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# 2020 WORLD LATTE ART CHAMPIONSHIP

Official Rules and Regulations



**WORLD  
LATTE ART  
CHAMPIONSHIP™**



# 2020 World Latte Art Championship

## Rules and Regulations

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# **1. Conditions of Participation**

## **1.1. Organization**

The World Latte Art Championship (WLAC) is a program of World Coffee Events, LTD (WCE).

## **1.2. Rights**

All intellectual property related to the World Latte Art 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 World Latte Art Championship (WLAC) 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 WLAC. 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 WLAC competition (world, national, regional) in any country, including their own, prior to the conclusion of that year's WLAC Event. Judges may not compete in any sanctioned WLAC competition (world, national or regional) in any country, including their own, prior to the conclusion of that year's WLAC Event.
- B. WLAC 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 of 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 WLAC 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 World Latte Art Championship” or “Appeals at a Competition Body Event” sections.

## **1.6. Application**

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

Competitors must complete the WLAC Competitor Registration Form online at [worldlatteart.org](http://worldlatteart.org) no less than six (6) weeks prior to the WLAC 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 WLAC 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 WLAC Rules & Regulations and score sheets, without exception. All WLAC documents are available at [worldlatteart.org](http://worldlatteart.org). Competitors are encouraged to ask questions prior to arriving at the WLAC. 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 WLAC by contacting [info@worldcoffeeeevents.org](mailto:info@worldcoffeeeevents.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 World Latte Art Champion are visible spokespeople of the World Latte Art Championship event and role models of the specialty coffee industry, and as such must:

- A. Permit World Coffee Events Ltd., its stakeholders, agents and representatives to use the competitor's name, image or likeness in any format without charge for any business purpose, including but not limited to marketing promotion.
- B. Read and abide by the Competitor Code of Conduct document found on the WLAC website.
- C. Read and abide by the Champion Code of Conduct document found on the WLAC website.

## 2. The Competition

### 2.1. Summary

- A. The championship is comprised of three (3) separate rounds – a preliminary, a semi-final, and a final round.
- B. During the preliminary round there are two components:
  - i. Art Bar – during which a single creative pattern is created for the judges and is judged on its overall appealing impression and contrast between ingredients.
  - ii. Stage Presentation – during which two matching free-pour lattes and two matching designer lattes are produced for a panel of judges.
- C. The competitor must present drinks in the order in which the drink categories are set on the scoresheet.

- D. In the Preliminary Round during the stage presentation, the competitor must first present one set of matching free-pour lattes, followed by one set of matching designer lattes.
- E. In the Semi-Final Round, the competitor must present two separate sets of matching free-pour lattes, followed by one set of matching free-pour macchiatos.
- F. Any category of drinks must be fully completed (e.g. two free-pour lattes) before a competitor may serve another set of drinks, otherwise they will be disqualified.
- G. If a drink is served without the corresponding printed photograph, that pour will receive a zero in the “Two Identical Patterns Matching the Presented Picture” category.
- H. All competitors must produce one designer latte at the Art Bar, according to the schedule arranged by WCE during the event.
- I. The highest scoring twelve competitors after the preliminary round will advance to the semi-final round. In the semi-final round, competitors will produce a total of six drinks: two separate sets of matching free-pour lattes and one set of matching free-pour macchiatos.
- J. At the end of the Semi-Final Round, the highest scoring six competitors will advance to the Final Round, held entirely on stage. In the Final Round, competitors will produce a total of six (6) drinks; two (2) sets of matching free-pour lattes, and one (1) set of matching designer patterns.
- K. In the final round, the competitor must first present two separate sets of matching free-pour lattes, followed by one set of matching designer lattes. The competitor must also write “Free Pour” and “Designer” on the corresponding picture.

## **2.2. National Competitions**

- A. For ease of conducting national competitions, organizers may choose to select their champion by holding a competition based on only one round. This can be the Preliminary Round or the Final Round of the WLAC.
- B. National competitions do not have to use identical cups to the WLAC. However, the cups must fall within the volume definitions of each drink type and, ideally, national competitions are run with cups of the same volume and shape as the WLAC so as to better prepare the National Champions for the WLAC.

## 2.3. Preliminary Round

### 2.3.1. Art Bar

- A. Each competitor will produce a latte of their own design, utilizing free-pour techniques and/or etching, or similar techniques. Surface decoration (e.g. chocolate powder, etc.) may also be used for the Art Bar designs in moderation. Higher points will be awarded for creativity that highlights the full extent of the barista's skills (e.g. free-pour, etching, artistic talent, etc.).
- B. Surface decoration may include food coloring, but only on the surface of the drink. The primary focus should be that the beverage must still be appealing to drink, as in a café. That said, food coloring should be limited to one color, and only to highlight the design. Using more than one color of food coloring will result in low scores. Using food coloring, or any other flavoring, throughout the drink will result in a zero (0) score being given. Any ingredients typically found in a café (e.g. chocolate powder or matcha) are acceptable. The practice of dusting the surface of the crema with chocolate powder before pouring in the milk is acceptable as it is considered that the chocolate largely remains on the surface of the final drink. Any garnish not mentioned in the rules is prohibited. Competitors may use chocolate powder together with one (1) food coloring.
- C. Competitors may use their own cups in the Art Bar section of the preliminary round. All cups used should not inhibit service or consumption of the beverage. Exterior cup decoration is prohibited.
- D. The final drink should be servable to a customer. If the judging panel feels that this is not the case, a score of zero (0) will be given for Art Bar. For example, this may be because a dish rather than a cup or glass has been used or an inedible decoration has been used.
- E. Only competitors are allowed in the bar area during the five minutes competition time. Spectators, photographers, etc., are to be kept at a suitable distance as to not interfere with the working barista.
- F. Competitors will have five minutes preparation time before their five minutes begins.
- G. The competitor has up to five (5) minutes to produce their design and present it onto a designated location for the photographer. The photographer will use a standardized format to take the pictures for all competitors.

