

WESTERN REGIONAL



Barista
COMPETITION

THE SPECIALTY COFFEE ASSOCIATION OF AMERICA'S

2007 WESTERN REGIONAL BARISTA COMPETITION

HOSTED BY:

TAYLOR MAID FARMS LLC & THE FLYING GOAT

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PETALUMA, CALIFORNIA

COMPETITOR RULES & REGULATIONS

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1.0 PARTICIPANTS

The 2007 Western Regional Barista Competition (WRBC) is open to anyone who would like to compete. Association membership (SCAA) is not required. All competitors must hold or be eligible to hold a United States passport in order to compete in the WRBC. In order to win the WRBC all competitors must reside or work in one of the following states: CA or HI.

The first place winner of the 2007 WRBC will be eligible to compete in the Semi-Finals Round at the 2007 United States Barista Championship (USBC). The 2007 USBC will be held in conjunction with the SCAA's 19th Annual Conference & Exhibition, May 4-7, 2007, in Long Beach, California. Travel and accommodations will be provided for the 2007 WRBC Champion by Taylor Maid Farms LLC and Flying Goat Coffee.

1.1 Number Of Competitors Per Company

There will be up to a total of 30 competitors in the First Round at the 2007 WRBC. A maximum of two competitors per company will be confirmed to compete up until 17 days prior to the first day of the 2007 WRBC. (Please note: A tax identification number defines a company.) If 17 days prior to the first day of the WRBC (February 6, 2007), there are still additional spots open for competitors, those companies who already have two competitors confirmed may confirm additional competitors. Companies who wish to add additional competitors should have their competitors added to the "waiting list" when they submit their first two competitors for competition. If a third competitor from the same company is confirmed to compete, a fourth competitor will not be confirmed to compete until all other companies on the waiting list have had their third competitor confirmed. Once all companies on the waiting list have equal representation on the 2007 WRBC competitor roster, the next competitor on the waiting list will be confirmed as the fourth competitor from that company to compete at the 2007 WRBC. This process will continue (with fifth competitors, etc.) until all available competition spots are filled.

1.2 Out Of Region Competitors

If 17 days prior to the first day of the WRBC (February 27, 2007), there are still additional spots open for competitors, those who wish to compete who reside and work out of the Western Region will be confirmed as competitors; however, he/she will only be allowed to compete in First Round of the 2007 WRBC in order to practice and polish his/her competition skills. Competitors who work and reside out of the Western Region will not be allowed to advance to the Finals Rounds at the 2007 WRBC.

1.3 Registration Form & Fee

Competitors must submit a completed WRBC Competitor Registration Form and registration fee to Michelle Campbell at the SCAA by fax at 562-624-4104, by email at mcampbell@scaa.org, or by mail to: Attn. Michelle Campbell, SCAA, 330 Golden Shore, Suite 50, Long Beach, CA 90802. The WRBC Competitor Registration Form can be found online at www.scaa.org, or

requested from the WRBC Event Manager, Michelle Campbell at the SCAA. Space is limited, and competitors are admitted on a first-come, first-served basis. Once an entry form has been received, a confirmation letter including his/her competition time will be sent to the competitor by mail, fax and/or email.

The registration fee is \$50 per competitor. Competitors must pay their own expenses related to the competition including, but not limited to, travel, accommodations, supplies and ingredients needed for competition. If a competitor cannot afford these expenses, it is his/her responsibility to see that his/her company or other outside parties cover these expenses.

1.4 Competitor Questions

All competitors must thoroughly read and understand the rules and regulations specified in this document. No exceptions will be made for competitors who claim to not understand the Competitor Rules & Regulations. All questions regarding the WRBC should be directed to the WRBC Event Manager, Michelle Campbell at the SCAA by email at mcampbell@scaa.org, or by phone at 562-624-4100. Competitors are encouraged to ask questions prior to arriving at the WRBC. Competitors will also have the opportunity to ask questions during the official Competitor's Meeting held prior to the start of the competition. If the WRBC Event Manager is not able to answer your question(s), the appropriate party or parties will be contacted to answer the question(s) in a timely manner.

