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# 2020 CEZVE/IBRIK CHAMPIONSHIP

Official Rules and Regulations



**CEZVE/IBRIK**  
CHAMPIONSHIP™



# 2020 Cezve/Ibrik Championship

## Official Rules and Regulations

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# 1. Conditions of Participation

## 1.1. Organization

The Cezve/Ibrik Championship (CIC) is a program of World Coffee Events, LTD (WCE).

## 1.2. Rights

All intellectual property related to the Cezve/Ibrik 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. National Qualifications

The Cezve/Ibrik Championship (CIC) is a competition open to qualified National Champions of a World Coffee Events (WCE) sanctioned competition event. Sanctioned events are put on by WCE Licensed Competition Bodies. Every competition year, one (1) competitor from each WCE Licensed Competition Body may participate. (To learn more about how to become a WCE Licensed Competition Body please read the Competition Body Sanctioning Criteria and Terms, found here: ([worldcoffeeevents.org/competition-bodies](http://worldcoffeeevents.org/competition-bodies))).

### 1.3.2. National Champions and Substitutions

- A. A National 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 DC Policy on the WCE website).
- B. If a National Champion successfully applies for Deferred Candidacy, they retain their title as National Champion, and may compete in the World Championships the following year. Once the National Champion has deferred their candidacy, the licensed Competition Body may designate an alternate competitor from its national 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 National Competitor. National Competitors are not eligible for Deferred Candidacy, and do not hold the title of National Champion. However, all National 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 National Champion is not eligible for deferral, and elects not to go to the World Championships, the title of National Champion will transfer to the successive competitor.
- D. All National Champions who do not compete in the worlds, for any reason, are required to give WCE notice themselves, via [info@worldcoffeeeevents.org](mailto:info@worldcoffeeeevents.org) to ensure clarity. Requests for any substitutions (Competition Body Representative Competitor) must be also received in writing from the Competition Body at [info@worldcoffeeeevents.org](mailto:info@worldcoffeeeevents.org) and approved by its Managing Director prior to competition.

### **1.3.3. Age requirement**

Competitors must be at least eighteen (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 national 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 one (1) country and qualify through this respective sanctioned national championship.

### **1.3.6. Expenses**

Licensed Competition Bodies are required to pay their National Champion's reasonable travel and accommodations expenses to, from, and for the duration of the CIC. All other expenses not explicitly listed above are the sole responsibility of the competitor. WCE shall 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 CIC competition (world, national, regional) in any country, including their own, prior to the conclusion of that year's CIC Event. Judges may not compete in any sanctioned CIC competition (world, national or regional) in any country, including their own, prior to the conclusion of that year's CIC Event.
- B. CIC judges must not coach and judge in the same competition, for that competition year.
- C. Competitors may not select or endorse judges within their National Competition. Competitors who are involved in the management of their National Competition should declare their position via email to WCE outlining their areas on involvement. Note that this does not necessarily exclude or effect the competitor's engagement, however non-disclosure most likely will.

### 1.4.2. Calibration Baristas

- A. Competitors who participate as a calibration barista in a judge calibration for this competition are not eligible to compete in a sanctioned event until the completion of the competition year\*. This applies to both National WCE Sanctioned events as well as the World Competition.
- B. A competitor is allowed to be a calibration barista if they are not competing in that same competition year, for that championship. Additionally, a competitor is allowed to be a calibration barista at the World Championships in the same competition year, if they have failed to qualify for the World Championships at their sanctioned national championships.
- C. \*A competition year is relative to the World Championships for which a Competition Body event is qualifying a competitor to compete.

**Correct example:** A competitor acts as a calibration barista for the 2021 World Championships. They are allowed to compete in their national events, that would qualify them to compete in the 2022 World Championships.

**Incorrect example:** A competitor acts as a calibration barista for any 2021 sanctioned national championship event (even in a country that is not their own), and then competes in the same competition at the 2021 World Championships.

### **1.4.3. Other Conflicts of Interest**

WCE encourages any potential conflicts of interest 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@worldcoffeeeevents.org](mailto:info@worldcoffeeeevents.org).

## **1.5. Enforcement of Rules and Regulations**

The CIC 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 “Appeals at the Cezve/Ibrik Championship” or “Appeals at a Competition Body Event” sections.

## **1.6. Application**

### **1.6.1. Competitor Registration Form**

Competitors must complete the CIC Competitor Registration Form online at [ibrikchampionship.org](http://ibrikchampionship.org) no less than six (6) weeks prior to the CIC 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 National Champions will receive confirmation by email in approximately two (2) weeks after receipt of all required registration documentation.

### **1.6.2. Late National Championship Registration**

National Champions from competitions conducted less than six (6) weeks prior to the CIC Event must submit all registration materials no more than five (5) days after their national 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 CIC Rules & Regulations and score sheets, without exception. All CIC documents are available at [ibrikchampionship.org](http://ibrikchampionship.org). Competitors are encouraged to ask questions prior to arriving at the CIC. 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 CIC by contacting [info@worldcoffeeevents.org](mailto:info@worldcoffeeevents.org). 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 Cezve/Ibrik Champion are visible spokespeople of the Cezve/Ibrik 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.
- A. Read and abide by the Competitor Code of Conduct document found on the CIC website.
- B. Read and abide by the Champion Code of Conduct document found on the CIC website.

## 2. The Competition

### 2.1. Summary

- A. The CIC competitor performances will be evaluated by three types of judges: sensory, technical, and head. The Cezve/Ibrik Championship will be run with 2 sensory judges, 1 technical judge, and 1 head judge. Non-scoring shadow judges may be present on stage. National Body competitions will be run with 2 sensory judges, 2 technical judges, and 1 head judge.
- B. The CIC celebrates the history of the cezve/ibrik, and the skills and understanding needed to prepare and present each cup. Competitors are encouraged to bring their own cultural twist or flair to their performance.
- C. The competitor may decide the order in which the drink categories are served. However, a full category of drinks must be served before progressing to a subsequent category, otherwise the competitor will be disqualified. Preparation for either category of drinks can start at any time.

- D. Each category of drinks may be served to both judges at the same time, or one by one. A Sensory judge must evaluate the drink while it is hot/warm. This may cause delays between serving the beverage and its evaluation. The head judge may drink from any beverage served to the sensory judges.
- E. The competition consists of two rounds: Round One and Finals.
- F. Competitors are required to prepare two drinks for each sensory judge. Competitors should bring their own coffee, which should be ground on stage during presentation time. Failure to do so will score a zero in station management.
- G. Competitors can use any heat source. Additional tools and decoration may also be employed.
- H. In the finals it is mandatory to prepare one category of drinks using the sponsored sand heater or hovoli. It is up to the competitor to choose which category of drinks they prepare using the sponsored equipment.
- I. The two drinks of each category must be identical in content.
- J. The two drink servings in each category must be prepared separately, using the same coffee per category.
- K. Competitors may prepare each category of drinks using different coffee.

