roasting Championship



To take effect in Guangzhou WCRC 2017

For internal use only— not to be used in replacement of the WCRC Rules. Please refer to <http://www.worldcoffeeroasting.org/rules/> for complete Rules document.

The 2017 updates to the World Coffee Roasting Championship Rules and Regulations have been released. The changes focus on increased production flexibility for national competitions, and a clearer and more robust cupping and evaluation procedure, with a new production roast evaluation scoresheet.

A new Alternative Roasting Competition format has been introduced for use by national bodies if they chose, which gives greater flexibility in producing the event, while maintaining the core focus of the competition. The specifications for the exact type of roasting machine required for competition have also been made more flexible and easier to source.

Evaluation has been made more rigorous and directed, starting with the specification of the desired qualities of the World Coffee Roasting Champion. Roast evaluation has been updated based on protocols developed by the Roasters Guild, giving much greater specificity to the cupping and scoring process. This includes a complete cupping protocol specification, and overhauled production roast scoring based on the key aspects of roast development. Scoring of quakers and roasting defects has also been clarified.

Full Changes:

Highlight the desired qualities of the WCRC Champion.

2016 Rule(s)	New Rule(s)
None	14.0 WCRC CHAMPION The judges are looking for a champion who: A. Produces the best quality roast with the coffee provided. B. Ability to evaluate green and roasted coffee. C. Demonstrates the ability to use and master roasting equipment D. Ability to develop the roast to meet the planned taste Ability to accurately describe the final roasted product as defined in their roast plan

Implement the Alternative Roasting Competition Format for greater National competition flexibility.

2016 Rule(s)	New Rule(s)
<p>10. NATIONAL COMPETITIONS National Bodies are allowed to modify the WCRC competition format for ease of staging a WCRC competition at the national level. Any modifications to WCRC format must be reviewed and approved by WCE in advance of the national competition.</p>	<p>4.2. NATIONAL COMPETITIONS National Bodies are allowed to modify the WCRC competition format for ease of staging a WCRC competition at the national level. To sanction their competition with WCRC, National Bodies must adopt either WCRC or the alternative competition format 4.2.B to uphold the integrity of the competition. Any further modifications to WCRC format must be reviewed and approved by WCE in advance of the national competition.</p>
<p>None</p>	<p>4.2.B Alternative Roasting Competition Format:</p> <p>I. Sample Roasting Prior to Competition: Competitors may analyze and sample roast the competition green coffee, provided by the National Body competition, using their own equipment, prior to, and in preparation for, the production roasting at the national competition. National Bodies may, in this way, arrange for Pre-Roasting of the sample roast portion only, prior to their national competition stage.</p> <p>National Bodies will coordinate the time of delivery to ensure that all participants have equal time & access to the green coffee sample prior to the date of the national competition</p> <p>II. Production Roasting: Day One (and/or Two): Competitors will roast onsite using the green coffee and roasting machine provided by the national Body. Practice time is required for competitors on the sponsored machine prior to their competition time. Competitors should submit their Roast Plan before the start of their competition roasting.</p>

	<p>National Bodies can choose to use either Single Origin or a Blend roasting for their competition, up to the time allowance and time constraints of the competition. The roasting venue can be varied, according to what the organizer can establish, as long it as it conforms to any requirements. The roasting site does not need to be open to public. However, the location and equipment of the competition must be announced to competitors well in advance, and the entire competition including roasting and cupping must be run under the competition organizer and head judge's supervision.</p> <p>III. Production Roast Evaluation: Day Two (or Three):</p> <p>Production roast evaluation is held onsite per the WCRC evaluation protocol and the results are announced on the same day of cupping. Head judge and sensory judges must be calibrated before the product cupping. The Production cupping and award ceremony can be held in a different location than the roasting venue, but must be open to the public.</p>
--	---

2016 Rule(s)	New Rule(s)
5.1.1.C Product Cupping	4.1.C Production Roast Evaluation
12.1 CUPPING PROCEDURE	12.1 PRODUCTION ROAST EVALUATION PREPARATION

Specify the cupping evaluation protocol used.