1.5 Terms & Conditions

Upon submitting a WRBC Competitor Registration Form, competitors acknowledge that they understand the following terms & conditions. Please note that these terms and conditions include individual responsibilities and requirements of representation imposed on the winner of the WRBC.

1. The winner of the Western Regional Barista Competition (WRBC) is a representative of the Specialty Coffee Association of America (SCAA) and the United States Barista Championship (USBC).
2. Upon entry in the WRBC and in exchange for the opportunity to win, each competitor in the WRBC undertakes that they will:
 - a. Permit the SCAA to use the competitor's name and image in any format without charge for the purpose of promotion of the SCAA, USBC or the WRBC.
 - b. Without limiting the generality of clause (a), the formats referred to in clause (a) may include: photographic, video, print, Internet, or any electronic media.
 - c. When fulfilling these terms and conditions actively work to uphold the good reputation of the SCAA, USBC and the WRBC.
3. Upon entry in the WRBC and in exchange for the opportunity to win, each competitor in the WRBC undertakes that, should they win the WRBC, they will:

- a. Make him/herself available to travel to Long Beach, California to compete in the United States Barista Championship, May 4-7, 2007.
 - b. Be willing and able to cover the costs of food and miscellaneous costs while at the USBC. The WRBC Hosts, Taylor Maid Farms LLC and Flying Goat Coffee will provide for the WRBC Champion's travel expenses to and from Long Beach, California, and accommodations while in Long Beach for the duration of the competition.
4. Upon entry in the WRBC and in exchange for the opportunity to win, each competitor in the WRBC is encouraged that, should they win the WRBC, they will:
- a. Include the name "Specialty Coffee Association of America" or "SCAA" immediately before the name "Western Regional Barista Competition" or "WRBC" in each instance in which the name "Western Regional Barista Competition" or "WRBC" is mentioned.
 - b. Include the name "United States Barista Championship" or "USBC" in each instance in which the name "Western Regional Barista Competition" or "WRBC" is mentioned.
 - c. Without limiting the generality of clauses (a) or (b), the instances referred to in clauses (a) and (b) include mention verbally, in print or via any electronic medium.
 - d. Promote the Specialty Coffee Association of America at every opportunity without charge to the SCAA.
 - e. Promote the Western Regional Barista Competition as the only pathway to the United States Barista Championship at every opportunity without charge to the SCAA.

2.0 COMPETITION FORMAT

Competitors will be judged by four Sensory Judges, two Technical Judges and one Head Judge. Each competitor shall serve each of the four Sensory Judges a single espresso, a single cappuccino and a single signature beverage of his/her choice (espresso-based and alcohol-free), for a total of 12 drinks, during a period of 15 minutes or less. The order in which the drinks are served is the competitor's decision. However, the four drinks of each category must be identical and served simultaneously. (Please note: Although each set of drinks must be identical in content, latte art expression may take any form the competitor chooses. Latte art does not need to be identical on all four drinks in the same set.) All four drinks within each category of drinks must be prepared using the same coffee; however, competitors can prepare each category of drinks (i.e. the espressos, cappuccinos, and signature beverages) using different coffee.

Competitors may produce as many drinks as they like during the competition, but only the drinks served to the judges will be evaluated.

2.1 USBC Definitions

2.1.1 Espresso:

An espresso is a one-ounce beverage (30 ml., plus or minus 5 ml. including crema) prepared with various grams of coffee (depending on the coffee and the grind) through which clean water of 195-205 degrees F (90.5-96 degrees C), has been forced at 8.5 to 9.5 atmospheres of pressure, and where the grind of the coffee is such that the brewing flow time is between 20 to 30 seconds. While brewing, the flow of espresso should appear to have the viscosity of warm honey, and the resulting beverage should exhibit a thick, dark, golden cream-foam (crema). Espressos should be served in a two- to three-ounce (60 to 90 ml.) porcelain demitasse cup with a handle and a rounded interior base. Espressos should be prepared specifically for the judges, and immediately served with spoons, sugar and water.

2.1.2 Cappuccino:

A Cappuccino is a beverage of ratios, producing a harmonious balance of espresso, steamed milk and frothed milk. A traditional cappuccino is a five- to six-ounce beverage (150 to 180 ml.), served in a five- to six-ounce (150 to 180 ml.) porcelain cappuccino cup with a handle and a rounded interior base. (Please note: For the purpose of the WRBC cappuccinos should not be topped with any additional spices and/or powered flavorings.)

