

WORLD SIPHONIST CHAMPIONSHIP 2020

OFFICIAL RULES AND REGULATIONS



Version: 2019/11/07
Written and approved
by WSC Secretariat

1.0 CONDITIONS OF PARTICIPATION

1.1 Participants

1.1.1 National Qualifications

The World Siphonist Championship (hereafter referred to as “WSC”) is open to champions of national competition managed by a body representing the country (hereafter referred to as “National Body”), which is sanctioned by the WSC Secretariat, a WSC’s governing body (hereafter referred to as “WSC Secretariat”). The WSC is open to one (1) competitor from each nation representing a National Body (hereafter referred to as “Competitor”).

1.1.2 Nationality

Competitors must be at least 18 years of age at the time of competing in the WSC. 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. Competitors may only participate for one (1) sanctioned National Body per WSC competition year. A competition year is relative to the WSC for which a National Body event is qualifying a competitor to compete.

1.1.3 Multiple Passports

In case of multiple passports, the Competitor must choose one (1) country and be qualified through respective sanctioned national competition.

1.1.4 Judging and Conflict of Interest

Competitors may not judge in any sanctioned WSC competition (world, national, regional) in any country, including their own, prior to the conclusion of that year’s WSC Event. Judges may not compete in any sanctioned WSC competition (world, national or regional) in any country, including their own, prior to the conclusion of that year’s WSC Event. Siphonists who participate in judge calibrations as a calibration siphonist may not compete in any sanctioned WSC competition (world, national, regional) prior to the conclusion of that year’s WSC event. 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 WSC secretariat.

1.1.5 Exemption of Participation

If a national champion is unable to participate in the WSC for any justifiable reason, the runners up from the national competition can replace the champion according to ranking order. In this case, the National Body must send a written request before competitor’s application process. In addition, if the national competition is unable to take place for any justifiable reason, that should be informed to the WSC Secretariat before the application of Competitor. And only after the approval of the WSC Secretariat, a person who is recommended by the National Body can become a Competitor.

1.1.6 Expenses

The National Bodies should be responsible to pay the Competitor's all expenses for the duration of the WSC for the purpose of representing their country. All expenses include, but not limited to the Competitor's travel and accommodation expenses, any additional travel expense. The WSC is not liable for any of the Competitor's expenses.

1.2 Application

1.2.1 Competitor Registration Form

The National Bodies must complete all the necessary items in the WSC Competitor Registration Form downloaded from the WSC website and send it to the WSC Secretariat by email. Also, send a scanned copy of valid passport or legal documentation of more than 24 months of employment or scholastic enrolment to the WSC Secretariat by email at least six (6) weeks prior to the WSC Event. The WSC Secretariat will send a confirmation letter via email within two (2) weeks of receipt of the registration form and a copy of valid passport or legal documentation.

1.2.2 Due Date to Apply

The National Bodies must submit the WSC Competitor Registration Form and send a copy of valid passport or legal documentation six (6) weeks prior to the WSC Event. In the case the national competition is held less than six (6) weeks prior to the WSC Event, National Body must submit the registration form and a copy of necessary documentation within 5 days of conclusion of their national competition. Failure to meet these requirements could result in exclusion from competing in the WSC.

1.3 Competitor Questions

All Competitors are responsible for comprehensive knowledge of current WSC Rules & Regulations and score sheets. No exceptions or accommodations will be made for Competitors who put in a claim due to lack of understanding of the WSC Rules & Regulations or score sheets. All WSC documents may be downloaded from the WSC website. Questions can be directed to the WSC Secretariat prior to WSC Event.

1.4 Terms & Conditions

Upon submitting a WSC Competitor Registration Form, Competitors acknowledge that they understand the following terms & conditions.

NOTE These terms & conditions include individual responsibilities of each Competitor and requirements imposed on the winner of the WSC as the representative for the WSC. The agreement shall be effective from the starting date of WSC Event until the starting date of next year's WSC Event.

- A. Upon entry in the WSC, each Competitor in the WSC undertakes that they will:
 - i. Permit the WSC and the SCAJ to use the Competitor's name and image in any format without charge for the purpose of promotion of the WSC or the SCAJ.
 - ii. Without limiting the generality of above clause (i), the formats referred to in clause (i) may include: photographic, video, print, internet, or any electronic media.
 - iii. Actively work to uphold the good reputation of the WSC and the SCAJ and fulfill the terms and conditions.