- H. The competitor may take as many attempts as they require to produce their beverage within the five minutes but must present only one drink to the photographer. It is the responsibility of the competitor to present the drink to the photographer while still fresh. The competitor is responsible for carrying the drink to the designated photography area. The competitor is responsible for any spills or disturbance of drink appearance and is permitted to wipe spill from the cup and saucer with a clean cloth or napkin.
- I. A timekeeper will advise the competitor when there are 3 minutes, 1 minute and 30 seconds of time remaining. Once the drink is presented to the photographer then the time will be stopped.
- J. The photographs will be judged by a panel of a minimum of four judges: three certified WLAC judges and one judge who may be chosen for their artistic expertise (chef, artist, designer etc.), who may not have coffee expertise.
- K. The judges will assess the photographs of the drinks on their overall appealing impression and contrast between ingredients.
- L. Competitors are required to use the coffee and milk provided by the WLAC, or they will not be scored.
- M. No photo or picture of the pattern is required beforehand.
- N. Photographs may be used by WCE as appropriate for promoting barista skills.
- O. Competitors must use the grinders and machines provided for the competition. It will not be permissible to use your own. These grinders will be set to an approximate setting but is up to the barista to fine-tune this setting to their personal requirements within the five minutes preparation time.

### **2.3.2. Stage Performance**

- A. Each competitor has five minutes to prepare their station and eight minutes to compete. No cleaning time is allocated, although competitors are requested to remove their personal equipment from the stage quickly after their performance.
- B. Competitors must use the grinders and machines provided for the competition. It will not be permissible to use your own. These grinders will be set to an approximate setting but is up to the barista to fine-tune this setting to their personal requirements within the five minutes preparation time.

- C. Competitors are required to make four total drinks: two matching free pour lattes and two matching designer pattern lattes (which may incorporate etching, or similar techniques, and surface decoration).
- D. Competitors are required to provide a printed photograph of each pattern. No more (or less) than one photograph may be provided for each category (free pour latte and designer latte). The photo should clearly show the pattern to be attempted (artistic representations of the pattern and pictures on electronic devices will NOT be accepted). Failure to produce an acceptable picture will lead to a zero (0) score in the “Two Identical Patterns Matching the Presented Picture” section.
- E. Each drink will be judged against the presented picture. Both drinks should match the picture presented and will be scored based on how identical each set of drinks is to the picture presented. If the picture presented and the drinks poured do not match at all then the competitor will receive zero (0) for the whole drink category on the Visual Scoresheet.
- F. The official championship latte cups will be used for all drinks in this section. Competitors may not use their own cups. Failure to comply will lead to the visual scores relating to that drink being scored zero (0). For official cup information, visit [worldlatteart.org](http://worldlatteart.org).
- G. Etching on the “free pour” lattes will result in a zero (0) score being given for the whole drink category on the Visual Scoresheet.
- H. There may be two competitors performing at a time, therefore competitors cannot bring their own music and are not expected to give an extensive verbal presentation to the judges and/or audience. Hospitality skills will still be considered and scored when serving the judges.
- I. There will be a panel of four judges: two visual judges, one technical, and one head judge.
- J. Competitors are required to use the coffee and milk provided by the WLAC. Competitors must take unopened, fresh, milk bottles with them on stage. They may not prepare milk offstage. Competitors can prepare their milk from the unopened, fresh, milk bottles during preparation time.
- K. The competition time will be stopped when the competitor stops the competition time clock, raises their hand and calls “time”.



## 2.4. Semi-Final Round

- A. There will be five minutes preparation time and nine minutes competing time. No cleaning time is allocated although competitors are requested to remove their personal equipment from the stage quickly after their performance.
- B. Competitors must take unopened, fresh milk bottles with them on stage. They may not prepare milk offstage. Competitors can prepare their milk from the unopened, fresh, milk bottles during preparation time.
- C. Competitors must use the grinders and machines provided for the competition. It will not be permissible to use your own. These grinders will be set to an approximate setting but is up to the barista to fine-tune this setting to their personal requirements within the five minutes preparation time.
- D. Competitors are required to make six drinks: two separate sets of matching free pour lattes and one set of matching free pour macchiatos. Competitors may not use their own cups. Failure to comply will lead to the visual scores relating to that drink being scored zero (0).
- E. Competitors are required to provide no more (or less) than one printed photograph of each pattern. (two free pour lattes and one macchiato). The quality of the photograph is not assessed; however, the photo should clearly show the pattern to be attempted (artistic representations of the pattern and pictures on electronic devices will NOT be accepted). Failure to produce an acceptable picture will lead to a zero (0) score being awarded in the “Two Identical Patterns Matching the Presented Picture” section.
- F. Each drink will be judged against the presented picture. Both drinks should be identical to the picture presented and will be scored based on how identical each set of drinks is to the picture presented.
- G. Etching on the “free pour” lattes will result in a zero (0) score being given for all categories on the “Visual Score” Sheet of that drink.
- H. There may be two competitors performing at a time, therefore competitors are not expected to give an extensive verbal presentation to the judges and/or audience. Hospitality skills and instructions, if required, should still be considered when serving the judges.
- I. There will be a panel of four judges: two visual judges, one technical, and one head judge.



## 2.5. Final Round

- A. There will be five minutes preparation time and ten minutes competing time. No cleaning time is allocated although competitors are requested to remove their personal equipment from the stage quickly after their performance.
- B. Competitors must take unopened, fresh milk bottles with them on stage. They may not prepare milk offstage. Competitors can prepare their milk from the unopened, fresh, milk bottles during preparation time.
- C. Competitors must use the grinders and machines provided for the competition. It will not be permissible to use your own. These grinders will be set to an approximate setting but is up to the barista to fine-tune this setting to their personal requirements within the five minutes preparation time.
- D. Competitors are required to make six drinks: two separate sets of matching free pour lattes and one set of matching designer pattern lattes (designer lattes may incorporate etching, or similar techniques, and surface decoration). Competitors may not use their own cups. Failure to comply will lead to the visual scores relating to that drink being scored zero (0).
- E. Competitors are required to provide no more (or less) than one printed photograph of each pattern (two free pour latte patterns and one designer latte pattern). The quality of the photograph is not assessed. The photo should clearly show the pattern to be attempted (artistic representations of the pattern and pictures on electronic devices will not be accepted). Failure to produce an acceptable picture will lead to a zero (0) score being awarded in the “Two Identical Patterns Matching the Presented Picture” section.
- F. Each drink will be judged against the presented picture. Both drinks should be identical to the picture presented, and will be scored based on how identical each set of drinks is to the picture presented
- G. Etching on the “free pour” lattes will result in a zero (0) score being given for all seven categories on the visual scoresheet of that drink.
- H. There will be a panel of four judges: two visual judges, one technical, and one head judge

## 2.6. Use of Provided Milk

Competitors are required to use the coffee and milk provided by the WLAC. Competitors must take unopened, fresh milk bottles with them on stage. They may not prepare milk offstage.