2.1.3 Signature Beverage

First and foremost it should be a beverage; the judges should be able to drink it. A signature beverage must be espresso based. Each of the four signature beverages must contain a minimum of one espresso shot. A distinct taste of espresso must be present. Competitors are allowed to use any ingredients in the signature beverage as long as they do not contain any alcohol or illegal substances. (Please note: This rule applies to extracts as well. Competitors using extracts in his/her signature beverage should be prepared to verify that no alcohol is listed in the ingredients of the extract. No ingredient(s) where the alcohol has been burned out or off will be allowed in the signature beverage.) If alcohol is discovered as an ingredient in the signature beverage, the signature beverage will receive zero points on all points available in the signature beverage category. All ingredients must be disclosed upon request. Competitors must bring the original bottles and/or packaging of all ingredients used in his/her signature beverage. The components of the signature beverage should preferably be produced during the competition, i.e., the signature beverage and its ingredients should be assembled on-site during the competition time. The signature beverage can be any temperature. However, the competitors must inform the judges of the correct temperature at which the signature beverages will be served.

Please note: No ingredients or substances other than ground coffee may be placed in the portafilters.

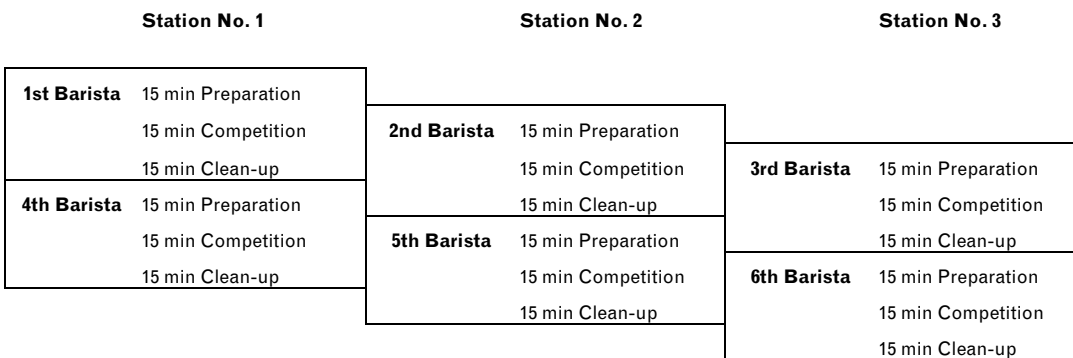
3.0 COMPETITION PROCEDURE

The competition space will consist of a stage with three competition stations. Each of the three stations will have a three-group espresso machine, an espresso grinder, and a blender. Each station will be assigned a number, one, two or three, which correspond with each competitor's assigned time and station. Each competitor will be given 45 minutes at their assigned station, made up of the following segments:

1. 15-minutes Preparation Time
2. 15-minutes Competition/Performance Time
3. 15-minutes Clean-Up Time

3.1 Competition Flow

The competition flow will follow the process outlined in the following chart:



3.2 Prior To Preparation Time

3.2.1 Be On Time

Competitors should be in the preparation room 30 minutes prior to his/her scheduled preparation time. Any competitor who is not onsite at the start of their 15 minutes of preparation and/or competition time may be disqualified.

3.2.2 Competition Music

Competitors may bring music on one CD to be played during his/her competition time. (Music may not contain profanity.) Competitors must mark the CD case clearly with his/her name. It is the competitor's responsibility to give the WRBC Event Manager or Audio Visual staff his/her CD prior to the start of the competition. It is also the competitor's responsibility to retrieve the CD from the WRBC Event Manager or Audio Visual staff after the competition. CD's that are not retrieved will be discarded after the competition.

3.2.3 Set-Up Grinder

A grinder will be provided at each station for the competition. Competitors have the option of using the competition grinder provided, bringing his/her own grinder(s) or using both the provided competition grinder and his/her

own grinder. Competitors may not use more than two grinders during his/her performance.