<p>12.1.E Prior to the first cup of each coffee, the grinder will be purged by grinding a cleansing quantity of the sample through the grinder. Then the grinding of the each cup individually into the cupping glasses or bowls will commence, ensuring that the whole and consistent quantity of sample gets deposited into each cup.</p> <p>12.1.G The hot water should be poured directly onto the measured grounds to the rim of the cup, making sure to wet all of the grounds. The grounds will be left to steep undisturbed for a period of four (4) minutes before evaluation.</p>	<p>12.1.E Prior to the first cup of each coffee, the grinder will be purged by grinding a cleansing quantity of the sample through the grinder. Then the grinding of each cup individually into the cupping glasses or bowls will commence, ensuring that the whole and consistent quantity of sample gets deposited into each cup. A lid should be placed on each cup immediately after grinding.</p> <p>12.1.G Once the judges finished dry fragrance evaluation, the hot water should be poured directly onto the measured grounds to the rim of the cup, making sure to wet all of the grounds. The grounds will be left to steep undisturbed for a period of four (4) minutes before evaluation begins.</p>
<p>None</p>	<p>12.2 EVALUATION PROCEDURE</p> <p>A. Samples should first be visually inspected for roast color. This is marked on the sheet and may be used as a reference during the rating of specific flavor attributes. The sequence of rating each attribute is based on the flavor perception changes caused by decreasing temperature of the coffee as it cools.</p> <p>B. Fragrance/Aroma: Within 15 minutes after samples have been ground, the dry fragrance of the samples should be evaluated by lifting the lid and sniffing the dry grounds.</p> <p>After infusing with water, the crust is left unbroken for at least 3 minutes but not more than 5 minutes. Breaking of the crust is done by stirring 3 times gently with the spoon midway under crust. The Fragrance/Aroma score is then marked on the basis of dry and wet evaluation.</p> <p>C. Flavor, Aftertaste, Acidity, Body, Sweetness and Balance: When the sample has cooled to 160° F (71° C), in about 8-10 minutes from infusion, evaluation of the liquor should begin. The liquor is aspirated into the mouth in such a way as to cover as much area as possible, especially the tongue and upper palate. Because the retro nasal vapors are at their maximum intensity at these elevated temperatures, Flavor and Aftertaste are rated at this point.</p> <p>As the coffee continues to cool (160° F - 140° F),</p>

	<p>Acidity, Body, Sweetness, and Balance are rated next. Sweetness is the quality of the development of sugars from roasting that are present in the sample. Balance is the judge's assessment of how well the Flavor, Aftertaste, Acidity, and Body fit together in a synergistic combination.</p> <p>D. The different attributes is evaluated at several different temperatures (2 or 3 times) as the sample cools. To rate the sample on the scale, circle the appropriate tick-mark on the form. If a change is made (if a sample gains or loses some of its perceived quality due to temperature changes), remark the horizontal scale and draw an arrow to indicate the direction of the final score.</p> <p>E. Evaluation of the liquor should cease when the sample reaches 70° F (21° C) and the Cup-To-Profile score is determined by the judge, after the blind evaluation, in deliberation, compared to ALL of the combined attributes and tasting descriptions on the Roast Plan submitted by competitors.</p>
--	---

Implement the new Production Roast Evaluation Scoresheet, with greater evaluation clarity.

2016 Rule(s)	New Rule(s)																
None	<p>12.3 PRODUCTION ROAST EVALUATION SCORESHEET</p> <p>A. Scoring will be based on the WCRC production roast evaluation form. Each score sheet will be scored out of 100, and the total scores from the product cupping will be combined with scores from previous days scores sheets to determine overall winner.</p> <p>The product cupping evaluation scale will be based on a standard cupping scale.</p> <table data-bbox="771 1669 1404 1764"> <tr> <td>6.00 Good</td> <td>7.00 Very Good</td> <td>8.00 Excellent</td> <td>9.00 Extraordinary</td> </tr> <tr> <td>6.25</td> <td>7.25</td> <td>8.25</td> <td>9.25</td> </tr> <tr> <td>6.50</td> <td>7.50</td> <td>8.50</td> <td>9.50</td> </tr> <tr> <td>6.75</td> <td>7.75</td> <td>8.75</td> <td>9.75 – 10.00</td> </tr> </table> <p>Judges should consider the numerical score to be</p>	6.00 Good	7.00 Very Good	8.00 Excellent	9.00 Extraordinary	6.25	7.25	8.25	9.25	6.50	7.50	8.50	9.50	6.75	7.75	8.75	9.75 – 10.00
6.00 Good	7.00 Very Good	8.00 Excellent	9.00 Extraordinary														
6.25	7.25	8.25	9.25														
6.50	7.50	8.50	9.50														
6.75	7.75	8.75	9.75 – 10.00														

a code that corresponds with each descriptive word.