## **2.2. Beverage Definition**

### **2.2.1. Simple Cezve/Ibrik – Two (2) Identical Drinks**

- A. Cezve/ibrik coffee has harmonious balance of sweetness, acidity, and bitterness.
- B. A simple cezve/ibrik is prepared with unflavored water and various dosages of coffee (depending on the coffee and the grind). No additional ingredients are allowed in preparation or at service.
- C. Cezve/ibrik coffee must be served in the same cup the sensory judges evaluate the drink from. This must be a 50-110ml traditional cezve/ibrik cup, filled to 5mm below the cup rim, including crema.
- D. Cezve/ibrik coffee must be prepared with an external heat source.
- E. Competitors may use only a single serve cezve/ibrik to prepare their beverages.
- F. Competitors will be judged on the consistency of the preparation by the technical judge(s).

### **2.2.2. Signature Cezve/Ibrik – Two (2) Identical Drinks**

- A. The signature cezve/ibrik coffee drink should have a harmonious balance of sweetness, acidity, and bitterness. The ingredients should highlight the quality of the brewed coffee and should not influence the palate of the judges for a longer time.
- B. The signature beverage demonstrates a competitor’s creativity and skill to create an appealing and individual cezve/ibrik focused beverage.
- C. The signature cezve/ibrik beverage should be a liquid beverage—judges must be able to drink it. No food items may be served to the judges alongside drinks at any time during the competition (before, during or after beverage evaluation). Serving any food items on the side will result in a lower score in “Professionalism” on the sensory scoresheet.
- D. The signature cezve/ibrik beverage is prepared with flavored or unflavored water, and various coffee dosages (depending on the coffee and the grind). The signature cezve/ibrik beverage must be prepared with an external heat source during the performance time, otherwise the signature beverage will receive a zero score for “Taste balance” on the sensory score sheets in the signature beverage category.
- E. A predominant taste of cezve/ibrik coffee must be present, otherwise the “Taste balance” score will reflect the resulting sensory experience.
- F. Signature cezve/ibrik coffee beverages can be served in vessels of the competitor’s choice and may be served at any consumable temperature.
- G. Any ingredient may be included in drink preparation, as long as they are not prohibited in the country where the championship takes place. An exception is “soft drugs”, even if they are legalized in the country. If these substances are found in the beverage, competitors will receive zero points in all categories available on the sensory score sheets in the signature beverage category. The ingredients should highlight the quality of the cezve/ibrik coffee and cannot influence the palate of the judges for a longer time.
- H. All ingredients must be disclosed upon request. Competitors must bring the original packaging of all ingredients used in their signature beverage for inspection by judges to verify ingredients. If the competitor does not provide original packaging when asked, the signature beverage will receive zero points in all categories available on the sensory score sheets in the signature beverage category.

- I. Signature beverage ingredients should be prepared and assembled on-site during the competition time. The preparation of a signature beverage is captured in the “Well explained, introduced, and prepared” category on the sensory score sheet. The advance preparation of certain ingredients before competition time is allowed where necessary (e.g. a 24-hour infusion).
- J. Competitors may use any size cezve/ibrik to prepare their beverages, however the signature beverages for each sensory judge must contain at least one full size cezve/ibrik. Failure to do so will result in a score of zero points for “Taste Balance” on the sensory judge scoresheet in the “Signature Drink” category. Each drink must be prepared and served separately. All coffee brewed must be used in the signature beverage, otherwise a lower score for “Station Management” on the technical scoresheet will be given.
- K. Competitors will be judged on the consistency of the preparation by the technical judge(s).

### **2.2.3. Score Sheet Penalties**

If illegal substances, that are considered illegal in the CIC host country are discovered as an ingredient in the signature beverage, the competitor will be disqualified.

## **3. Competition Procedure**

### **3.1. Summary**

- A. The competition space will consist of a stage with two competition stations, numbered 1 and 2. One station may also be used if it does not restrict the flow of the competition.
- B. Round One: each competitor will be assigned a start time and station number. Each competitor will be given 36 minutes at their assigned station, made up of the following segments
  - 15 minutes Preparation Time
  - 15 minutes Competition/Performance Time
  - 6 minutes Clean-Up Time

After round one there will be a ceremony, where finalists are announced, and all competitors are acknowledged. All competitors are required to attend this ceremony.

If the competition has 14 or more competitors, the top scoring **6** competitors from round one will go to the final round. If the competition has less than 14 competitors, the top scoring **4** competitors from round one will go through to the final round.

The competitor's scores from round one will not carry over to the final round. Competitors will not receive their score sheets for review until they have finished advancing in the competition.

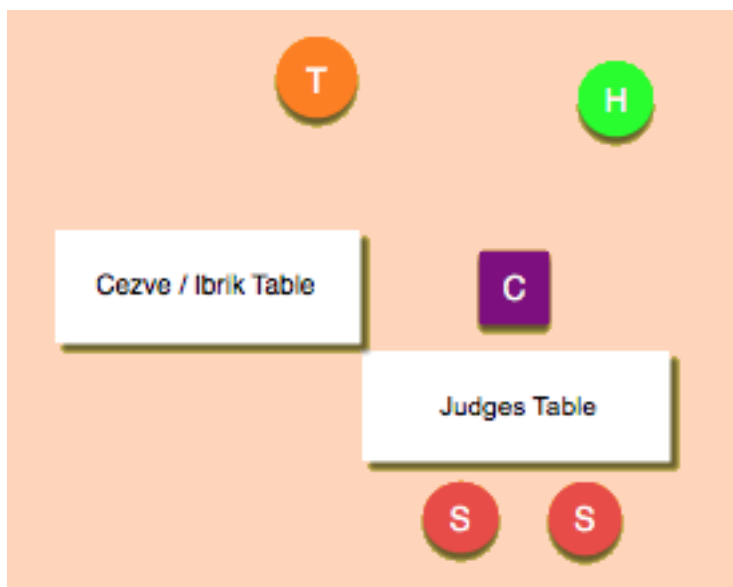
A. Final Round: Each competitor will be assigned a start time and station number. Each competitor will be given 36 minutes at their assigned station, made up of the following segments:

- 15 minutes Preparation Time
- 15 minutes Competition/Performance Time
- 6 minutes Clean-Up Time

After the final round, there will be an awards ceremony, where finalists will be awarded sixth/fourth through first place.