If a competitor has brought his/her own grinder and/or blender, the competitor needs to inform the WRBC Event Manager prior to the start of competition. The head runner will contact the competitor prior to his/her preparation time. Once the competitor's assigned station is cleared and cleaned from the previous competitor, the head runner and the station runner will take the competitor's grinder and/or blender out to the assigned station, place it in the correct location and plug it in. If the competitor would like to help the head runner take his/her own grinder and/or blender to the station, this will be allowed; however, once the grinder is in place and plugged in, the competitor will not be allowed to touch the grinder and/or blender and must leave the stage immediately.

(Please note: If a competitor is using his/her own grinder, it must be empty. No coffee beans may be placed in the hopper until the competitor's preparation time.)

3.2.4 Station Set-Up

The head runner will be responsible for ensuring that each competitor's station is set as the competitor has requested prior to his/her preparation time. I.e. the head runner will make sure each competitor's grinder, blender, and/or any other electrical equipment are placed to the right or the left of the espresso machine per the competitor's request.

3.3 Preparation Time

Each competitor will have 15 minutes of preparation time. Once the prior competitor is five minutes into their competition time, the next scheduled competitor may begin his/her 15-minute preparation time upon advisement from the WRBC Event Manager and/or the time-keeper. The purpose of the preparation time is to carry or wheel all supplies out on stage, set up the station and prepare the bar for competition. A waiter's cart will be available for the competitor's to transport their items to and from the competition area. Each competitor will be assigned a station runner who will assist the competitor as he/she wheels the waiters cart from the preparation area to his/her assigned station. Only the assigned station runner will be allowed to assist the competitor on stage with the cart. (Please note: Coaches, supporters, friends, or family members are not allowed on stage while the competition is in progress.) Once the competitor has arrived at his/her assigned station, the time-keeper will signal to the competitor to begin their 15 minutes of preparation time. The runner will not help the competitor unload the cart or set-up the station. Each competitor must unload his/her supplies off the cart on his/her own. Once the cart is unloaded, the station runner will wheel the cart off stage. The waiters cart will not be allowed on stage during the performance/competition time.

If a competitor has brought an item or piece of equipment that does not fit on the station table provided, he/she must ask the WRBC Event Manager prior to the start of their 15 minutes of preparation time, if he/she may be allowed to leave the item on the floor, out of the way.

If a competitor has forgotten some of his/her equipment and/or accessories, he/she must retrieve the missing items him/herself. Nothing may be delivered by the runners, supporters, team members, or the audience.

Please note: The judge's presentation table cannot be set during the competitor's preparation time. Any water, glassware, napkins, or decorations the competitor would like on the presentation table must be incorporated into his/her 15-minute performance/competition time.

Competitors are encouraged to pull practice shots during their prep time, however if "pucks" or "cakes" are left in the portafilters at the start of his/her competition time points will be deducted from the technical score sheet under "clean working area at start-up."

Please note: Cups should 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.

Competitors will not be allowed to exceed the 15 minutes of preparation time. The timer will give the competitor a ten minute, five minute, three minute, one minute, and thirty second warning during his/her 15 minutes of preparation time. If the 15-minute preparation period has elapsed and the judges are not ready to begin judging the performance, the competitor will be asked to step back from the machine.

3.4 Technical Issue

During the preparation and/or competition time, if a competitor feels there is a technical problem with the espresso machine, the grinder and/or the blender, the competitor should raise his/her hand and ask for the head runner (during preparation time) or for the Head Judge (during competition time), and the time will be stopped. If the Head Judge agrees there is a technical problem (that can be easily resolved), the Head Judge 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. If the technical problem cannot be solved in a timely manner, the Head Judge will make the decision whether or not the competitor should wait to continue his/her performance or stop the performance and start again. If a competitor must stop his/her competition time, the competitor along with the Head Judge and WRBC Event Manager will reschedule the competitor to compete again at a later time. If it is determined that the technical issue is due to competitor error, the Head Judge and/or Event Manager may determine that no additional time will be given to the competitor, and the competition time will resume immediately.

3.5 Competition Time

Once the 15-minute preparation time has elapsed and the judges are ready, the Master of Ceremonies will introduce the competitor and ask if he/she would be comfortable answering questions during his/her presentation. If the competitor agrees, he/she will be interviewed (in English) throughout the presentation by the Master of Ceremonies.