- B. Each Competitor must read and abide by the WSC's competitor code of conduct which is provided in this WSC Official Rules and Regulations.
- C. The winner of the WSC becomes a Siphonist representing Specialty Coffee Association of Japan (SCAJ).
- D. The winner of the WSC must read and abide by the WSC's Champion Code of Conduct which is provided in this WSC Official Rules and Regulations.

2.0 THE COMPETITION

2.1 Summary

- A. The official language of the competition is English.
- B. Competitors will be judged by three (3) Sensory Judges, two (2) Technical Judges and one (1) Head Judge.
- C. Competitors will serve each of the three (3) sensory judges a single blended coffee and a signature beverage (coffee-based and alcohol-free); for a total of six (6) drinks, during a period of fifteen minutes.
- D. Competitors only can use sponsored water for their competition. Water is completely controlled by sponsored water system.
 [Approximate Number]
 - GH: range of 50-175ppm CaCO³ (2.9-9.8°d)
 - KH: range of 40-75ppm CaCO³ (2.2-4.2°d)
 - pH: range of 6.5-8
 - Electrical conductivity ($\mu\text{S}/\text{cm}$ 20°C) may not exceed three (3) times of KH (ppm CaCO³)
 At rehearsal, Competitors are able to use sponsored water which will be used for their competition.
- E. Competitors can decide the order in which the drink categories are served; however, a category of drinks must be completed before a competitor may serve another category of drinks, otherwise they will be disqualified.
- F. Within each category, drinks may be served in any combination to Judges (i.e. one (1) drink at a time, two at a time or all three simultaneously.) After serving, Sensory Judges will begin evaluating their drink as soon as it is served (i.e. without smelling) unless otherwise instructed by the Competitor.
- G. One (1) blended coffee cup should be brewed in one (1) siphon equipment.
- H. The coffee liquid used in one (1) signature beverage cup should be brewed in one (1) siphon equipment.
- I. Competitors may use three (3) siphons on the halogen heat table on their right-hand side for blended coffee and use the other three (3) on their left-hand side for signature beverages.
- I. All three (3) drinks within each category must be made of the same ingredients.
- J. All three (3) drinks within each category must be prepared using the same coffee beans.
- K. Competitors can prepare each category of drinks (i.e. blended coffee and signature beverages) using different coffee beans.
- L. Competitors may prepare as many drinks as they like during the competition time. Only the drinks served to Judges will be evaluated.

2.2 Beverage Definitions

2.2.1 Blended Coffee

- A. Blended coffee is a cup of beverage prepared with the compound of coffee beans from different origins or if the origin is the same, the compound of coffee beans of different roasting degree or different processing. Coffee prepared with the coffee beans from a single origin, of the same roasting degree and of the same processing, will not be evaluated as blended coffee.

NOTE the compound of coffee of the different screen but same origin, roasting degree, processing will not be counted as blended coffee.

- B. One (1) blended coffee can be prepared with any grams of coffee beans.
- C. Competitors can use only sponsored siphon equipment provided by WSC. It is Competitors' responsibility to check and make sure they are functional. The volume of hot water poured in a siphon is the Competitors' discretion within the capacity of the flask.
- D. The brewed coffee liquid for each cup should be arbitrary volume within the range of 100ml to 300ml. The volume of brewed coffee liquid should be approximately same for all three (3) cups.
- E. Each cup of blended coffee must be brewed in an individual siphon equipment. Competitors may not mix the coffee liquids brewed in separate siphons.
- F. There are no restrictions of cups and others for serving blended coffee, but all three (3) cups should be same shape.
- G. Blended coffee may as well be served to the judges with a unflavored water.

