



WBrC 2023 Rules and Regulation	PNCC Latte Art (PLAC) Adoption	More Information
1. Conditions of Participation		
<p><u>1.1 Organisation</u> The World Brewers Cup Championship (WBrC) is a program of World Coffee Events, LTD (WCE).</p> <p><u>1.2 Rights</u> 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.</p> <p><u>1.3.3. Age Requirement</u> Competitors must be at least 18 years of age at the time of competing in any World Coffee Events (WCE) sanctioned event.</p> <p><u>1.3.4 Nationality</u> A. Competitors must hold a valid passport from the place they represent or documentation substantiating 24 months of residency, employment or scholastic</p>	<p><u>1.1 Organisation</u> The Philippine National Coffee Competition (PNCC) is a licensed Competition Body for the Philippines by WCE.</p> <p><u>1.2 Rights</u> All intellectual property related to the Philippine National Coffee Competition, including the logo, these Official Rules and Regulations and the format of the competition, are the property of PNCC. No part of this document may be used or reproduced without the expressed permission of PNCC.</p> <p><u>1.3.3. Age Requirement</u> Competitors must be at least 18 years of age at the time of Competitors' Orientation to compete in any PNCC / World Coffee Events (WCE) sanctioned event.</p> <p><u>1.3.4 Nationality</u> A. The PLAC Championship (PLAC) is open to Filipino citizen residing and working Full Time in the Philippines only. Competitors must</p>	



<p>enrolment, some portion of which must have been within 12 months preceding the qualifying Competition Body competition.</p> <p><u>1.4.1 Judging</u> A. Competitors may not judge in any sanctioned WBrC competition (world, Competition Body, regional) in any country, including their own, prior to the conclusion of that year's WBrC Event. Judges may not compete in any sanctioned WBrC competition (world, Competition Body or regional) in any country, including their own, prior to the conclusion of that year's WBrC Event.</p> <p><u>1.4.2 Calibration Baristas</u> 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 Competition Body WCE Sanctioned events as well as the World Competition.</p> <p><u>1.5 Other Conflicts of Interest</u> WCE encourages any potential conflicts of interest to be declared at the soonest</p>	<p>be with documentation substantiating 24 months of holding a valid Philippines passport, and at least 24 months of residency, employment or scholastic enrolment in the Philippines.</p> <p><u>1.4.1 Judging</u> A. Competitors may not judge in any sanctioned national PLAC competition in their own country, prior to the conclusion of that year's national PLAC Event. Judges may not compete in any sanctioned national PLAC competition (world, Competition Body or regional) in any country, including their own, prior to the conclusion of that year's nationals PLAC Event.</p> <p><u>1.4.2 Calibration Baristas</u> A. Competitors who participate as a calibration barista in the judge calibration/workshop for this competition are not eligible to compete in a sanctioned event until the completion of the competition year.</p> <p><u>1.5 Other Conflicts of Interest</u> PLAC encourages any potential conflicts of interest to be declared at the soonest</p>	
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<p>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@worldcoffeevents.org</p> <p><u>1.5 Enforcement of Rules and Regulations</u></p> <p>The WBrC will employ these Rules & Regulations throughout the competition. If a competitor violates 1 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 Brewers Cup Championship” or “Appeals at a Competition Body Event” sections.</p>	<p>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 PLAC removing endorsement for and 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 Philippinesncc@gmail.com</p> <p><u>1.5 Enforcement of Rules and Regulations</u></p> <p>The PNCC will employ these rules and regulations throughout the competition. If a competitor violates one or more of these rules and 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 per the process detailed in the section “Competitor Protest and Appeals”.</p>	
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1.8.3 Competitor Questions

All competitors are personally responsible for reading and understanding current WBrC Rules & Regulations and score sheets, without exception. All WBrC documents are available at www.worldbrewerscup.org. Competitors are encouraged to ask questions prior to arriving at the WBrC. 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 & Regulations Committee prior to the WBrC by contacting compinfo@worldcoffeevents.org. Competitors will also have the opportunity to ask questions during the official Competitors Meeting held prior to the start of the competition

1.8.4 Terms and Conditions

Competitors and the World Brewers Cup Champion are visible spokespeople of the World Brewers Cup Championship event and role models of the specialty coffee industry, and as such must:

1.6.3 Competitor Questions

All competitors are responsible for comprehensive knowledge of the current PLAC Rules and Regulations document and scoresheets. No exceptions or accommodations will be made for competitors who claim to not understand the PLAC Rules & Regulations or scoresheets. All PLAC documents may be downloaded from the PNCC Google Drive link found in the website www.philippinenationalcoffeecompetition.com. Questions can be directed to Philippinesncc@gmail.com. The Competitors are encouraged to ask questions prior to arriving at the PLAC. 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 and Conditions

Competitors and the Philippine Latte Art Champion are expected to inspire and be role models of the specialty coffee industry, and as such must:



<p>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.</p> <p>B. Read and abide by the Competitor Code of Conduct document found on the WBrC website.</p> <p>C. Read and abide by the Champion Code of Conduct document found on the WBrC website.</p>	<p>A. Permit the Philippine National Coffee Competition (PNCC), 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.</p> <p>B. Read and abide by the Competitor Code of Conduct document found on the PNCC website.</p> <p>C. Read and abide by the Code of Conduct document found on the PNCC website.</p>	
2. Competition Summary		
<p>A. A. The championship is comprised of 3 separate rounds – Preliminary, Semi-Finals, and Finals.</p> <p>B. In the Preliminary Round there are 2 components:</p> <p>i. Art Bar – The competitor will produce 1 designer latte at the Art Bar, according to the schedule arranged by WCE during the event.</p> <p>ii. Stage Presentation – The competitor will present 1 set of matching free-pour lattes and 1 set of matching designer lattes.</p>	<p>A. The Competition is divided into two rounds : Semi-Finals and Final Round.</p> <p>D. In the Semi-Finals Round, competitors will produce 6 total drinks:: 2 sets of matching free-pour lattes (4 drinks total), 2 matching free-pour macchiatos.</p> <p>F. In the Finals Round, competitors will produce a 6 total drinks: i2 sets of matching free-pour lattes (4 drinks total),</p>	<p>“E. At the end of the Semi-Finals Round, the highest scoring 6 competitors will advance to the Finals Round.”</p>



<p>C. The highest scoring 12 competitors after the Preliminary Round will advance to the Semi-Finals Round.</p> <p>D. In the Semi-Finals Round, competitors will produce a total of 6 drinks: 2 separate sets of matching free-pour lattes and 1 set of matching free-pour macchiatos.</p> <p>E. At the end of the Semi-Finals Round, the highest scoring 6 competitors will advance to the Finals Round.</p> <p>F. In the Finals Round, competitors will produce a total of 6 drinks; 2 sets of matching free-pour lattes, and 1 set of matching designer patterns.</p>	2 matching designer pattern lattes.	
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3. Standards and Definitions		
<p>2.5.2. Beverage Definitions</p> <p>A. Competitors may choose to use either a single espresso, double espresso, or ristretto for each latte.</p> <p>B. Competitors may choose to use either a single espresso or ristretto for each macchiato.</p> <p>C. Extraction times must be a minimum of 15 seconds for macchiatos and 20 seconds for lattes.</p> <p>D. Art Bar Lattes and Designer Pattern beverages must be made of coffee and milk only.</p> <p>E. Coffee and milk will be provided by the WLAC. Competitors are not permitted to use their own. Failure to do so will result in a 0 visual and technical score for that drink.</p> <p>2.5. Beverage Definitions</p> <p>2.5.1. Surface Decorations</p> <p>A. Surface decorations such as chocolate powder, food coloring, or syrup are acceptable on nonfree-pour lattes (i.e., Art Bar Lattes and Designer Pattern beverages). These should not affect the main body of the drink and are permitted on the surface only. Use of food coloring or flavoring in the drink will result in 0 on all visual scores.</p>	<p>2.5.2. Beverage Definitions</p> <p>A. Competitors may choose to use either a single espresso, double espresso, or ristretto for each latte.</p> <p>B. Competitors may choose to use either a single espresso or ristretto for each macchiato.</p> <p>C. Extraction times must be a minimum of 15 seconds for macchiatos and 20 seconds for lattes.</p> <p>D. Art Bar Lattes and Designer Pattern beverages must be made of coffee and milk only.</p> <p>E. Coffee and milk will be provided by PNCC. Competitors are not permitted to use their own. Failure to do so will result in a 0 visual and technical score for that drink.</p> <p>2.5. Beverage Definitions</p> <p>2.5.1. Surface Decorations</p> <p>A. Surface decorations such as chocolate powder, food coloring, or syrup are acceptable on nonfree-pour lattes (i.e., Art Bar Lattes and Designer Pattern beverages). These should not affect the main body of the drink and are permitted on the surface only. Use of food coloring or flavoring in the drink will result in 0 on all visual scores.</p>	<p>“2.3</p> <p>I. Competitors must use the grinders and machines provided for the competition. It will not be permissible to use your own. The grinders will be set to an approximate setting, but it is up to the barista to fine-tune this setting to their personal requirements within the 5 minutes preparation time.</p> <p>2.4. Use of Provided Milk and Coffee</p> <p>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.”</p> <p>The grinder to be used will be Mazzer Major VP.</p>