If an interpreter is needed, the competitor must inform the WRBC Event Manager upon registration. Each competitor will be required to wear a wireless microphone throughout his/her competition. However, the competitor will only be “live” (broadcast) during his/her performance time. Please note: Competitors may choose not to be interviewed.

Tracking time elapsed during the 15-minute competition/performance time will be the responsibility of the competitor, though he/she may ask for a time check at any point. The Master of Ceremonies will ask the competitor if he/she is ready to begin. Before the competitor introduces him/herself to the judges, the competitor must press the start button on the remote control attached to the clock to begin his/her 15 minutes of competition/performance time. The designated official timekeeper will begin a stopwatch the moment the competitor presses the start button on the remote control.

At the start of the competitor’s competition time, he/she will introduce him/herself and make eye contact with each of the four Sensory Judges and the Head Judge. The four Sensory Judges and Head Judge will be standing behind the judges’ presentation table. (All drinks competitors wish to be evaluated must be served at this table.) Once the 15 minutes of competition time have begun, the competitor may set the judges’ presentation table. Competitors are required to serve water to the judges. Competitors can serve water to the judges after they have set the presentation table or when they serve the first set of drinks.

After each set of drinks has been served, and evaluated by the judges, a runner will clear the drinks from the judges’ presentation table upon the Head Judge’s signal. The runner will clear only the cups, saucers and spoons. If a competitor would like the runner to clear any additional items such as cookies, chocolates, sugars, honey, etc., he/she must tell the head runner prior to going on stage.

Competition time will be stopped (ended) when the competitor presses the stop button on the remote control attached to the clock or raises their hand and calls “time”. If the competitor chooses to call “time” without pressing the stop button on the remote control, the competitor must make a clear and audible signal to the official timekeeper. The competitor may choose to end the performance time and stop the clock whenever he/she wishes. For example, competitors can stop the clock once his/her final drink is placed on the presentation table to be served to the judges, or competitors can choose to go

back to their station to clean before stopping the clock and ending their performance time. Once the competitor stops the clock, the official timekeeper will stop the stopwatch. The judges will record the final time on the clock. If the clock has malfunctioned for any reason, the Head Judge will record the time from the official time keeper.

Competitors may not continue talking to the judges once their competition time has ended. Any conversation after the competitor's competition time will not count towards his/her total score. Competitors may continue to talk to the Master of Ceremonies after the competition time has ended, however, any conversation or explanation done after the competition time will not be considered by the judges.

Please note: Evaluation will only be given during the performance/competition time. The preparation and clean-up time are not judged; however, the judges will review the station for cleanliness at the start and end of the performance/competition time.

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

3.5.1 Overtime Penalties

If the competitor has not finished his/her presentation during the allotted 15-minute period, he/she is allowed to proceed until the presentation is completed. However, points will be deducted from the total of each of the four sensory score sheets according to the chart below.

Please note: Any competitor whose performance period exceeds 17 minutes will be disqualified.

The scorekeeper will deduct points from each of the four sensory score sheets according to the following overtime penalties:

Time Over:	Points Deducted
1 - 30 seconds overtime	5 points
31 - 60 seconds overtime	10 points
61 - 90 seconds overtime	15 points
91 - 120 seconds overtime	20 points
More than 120 seconds (2 minutes)	Disqualification

3.5.2 Coaching

Coaching from the sidelines is not allowed during the competition. Doing so may result in disqualification. The USBC does encourage cheering from the sidelines by supporters, the audience and other team members. However, they are not allowed to assist the competitor in any way.

3.6 Clean-Up Time

Once a competitor has finished his/her competition time, he/she should begin cleaning up the station. The assigned station runner will bring the waiters cart back out on stage for the competitor to load his/her supplies on. The station runner will clear the judge's presentation table; however, the competitor is responsible for clearing and cleaning his/her station table without assistance. If a competitor brought his/her own grinder and/or blender, the station runner can help the competitor remove these items from the station. Competitors are expected to thoroughly clean their station after their competition time. Once a competitor has finished cleaning his/her station, the head runner will inspect the station. If the head runner does not feel that the competitor has cleaned the station sufficiently, the head runner will consult with the WRBC Event Manager to determine whether the competitor should return to the station and finish cleaning.