### 3.2. Overview of the Competition Area

**C** = Competitor      **H** = Head judge      **T** = Technical judge      **S** = Sensory Judge  
Cezve/Ibrik table = 2.00L x 0.80W x 1.00H (m)      Judges table = 2.00L x 0.80W x 1.00H (m)



## 4. Machinery, Accessories, and Raw Materials

### 4.1. Heat Source

CIC will provide only one type of heat source for the competitor to choose from, this will be a hovoli or sand heater. Competitors may use and are responsible for sourcing their own heat sources. Permissibility of different heat sources will be subject to venue restrictions. CIC will endeavor to notify competitors of permissible heat sources 30 days prior to the event.

#### **4.1.1. Disqualification**

Competitors may only use heat sources sanctioned by the CIC and venue. Use of an un-sanctioned heat source is grounds for immediate disqualification.

#### **4.2. Grinder**

Competitors have the option of using only the official CIC grinder provided or using both the provided grinder and their own grinder. The official CIC grinder must be used for the main coffee in at least one category of drinks. Failure to do so will result in a score of zero points in “Professionalism” on the sensory judge scoresheet and “Station Management” on the technical judge scoresheet. Competitors may not use more than two grinders during their performance.

No ingredient other than coffee may be ground in the official CIC grinder. Not abiding this rule will disqualify the competitor for the whole competition.

#### **4.3. Additional Electrical Equipment**

Competitors may use up to two pieces of additional electrical equipment, next to their own grinder during their performance. Competitors must notify the CIC Event Manager of any electrical equipment they are bringing (e.g. hot plate, hand mixer, etc.) prior to arriving at the CIC. If this rule is not adhered to, the competitor is at risk of their equipment not being allowed in their performance. Competitors are responsible for ensuring their electrical equipment can operate in the country where the CIC is held, and for any adapters or converters necessary for operation of their equipment. CIC will not provide electrical adapters or converters.

##### **4.3.1. Provided equipment & supplies**

Each competitor station will be equipped with the following:

- L. Cezve/Ibrik Table (for cezve/ibrik(s), grinder(s), and additional equipment): 2.00L x 0.80W x 1.00H (m)
- M. Judges Table: 2.00L x 0.80W x 1.00H (m)
- N. Grinder
- O. Heat Source(s): Sand heater or hovoli
- P. Trash Bin
- Q. Waiter’s Cart



#### **4.4. Recommended Equipment and Supplies**

Competitors are required to bring all additional necessary supplies for their presentation. Competitors should make allowances for breakage during travel and/or during the competition. Competitors are responsible for and in charge of their own equipment and accessories while at the competition. The CIC, volunteers, and event staff are not responsible for the safety of items left in the competitors' preparation room or competition area.

List of supplies the competitor may bring include the following:

- Cezve/Ibrik(s)
- Coffee (for practice and the competition)
- Grinder (option to use one own grinder next to the CIC-provided grinder)
- Additional electrical equipment (maximum two items)
- Additional heat sources
- Cups and saucers
- Any specific utensils required.
- All equipment/accessories required for the Signature Cezve/Ibrik Beverage
- Napkins
- Water glasses (for two sensory judges)
- Water (for two sensory judges)
- Bar towels/clean cloths (for practice and the competition)
- Cleaning supplies (counter brush, grinder brush, etc.)
- Tray(s) (for serving drinks to the judges)
- All accessories for judges' presentation table

### **5. Competitor Instructions Prior to Preparation Time**

#### **5.1. Competitors Orientation Meeting**

A Competitors' Orientation Meeting will take place prior to the start of the CIC. This meeting is mandatory for all competitors. During this meeting, the CIC event manager and presiding Head Judges will make announcements, explain the competition flow, cover the competition schedule, lead a tour of the stage, and backstage areas. This will be an opportunity for competitors to present questions to the CIC event manager and/or presiding Head Judges.

#### **5.2. Preparation Practice Room**

There will be a staging area designated as the competitors' preparation/practice room. The preparation/practice room area will be reserved for the competitors, volunteers and any CIC

officials only. CIC judges, press/media, competitor's family members and supporters may not be present in this area without consent from the CIC event manager. Competitors will be able to store their equipment, accessories, ingredients, etc. in this room during the day of their competition. The preparation/practice area room will also include a dishwashing station for competitors to wash glass and barware. Competitors are responsible for cleaning their own dishes and glassware and keeping track of their items. Runners and event staff are not responsible for breakage or loss of dishes or competitor items.

### **5.3. Practice Time**

The preparation/practice room will have 1-2 practice stations with equipment identical to the competition equipment on stage. Each competitor will have 60 minutes of scheduled practice time. Practice time will be scheduled based on competition time (i.e. the first scheduled competitors will have the earliest scheduled practice times). Competitors will be emailed a practice schedule prior to arriving at the CIC. If a competitor is unable to attend their assigned practice time, they are responsible for switching with another competitor or finding an alternative time. The CIC organization does not guarantee access to practice space outside of assigned practice time slot. Any change requests must be first agreed upon by CIC stage managers.

### **5.4. Competition Music**

Competitors may bring their own music on a CD, MP3 player, USB drive, or smart phone to be played during their competition time. Music may not contain profanity. 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 & Do Not Disturb mode. Competitors must mark their music clearly with their name. It is the competitor's responsibility to give the CIC Stage Manager or Audio-Visual staff their music prior to the start of the competition. It is also the competitor's responsibility to retrieve the music from the CIC Stage Manager or Audio-Visual staff after the competition. Media that are not retrieved will be discarded after the competition.

### **5.5. Be on Time**

Competitors should be in the preparation/practice room a minimum of 30 minutes prior to their scheduled preparation time. Any competitor who is not onsite at the start of their 15 minutes of preparation time may be disqualified.

### **5.6. Station Set Up**

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. (e.g. the head runner will make sure

each competitor's heat source, grinder(s) and/or other electrical equipment are placed on the competition table per the competitor's request).

### **5.7. Supporters/Assistants are not Allowed on Stage**

No person(s) other than the competitor, their interpreter and CIC volunteers and officials may be on stage during the competitor's preparation, performance and clean-up time.

### **5.8. Stage Set Up**

Each competitor will be assigned a station runner who will assist the competitor as they transport their competition supplies from the preparation area to their assigned station. Only the assigned station runner will be allowed to assist the competitor on stage. Once on stage, 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 can 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 timekeeper and leave the stage.