Competitors can prepare their milk from the unopened, fresh, milk bottles during preparation time.

## **2.7. Beverage Definitions**

### **2.7.1. Preliminary Round**

#### **Art Bar - Latte**

- A. Competitors may use their own cup/glass in this section. The vessel should be representative of a vessel used in a café environment. All cups used should not inhibit service or drinking of the beverage. Exterior cup decoration is prohibited. If the Head Judge considers this is not the case, then a zero (0) score will be given.
- B. The drink shall be made of coffee and milk only. These will be provided by the WLAC and competitors will not be permitted to use their own. Use of a competitor's own coffee or milk will result in a zero (0) visual score being awarded for the offending drink/s.
- C. Competitors may choose to use either a single or double espresso, or ristretto for each latte. Extraction times must be a minimum of 15 seconds for macchiatos, and 20 seconds for lattes.
- D. Surface decoration, such as chocolate powder or syrup, is acceptable. This should not affect the flavor of the main body of the drink. Surface decoration may include food coloring but only on the surface of the drink. The primary focus should be that the beverage must still be appealing to drink, as in a café. That said, food coloring should be limited to one color, and only to highlight the design. Using more than one color of food coloring will result in low scores. Using food coloring, or any other flavoring, throughout the drink will result in a zero (0) score being given. Any ingredients typically found in a café (e.g. chocolate powder or matcha) are acceptable. The practice of dusting the surface of the crema with chocolate powder before pouring in the milk is acceptable as it is considered that the chocolate largely remains on the surface of the final drink. Any garnish not mentioned in the rules is prohibited. Competitors may use chocolate powder together with one (1) food coloring.
- E. Etching is allowed.

#### **Stage Performance - Free-Pour Latte**



- A. The official competition latte cup will have a volume between 190ml - 300ml. For official cup information, visit [worldlatteart.org](http://worldlatteart.org). This cup must be used or a zero (0) visual score will be awarded for that drink.
- B. The drink must be made of coffee and milk only. Coffee and milk will be provided by the WLAC and competitors will not be permitted to use their own coffee or milk. Failure to do so will result in a zero (0) visual and technical score for that drink.
- C. Competitors may choose to use either a single or double espresso, or ristretto for each latte. Extraction times must be a minimum of 15 seconds for macchiatos, and 20 seconds for lattes.
- D. No etching or surface decoration is allowed and will result in a zero (0) visual score being given for that drink.

### **Stage Performance - Designer Pattern Latte**

- A. The official competition latte cup will have a volume between 190ml – 300ml. For official cup information, visit [worldlatteart.org](http://worldlatteart.org). This cup must be used or a zero (0) visual score will be awarded for that drink.
- B. The drink shall be made of coffee and milk only. These will be provided by the WLAC and competitors will not be permitted to use their own. Failure to do so will result in a zero (0) visual and technical score for that drink.
- C. Competitors may choose to use either a single or double espresso, or ristretto for each latte. Extraction times must be a minimum of 15 seconds for macchiatos, and 20 seconds for lattes.
- D. Surface decoration, such as chocolate powder or syrup, is acceptable. This should not affect the flavor of the main body of the drink. Surface decoration may include food coloring but only on the surface of the drink. The primary focus should be that the beverage must still be appealing to drink, as in a café. That said, food coloring should be limited to one color, and only to highlight the design. Using more than one color of food coloring will result in low scores. Using food coloring, or any other flavoring, throughout the drink will result in a zero (0) score being given. Any ingredients typically found in a café (e.g. chocolate powder or matcha) are acceptable. The practice of dusting the surface of the crema with chocolate powder before pouring in the milk is acceptable as it is considered that the chocolate largely remains on the surface of the final drink. Any garnish not mentioned in the rules is prohibited. Competitors may use chocolate powder together with one (1) food coloring.

### 2.7.2. Semi-Final Round

#### Stage Performance - Free-Pour Latte

- A. The official competition latte cup will have a volume between 190ml - 300ml. For official cup information, visit [worldlatteart.org](http://worldlatteart.org). This cup must be used or a zero (0) visual score will be awarded for that drink.
- B. The drink must be made of coffee and milk only. Coffee and milk will be provided by the WLAC and competitors will not be permitted to use their own coffee or milk. Failure to do so will result in a zero (0) visual and technical score for that drink.
- C. Competitors may choose to use either a single or double espresso, or ristretto for each latte. Extraction times must be a minimum of 15 seconds for macchiatos, and 20 seconds for lattes.
- D. No etching or surface decoration is allowed and will result in a zero (0) visual score being given for that drink.

#### Stage Performance - Free-Pour Espresso Macchiato

- A. The official competition espresso macchiato cup will have a volume between 74ml and 120ml. For official cup information, visit [worldlatteart.org](http://worldlatteart.org). This cup must be used or a zero (0) visual score will be awarded for that drink.
- B. The drink must be made of coffee and milk only. Coffee and milk will be provided by the WLAC and competitors will not be permitted to use their own coffee or milk. Failure to do so will result in a zero (0) visual and technical score for that drink.
- C. Competitors may choose to use either a single espresso, or ristretto for each macchiato. Extraction times must be a minimum of 15 seconds for macchiatos, and 20 seconds for lattes. The Macchiato will not be included in the “3-second variance across all drinks served” scoring, they will only receive a Yes/No score based on the 15 second minimum extraction time.
- D. No etching or surface decoration is allowed and will result in a zero (0) visual score being given for that drink.

### 2.7.3. Final Round

#### Stage Performance - Free-Pour Latte

- A. The official competition latte cup will have a volume between 190ml - 300ml. For official cup information, visit [worldlatteart.org](http://worldlatteart.org). This cup must be used or a zero (0) visual score will be awarded for that drink.

- B. The drink must be made of coffee and milk only. Coffee and milk will be provided by the WLAC and competitors will not be permitted to use their own coffee or milk. Failure to do so will result in a zero (0) visual and technical score for that drink.
- C. Competitors may choose to use either a single or double espresso, or ristretto for each latte. Extraction times must be a minimum of 15 seconds for macchiatos, and 20 seconds for lattes.
- D. No etching or surface decoration is allowed and will result in a zero (0) visual score being given for that drink.