2.2.2 Signature Beverage

- A. A signature beverage is a freestyle siphon coffee-based beverage created by the competitor.
- B. It should be a beverage; the judges must be able to drink it.
- C. The three (3) signature beverages must be prepared with two-cup siphon equipment designated by WSC.
- D. The volume of coffee brewed for each cup of signature beverage should be more than 100ml. However, it is at the competitor's discretion how much brewed coffee is used for a cup of signature beverage.
- E. Each cup of signature beverage must be prepared with the coffee brewed in an individual siphon equipment. Competitors may not mix the coffee liquids brewed in separate siphons.
- F. The signature beverage must be served during the competition time.
- G. A dominant taste of coffee must be present in the signature beverage.
- H. The signature beverage may be served at any consumable temperature.
- I. Any ingredients may be used in the signature beverage with the exception of alcohol, alcohol extracts or by-products, or illegal substances.
- J. The ingredients of the signature beverage should preferably be prepared and assembled on-site during the competition time.
- K. All ingredients must be disclosed. Competitors must bring the original bottles and/or packaging of all ingredients used in his/her signature beverage.

2.2.3 Score Sheet Penalties

- A. If alcohol and/or illegal substances are discovered as an ingredient in the signature beverage, the signature beverage will receive zero points on all scores available on the sensory score sheets in the signature beverage category.
- B. During blended coffee brewing, if ingredients or substances other than water or ground coffee are placed or seen in the siphon’s upper chamber (funnel) or lower chamber (flask), the blended coffee will receive zero points on all scores available on the technical and sensory score sheets in the blended coffee category.

NOTE

 When preparing signature beverages, the competitor can put ingredients for brewing other than coffee into funnel or flask to make the use of the characteristics of siphon equipment. The Competitor should offer it to the event manager in advance and use the additional siphon equipment provided by WSC.
- C. If each signature beverage does not contain siphon coffee, the signature beverage will receive zero points in the “Taste balance” in the signature beverage category.