## **6. Preparation Time**

### **6.1. Begin Preparation Time**

Each competitor will have 15 minutes of preparation time. Once the prior competitor begins their competition time, the next scheduled competitor may begin their 15-minute preparation time upon advisement from the stage manager and/or the preparation timekeeper. The purpose of the preparation time is to set up the station and prepare the bar for competition. Once the competitor has arrived at their assigned station and agreed that the station is set to their specifications, the official preparation timekeeper will ask the competitor if they are ready to begin. Before the competitor can touch anything at their station, the competitor must press the start button on the remote control attached to the clock to begin their 15 minutes of preparation time. The designated official preparation timekeeper will begin a stopwatch the moment the competitor presses the start button on the remote control.

### **6.2. Judges Presentation Table**

The judges' presentation table can be set during the competitor's preparation time. Competitors are required to serve and/or provide unflavored water to the four (4) sensory judges for each beverage course. Competitors can serve unflavored water to the judges at the start of the performance time or when the first set of drinks are served. Water glasses

should be filled as needed throughout the presentation. If a competitor does not wish to pre-set the judges' table during their preparation time, they can set the table at the start of their competition/performance time.

### **6.3. End of Preparation Time**

Competitors will not be allowed to exceed the 15 minutes of preparation time. The timekeeper will give the competitor ten minute, five minute, three minute, one minute, and thirty second warning calls during their 15 minutes of preparation time. At 15 minutes, the official preparation timekeeper will call "time" and ask the competitor to step away from the station.

## **7. Competition Time**

### **7.1. Introduction by the Master of Ceremonies**

Once the 15-minute preparation time has elapsed and the judges are ready, the Master of Ceremonies (MC) will introduce the competitor. Each competitor will be required to wear a wireless microphone throughout their competition. However, the competitor will only be "live" (broadcast) during their performance time.

### **7.2. Interpreter**

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 to them. When a competitor speaks, the interpreter is only allowed to translate exactly what the competitor has said to them. No additional competition time will be allotted with the use of an interpreter. It is the competitor's and coach's responsibility to read the interpreters best practice document that is provided by CIC event organizer or available from [ibrikchampionship.org](http://ibrikchampionship.org). Competitor and coach will be required to sign a statement confirming that they have read and understand what is required at the orientation meeting prior to the competition.

### **7.3. Begin Competition Time**

The Master of Ceremonies will ask the competitor if they are ready to begin. Before the competitor introduces themselves to the judges, the competitor must press the start button on the remote control attached to the clock to begin their 15 minutes of competition/performance time. The designated competition timekeeper will begin a stopwatch the moment the competitor presses the start button on the remote control.

Tracking time elapsed during the 15-minute competition/performance time is the responsibility of the competitor, though the competitor may ask for a time check at any point.

The competition timekeeper will give the competitor a ten minute, a five minute, three minute,

one minute, and thirty second warning call during the competitors 15 minutes of competition time. The timekeeper is required to give these warnings as they happen and may be given to the competitor while they are speaking.

Please note: If the clock has malfunctioned for any reason, the competitor may not stop their time. In the case that the clock has malfunctioned, the timekeeper's time is the official time for the competition. The competitor will receive the same time warning calls as detailed above.

#### **7.4. Competitor Introduction**

At the start of the competitor's competition time, the competitor will introduce themselves to the two sensory judges, technical judge(s) and head judge. The two sensory judges will be behind the judges' table.

#### **7.5. Serve Required Beverages**

All drinks must be served at the judges' table. See 2.0 'The Competition', and 2.1 'Beverage Definitions'.

Competitors are required to serve and/or provide unflavored water to the two (2) sensory judges for each beverage course. Competitors can serve unflavored water to the judges at the start of the performance time or when the first set of drinks are served. Water glasses should be filled as needed throughout the presentation.

#### **7.6. Runners Clear the Served Drinks**

After each set of drinks has been served to and evaluated by the judges, a runner will clear the drinks from the judges' presentation table upon the head judge's signal. The runner will clear only the cups, saucers and spoons. If a competitor has special instructions for the runner, they will need to explain these instructions to the head judge and the runner before the start of their competition time. The runner will make every effort to avoid impeding the competitor, but it is the competitor's responsibility to navigate the station successfully.

#### **7.7. Station Perimeters**

Competitors may only utilize the work area provided by the CIC: the cezve/ibrik table and judges table. The introduction of any other furniture and/or equipment that is placed directly on or over the competition area floor (e.g., 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 "Station management" on the technical score sheet.

## **7.8. End Competition Time**

Competition time will be stopped when the competitor presses the stop button on the remote control attached to the clock or raises their hand and calls “time.” If the competitor chooses to call “time” without pressing the stop button on the remote control, the competitor must make a clear and audible signal to the official timekeeper and head judge. The competitor may choose to end the performance time and stop the clock whenever they desire. For example, competitors can stop the clock once their final drink is placed on the presentation table to be served to the judges, or competitors can choose to go back to their station to clean before stopping the clock and ending their performance time. Once the competitor stops the clock, the official timekeeper will stop the stopwatch. If the competitor stops the clock, the head judge will record the time from the clock. If not, the head judge will record the time from the official competition timekeeper’s stopwatch. In case of discrepancies between the clock and the stopwatch, the stopwatch is the official time.

The maximum timeframe (without penalty) for the competition/presentation is 15 minutes. Competitors will not be penalized or rewarded for finishing early.

## **7.9. Communications After the Competition Time**

Competitors may not continue to talk to the judges once their competition time has ended. Any conversation after the competitor’s competition time will not count towards their total score. Competitors may continue to talk to the Master of Ceremonies after the competition time has ended; however, the judges will not consider any conversation or explanation given after the competition time.

## **7.10. Overtime Penalties**

- A. If the competitor has not finished their presentation during the allotted 15-minute period, they can proceed until the presentation is completed.
- B. One point for every second the competitor goes over the allotted 15-minute period will be deducted from the competitor’s total score.
- C. The maximum amount of points that can be deducted from a competitor’s total score is 60 points.
- D. Any competitor whose performance period exceeds 16 minutes will be disqualified.

## **7.11. Coaching**

Instructions or ‘coaching’ may not be provided to a competitor during the time of their competition under penalty of disqualification. The CIC encourages audience participation and enthusiastic fan support that does not interfere with competition. (Please note: coaches,

supporters, friends, or family members are not allowed on stage while the competition is in progress, otherwise the competitor is subject to disqualification by the presiding head judge).