### **Stage Performance - Designer Pattern Latte**

- A. The official competition latte cup will have a volume between 190ml and 300ml. For official cup information, visit [worldlatteart.org](http://worldlatteart.org). This cup must be used or a zero (0) visual score will be awarded for that drink.
- B. The drink shall be made of coffee and milk only. These will be provided by the WLAC and competitors will not be permitted to use their own. Failure to do so will result in a zero (0) visual and technical score for that drink.
- C. Competitors may choose to use either a single or double espresso, or ristretto for each latte. Extraction times must be a minimum of 15 seconds for macchiatos, and 20 seconds for lattes.
- D. Surface decoration, such as chocolate powder or syrup, is acceptable. This should not affect the flavor of the main body of the drink. Surface decoration may include food coloring but only on the surface of the drink. The primary focus should be that the beverage must still be appealing to drink, as in a café. That said, food coloring should be limited to one color, and only to highlight the design. Using more than one color of food coloring will result in low scores. Using food coloring, or any other flavoring, throughout the drink will result in a zero (0) score being given. Any ingredients typically found in a café (e.g. chocolate powder or matcha) are acceptable. The practice of dusting the surface of the crema with chocolate powder before pouring in the milk is acceptable as it is considered that the chocolate largely remains on the surface of the final drink. Any garnish not mentioned in the rules is prohibited. Competitors may use chocolate powder together with one (1) food coloring.

### **3. Competition Procedure**

#### **3.1. Competition Stage Area**

- A. Each competitor will be assigned a start time and station number.
- B. Each competitor will be given the following time at their assigned station, made up of the following segments:
  - i. Five minutes preparation time.
  - ii. Eight minutes performance time in the preliminary round; nine minutes performance time in the semi-final and ten minutes performance time in the final rounds.
  - iii. No clean-up time is allocated.
- C. Competitors may compete two at a time, judged by two separate judge teams. After the first two competitors, two new competitors will compete, judged by two different judge teams. Full scores will be announced at the end of the competition.
- D. The competitor's scores from each round will not carry over to the next round.
- E. At the conclusion of the semi-final round there will be a ceremony where the six finalists are announced.

#### **3.2. Art Bar**

- A. The competition space will consist of a bar area that can be viewed by the public. A barrier should exist around the bar to allow the competitor to work unhindered by spectators and photographers etc., although still allowing good vision for them.
- B. Each competitor will be assigned a start time and station number.
- C. Each competitor will be given the following time at their assigned station, made up of the following segments:
  - i. 5 minutes to bring their equipment to the workstation and prepare the grinder.
  - ii. A maximum of 5 minutes to create and present their pattern to the judges/photographer.
  - iii. No clean-up time is allocated.

## **4. Machinery, Accessories, and Raw Materials**

### **4.1. Espresso Machine**

Competitors must use the espresso machine supplied for the WLAC by the official WLAC espresso machine sponsor. The WLAC-provided espresso machine has a fixed technical configuration and cannot be altered by the competitors. The espresso machine will be calibrated to the following specifications: The temperature will be set between 90.5-96 degrees Celsius (195-205 degrees Fahrenheit), and the pump pressure set between 8.5 and 9.5 bars (atmospheres).

#### **4.1.1. Disqualification**

Competitors may not change, adjust or replace any element, setting, or component of the espresso machine. Any changes or adjustments made may be grounds for disqualification (e.g. the portafilters, insert baskets, temperature, pressure, steam wand tips, etc.). Any damage to the competition equipment due to misuse or abuse is grounds for disqualification at the discretion of the presiding head judge.

### **4.2. Grinder**

Competitors must use the official WLAC grinder provided during their performance.

### **4.3. Milk**

Competitors are required to use WLAC-provided milk during their performance. Provided milk will be whole milk. WLAC strives to provide fresh milk, and milk sponsor information will be updated at [worldlatteart.org](http://worldlatteart.org). Competitors must take unopened, fresh milk bottles with them on stage. They may not prepare milk offstage. Competitors can prepare their milk from the unopened, fresh, milk bottles during preparation time.

### **4.4. Coffee**

Competitors are required to use WLAC-provided coffee during their performance. WCE should take steps to ensure that the sponsored coffee is suitable to present excellence in latte art. This includes (but is not limited to) coffee being between 14 and 20 days off roast and medium to medium-dark roasted coffee (Agtron 40 to 60 ground on 'gourmet scale'). For official coffee information, visit [worldlatteart.org](http://worldlatteart.org).

#### **4.5. Additional Equipment**

Competitors are encouraged to minimize the equipment they use for their performance. No tablecloths, napkins or decoration is required for the judges' table. Trays for carrying the drinks and a menu card are permissible.

Non-required decoration may cause competitors to lose points in the "Professional Performance" section of the visual scoresheet, at the head judge's discretion.

#### **4.6. Provided Equipment and Supplies**

Each competitor's stage station will be equipped with the following:

- Machine table (For espresso machine, grinder and blender) L: 1,80m W: 0,90m H: 0,90m
- Work table (Forms an "L" shape extending from the left of the station table) 1,10m-1,30m W: 0,60m-0,80m H: 0,90 m
- Presentation table (Judges' table) L: 1,80m W: 0,60m H: 1,00m
- Espresso machine
- Grinder
- Knock box
- Milk
- Coffee
- Trash can

#### **4.7. 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 WLAC, volunteers, and event staff are not responsible for the safety of items left in the competitors' preparation room or competition area.

The list of supplies the competitor may bring include the following:

- Tamper
- Shot glasses
- Steaming pitchers
- Cups (For semi-final round art bar latte)
- Saucers (Not required)



- Spoons (Not required)
- Any specific utensils required
- Bar towels/clean cloths (for practice and the competition)
- Cleaning supplies (counter brush, grinder brush, etc.)
- Tray(s) (for serving drinks to the judges)
- Waiter's Cart

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

### **5.1. Competitor Orientation Meeting**

Prior to the start of the WLAC, a Competitor Orientation Meeting will take place. This meeting is mandatory for all competitors. During this meeting, the WLAC event manager and a head judge 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 direct questions to the WLAC event manager and/or a head judge.

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

There will be a staging area designated as the competitors' preparation/practice room. This area will be reserved for the competitors, volunteers, and any WLAC officials. WLAC judges, press/media, competitor's family members, and supporters may not be present in this area without consent from the WLAC event manager. Competitors will be able to store their equipment, accessories, ingredients, etc. in this room. Refrigerators will be provided for any ingredients that need to stay cold. This room will also include a dishwashing station for competitors to use to wash glass and barware. Competitors are responsible for cleaning their own dishes and glassware and keeping track of these items. Runners and event staff are not responsible for breakage or loss of dishes or competitor items.