B. The production roast evaluation form provides a means of recording important attributes in coffee: Fragrance/Aroma, Flavor, Aftertaste, Acidity, Body, Sweetness, Balance, and Roasted Defects. Judges base scores on the quality of these attributes by scoring higher for increased quality and lower for decreased quality. The Cup-To-Profile score is based on the accuracy of taste description provided by competitors.

C. Each evaluation component is marked with a horizontal (left to right) scale, which is used to rate the judge's perception of relative quality of the particular component based upon their perception of the coffee and experiential understanding of quality as a filter coffee product.

D. Some components are marked with vertical scales. The vertical (up and down) scales are used to rank the intensity of the sensory component and are marked for reference and notation, and are not included in the score. In the case of the vertical scale for the Sweetness category, the scale is used as a reference not as intensity, but as the development of sugars during roasting (from sweet grains, to candy, to chocolate).

E. The SCA flavor wheel is to be used as a reference tool for the cupping judges to create a common language for competitor feedback.

F. **Fragrance/Aroma:** The aromatic aspects include Fragrance (defined as the smell of the ground coffee when still dry) and Aroma (the smell of the coffee when infused with hot water). One can evaluate this at three distinct steps in the cupping process: (1) sniffing the grounds placed into the cup before pouring water onto the coffee; (2); sniffing the aromas released as the coffee steeps and crust is formed; and (3) sniffing the aromas released while breaking the crust. Specific aromas can be noted under "qualities" and the intensity of the dry, break, and wet aroma aspects noted on the vertical scales. The score finally given

should reflect the preference of all three aspects of a sample's Fragrance/Aroma evaluation

G. Flavor: Flavor represents the coffee's principal character, the "mid-range" notes, in between the first impressions given by the coffee's first aroma and acidity to its final aftertaste. It is a combined impression of all the gustatory (taste 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 slurped into the mouth vigorously so as to involve the entire palate in the evaluation.

H. Aftertaste: Aftertaste is defined as the length of positive flavor (taste and aroma) qualities emanating from the back of the palate and remaining after the coffee is expectorated or swallowed. If the aftertaste were short or unpleasant, a lower score would be given, and vice-versa

I. Acidity: Acidity is often described as "brightness" when favorable or "sour" when unfavorable. At its best, acidity contributes to a coffee's liveliness, sweetness, and fresh-fruit character and is almost immediately experienced and evaluated when the coffee is first slurped into the mouth. Acidity that is overly intense or dominating may be unpleasant, however, and excessive acidity may not be appropriate to the flavor profile of the sample. The final score marked on the horizontal tick-mark scale should reflect the judge's perceived quality for the Acidity.

J. Body: The quality of Body is based upon the tactile feeling of the liquid in the mouth, especially as perceived between the tongue and roof of the mouth. Most samples with heavy Body may also receive a high score in terms of quality due to the presence of brew colloids and sucrose. Some samples with lighter Body may also have a pleasant feeling in the mouth, however. Coffees high in Body, or coffees low in Body can both receive equally high quality scores although their

intensity rankings will be quite different.

K. Sweetness: Sweetness refers to a pleasing fullness of flavor as well as any obvious sweetness and its perception is the result of the presence of certain carbohydrates. The opposite of sweetness in this context is sour, astringency or “green” flavors. This category is directly affected by how the coffee was roasted and how the sugars were developed during roasting and the score is multiplied by two (x2).

L. Balance: How all the various aspects of Flavor, Aftertaste, Acidity, Sweetness, and Body of the sample work together and complement or contrast to each other is Balance. If the sample is lacking in certain aroma or taste attributes or if some attributes are lost or overpowering, the Balance score would be reduced.

M. Cup-To-Profile Accuracy: Competitors will be describing details regarding the expected sensory experience of their coffee roasted. Judges should take the taste descriptions and intensity mark on the submitted Roast plan into the consideration after the cupping evaluation. Higher marks will be given when the competitor’s description of taste is both accurate and detailed. However, this is an evaluation of the quality, accuracy, and relevance of their descriptions, not the quantity.

N. Defects: There are multiple Defects that may arise from the roasting process which can affect the quality of the sample negatively. They are scored on a zero to five scale based on the intensity of the Defect as perceived by the judge. A score of zero would mean that the Defect was not present and a score of five would indicate that the Defect was overwhelming the sample. These Defects are: Underdevelopment, Overdevelopment, Baked, and Scorched.