## 8. Technical Issues

- A. During the preparation and/or competition time, if a competitor feels there is a technical problem with:
  - R. grinder
  - S. sand heater/hovoli
  - T. any additional electrical equipment (excluding the competition clock)
  - U. or the audio-visual equipment (such as the competitor's music or microphone)... the competitor should raise their hand, call "technical time out" and ask for the Event Manager (during preparation time) or for the Head Judge (during competition time), and the time will be stopped. The official timekeeper will make note of time when "technical time out" is called by the competitor. It is the competitor's responsibility to ensure the timekeeper is aware of making note of a "technical time out" being called out.
- B. If the event manager/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 event manager/head judge will make the decision if the competitor should wait to continue their performance or stop the performance and start again at a reallocated time.
- D. If a competitor must stop their competition time, the competitor along with the Head Judge and Event Manager will reschedule the competitor to compete in full again later.
- E. If it is determined that the technical issue is due to competitor error or the competitor's personal equipment, 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.
- F. Unfamiliarity with competition equipment is not grounds for a technical timeout.

### 8.1. Obstructions

- A. If any individual, such as volunteers, judges, audience members, or photographers are of an obvious hindrance to a competitor, then the competitor will be given



additional time. The head judge is responsible for overseeing this and will decide how much additional time should be credited.

- B. If the judges' presentation table has not been cleared within a reasonable amount of time after each set of drinks has been served, then the competitor will be credited time for the delay this error has caused. It is the head judge's responsibility to oversee this issue.

## **8.2. Forgotten Accessories**

- A. If a competitor has forgotten some of their equipment and/or accessories during their preparation time, the competitor shall inform the stage manager and may exit the stage to retrieve the missing items; however, their preparation time will not be stopped. Competitors can bring in ingredients that need freezing such as ice just before their presentation time if needed. It is the stage manager's responsibility to oversee such situations
- B. If a competitor has forgotten some of their equipment and/or accessories during their competition time, they must inform the head judge that they have forgotten an item(s) offstage and then retrieve the missing item(s) themselves, without assistance from any other person. The competition time will not be stopped.
- C. Nothing may be delivered by the runners, supporters, team members or the audience.

## **9. Clean-Up Time**

Once a competitor has finished their competition time, they should begin cleaning up the station. A station runner will bring the waiter's cart back out on stage for the competitor to load the competitors supplies. If a competitor provided their own grinder and/or electrical equipment, the station runner can help the competitor remove these items from the station. Competitors are expected to remove all their personal equipment and supplies and thoroughly wipe down their station. The judges do not evaluate the clean-up time.

## **10. Post-Competition**

### **10.1. Scorekeeping**

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



## **10.2. Competitors Total Scores**

The competitor's total score will be tallied by adding the technical score sheet(s) and sensory score sheets, and any time penalty subtracted from the total. Please note: The Head Judge score sheet does not count towards the competitor's total score.

## **10.3. Tie Scores**

If there is a tie between two or more competitors in the first round the official scorekeepers will compare the competitors' simple cezve/ibrik scores. The competitor with the highest score will win the tie and place above any other competitor with the same total competition score.

If the tied competitors have the same simple cezve/ibrik score, then the higher placement will be awarded to the competitor with the higher total sensory score over both category of drinks. If the tied competitors have the same simple cezve/ibrik and sensory scores, then the higher placement will be awarded to the competitor with the higher "Total Impression" score.

## **10.4. Debriefing**

Following the awards ceremony, competitors will have an opportunity to review their score sheets with the judges.

Competitors will not be allowed to keep their original score sheets, unless the event manager decides so and keeps a good quality digital copy for his own files. Otherwise following the CIC event, the event manager will e-mail competitors a copy of their score sheets.

# **11. Evaluation Criteria**

## **11.1. What the Judges are looking for in a Cezve/Ibrik Champion**

Judges are looking for a champion that:

- A. Has a mastery of technical skills, craftsmanship, communication skills and service skills and is passionate about keeping the tradition of cezve/ibrik alive.
- B. Has a broad understanding of coffee beyond the drinks served in the competition.
- C. Prepares and serves high quality beverages.
- D. May serve as a role model and a source of inspiration for others.

## **11.2. Competition Area**

The technical judge(s) will evaluate the competition area for cleanliness at the beginning and end of the performance/competition time.

### **11.3. Taste Evaluation**

Points will be awarded for the taste of each individual drink. Consideration will be given to raw materials used and the style of the beverage. Competitors should strive for a harmonious balance of sweetness, bitterness, acidity, aromatics, and flavors. Competitors are advised to explain to the judges why they chose their coffee, the basic roast profile, the cezve/ibrik constituent structure, the major taste elements, the ingredients used in the signature beverage, and the philosophy behind the drinks.

### **11.4. Beverage Presentation**

Points will be awarded based on the visual presentation of the drinks, including cups, glasses, and accessories. This includes elements such as cleanliness of cups and saucers (no spills or drips on cups), consistency of methodology and creativity and style of presentation.

### **11.5. Technical Skills**

Points will be awarded based on the competitor's technical knowledge and skill in preparing cezve/ibrik.

### **11.6. Judges Total Impression**

Points will be awarded based on the judge's overall impression of the competitor, their brewing skills, taste of drinks, and personal and beverage presentation.

## **12. Technical Evaluation Procedure**

The following is an explanation of the technical score sheet. Each competitor will be evaluated by a technical judge.

### **12.1. Evaluation Skill**

There are two types of scoring:

- Yes/No
- Numeric Scores (0-6)

The evaluation scales are the same for technical and sensory judges.

Evaluation	Score
Yes	1
No	0

Evaluation	Score
Unacceptable	0
Acceptable	1
Average	2
Good	3
Very Good	4
Excellent	5
Extraordinary	6

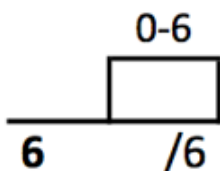
#### Yes/No Score

The competitor receives one point for a score of Yes on this item, and zero points for a score of No.

#### Zero to Six Score

Some score sheet criteria are evaluated on a scale of zero to six, with zero being the lowest score and six being the highest. It is acceptable to use half point increments between 1.0 and 6.0, which are recorded using a decimal point, not a fraction. (e.g. 1.5, 2.5, 3.5, etc.) The lowest score with value is one. A score of 0.5 may not be used. A score of zero is used when some criteria are deemed totally unacceptable. Scores of zero and six require the approval of the head judge.

