

# SUPPLEMENT TO 2009 US BARISTA CHAMPIONSHIP RULES & REGULATIONS



## 17.1 JUDGES' DO'S AND DON'T PRIOR TO JUDGING

*Append A to read:*

Judges must refrain from communicating with the competitors regarding specifics of the competition, competitor presentations, or any other topics that could be viewed as coaching.

## 18.1 EVALUATION SCALE

*Append "Zero to Six Score" to read:*

### Scaled Score

With Scaled scoring elements, judges must utilize the Unacceptable, Acceptable, Average, Good, Very Good, Excellent, and Extraordinary scale above, using the appropriate descriptive evaluation. Judges will then mark the scoresheet with the appropriate numerical code that corresponds to the descriptive evaluation (i.e., "Good" = 3). Half-point increments between scores between "Acceptable" and "Extraordinary" are also available (i.e., "between Very Good and Excellent" = 4.5, but there is no 0.5).

When discussing scores, USBC and Regional Barista Competition Judges are to utilize only the Descriptive Evaluation, NOT the corresponding numerical code.

Assigning a score of "Unacceptable" or "Extraordinary" requires the approval of the Head Judge.

### 18.6.1 Station Management

*OMIT E.* (NOTE: Technical Judges will NOT examine the spent puck of coffee inside portafilters.)

### 18.6.2 Clean portafilter spouts/Avoided placing spouts in doser chamber

*Append A to read:*

A. 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. If the spouts do not become dirty (i.e., spouts don't touch the counter during tamping, competitor tamps on a clean towel or mat each time, etc.), they do not need to be actively cleaned to be awarded a "Yes" mark here UNLESS the Technical Judge notes water and/or coffee grounds on the ends of the spouts.

### 18.7.1 Clean working area at end

*Add statement:*

Technical Judges will distinguish wares, tools, and a station that has been "used" (as in the presentation time) from "dirty" (with excess spillage, disorganization, etc.).

### 19.2.3 Taste balance (of Sensory Espresso Evaluation)

*Add statement:*

Judges will give equal score weighting to the harmonious balance and a taste that matches the competitor's explanation.

### 19.3.2 Consistency and persistence of foam (of Sensory Cappuccino Evaluation)

*Add statement:*

Judges will give equal score weighting to the appropriate depth of the foam (1 cm) and the appearance of the foam

### 19.4.5 Taste balance (of Sensory Signature Drink Evaluation)

*Add statement:*

Judges will give equal score weighting to the overall taste balance of the beverage, and a sensory experience that matches the competitor's explanation.