#### **5.2.1. Practice Time**

The preparation/practice room will have espresso machines and grinders identical to the competition equipment on stage. Each competitor will have 30 minutes of scheduled practice time. Practice times 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 to the WLAC. If a competitor is unable to attend their assigned practice time, they are responsible for switching with another competitor or finding

an alternate time. The WLAC does not guarantee access to practice space outside of assigned practice time slot.

### **5.3. Competition Music**

WLAC shall reserve the right to provide and play music during competitors' routines. Competitors may not supply or select their own music.

### **5.4. Be on Time**

Competitors should be in the preparation/practice room a minimum of 45 minutes prior to their scheduled 5 minutes of Preparation Time. Any competitor who is not onsite at the start of their 5 minutes of preparation time may be disqualified.

### **5.5. Station Setup**

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 grinder is placed to the right or the left of the espresso machine per the competitor's request). It is the responsibility of the competitor to check and ensure the station is set and clean before preparation time. If not acceptably clean, the competitor may ask the head runner for re-cleaning of specific areas.

### **5.6. Supporters/Assistants Not Allowed on Stage**

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

## **6. Preparation Time**

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

Each competitor will have 5 minutes of preparation time. Once the prior competitor begins their competition time, the next scheduled competitor may begin their 5-minute preparation time upon advice from the WLAC event manager and/or the preparation timer. The purpose of the preparation time is to set up the station and prepare the area 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 is allowed to touch anything at their station, the competitor must press the start button on the remote control attached to the clock to begin their 5 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.

Competitors must take unopened, fresh milk bottles with them on stage. They may not prepare milk offstage. Competitors can prepare their milk from the unopened, fresh, milk bottles during preparation time.

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

Tablecloths, water, napkins, and decoration are not required and will not result in a higher score but may result in points lost for hospitality at the discretion of the head judge, dependent on the severity of the infringement. This rule is designed to help competitors by preventing them purchasing and transporting unnecessary equipment.

## **6.3. Practice Shots**

Competitors are allowed and encouraged to pull practice shots during their preparation time. "Pucks" (also known as "cakes") are allowed to be left in the portafilters at the start of the competitor's competition time.

## **6.4. Pre-Heated Cups**

Cups can be preheated during the competitor's preparation time. However, no water may be present in cups at the start of the competitor's competition time. At no point may there be cups with liquid in them on top of the espresso machine.

## **6.5. End of Preparation Time**

Competitors will not be allowed to exceed the 5 minutes of preparation time. The timer will give the competitor a four minute, and thirty second warnings during their 5 minutes of preparation time. At 5 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 five-minute preparation time has elapsed and the judges are ready, the Master of Ceremonies will introduce the competitor.

### **7.1.1. Interpreter**

Competitors may bring their own interpreter. When speaking to the competitor, the interpreter is only allowed to translate what the emcee has said. When a competitor speaks, the interpreter is only allowed to translate exactly what the competitor has said. No additional competition time will be allotted for the use of an interpreter. It is the competitor and coach's responsibility to read the Interpreters Best Practice document that is available from [worldlatteart.org](http://worldlatteart.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.

### **7.2. Begin Competition Time**

The Master of Ceremonies will inform the competitor to start competition time. Before the competitor begins introductions to the judges, the competitor must press the start button on the remote control attached to the clock to begin their competition performance time. The designated competition timekeeper will begin a stopwatch the moment the competitor presses the start button on the remote control. In the absence of a clock the competitor will be asked to raise their hand to start the time.

Tracking time elapsed during the competition performance time is the responsibility of the competitor, though they may ask for a time check at any point. In the semi-final round in the stage area the competition timekeeper will give the competitor a three-minute, one minute, and thirty second remaining warning during their 8/9/10 minutes of competition time. During the final round the competition timekeeper will give the competitor a five, three, and one minute, and thirty second remaining warning during their 8/9/10 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, competitors 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 warnings noted above.

### **7.3. Serve Required Beverages**

All drinks must be served at the judges' presentation table.

### **7.4. 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. If a competitor

has special instructions for the runner, they will need to explain these instructions to the WLAC event manager 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 their station successfully.

### **7.5. Station Perimeters**

Competitors may only utilize the work area provided by the WLAC: the machine table, worktable, and presentation 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. The only exception to this is the allowance of a free-standing knock box.

### **7.6. End Competition Time**

Competition time will be stopped when the competitor stops the competition time clock, raises their hand, or calls "time." It is the competitor's responsibility to do this clearly to allow this time to be recorded accurately.

Competitors will not be penalized or rewarded for finishing early.

### **7.7. Communication 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.

### **7.8. Overtime Penalties**

- A. During the Art Bar competition, competitors must place their completed beverage in the designated judging/photography location before the end of the 5-minute competition time. If a competitor goes over the allotted 5 minutes, they will receive a zero (0) for Art Bar.
- B. If the competitor has not finished their presentation during the allotted 8/9/10-minute period, they are allowed to proceed until the presentation is completed.
- C. For every second a competitor goes over the allotted 8/9/10-minute period, they will lose one point.

- D. Any competitor whose performance period exceeds 10 minutes in the preliminary stage round and 11 minutes in the semi-final and 12 minutes in the final round will be disqualified.

### **7.9. Coaching**

Coaching is not allowed at any point during the preparation and/or competition time. Doing so may result in disqualification. The WLAC does encourage cheering from the audience by supporters, the audience, and other team members. However, they are not allowed to assist the competitor in any way. (Please note: coaches, supporters, friends, or family members are not allowed on stage during the duration of the stage performance, including preparation time).

As discussed in “Forgotten Accessories”, no persons other than the competitor may retrieve forgotten accessories or equipment for the competitor. Delivery/retrieval of forgotten items by any person other than the competitor will result in disqualification.

## **8. Technical Issues**

- A. During the preparation and/or competition time, if a competitor feels there is a technical problem with:
- i. The espresso machine (including power, steam pressure, control system malfunction, lack of water or drain malfunction).
  - ii. The grinder.
  - iii. Any additional electrical equipment (excluding the competition clock).
  - iv. The AV equipment (such as the microphone).
- ...the competitor should raise their hand to call a “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. It is the competitor’s responsibility to ensure the timekeeper is aware of making note of the “technical time out” being called.
- 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 resolved in a timely manner, the event manager/head judge will make the decision on whether 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.
- G. Inconsistency or variation between group heads requiring adjustment is only grounds for technical timeout during preparation time.