### 12.2. Technical Scoresheet – Part I – Station Evaluation at Start-up



#### Working area at start-up

V. The cleanliness and organization of the competitor's workstation (e.g. worktable, judges table, etc.) will be evaluated on a scale between 1 and 6. If the area is deemed messy, a "1" will be recorded.

W. Verify the competitor's ability to organize the working area in a practical and efficient way.

- X. A minimum of three clean cloths should be available when the performance time starts. The cloths must be clean and have a designated purpose (a towel on the competitor's apron/person for one of these uses is included in this count).

### 12.3. Technical Scoresheet – Part II – Simple Cezve/Ibrik

0-6	Yes	No	
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Coffee/water ratio and technique used identical
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Brewing time identical
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Crema
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Professional use of equipment and utensils
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Spill/waste acceptable
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Beverages identical in appearance
31	/30	/1	

#### 12.3.1. Identical Technique and Coffee/Water Ratio

The technique used to prepare and serve the drinks should have a clear consistency and workflow. The ratios used within each set of drinks must remain the same.

#### 12.3.2. Identical Brewing Time

The judge will check the brewing time of the two cezve/ibrik for uniformity.

No difference at all will result in a score of 6. Thirty seconds' difference and more will result in a score of zero.

#### 12.3.3. Crema

The judge will visually evaluate the appearance of the crema for presence in the vessel. To score a "yes" the crema must stretch across the entire surface of the cezve/ibrik and not have any holes or broken spots. Crema should be present on both cups. If crema is only present on one cup, the score should be zero.

#### 12.3.4. Professional Use of Equipment and Utensils

The judge must consider and assign points towards the professional use of the equipment and utensils that the competitor has displayed during their routine. They must consider (allowing for cultural and personality differences) points such as natural, clear, and concise communication. The competitor should display an understanding of the correct use and operation of all equipment. The competitor should display an understanding of the correct use and operation of the grinder – including the management of coffee in and through the grinder. Judges will evaluate the competitor's skills based on the information provided and on displaying the process through which the beverage was conceived, developed and the

methods and/or techniques used in preparing or presenting the beverages. The judges will also assign points to the competitor on the way they professionally prepare the drinks and award points accordingly.

### 12.3.5. Spill/Waste Acceptable

Spill/waste is ground coffee left unused or unserved during the competition/performance time that may be found in the cezve/ibrik, on the counter, in the trash, on the floor, or elsewhere. Waste created in the process of preparing beverages that are not served to judges does not count towards a competitor’s total waste evaluation. Spill/waste of up to 5 grams of unused coffee per beverage category is considered acceptable. To earn a score of excellent (5) or higher, the waste must not exceed one gram of unused coffee per beverage category. Wasting more than five grams of coffee per beverage category is unacceptable and will result in zero points. All coffee used for drinks must be ground during competitor’s 15 minutes’ competition time. Failing to do so will score a zero in station management from the technical judge.

### 12.3.6. Identical Appearance (Volume, Color, and Surface)

The two drinks served to the judges will be evaluated on consistency in the two cups. The color and surface of the crema and volume of the served beverages will be assessed when poured in the vessels. Both cups should be of the same shape, size and material.

## 12.4. Technical Scoresheet – Part III – Signature Cezve/Ibrik

0-6	
[ ]	Coffee/water ratio and technique used identical
[ ]	Brewing time identical
[ ]	Professional use of equipment and utensils
[ ]	Spill/Waste acceptable
[ ]	Beverages identical in appearance
30 /30	

### 12.4.1. Identical Technique and Coffee/Water Ratio

The technique used to prepare and serve the drinks should have a clear consistency and workflow. The ratios used within each set of drinks must remain the same.

### 12.4.2. Identical Brewing Time

The judge will check the brewing time of the two cezve/ibrik on uniformity.

No difference at all will result in a score of 6. Thirty seconds’ difference and more, will result in a score of zero.

### 12.4.3. Professional Use of Equipment and Utensils

The judges must consider and assign points towards the professional use of the equipment and utensils that the competitor has displayed during their routine. They must consider (allowing for cultural and personality differences) points such as natural, clear and concise communication. The competitor should display an understanding of the correct use and operation of all equipment. The competitor should display an understanding of the correct use and operation of the grinder – including the management of coffee in and through the grinder. Judges will evaluate the competitor’s skills based on the information provided and on displaying the process through which the beverage was conceived, developed and the methods and/or techniques used in preparing or presenting the beverages. The judges will also assign points to the competitor on the way they professionally prepare the drinks and award points accordingly.

### 12.4.4. Acceptable Spill/Waste

Spill/waste is ground coffee left unused during the competition/performance time that may be found on the counter, in the trash, on the floor or elsewhere. Waste created in the process of preparing beverages that are not served to judges does not count towards a competitor’s total waste evaluation. Spill/waste of up to 5 grams of unused coffee per beverage category is considered acceptable. To earn a score of excellent (5) or higher, the waste must not exceed one gram of unused coffee per beverage category. Wasting more than five grams of coffee per beverage category is unacceptable and will result in zero points. All coffee used for drinks must be ground during competitor’s 15 minutes’ competition time. Failing to do so will score a zero in station management from the technical judge.

### 12.4.5. Both Cups Identical in Appearance (Volume, Color, and Surface)

The two drinks served to the judges will be evaluated on consistency in the two cups. The color and surface of the crema and volume of the served beverages will be assessed when poured in the vessels. Both cups should be of the same shape, size, and material.

## 13.5. Technical Scoresheet – Part IV – Technical Evaluation

0-6		Yes	No	
<input type="checkbox"/>	<input type="checkbox"/>	2x		Station management
<input type="checkbox"/>	<input type="checkbox"/>			Hygiene throughout presentation
<input type="checkbox"/>	<input type="checkbox"/>			Clean working area at end
<b>19</b>	<b>/18</b>		<b>/1</b>	

#### **12.4.6. Station Management**

The technical judge will evaluate the competitor's overall workflow and use of tools, equipment and accessories. Competitors should be grinding coffee for each beverage or set of beverages.

The technical judge will evaluate the competitor's work-flow throughout the presentation, including: the organization and placement of tools, cups and accessories; the competitor's movement and flow in and around the work station; the cleanliness and maintenance of the station (equipment, counters, towels, pitchers); and the management of coffee and ingredients.