4.0 USBC & WRBC CERTIFIED JUDGES

Competitors will be judged by one Head Judge, four Sensory Judges and two Technical Judges.

4.1 Head Judge:

The Head Judge is responsible for overseeing the judging process, and for managing any issues or concerns that take place during a performance. The Head Judge is responsible for ensuring the judges are evaluating each competitor according to the USBC standards, and that the judges are completing their score sheets accurately and completely. The Head Judge has final authorization concerning any problems or issues that occur during performances.

The Head Judge will take notes during the competitor's competition time and record the competitor's final competition time, but his/her scores will not count towards the competitor's total score.

4.2 Technical Judge:

The two Technical Judges will position themselves around the competitor and his/her station. The Technical Judges will evaluate competitors on the following criteria (see Technical Score Sheet):

- Cleanliness of station at the start and end of competition.
- Clean cloths available.
- Usage of grinder.
- Correct and consistent grinding, dosing and tamping.
- Extraction procedure.
- Milk frothing techniques.
- Visual espresso base for cappuccinos and signature beverages.
- Hygienic use of cloths.

The total sum of the two technical score sheets are added together and then divided by two for an average technical score. This average is then added to each of the four sensory score sheets.

4.3 Sensory Judge:

The four Sensory Judges will be positioned at the judges' presentation table. Each Sensory Judge will only evaluate the drink that is served to him/her. The Sensory Judge will evaluate competitors on the following criteria (see Sensory Score Sheet):

- Ability to communicate with the judges and Master of Ceremonies.
- Accuracy of competitors' description of drinks served.
- Visual appearance of the drinks.
- Drinks served with the correct accessories.
- The quality of the espresso blend.
- The taste and quality of the drinks served.
- Taste balance of all drinks.
- Temperature of drinks and cups.
- Usage of ingredients in signature beverage.
- Competitor's attention to detail and overall creativity.

5.0 JUDGING CRITERIA

The USBC Committee is the governing body in the development of these rules and standards to which all USBC and WRBC Certified Judges are required to adhere. Competitors are advised to thoroughly review the score sheets and the Judges Rules and Regulations to ensure that he/she is familiar with the criteria. All rules and regulations, score sheets, and registration forms are available at www.scaa.org, or may be obtained by contacting the WRBC Event Manager.

Competitors will be judged on the following criteria:

5.1 Competition Area

The competition area will be evaluated for cleanliness at the start and end of the performance/competition time. The bar should be spotless, and the area as orderly as if ready to open at the start of the day.

5.2 Taste Evaluation

Points will be awarded for the taste of each individual drink (i.e. espresso, cappuccino and the signature beverage). Points will also be based on raw materials used and style of the beverage. Competitors should strive for a harmonious balance of sweetness, bitterness, acidity, and aromatics. Competitors are advised to explain verbally to the judges why they chose their particular coffee, the basic roast profile, the espresso blend structure, the major taste elements, the ingredients used in the signature beverage, and the philosophy behind the drinks served.

5.3 Beverage Presentation

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

5.4 Technical Skills

Points will be awarded based on the competitor's technical knowledge of the espresso machine and grinder. This includes the competitor's working knowledge of the equipment involved and how it relates to everything from quality coffee to his/her cleaning skills.

5.5 Judges Total Impression

Points will be awarded based on the judges overall view of the competitor, his/her technical skills, taste of drinks, and personal and beverage presentation.

6.0 ADDITIONAL COMPETITOR INFORMATION

6.1 Competitors Orientation Meeting

Prior to the start of the WRBC, a Competitors Orientation Meeting will take place. This meeting is mandatory for all competitors. During this meeting, the WRBC Event Manager will make announcements, explain the competition flow, cover the competition schedule and lead a tour of the stage and back stage areas. This will be an opportunity for competitors to ask questions and/or voice concerns to the WRBC Event Manager and Head Judge(s).

6.2 Preparation Room

There will be an area designated as the competitors' preparation room. This area will be reserved for the competitors, volunteers and any WRBC officials. Access may be limited to only those people, and family members, press/media, and supporters should not be in this area without permission from the Event Manager. Competitors will be able to store their equipment, accessories, ingredients, etc. in this room. Refrigerators and freezers will be provided for any ingredients that need to stay cold or frozen. This room will also include a dishwashing station in order for competitors 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.