### **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 individuals (such as photographers or cameramen) make physical contact with a competitor, the competitor can call a time out. The head judge has final discretion on whether the time out is deemed necessary.

### **8.2. Forgotten Accessories**

- D. If a competitor has forgotten some of their equipment and/or accessories during their preparation time, the competitor may exit the stage to retrieve the missing items; however, the preparation time will not be stopped.
- E. 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 with no assistance. The competition time will not be stopped.
- F. Nothing may be delivered by the runners, supporters, team members, or the audience.

- G. Delivery/retrieval of forgotten items by any person(s) other than the competitor may result in disqualification.

## **9. Clean-up Time**

Once a competitor has finished their competition time, they should begin cleaning up the station. If a competitor brought their own 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**

#### **10.1.1. WLAC Official Scorekeeping**

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

#### **10.1.2. Competitors' Total Score**

The competitor's total score of Stage Presentation will be tallied by adding the total of the technical scoresheets and the two visual scoresheets, and any time penalty subtracted from the total. To calculate the total score of Art Bar, each judge's score will be multiplied by three, and then calculated by adding the total score of each judge. The head-judge scoresheet does not count towards the competitor's total score.

#### **10.1.3. Tie Scores**

If there is a tie between two or more competitors in any round, the official scorekeepers will total all the visual points only to break the tie.

### **10.2. De-Briefing**

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

Competitors will not be allowed to keep their original scoresheets before the WLAC event manager scan the copy of the scoresheets.

Following the WLAC, the WLAC event manager will e-mail competitors the schedule of debriefing.



## 11. Judging Criteria

### 11.1. Competition Area

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

### 11.2. Beverage Presentation

Points will be awarded based on the visual presentation of the drinks.

### 11.3. Technical Skills

Points will be awarded based on the competitor's technical knowledge and skill operating the espresso machine and grinder.

### 11.4. Performance

Points will be awarded based on the judges' overall impression of the competitor, their skills, and personal and beverage presentation.

## 12. Technical Evaluation Procedure

The following is an explanation of the technical scoresheet. Each competitor will be evaluated by one technical judge.

### 12.1. Evaluation Scale

There are two types of scoring:

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

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

Evaluation	Score
Yes	1
No	0

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

### 12.1.1. Yes/No Scores

The competitor receives one (1) point for a score of Yes on this item, and zero (0) points for a score of No.

### 12.1.2. Numeric Scores

Available scores range from 0 to 6. Half points are permissible from 1 to 6. Judges are encouraged to use the full range of scores (e.g. if no visible pattern is seen a zero may be appropriate). Low numbers indicate a poorer presentation and vice versa. Certain scoring criteria may be weighted by being multiplied by x2 or x4.

### 12.1.3. Technical Skills – Espresso

The technical skills standards are the same for all beverages in both the Preliminary and Final Rounds (differing only by the number of drinks assessed in each round).

No technical evaluation will be made of the Preliminary Round Art Bar.

### 12.1.4. Preliminary Round

		FREE POUR LATTE		DESIGNER LATTE	
Espresso					
		YES	NO	YES	NO
Flushes the group head					
Dry/clean filter basket before dosing					
Acceptable spill/waste when dosing/grinding					
Consistent dosing and tamping					
Cleans portafilters (before insert)					
Insert and brew immediately					
Extraction time (within 3 seconds variance across all drinks served) x 4					
TOTAL (0-10)					

### 12.1.5. Semi-Final Round

	FREE POUR LATTE 1		FREE POUR LATTE 2		FREE POUR MACCHIATO	
<b>Espresso</b>						
	YES	NO	YES	NO	YES	NO
Flushes the group head						
Dry/clean filter basket before dosing						
Acceptable spill/waste when dosing/grinding						
Consistent dosing and tamping						
Cleans portafilters (before insert)						
Insert and brew immediately						
Extraction time (within 3 seconds variance across all drinks served) x 4						
<b>TOTAL (0-10)</b>						

### 12.1.6. Final Round

	FREE POUR LATTE 1		FREE POUR LATTE 2		DESIGNER LATTE	
<b>Espresso</b>						
	YES	NO	YES	NO	YES	NO
Flushes the group head						
Dry/clean filter basket before dosing						
Acceptable spill/waste when dosing/grinding						
Consistent dosing and tamping						
Cleans portafilters (before insert)						
Insert and immediate brew						
Extraction time (within 3 seconds variance across all drinks served) x 4						
<b>TOTAL (0-10)</b>						

#### 12.1.7. Flushes the Group Head

The flushing of the group head must occur prior to each extraction (either after removal of the portafilter from the group or just before re-insertion.) If the group head was flushed prior to the extraction of the served beverages, the judge will mark “Yes”.

#### 12.1.8. Dry/Clean Filter Basket before Dosing

If the filter basket was dried and cleaned prior to the served beverages, the judge will mark “Yes”.

#### 12.1.9. Acceptable Spill/Waste when Dosing/Grinding

Spill/waste is ground coffee that was not used during the competition/performance time (e.g. spill/waste can be found in the dosing chamber, in the knock box, on the counter, in the trash, on the floor, etc.). Waste that is created by beverages that are not served does not count

towards a competitor's total waste. Acceptable spill/waste is up to 5 grams of unused coffee per beverage category. In order to earn maximum points, the waste should not exceed 1 gram of unused coffee per beverage category. Wasting more than 5 grams of coffee per beverage category should result in 0 points. A reasonable (less than 20g) amount of coffee ground for the purposes of purging grounds from the grinder is not included in waste.

#### **12.1.10. Consistent Dosing/Tamping**

The competitor should be demonstrating a consistent method for dosing and tamping for all the competitor's drinks. For both the free pour latte and designer latte, the judge will mark yes under each drink's category, and vice versa. The competitor should evenly distribute the coffee grounds, followed by levelled tamping of adequate pressure. Cultural differences should be taken into consideration.

#### **12.1.11. Cleans Portafilters (Before Inserting)**

Cleans basket rim and side flanges of portafilter before insert into the machine. If okay, the judge will mark "Yes".

#### **12.1.12. Insert and Immediate Brew**

The competitor should start the extraction immediately after inserting the portafilter into the machine without any delay, if done; the judge will mark "Yes".