#### **12.4.7. Hygiene throughout the Presentation**

The judge will determine this score based on the competitor's sanitary practices throughout their entire presentation. If proper hygiene is used for the entire presentation, the judge will mark "Yes." Examples of unacceptable practices include:

- A. Touching hands to face, mouth, etc. and then using the hands for beverage preparation
- B. Touching the floor and then using the hands for beverage preparation

#### **12.4.8. Clean Working Area at End**

The cleanliness of the area is evaluated. If a spill occurs, the competitor should have it cleaned up by the end of their performance time. Cleaning while working (e.g. removing spent grounds or wiping tables) will improve the competitor's score, as will cleaning the station before the performance time ends. All wares and tools are included in this evaluation including items on worktables.

### **13. Sensory Evaluation Procedure**

The following is an explanation of the sensory score sheet. Each competitor will be evaluated by two sensory judges.

Signature beverage evaluations vary due to the variety of options presented by the competitor. Sensory judges will taste the simple cezve/ibrik while it is hot, and a second time while it is warm.

There may be a delay between serving and drinking, judges can take the beverage to the deliberation room to be able to assess the drink at the right temperature if the beverage

cannot be assessed during the performance time. Sensory judges will complete all steps of the evaluation before recording scores.

### 13.1. Evaluation Scale

There are two types of scoring:

- Yes/No
- Numeric Scores (0-6)

The evaluation scales are the same for technical and sensory judges.

Evaluation	Score
Yes	1
No	0

Evaluation	Score
Unacceptable	0
Acceptable	1
Average	2
Good	3
Very Good	4
Excellent	5
Extraordinary	6

#### *Yes/No Score*

The competitor receives one point for a score of Yes on this item, and zero points for a score of No.

#### *Zero to Six Score*

Some score sheet criteria are evaluated on a scale of zero to six, with zero being the lowest score and six being the highest. It is acceptable to use half point increments between 1.0 and 6.0, which are recorded using a decimal point, not a fraction. (e.g. 1.5, 2.5, 3.5, etc.) The lowest score with value is one. A score of 0.5 may not be used. A score of zero is used when some criteria is deemed totally unacceptable. Scores of zero and six require the approval of the head judge.



### 13.2. Evaluation Protocol

The sensory judge will take at least two complete sips from the drink; once when the beverage is hot (approx. 70° C) and once when the beverage is warm (approx. 40° C) to fully evaluate



the drink. When protocol cannot be finished within the performance time both sensory judges can take the beverage to the deliberation room, however all preliminary scores need to be recorded on stage but can be adjusted based on the evaluation in the deliberation room.

### 13.3. Sensory Evaluation – Part I – Simple Cezve/Ibrik

<input type="text"/> 0-6 <input type="text"/> 2x <input type="text"/> 3x <input type="text"/> 4x /54 Yes No <input type="text"/> /1	<b>Taste balance</b> 
	<b>Accuracy of Flavor Descriptors</b> <b>Tactile</b> 
	<b>Functional and correct vessel used</b>

#### 13.3.1. Taste Balance (Sweetness, Acidity, and Bitterness)

Judges will evaluate the cezve/ibrik coffee beverage based on how well the taste components (e.g. sweet, acidic, bitter) fit together and complement each other. Reference scales provided on score sheets are solely for judge’s initial impression of intensity; equal intensity does not imply harmonious balance.

#### 13.3.2. Accuracy of Flavor Descriptors

Judges will record the flavor descriptors and explanations given by the competitor and compare with those experienced when tasting the beverage. There should be a correlation between the coffee beans used in the cezve/ibrik coffee and its taste profile. Any flavor descriptors given by the competitor for their cezve/ibrik coffee will be taken into consideration under this score. This score is based on how accurately these descriptors match the flavor of the cezve/ibrik coffee and the quality of these flavors. Flavor descriptors must be given, or a score of zero will be received in this category.

#### 13.3.3. Tactile

Judges will record the tactile descriptions and explanations given by the competitor and compare that with the mouthfeel and finish experience of the served beverage. The cezve/ibrik coffee should have body and texture that correlate with the preparation and coffee beans used in the beverage. The competitor will be scored solely on any tactile descriptors they offer the judges and how accurately these descriptors match the tactile sensation of their cezve/ibrik coffee beverage. If no descriptors are provided, the expectation will be full-bodied

and round with a smooth finish. Reference scales provided on score sheets are solely for judge’s initial impression of intensity.

**13.3.4. Functional and Correct Vessel Used**

The beverage will be evaluated and drunk from the vessel it is served into for the judges. Judges must be able to drink as required without any functional detriment to their ability to score accurately; this includes but is not exclusive to vessel being too hot, unable to hold and drink from vessel safely, judges unable to execute cezve/ibrik beverage evaluation protocol. Otherwise a “No” will be given for “Functional and correct vessel used”.

**13.4. Sensory Evaluation – Part II – Signature Cezve/Ibrik**

See Signature Drink Definition for more details.

Signature beverage evaluations vary due to the variety of options presented by the competitor. Sensory judges will complete all steps of the evaluation before recording scores.

0-6		Yes	No																			
<input type="checkbox"/>	x2			Well explained, introduced and prepared																		
<input type="checkbox"/>				Appealing presentation																		
<input type="checkbox"/>				Functionality																		
<input type="checkbox"/>	x3			Creativity and synergy with the coffee																		
<input type="checkbox"/>	x2			Taste balance																		
				<table border="0" style="margin-left: auto; margin-right: auto;"> <tr> <td>L</td><td>M</td><td>H</td> <td>L</td><td>M</td><td>H</td> <td>L</td><td>M</td><td>H</td> </tr> <tr> <td colspan="3" style="text-align: center;">SWEET</td> <td colspan="3" style="text-align: center;">ACIDIC</td> <td colspan="3" style="text-align: center;">BITTER</td> </tr> </table>	L	M	H	L	M	H	L	M	H	SWEET			ACIDIC			BITTER		
L	M	H	L	M	H	L	M	H														
SWEET			ACIDIC			BITTER																
<input type="checkbox"/>	x2			Accuracy of flavor descriptors																		
		/54																				
56			/2																			

**13.4.1. Well Explained, Introduced, and Prepared**

The competitor must explain their signature drink 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 take note of the explanation of ingredients, preparation method, and use of coffee given by the competitor. When determining this score, judges will consider whether there is a strong correlation between what was described and prepared, and the actual taste and aromas of the signature beverage. The flavor profile of the beverage served should support specialty coffee.

The competitor must explain to the sensory judges how to drink the beverage (e.g. smell, stir, sip, etc.). The sensory judge 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. As a standard, judges will take a minimum of two 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, (e.g. clock is stopped and/or the competitor calls “time”) will not be considered by the judges.