<p>B. Food coloring is limited to 1 color and only to highlight the design. Use of more than 1 color will result in 0 on all visual scores.</p> <p>C. Café ingredients (e.g., cinnamon, chocolate powder, or matcha) are also acceptable. 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. Other garnishes not mentioned in the rules are prohibited. Competitors may use 1 café ingredient together with 1 food coloring.</p> <p>D. Etching is also allowed on non-free-pour lattes (i.e., Art Bar Lattes and Designer Pattern Lattes).</p> <p>2.5.4. Stage Performance – Free Pour Latte</p> <p>A. The official competition latte cup will have a volume between 190ml - 300ml. For official cup information, visit worldlatteart.org. This cup must be used, or a 0 visual score will be awarded for that drink.</p> <p>B. No etching or surface decoration are allowed on the free-pour latte and will result in a 0 for all</p>	<p>B. Food coloring is limited to 1 color and only to highlight the design. Use of more than 1 color will result in 0 on all visual scores.</p> <p>C. Café ingredients (e.g., cinnamon, chocolate powder, or matcha) are also acceptable. 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. Other garnishes not mentioned in the rules are prohibited. Competitors may use 1 café ingredient together with 1 food coloring.</p> <p>D. Etching is also allowed on non-free-pour lattes (i.e., Art Bar Lattes and Designer Pattern Lattes).</p> <p>2.5.4. Stage Performance – Free Pour Latte</p> <p>A. The official competition latte cup can hold a volume of 9oz / 255.15ml. This cup must be used, or a 0 visual score will be awarded for that drink.</p> <p>B. No etching or surface decoration are allowed on the free-pour latte and will result in a 0 for all visual scores for that drink.</p>	
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<p>visual scores for that drink.</p> <p>2.5.5. Stage Performance – Designer Pattern Latte</p> <p>A. The official competition latte cup will have a volume between 190ml - 300ml. For official cup information, visit worldlatteart.org. This cup must be used, or a 0 visual score will be awarded for that drink.</p> <p>B. Etching and surface decorations are allowed on Designer Pattern Lattes.</p> <p>2.5.6. Stage Performance – Free-Pour Espresso Macchiato</p> <p>A. The official competition espresso macchiato cup will have a volume between 74ml and 120ml. For official cup information, visit worldlatteart.org. This cup must be used, or a 0 visual score will be awarded for that drink.</p> <p>B. 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.</p> <p>C. No etching or surface decorations are allowed on the free-pour macchiato and will result in a 0 for all visual scores for that drink.</p>	<p>2.5.5. Stage Performance – Designer Pattern Latte</p> <p>A. The official competition latte cup can hold a volume 9oz / 255.15ml. This cup must be used, or a 0 visual score will be awarded for that drink.</p> <p>B. Etching and surface decorations are allowed on Designer Pattern Lattes.</p> <p>2.5.6. Stage Performance – Free-Pour Espresso Macchiato</p> <p>A. The official competition espresso macchiato cup can hold a volume of 3oz / 85 ml. This cup must be used, or a 0 visual score will be awarded for that drink.</p> <p>B. 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.</p> <p>No etching or surface decorations are allowed on the free-pour macchiato and will result in a 0 for all visual scores for that drink.</p>	
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2.3 Stage Performance		
<p>2.3. Stage Performances A. Competitors are required to provide exactly 1 printed photograph of each pattern (i.e., free pour latte, free-pour macchiato, or designer latte depending on the round). Competitors must write “Free-Pour” and “Designer” on the corresponding pictures. The photo should clearly show the pattern to be attempted (artistic representations of the pattern and pictures on</p>	<p>2.3. Stage Performances A. Competitors are required to provide exactly 1 printed photograph of each pattern (i.e., free pour latte, free-pour macchiato, or designer latte depending on the round). Competitors must write “Free-Pour” and “Designer” on the corresponding pictures. The photo should clearly show the pattern to be attempted (artistic representations of the pattern and pictures on</p>	