O. Underdevelopment: Underdevelopment relates to insufficient development of acidity, sweetness, and flavor through roasting. It tastes like aggressive acidity and flavors at

	<p>the front of the palate with no finish or aftertaste. It may also be involved with green/vegetative notes in the SCA Flavor Wheel.</p> <p>P. Overdevelopment: Overdevelopment relates to the destruction of flavors via excessive roasting. It tastes like when all acidity and flavor have been muted. It may also be involved with bland and roasty notes in the SCA Flavor Wheel.</p> <p>Q. Baking: Baking relates to the stalling of the caramelization process. It tastes like popcorn, or hard cereal/oat flavors. It may also be involved with cereal notes in the SCA Flavor Wheel.</p> <p>R. Scorching: Scorching relates to the application of excessively high heat in roasting. It may taste like ashy or burnt notes in the SCA Flavor Wheel.</p> <p>The roasting defects listed above found by cupping judges and agreed upon by the head judge will be part of the cupping score evaluation.</p>
--	--

Clarify the cup-to-profile evaluation process.

2016 Rule(s)	New Rule(s)
<p>10.5.D The cup-to-profile will be evaluated by judges based on the accuracy of competitor’s taste descriptions of the product including the intensity of acidity and body written in the roasting plan. This will not be evaluated until the Product cupping scores are completely finalized. The cup-to-profile should be described as a result of the final product if multiple roasts are blended.</p>	<p>10.5.D The cup-to-profile will be evaluated by judges based on the accuracy of competitor’s taste descriptions of the final product, including taste descriptors and the intensity of acidity, body, and sweetness written in the roasting plan. This will be evaluated by judges during the deliberation of Production roast evaluation. The expected cup profile of each cup will be disclosed by the stage manger during the deliberation and judges will score the Cup-to-profile based on their notes from the cupping. The cup-to-profile should be described as a result of the final product if multiple roasts are blended.</p>

Clarify when and how quakers will be identified.

2016 Rule(s)	New Rule(s)
<p>5.0.H Defect Count - Green coffee defects shall be identified and counted from an industry-standard 350g sample. Competitors will be provided a 350g separate sample of Single Origin green coffee, and identify and count the defects within from the list 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 sample roast and also checked by technical officials during the roasting time. Competitors will submit any quakers found from their Single Origin sample roast in the provided bag immediately after their roasting time is complete.</p>	<p>5.0.H Defect Count - Green coffee defects shall be identified and counted from an industry-standard 350g sample. Competitors will be provided a Separate 350g sample of Single Origin green coffee, and identify and count the defects within from the list in the green evaluation scoresheet: full black, partial black, full sour, partial sour, etc. Competitors should submit all the defects (except quakers) they have found from the Single Origin sample in the separate bag provided, 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, when they submit their Single Origin production roast.</p>

<p>10.0 SAMPLE ROASTING TIME</p> <p>A. Sample roasts are for the roasters' own personal use. However, technical officials will ask competitors to submit the roasted Single Origin sample to check the quaker(s). Competitors are expected to working in an organized and respectful manner towards other competitors and technical officials.</p>	<p>10.1 SAMPLE ROASTING TIME</p> <p>A. Sample roasts are for the roasters' own personal use in order to determine roast parameters and green coffee attributes, but will not be submitted for evaluation. However, technical officials will ask competitors to submit the roasted Single Origin sample to check the quaker(s). Competitors are expected to working in an organized and respectful manner towards other competitors and technical officials.</p>
--	--

Provide greater flexibility in allowed roasting machines.

2016 Rule(s)	New Rule(s)
<p>5.0.M Roasting Machine - The roasting machines provided shall be solid drum propane-fueled roasters of between 3-6 kg advertised capacity, installed according to local laws for safety and environmental effects. National Body competitions are not required to use the WCE sponsored machine. National Body competitions may also provide roasting machine in a different size. If the roasting machine provided is a different size than WCE provides, the National Body will provide more or less amount of each green coffee than what WCE provides depending on the capacity of the machine.</p> <p>WCE will make every effort to ensure that competitors can use the same roasting machine for both practice and production, but this will not be guaranteed.</p>	<p>5.0.M Roasting Machine - The roasting machines provided shall be manually operated and solid drum propane-fueled roasters of between 3-6 kg advertised capacity, installed according to local laws for safety and environmental effects. No use of automation mode will be allowed during the competition. National Body competitions are not required to use the WCE sponsored machine. National Body competitions may also provide roasting machine in a different size. If the roasting machine provided is a different size than WCE provides, the National Body will provide more or less amount of each green coffee than what WCE provides depending on the capacity of the machine.</p> <p>WCE will make every effort to ensure that competitors can use the same roasting machine for both practice and production, but this will not be guaranteed</p>

Prevent the usage of any informational aids.