#### **12.1.13. Extraction Time**

Technical judges will time all shots extracted and determine whether shot extraction times are within a 3.0-second variance. If the extraction time is within a 3.0-second variance of each other for all the competitor's drinks (both for the free pour latte and designer latte, except for the macchiato) the judge will mark "Yes" under each drinks category, and vice versa. Extraction time begins when the competitor activates the machine's pump. Shot times for shots that are not served are not included in this score. Extraction times must be a minimum of 15 seconds for macchiatos, and 20 seconds for lattes. If the extraction times are outside/under the times stated, a zero (0) will be given in this area. The Macchiato will not be included in the "3-second variance across all drinks served" scoring, they will only receive a Yes/No score based on the 15 second minimum extraction time.

## 12.2. Technical Skills - Milk Frothing

### 12.2.1. Preliminary Round

Milk					
	YES	NO	YES	NO	
Empty/clean pitcher at start					
Purges steam wand before steaming					
Cleans steam wand after steaming					
Purges steam wand after steaming					
Clean pitcher/acceptable milk waste at the end					
<b>TOTAL (0-5)</b>					

### 12.2.2. Semi-Final Round

Milk						
	YES	NO	YES	NO	YES	NO
Empty/clean pitcher at start						
Purges steam wand before steaming						
Cleans steam wand after steaming						
Purges steam wand after steaming						
Clean pitcher/acceptable milk waste at the end						
TOTAL (0-5)						

### 12.2.3. Final Round

Milk						
	YES	NO	YES	NO	YES	NO
Empty/clean pitcher at start						
Purges steam wand before steaming						
Cleans steam wand after steaming						
Purges steam wand after steaming						
Clean pitcher/acceptable milk waste at the end						
TOTAL (0-5)						

### 12.2.4. Empty/Clean Pitcher at Start

The competitor should pour cold, fresh milk into a clean pitcher, which must not have been filled during the preparation time. The pitcher should be clean on both inside and on the outside.

### 12.2.5. Purges Steam Wand before Steaming

The competitor should purge the steam wand before inserting it into the milk pitcher.

### 12.2.6. Cleans the Steam Wand after Steaming

The steam wand should be cleaned with a dedicated bar towel.

### 12.2.7. Purges the Steam Wand after Steaming

The competitor should purge the steam wand after steaming the milk.

### 12.2.8. Clean Pitcher/Acceptable Milk Waste at End

The pitcher should be more or less empty after the drinks have been prepared. Acceptable waste is no more than 90ml/3oz in total per each drink category.

## 12.3. Technical Skills - Hygiene

Hygiene		
Hygiene (cleans the steam wand, clean pitcher, milk cloth use)	(0-6pts) x 2	
TOTAL (0-12)		

The judge will determine this score based on the competitor's hygiene throughout their entire presentation.

When the competitor's presentation time begins, the competitor must have a minimum of 3 cloths, and each should have a purpose. The judges must evaluate the usage of these cloths. The competitor should use one for the steam wand, one for cleaning the filter basket and one for the workstation. Competitor would receive low score if:

- Use a non-dedicated cloth to clean a steam wand (using it for some other purpose other than using it to clean a steam wand.)
- Do something that is not sanitary or food safe with a cloth (e.g. touching it to the face or mouth, etc.)
- Use a cloth once it has touched the floor.

## 12.4. Performance

Performance		
Workspace organised and clean at start and in the end	(0-6pts)	
Overall impression (use of grinder, well extracted espresso, milk techniques, machine cleanliness)	(0-6pts) x 6	
TOTAL (0-42)		

### 12.4.1. Workspace Organized and Clean at Start and End

- A. The cleanliness and organization of the competitor's workstation (worktable, prep table, top of machine) will be evaluated on a scale between 1 and 5. If the area is messy, a 1 can be given.

- B. It is permissible to have a small amount of coffee grounds around the grinder. The competitors are allowed to work; therefore, we do not score zero (0) due to some coffee around the grinder.
- C. Verify the competitor's ability to organize the working area in a practical and efficient way.
- D. Too much pre-preparation should be marked down (e.g. milk in the pitchers, etc.).
- E. A minimum of three clean cloths should be available when the performance time starts. The cloths must be clean and have a purpose (e.g. one for the steam wand, one for drying/cleaning baskets, one for bar clean up. A towel on the competitor's apron/person is included in this count).
- F. The cups should be warming. The cups should be placed on the top of the espresso machine unless the competitor is using their own device to warm the cups. There should be no water in the cups at the start of the competition time. If there is any water in the cups on top of the espresso machine at any time, the competitor will receive a score of zero (0) on each of the technical scoresheets.
- G. Competitors may have pucks in the portafilters at the start of their competition time. This will not count against clean area at start up.
- H. Clean working area at end. It is permissible to have a small amount of coffee grounds around the grinder. The competitors are allowed to work; therefore, we do not score zero (0) due to some coffee around the grinder.
- I. If an accident should occur (e.g. a competitor spills one of the drinks), the competitor should have it cleaned up by the end of their performance time.
- J. Cleaning while working (removing spent grounds, wiping tables) will help the competitor's score.
- K. All wares and tools (tampers, cups, trays, pitchers, etc.) are included in this evaluation including items on the espresso machine and work tables.
- L. Spent pucks are allowed to be in the portafilters at the end of performance and are not part of this score.

#### **12.4.2. Overall Impression**

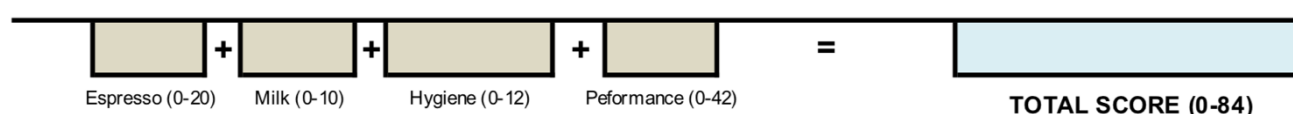
The Overall Impression of the competitor's technical performance will be evaluated on a scale between 0 and 6. Elements to be considered should include:

- A. The competitor's overall workflow and use of tools, equipment and accessories.