<p>electronic devices will not be accepted). Failure to produce an acceptable picture will lead to a 0 score in the “Two Identical Patterns Matching the Presented Picture” section.</p> <p>B. 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 0 for the whole drink category on the Visual Scoresheet.</p> <p>C. The competitor must present drinks in the order in which the drink categories are set on the scoresheet.</p> <p>D. Any category of drinks must be fully completed (e.g., 2 free-pour lattes) before a competitor may serve another set of drinks, otherwise the drinks in the incomplete category will be disqualified.</p> <p>E. Etching on the “free pour” lattes will result in a 0 score being given for the whole drink category on the Visual Scoresheet.</p> <p>F. There may be 2 competitors performing at a time. Competitors cannot bring their own music.</p>	<p>electronic devices will not be accepted). Failure to produce an acceptable picture will lead to a 0 score in the “Two Identical Patterns Matching the Presented Picture” section.</p> <p>B. 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 0 for the whole drink category on the Visual Scoresheet.</p> <p>C. The competitor must present drinks in the order in which the drink categories are set on the scoresheet.</p> <p>D. Any category of drinks must be fully completed (e.g., 2 free-pour lattes) before a competitor may serve another set of drinks, otherwise the drinks in the incomplete category will be disqualified.</p> <p>E. Etching on the “free pour” lattes will result in a 0 score being given for the whole drink category on the Visual Scoresheet.</p> <p>F. There may be 2 competitors performing at a time. Competitors cannot bring their own music.</p>	
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<p>Written and approved by the WCE Rules and Regulations Committee 12</p> <p>G. Competitors are not expected to give an extensive verbal presentation to the judges and/or audience, however a verbal presentation is acceptable. Hospitality skills will still be considered and scored when serving the judges.</p> <p>H. There will be a panel of 4 judges: 2 visual judges, 1 technical, and 1 head judge.</p> <p>I. Competitors must use the grinders and machines provided for the competition. It will not be permissible to use your own. The grinders will be set to an approximate setting, but it is up to the barista to fine-tune this setting to their personal requirements within the 5 minutes preparation time.</p>	<p>G. Competitors are not expected to give an extensive verbal presentation to the judges and/or audience, however a verbal presentation is acceptable. Hospitality skills will still be considered and scored when serving the judges.</p> <p>H. There will be a panel of 4 judges: 2 visual judges, 1 technical, and 1 head judge.</p> <p>I. Competitors must use the grinders and machines provided for the competition. It will not be permissible to use your own. The grinders will be set to an approximate setting, but it is up to the barista to fine-tune this setting to their personal requirements within the 5 minutes preparation time.</p>	
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Rounds		
<p>2.3.2. Semi-Finals Round <i>A. Each competitor will be given 14 minutes at their assigned station, made up of the following segments:</i> <i>i. 5 minutes Preparation Time,</i> <i>ii. 9 minutes Competition/Performance Time.</i> <i>B. Competitors are required to make 6 total drinks:</i> <i>i. 2 sets of matching free-pour lattes (4 drinks total),</i> <i>ii. 2 matching free-pour macchiatos.</i></p> <p>2.3.3. Finals Round <i>A. Each competitor will be given 15 minutes at their assigned station, made up of the following segments:</i> <i>i. 5 minutes Preparation Time,</i> <i>ii. 10 minutes Competition/Performance Time.</i> <i>Written and approved by the WCE Rules and Regulations Committee 13</i> <i>B. Competitors are required to make 6 total drinks:</i> <i>i. 2 sets of matching free-pour lattes (4 drinks total),</i> <i>ii. 2 matching designer pattern lattes.</i></p>	<p>2.3.2. Semi-Finals Round A. Each competitor will be given 14 minutes at their assigned station, made up of the following segments: i. 5 minutes Preparation Time, ii. 9 minutes Competition/Performance Time. B. Competitors are required to make 6 total drinks: i. 2 sets of matching free-pour lattes (4 drinks total), ii. 2 matching free-pour macchiatos.</p> <p>2.3.3. Finals Round A. Each competitor will be given 15 minutes at their assigned station, made up of the following segments: i. 5 minutes Preparation Time, ii. 10 minutes Competition/Performance Time. Written and approved by the WCE Rules and Regulations Committee 13 B. Competitors are required to make 6 total drinks: i. 2 sets of matching free-pour lattes (4 drinks total), ii. 2 matching designer pattern lattes</p>	