2016 Rule(s)	New Rule(s)
<p>6.1. Competitors may optionally bring and utilize their own cupping spoon, apron, and note-taking implements (i.e., notebook, papers, pens). Electronic devices are not allowed to for use during any competition time.</p> <p>Competitors may only use items provided by the competition or listed as optional above during the competition time.</p>	<p>6.1. Competitors may optionally bring and utilize their own cupping spoon, apron, and manual note-taking implements (i.e., notebook, papers, pens). No electronic devices or items which can provide additional resources for competitors are allowed during any competition time. Personal Stopwatch or flashlight may be used as long as that is their sole purpose (i.e., no cell phone for use as a stopwatch).</p> <p>Competitors may only use items provided by the competition or listed as optional above during the competition time, no other resource may be utilized</p>
<p>10.2 GREEN EVALUATION TIME</p> <p>E. Defect Count should be determined based on the guidelines detailed by the SCA Green Arabica Coffee Classification and the SCA Defect Handbook that is based on a 350gram sample.</p>	<p>10.2 GREEN EVALUATION TIME</p> <p>E. Defect Count should be determined based on the guidelines detailed by the SCA Green Arabica Coffee Classification and the SCA Defect Handbook that is based on a 350gram sample. No handbook will be allowed to use during the green evaluation time.</p>

Clarify Roasting Plan logistics.

2016 Rule(s)	New Rule(s)
<p>10.5.A Roasting Plan</p> <p>At a designated time before the first competitor starts his/her production roast time, all the competitors will submit each Roasting plan, which is a written log of the coffee that have been proposed roast profile(s), and reason for selected roast profile(s), for Single Origin and Blend coffee roast(s). Competitors should describe the quantity of each roast profile and what the product cupping results should be in terms of taste and flavor including the intensity of acidity and body. Competitors are recommended to use the SCA standard flavor wheel as a reference tool.</p>	<p>10.5.A Roasting Plan</p> <p>At a designated time no later than the first competitor starts his/her production roast time, all the competitors will submit their Roasting plan, which is a written log of the proposed roast profile(s), and reasons for the selected roast profile(s), for Single Origin and Blend coffee roast(s). Competitors should describe the quantity & quality of each roast profile and what the product cupping results should be in terms of taste and flavor including tasting descriptors and the intensity of acidity and body. Competitors are recommended to use the SCA standard flavor wheels as a reference tool when describing flavor attributes.</p>

Specify the Head Judge's role, and the calibration event before competition.

2016 Rule(s)	New Rule(s)
<p>None</p>	<p>12.0.H The head judge(s) will be designated by WCE (based on judging and professional experience) to oversee the competition and lead the calibration, deliberation and debrief during the competition.</p>

Specify the debriefing procedure.

2016 Rule(s)	New Rule(s)
<p>None</p>	<p>13.4 DEBRIEFING</p> <p>Following the awards ceremony, competitors will have an opportunity to review their score sheets with the judges on-site by the schedule announced by the event organizer. Competitors will not be allowed to keep his/her original score sheets before the WCE event manager scan the</p>

	copy of the score sheets.
--	---------------------------

Emphasize the Competitor Code of Conduct

2016 Rule(s)	New Rule(s)
None	3.4.C Each competitor must read and abide by the Competitor Code of Conduct document found on the World Coffee Events website.

Remove the request that competitors bring their own coffee to be served, and open up the possibility for audience choice awards.

2016 Rule(s)	New Rule(s)
9.0.G The roasted sample, practice, and production coffee may be brewed at the WCRC bar to serve the audience during the event with non-disclosure of competitor information. Competitors are also encouraged to bring 1kg of their own roasted coffee to be served at the WCRC bar. The WCRC brew bar schedule and detail will be announced to competitors prior to the event by WCE event organizer.	9.0.G The roasted sample, practice, and production coffee may be brewed at the WCRC bar to serve the audience during the event with non-disclosure of competitor information. Audiences may have an opportunity to vote blind their favorite production coffee at the WCRC bar. The submitted coffee may be brewed by WCE volunteers using the same recipe for the sponsored brewing equipment. Competitors are also encouraged to bring 1kg of their own roasted coffee to be served at the WCRC bar. The WCRC brew bar schedule and detail will be announced to competitors prior to the event by WCE event organizer.