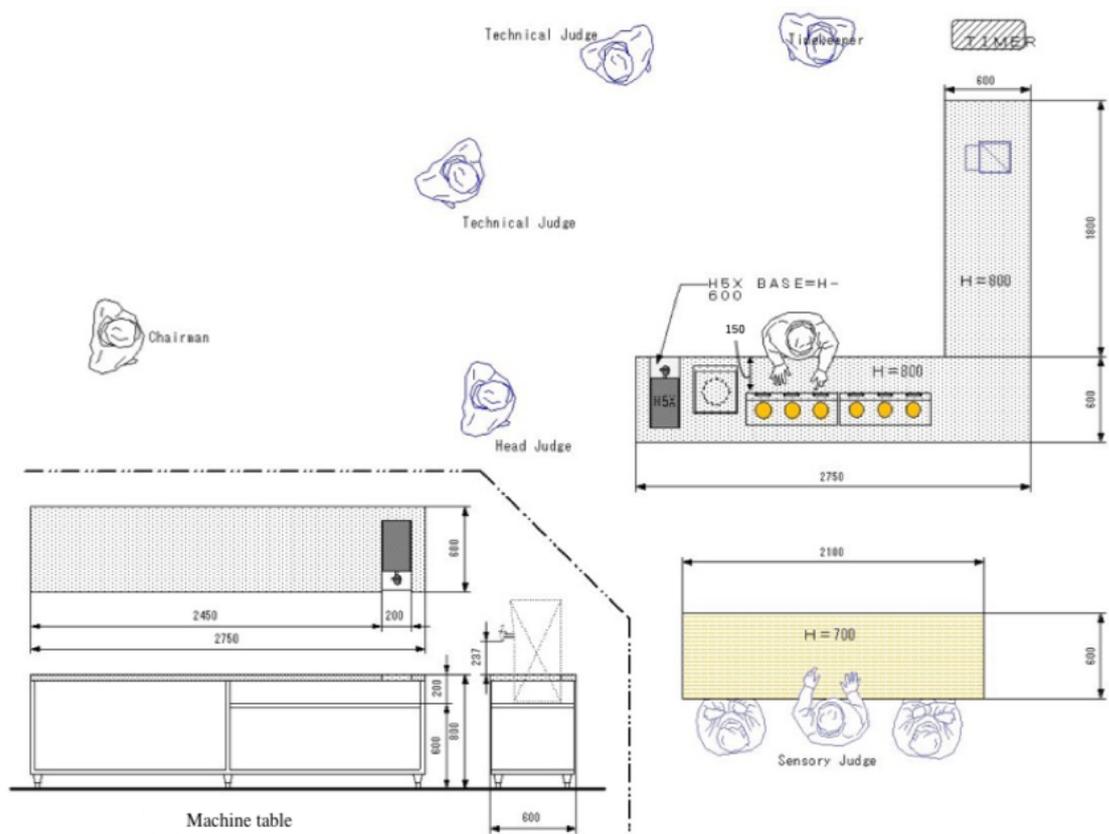
3.0 COMPETITION PROCEDURE

3.1 Summary

- A. The competition station will be numbered “1” and “2”.
- B. Each Competitor will be assigned a start time and competition station number.
- C. Each Competitor will be given 40 minutes at their assigned station, made up of the following segments:
 - i. 15 minutes Preparation Time
 - ii. 15 minutes Competition/Performance Time
 - iii. 10 minutes Clean-Up Time
- D. The competition flow will follow the process outlined in the following chart.

Station No.1	Station No.2
Competitor No. 1	
Preparation Time: 15 minutes	Competitor No. 2
Competition/Performance Time: 15minutes	Preparation Time: 15 minutes
Clean-Up Time: 10 minutes	Competition/Performance Time: 15minutes
Competitor No. 3	Clean-Up Time: 10 minutes
Preparation Time: 15 minutes	Competitor No. 4
Competition/Performance Time: 15minutes	Preparation Time: 15 minutes
Clean-Up Time: 10 minutes	Competition/Performance Time: 15minutes
	Clean-Up Time: 10 minutes

3.2 Overview of the Competition Area



4.0 MACHINERIES, ACCESSORIES AND RAW MATERIALS

4.1 Siphon Table

Competitors must use the siphon table supplied for the WSC by the official WSC sponsor. The WSC-provided siphon table's heat source is a halogen lamp. The positions of siphon table, stove to boil hot water in the pot, and hot water supply are fixed as showed in the above diagram. Location of other equipment will be decided by each Competitor.

4.2 Grinder

Competitors have the option of using the official grinder provided by WSC or bringing their own grinder. However, Competitors may not use more than one (1) grinder during their performance.

4.3 Using Additional Electrical Equipment (aside from grinder)

Competitors may use up to two (2) pieces of additional electrical equipment during their performance. Competitors must notify the WSC Secretariat prior to arriving at the WSC of any electrical equipment they are bringing (i.e. hot plate, hand mixer, etc.). Competitors are responsible for ensuring their electrical equipment can operate in the country where the WSC is held and for any adapters or converters (transformer) necessary for operation of the equipment. The WSC will not provide electrical adapters or converters.

4.4 Provided Equipment & Supplies

Each Competitor station will be equipped with the following:

- A set of siphon equipment designated by WSC
- Machine table [Width: 2.75m Depth: 0.60m Height: 0.80m]
(for siphon table, grinder, pot, IH heater, etc.)
- Worktable [Width: 1.80m Depth: 0.60m Height: 0.80m]
(forms an "L" shape extending from the left of the machine table, used for serving trays, glassware and additional accessories)
- Presentation table (judges' table) [Width: 2.10m Depth: 0.60m Height: 0.70m]
- Siphon table with halogen lamp(unmovable)
- IH cooking plate(unmovable)
- Hot water Supply(unmovable)
- Grinder
- Pot
- Trash can
- Tote tray (for use during preparation and clean-up time)

4.5 Recommended Equipment & Supplies to be brought by Competitor

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 belongings while at the competition. The WSC volunteers and event staff are not responsible for the safety of items left in the competitors' preparation room or competition area.

The list of items Competitors must bring includes the following:

- Coffee (for practice and the competition)
- Filter
- Filter (paper, cloth and stainless)
- Cups (for serving all six (6) drinks and spares)
- Water and Glasses (for serving water to three (3) sensory judges)

Competitor may bring below items if needed.

- Grinder (option to use WSC-provided grinder)
- Additional electrical equipment (maximum two (2) items)
- Saucers, Spoons and Napkins
- Any specific utensils required
- All equipment/accessories required for the Signature Beverage
- Bar towels or clean cloths (for practice and the competition)
- Cleaning supplies (counter brush, grinder brush, etc.)