6. Competitor Instructions Prior to Preparation Time

6.1. Competitor Orientation Meeting

Prior to the start of the World Brewers Cup, a Competitor Orientation Meeting will take place, either online or in person. This meeting is mandatory for all competitors. During this meeting the stage manager will make announcements, explain the competition flow, cover the competition schedule, and share images of the stage and backstage areas. This will be an opportunity for competitors to ask questions and/or voice concerns to the stage manager and/or presiding head judge. If a competitor has not made advance plans with the WCE event organizer and does not attend the orientation meeting, they are subject to disqualification by the presiding head judges.

6.1. Competitor Orientation Meeting

Prior to the start of the PLAC, a Competitor Orientation Meeting will take place, in person. This meeting is mandatory for all competitors. During this meeting the stage manager will make announcements, explain the competition flow, cover the competition schedule, and share layout of stage and backstage areas. This will be an opportunity for competitors to ask questions and/or voice concerns to the stage manager and/or presiding head judge. If a competitor has not made advance plans with the PNCC event organizer and does not attend the orientation meeting, they are subject to disqualification by the presiding head judges. Late arrival to the Competitors Orientation is also subject to disqualification.



<p><u>6.2. Interpreters</u></p> <p>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. When a competitor speaks, the interpreter is only allowed to translate exactly what the competitor has said. No additional competition time will be allotted with the use of an interpreter. It is the competitor and coach's responsibility to read the Interpreters best practice document that is available from the WBrC website.</p> <p><u>6.3. Preparation Practice Room</u></p> <p>There will be a staging area designated as the competitors' preparation/practice room. This area will be reserved for the competitors, coaches, volunteers and any WBrC officials. WBrC judges, press/media, competitor's family members and supporters may not be present in this area without consent from the WCE</p>	<p><u>6.2. Interpreters</u></p> <p>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. When a competitor speaks, the interpreter is only allowed to translate exactly what the competitor has said. No additional competition time will be allotted with the use of an interpreter.</p> <p><u>6.3. Preparation Practice Room</u></p> <p>There will be a practice room reserved for the competitors and coaches.</p> <p>Access to this room will be on a scheduled basis to adhere to confidentiality among competitors.</p> <p>No unauthorized personnel can be in this area without the consent from the PNCC</p>	
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<p>event organizer. WCE preparation/practice room access will be restricted to The competitor, 1 coach, and 1 helper/interpreter, unless otherwise communicated by the stage manager. Competitors will be able to store their equipment, accessories, ingredients, etc. in this room at their own risk. This room will also include a dishwashing station for competitors to use to wash glass and brewing devices. 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.</p>	<p>Competitors will be able to store their equipment, accessories, ingredients, etc. in this room at their own risk.</p> <p>A separate dishwashing station will be assigned for competitors to use to wash glass and brewing devices. 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.</p>	
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<p><u>6.4.2. Brewers Cup Practice Time</u></p> <p>Competitors will be able to practice brewing with the provided coffee and their own coffee during their scheduled competition day. The WCE event manager will provide details of the Practice Time during the Competitors' Orientation Meeting.</p>	<p><u>6.4.2. Brewers Cup Practice Time</u></p> <p>Competitors will be able to practice brewing with the provided coffee and their own coffee during their scheduled 30 minutes practice time. The PNCC event manager will provide details of the Practice Time during the Competitors' Orientation Meeting.</p>	
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20. Appeals at the WBrC / PBrC Championship		
<p><u>20.1 Judge Related Issues</u></p> <p>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.</p> <p>If in the unlikely event that the head judge or any other WBrC personnel discovers or suspects potential dishonest behavior by a WBrC judge during a competitor’s evaluation, then the following will apply:</p>	<p><u>20.1 Judge Related Issues</u></p> <p>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 PNCC (see Appeals below). This will be reviewed by judge leadership and the PNCC Committee. They will make a decision on-site and a representative of the PNCC Committee will inform the competitor of the decision.</p> <p>If in the unlikely event that the head judge or any other PLAC personnel discovers or suspects potential dishonest behavior by a PLAC judge during a competitor’s evaluation, then the following will apply:</p> <ul style="list-style-type: none"> • The head judge will request the return of all applicable score 	