7.0 MACHINERY, ACCESSORIES & RAW MATERIALS

7.1 Espresso Machine

Competitors must use the espresso machine supplied for the WRBC by the official 2007 WRBC espresso machine sponsor, Espresso Specialists Inc. The official espresso machine will be a La Marzocco GB-5 three-group. The espresso machine cannot be modified in any way (i.e. the competitor will not

be allowed to make any changes to any of the espresso machine's internal or external components, such as the steam wand tip or the portafilters). The espresso machine will be calibrated to the following specifications: Temperature setting will be set between 195-205 degrees F (90.5-96 degrees C), and the pump pressure set between 8.5 and 9.5 bars. Any changes or adjustments made to the espresso machine are reason for disqualification.

7.2 Grinder

The official 2007 WRBC grinder sponsor will be LaMarzocco. The official grinder will be a Mazzer Robur. Competitors have the option of using the grinder provided, bringing their own grinder(s) or using both the provided grinder and their own grinder. Competitors may not use more than two grinders during their performance.

7.3 Provided Equipment & Supplies

Each competitor station will be equipped with the following:

- Station Table (For espresso machine, grinder and blender) L: 6' W: 3' H: 3'
- Work Table (Forms an "L" shape extending from the left of the station table, used for trays, glassware, and additional accessories) L: 6' W: 2' H: 3'
- Presentation Table (Judges' table) L: 6' W: 2' H: 42"
- LaMarzocco GB-5 Three-Group Espresso Machine
- Mazzer Robur Grinder
- Blender
- Knock Box
- Ice
- Clover-Stornetta Whole Milk
- Trash Can
- Waiters Cart (For preparation and clean-up time) L: 30" W: 16" H: 32.5"

7.4 Recommended Equipment & Supplies To Bring

Other than milk and ice, which are guaranteed to be provided on-site, competitors are required to bring all supplies necessary for their presentation. Competitors may choose to bring their own milk. The WRBC will provide some additional accessories for emergency purposes. However, this is not a guarantee. Competitors may use any accessories or ingredients (excluding alcohol) they wish. 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 WRBC volunteers and event staff are not responsible for the safety of items left in the competitors preparation room or competition area.

It is recommended that competitors bring the following:

- Coffee (For practice and the competition)
- Grinder (Optional)

- Blender (Optional)
- Tamper
- Shot Glasses
- Steaming Pitchers
- Cups & Saucers (For all 12 drinks including spares)
- Spoons
- Any Specific Utensils Required
- Water Glasses
- Water (For judges)
- Milk (Optional)
- Bar Towels/Clean Cloths
- Tray (For serving drinks to the judges)
- All Accessories (For judges presentation table)
- Napkins
- Sugar
- All Equipment/Accessories Required For The Signature Beverage
- Waiters Cart (Optional)

8.0 COMPETITOR ISSUES

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

If the WRBC Event Manager decides that the complaint can be solved on-site at the WRBC, the WRBC Event Manager will contact the involved party or parties to ensure fair representation. The competitors protest will be discussed and a decision will be made jointly on-site by the WRBC Event Manager and the Head Judge(s). The WRBC Event Manager will inform the competitor of the decision.

If the competitor does not agree with the decision, he/she may appeal the decision in writing to the USBC Committee. The decision made by the USBC Committee is final.

If a competitor makes a complaint to the WRBC Event Manager that cannot be resolved on-site or the competitor wishes to appeal a decision made on-site, the WRBC Event Manager will ask the competitor to submit his/her formal complaint/appeal in writing to the USBC Committee. The complaint/appeal letter must include the following:

- 1) Competitor Name
- 2) Date
- 3) Complaint

- 4) Date and Time References (if applicable)
- 5) Competitor's Comments
- 6) Party/Parties Involved
- 7) Competitor's Contact Information

Any written complaints/appeals which do not include this information will not be considered. Competitors should submit his/her written complaint/appeal to the WRBC Event Manager in person or via email to mcampbell@scaa.org.

Written complaints will be reviewed by the USBC Committee within 30 days of receipt. The USBC Chair will contact the competitor with the final decision.