- B. The competitor should display an understanding of the correct use and operation of the espresso machine.
- C. 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. The competitor should have adjusted the grind during their preparation time. Competitors should be grinding coffee for each shot or set of shots.
- D. The competitor is trying to achieve extraction times within a three second variance and shot volume of 25-35 ml (30 ml +/- 5 ml). Extraction times must be a minimum of 15 seconds for macchiatos, and 20 seconds for lattes.
- E. The technical judges are responsible for inspecting the competitors understanding of the grinder and consistency of dosing and tamping skills. Judges must look for: levelness of tamp, indications of channeling or holes, and consistency of tamping.
- F. The technical judges 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); the management of coffee and milk.
- G. A zero (0) will be awarded in this category in the case that any liquid or ingredients are placed on top of the machine.
- H. Clean portafilter spouts and avoided placing spouts in dosing chamber
- I. The competitor needs to remove any water or grounds on the portafilter spouts by cleaning the spouts. Rinsing, using a towel, and wiping with fingers are all acceptable methods for achieving clean spouts.
- J. During levelling, the competitor should not place portafilter spouts directly over the dosing chamber (this could allow water to contaminate the dosing chamber).
- K. The competitor should display an understanding of the correct use and operation of the steam wand in creating the required quality of textured milk.

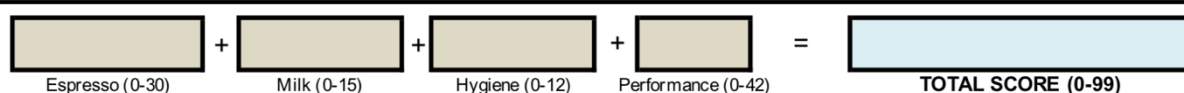
## 12.5. Total Scores for Each Round

### 12.5.1. Preliminary

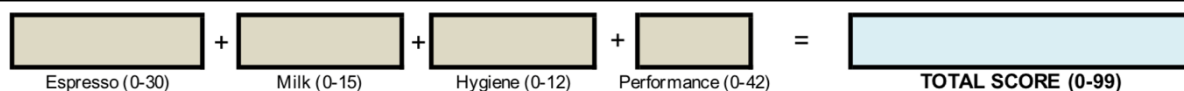




### 12.5.2. Semi-Final



### 12.5.3. Final



## 13. Visual Evaluation Procedure

The following is an explanation of the visual scoresheet.

The visual standards are the same for all beverages in both the Preliminary Semi-Final, and Final Round (differing only by the number of drinks assessed in each round).

### 13.1. Preliminary Round - Art Bar

- A. The addition of a preliminary round in the bar area is to allow the competitors to push the boundaries in their creativity and artistic aesthetics without the stresses of being judged on stage. Patterns presented should be an inspiration for baristas worldwide and be an impressive representation of the barista's skills for the general public.
- B. The photographs will be judged by a panel of a minimum of 4 judges, 3 certified WLAC judges, and 1 judge who may be chosen for their artistic expertise (chef, artist, designer etc.) who may not have coffee expertise.
- C. The judges will assess the drinks on their overall appealing impression.

### 13.2. Preliminary Round, Semi-Final Round, and Final Round - Stage Performance

Patterns will be evaluated using the following criteria by all visual judges. It is important that visual judges follow these criteria consistently.

#### 13.2.1. Two Identical Patterns Matching the Presented Picture

Judges will assess the similarity of the two presented patterns to the presented picture. Because competitors are demonstrating their skill in replicating an intended pattern, this is the only category where judges will review both presented patterns, and not just the pattern specifically presented to them.

6 points will only be awarded to two patterns that are identical to the presented picture, whatever the quality of the design in the presented picture (this section is marking the similarities rather than the quality of the pattern itself). 2.5 points would be awarded if one

pattern was identical to the presented picture and the other bore no resemblance to the picture at all. 0 points would be awarded if both drinks bore no resemblance to the picture at

### **13.2.2. Visual Foam Quality**

Judges should visually assess the quality of the foam on the beverage, for a bubble free, smooth, glossy rich consistency. Judges will only evaluate the one cup presented to them in this section.

### **13.2.3. Contrast between Ingredients**

Judges will review only the drink presented to them. High points will be awarded to patterns demonstrating sharp contrast between the surface of the beverage and the white milk foam. Unintentional mixing/blurring of the contrast will reduce this score.

Judges should consider areas of mixed crema and milk foam that are intentionally created by the competitor as a requirement of the desired pattern.

### **13.2.4. Harmony, Size, and Position of Pattern**

Judges will only review the pattern presented to them. Judges will be assumed to be right-handed, unless the competitor asks the judges to determine different, and so patterns should be presented orientated with the cup handle at 3 o'clock.

Judges will review if the size of the pattern is suitable to the cup it is presented and if the pattern is aesthetically positioned in the cup. If the pattern involves several elements, are these elements positioned and balanced aesthetically with each other.

### **13.2.5. Successfully Achieved Level of Difficulty**

Judges will review only the pattern presented to them. High scores should only be awarded to difficult patterns successfully achieved and vice versa. If a competitor attempts a difficult pattern but fails to represent that pattern at all in the presented drink, then a low score should be expected.

### **13.2.6. Overall Appealing Impression**

Judges will review only the drink presented to them. Judges should review the look of the drink in its totality based on its personal impact on them. Judges will consider the creativity of the pattern. Highest points will be given for presenting a design that pushes the boundaries in latte art skills and techniques. Judges are looking to recognize fundamental latte art skills such as free-pouring and give higher points when these skills are taken to new levels and enhanced with further techniques (on those drinks categories that allow it). To score this

section it may be worth considering how a customer, rather than a coffee professional, may score the presented pattern.

Judges are scoring the pattern presented, not the photograph; if the competitor is unsuccessful in creating the planned pattern then they should expect lower scores.

### 13.2.7. Professional Performance

Competitors will be evaluated using the following protocol by all visual judges. It is important that visual judges follow this protocol consistently.

Judges will review two areas within this section, the competitor's performance and hospitality skills. The competitor's performance will include how they project to the audience, and the confidence, flair, and style they display in the production of the drinks.

Hospitality skills will include the service skills, warmth, personality, body language, professionalism and tone they exhibit in their service to the judges.

Competitors may be competing at the same time and therefore will not have microphones and their own music; it is therefore not expected for them to give a detailed verbal presentation.

Professional/Performance (Hospitality skills, confidence, flair)
x 4
Eye Contact
Professional Attire
Explanation
Quality of images
Spills on cups

## 14. Appeals at the World Latte Art 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 WLAC personnel discovers or suspects potential dishonest behavior by a WLAC 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 WLAC 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 WLAC judge will be excluded from judging in any future WLAC sanctioned competitions.

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

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

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