<ul style="list-style-type: none"> • The head judge will request the return of all applicable score sheets from the official score keeper. • The head judge will meet with the WBrC 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 WBrC judge will be excluded from judging in any future WBrC sanctioned competitions. 	<p>sheets from the official score keeper.</p> <ul style="list-style-type: none"> • The head judge will meet with the PLAC judge(s), PNCC Staff, Volunteer and PNCC Committee to evaluate the situation. • The PNCC Staff and WCE Reps will then rule upon the matter in a closed meeting. • If the matter of dishonesty is extensive, PNCC Committee has the power to rule that the PLAC judge will be excluded from judging in any future PLAC sanctioned competitions. 	
<p><u>20.2 Competitor Related Issues</u></p> <p>If a competitor has an issue or protest to make regarding the WBrC during the competition, the competitor should contact the WBrC event organizer. The event organizer will then determine whether the issue can be resolved on-site at the WBrC, or whether the issue will</p>	<p><u>20.2 Competitor Related Issues</u></p> <p>If a competitor has an issue or protest to make regarding the PLAC during the competition, the competitor should contact the PLAC event organizer. The event organizer will then determine whether the issue can be resolved on-site at the PLAC, or whether the issue will require a written appeal following the PLAC.</p>	



<p>require a written appeal following the WBrC.</p> <p>If the WBrC event organizer decides that the issue and/or protest can be solved on-site at the WBrC, the WBrC 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 WBrC event organizer and the designated onsite representative of the WCE Judge Operations Lead. The WBrC event organizer will inform the competitor of the decision.</p>	<p>If the PLAC event organizer decides that the issue and/or protest can be solved on-site at the PLAC, the PLAC 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 PLAC event organizer and the designated onsite representative of the WCE Judge Operations Lead. The PLAC event organizer will inform the competitor of the decision.</p>	
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<p><u>20.3 Appeals</u></p> <p>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.</p> <p>The appeal letter must include the following:</p> <ul style="list-style-type: none"> • 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 <p>Any written protests/appeals omitting this information will not be considered. All persons must submit their written complaint or appeal to the WBrC event manager via email to info@worldcoffeeeevents.org within 24 hours of the incident.</p>	<p><u>20.3 Appeals</u></p> <p>If a person does not agree with a decision, they may appeal the decision in writing to the PNCC Competition Operations Committee. All decisions made by the committee are final.</p> <p>The appeal letter must include the following:</p> <ul style="list-style-type: none"> • Name • Date • Competition Category • A clear and concise statement of the complaint • Date and time references (if applicable) • Comments and suggested solution • Party/Parties involved • Contact information <p>Any written protests/appeals omitting this information will not be considered. All persons must submit their written complaint or appeal to the Philippine National Coffee Competition (PNCC) via email to philippinesncc@gmail.com within 24 hours of the incident.</p>	
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<p><u>20.4 Appeals Reviewed by the Competition Strategic Committee</u></p> <p>The WCE Competition Strategic Committee will review written complaints or appeals and endeavor to respond as soon as possible. Please note that the final resolution will be delivered within 30 days of receipt. The WCE Competition Strategic Committee will contact the person in writing via email with final rulings. “</p>	<p><u>20.4 Appeals Reviewed by PNCC Committee</u></p> <p>The PNCC Committee will review written complaints or appeals and endeavor to respond as soon as possible. Please note that the final resolution will be delivered within 30 days of receipt. The PNCC Committee will contact the person in writing via email with final rulings.</p>	
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