#### **13.4.2. Appealing Presentation**

“Appealing Presentation” is the evaluation of the appearance and appeal of the beverage, including but not limited to the vessel, the beverage itself, garnishes, accessories, etc. The vessel served should look pleasing and highlight its beverage. If the beverage is not appealing, including chipped or cloudy dishware, or cluttered or disorganized presentation, a “No” will be given in “Appealing Presentation”.

#### **13.4.3. Functionality**

“Functionality” is defined by how the signature beverage and related elements work while the drink is consumed, and the barista’s instructions on how to drink. The dishware, garnishes, accessories, or instructions should not hinder drinking the beverage. Difficulty of consumption will result in a “No” in “Functionality.”

#### **13.4.4. Creativity and Synergy with the Coffee**

Judges will evaluate competitors’ creativity based on the originality of their concept, and any new methods, techniques or ingredients used in the preparation or presentation of the signature beverage.

Ingredients must complement and showcase the cezve/ibrik coffee beverage used while creating an interesting taste experience. Signature beverages with a complementary blend of creative ingredients, technique and flavor will be rewarded with a high score.

Note: “Synergy” is defined as the interaction or cooperation of two or more substances to produce a combined effect greater than the sum of their separate effects.

#### **13.4.5. Taste Balance**

Judges will evaluate the signature beverages based on how well the taste components of the cezve/ibrik (e.g. sweet, acidic, bitter, etc.) beverage fit together and complement the other ingredients. The cezve/ibrik coffee taste should be predominant and easy to identify to get

high marks in this category. Judges must follow drinking instructions provided by the competitor.

Reference scales provided on score sheets are solely for judge’s initial impression of intensity; equal intensity does not imply harmonious balance.

**13.4.6. Accuracy of Flavors**

Judges will take note of the flavor descriptors given by the competitor and compare those with the beverage served.

The flavor profile of the beverage served should support specialty coffee. This score is based on how accurately these descriptors match the flavor of the signature beverage. Flavor descriptors must be given or a score of zero (0) will be received in this category.

**13.5. Sensory Evaluation – Part III – Barista Evaluation**

0-6			
<input type="text"/>	2x	Professionalism	
<input type="text"/>		Customer Service Skills	
		Yes No	
		<input type="text"/> <input type="text"/>	Appropriate apparel
		/1	
		<input type="text"/>	2x Judges Overall Impression
<b>31</b>	<b>/31</b>		

**13.5.1. Professionalism**

Professionalism is evaluated by the observed qualities relevant to the barista profession including technique, preparation and the demonstrated wider understanding of coffee beyond the preparation of the served drinks. Wider coffee knowledge also includes the process of coffee cultivation, roasting, and preparation from seed to cup. Judges will expect a strong correlation between what is explained and what is delivered. The competitor must demonstrate that they are a coffee professional who has command over and knowledge of their coffee.

**13.5.2. Customer Service Skills**

Customer service skills comprises of presentation and attention to detail. Judges must consider (allowing for cultural and personality differences) points such as natural, clear and concise communication, display of enthusiasm and dedication toward specialty coffee, good customer service skills (e.g. politeness, accuracy, attentiveness, eye contact, etc.) and the ability to manage workflow and time.

All accessories should be readily available, and the working area well and purposefully organized. Competitors should not need to reposition equipment and accessories unnecessarily during their performance. Everything should have its own place and purpose. Refilling of judges' water glasses also demonstrates attention to detail. Any drips and spills will be considered. The simple cezve/ ibrik must be served with a napkin, and unflavored water. For the signature cezve/ibrik beverage, flavored water may be served, but the barista must should give the judges separate glasses for this water.

Traditional equipment/preparation would be praised in this category. If the judges feel that all this has been achieved, they should award high scores.

### **13.5.3. Appropriate Apparel**

At a minimum, the competitor must look clean, be cleanly dressed and wear a clean apron. Apron can be any size and color. If okay, the judge will mark "Yes." The lack of an apron or presence of inappropriate apparel (such as sandals or excessively torn or stained clothing) will result in a "No" in "Appropriate apparel".

### **13.5.4. Judges Overall Impression**

The Judge's Total Impression score captures two primary areas:

- A. The "Total Impression" score is the overall composite impression of the taste scores (e.g. did the combination of the two courses of drinks create an experience that was stronger in delivery than if just one course had been served on its own?).
- B. The judges must consider and assign points towards the passion and inspiration that the barista has displayed during their routine. They must consider an ability to act as a role model for the barista profession/industry (e.g. if in a cafe/restaurant environment, would this barista have inspired me about specialty coffee?). If the judges feel that this has been achieved, they should award high scores.

## **14. Appeals at the Cezve/Ibrik Championship**

### **14.1. Judge Related Issues**

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 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.

If in the unlikely event that the head judge or any other CIC personnel discovers or suspects potential dishonest behavior by a CIC judge during a competitor's evaluation, then the following will apply:

- The head judge will request the return of all applicable score sheets from the official score keeper.
- The head judge will meet with the CIC judge(s), WCE Staff, and WCE Competition Operations Committee Chair(s) to evaluate the situation.
- The WCE Staff and WCE Competition Operations Committee Chair(s) will then rule upon the matter in a closed meeting.
- If the matter of dishonesty is extensive, the WCE Competition Operations Committee Chair(s) has the power to rule that the CIC judge will be excluded from judging in any future WBC sanctioned competitions.

#### **14.2. Competitor Related Issues**

If a competitor has an issue or protest to make regarding the CIC during the competition, the competitor should contact the CIC event organizer. The event organizer will then determine whether the issue can be resolved on-site at the CIC, or whether the issue will require a written appeal following the CIC.

If the CIC event organizer decides that the issue and/or protest can be solved on-site at the CIC, the CIC 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 CIC event organizer and the designated onsite representative of the WCE Judge Operations Lead. The CIC event organizer will inform the competitor of the decision.

#### **14.3. Appeals**

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 CIC Event Manager via email to [info@worldcoffeeeevents.org](mailto:info@worldcoffeeeevents.org) within twenty-four (24) hours of the incident.

#### **14.4. Appeals Reviewed by the Competition Strategic Committee**

The WCE Competition Strategic Committee will review written complaints or appeals within thirty (30) days of receipt. The WCE Competition Strategic Committee will contact the person in writing via email with final rulings.

### **15. 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 WCE Representative.

If the event organizer decides that 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 WCE Representative. The event organizer and/or WCE 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 WCE via email within two days of the event conclusion. 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, WCE may investigate the issue and provide a suggested arbitration. WCE 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 resolution within two weeks.