- Serving tray (s) (for serving drinks to the judges)
- All accessories (for presentation table)
- Tote tray (option to use WSC-provided Tote tray)

5.0 COMPETITOR INSTRUCTIONS PRIOR TO PREPARATION TIME

5.1 Competitors' Orientation Meeting

Competitors' Orientation Meeting will take place prior to the start of the WSC. This meeting is mandatory for all Competitors. During this meeting, the WSC Event Manager and Head Judges will make announcements and explain the competition flow, competition schedule, competition area and backstage areas. This will be an opportunity for Competitors to ask questions and/or voice concerns to the WSC Event Manager and/or Head Judges.

5.2 Preparation Space

There will be a preparation room for the use of Competitors. This room will be reserved for the Competitors, volunteers and any WSC staff. WSC judges, press/media, Competitor's family members and supporters may not be present in this room without consent from the WSC Event Manager.

Competitors will be able to store their equipment, accessories, ingredients, etc. in this room.

Refrigerators and freezers will be provided in this room for any ingredients that need to stay cold or frozen. This room will also include a dishwashing station. Competitors are responsible for cleaning their own dishes and glassware, and keeping track of these items. Volunteers and event coordinators are not responsible for breakage or loss of each Competitor's dishes or other items.

5.3 Music during Competition/Performance Time

Competitors may bring music to be played during his/her Competition/Performance Time. Music may not contain profanity words. Competitors must mark the case clearly with his/her name. It is the Competitor's responsibility to give the WSC Event Manager or Audio-visual staff his/her music prior to the start of the competition. It is also the competitor's responsibility to retrieve his/her music from the WSC Event Manager or Audio-visual staff after the competition. Music that are not retrieved will be discarded after the competition.

5.4 Be on Time

Competitors should be in the preparation/practice room a minimum of 30 minutes prior to his/her scheduled Preparation Time. Any competitor who is not onsite 15 minutes before the start of his/her Preparation Time will be disqualified.

5.5 Station Set-up

The volunteer leader (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 grinder, blender

and/or other electrical equipment are placed to the position according to the Competitor's request).

5.5.1 Set-Up Grinder and Electrical Equipment

If a Competitor has brought his/her own grinder and/or additional electrical equipment, the Competitor needs to inform the WSC Event Manager prior to the competition. The Head Runner will contact the Competitor prior to the start of his/her 15 minutes of Preparation Time and asks if the Competitor would like the Head Runner to help carrying his/her own grinder and/or additional electrical equipment to the station. Once the item(s) is (are) in place and plugged in, the Competitor will not be allowed to touch the item(s) and must leave the station immediately.

5.6 Supporters/Assistants

No person(s) other than the Competitor, interpreter and WSC volunteers and staff may be on stage during the Competitor's preparation, performance and clean-up time. Supporters/Assistants should not to be on the stage.

5.7 Supplies to be Carried on the Stage

A tote tray will be available for the Competitors to transport his/her items and ingredients to and from the competition area. Prior to the Competitor's Preparation Time, a Competitor will load the tote tray with all of his/her dishes, items and ingredients to be used.

6.0 PREPARATION TIME

6.1 Begin Preparation Time

Each Competitor will have 15 minutes of Preparation Time. Once the prior competitor begins their Competition/Performance Time, the next scheduled Competitor may begin his/her Preparation Time upon advisement from the WSC Event Manager and/or the designated competition timekeeper. The purpose of the Preparation Time is to set up the station and prepare the competition.

By using tote tray, the Competitor brings in his/her items for the competition from a preparation room to stage area. Once the Competitor has arrived at his/her assigned station and places the first tote tray (even if using several tote trays) on the competition stand, the timekeeper will ask the competitor "Are you ready?"

The moment when the Competitor replied "Ok", the timekeeper presses the start button of stopwatch that measures the 15 minutes of Preparation Time. At the same time, the timekeeper starts timer. After time measuring begins, the Competitor can back and forth as much as possible to take the items, only if it is within time preparation.

6.2 Tote tray

Competitors must unload his/her items off the tote tray on his/her own and wheel the tray off stage at the end of the competitor's Preparation Time. The tote tray will not be allowed on stage during the Competition/Performance Time.

NOTE

After the Competitor's Preparation Time has ended, even though items are left on the tote tray, the

Competitor may not remove any items off the tote tray. Competitors will be able to retrieve left items on the tote tray once his/her Competition/Performance Time has begun – See 8.2 Forgotten Accessories.

6.3 Judges' Presentation Table

Set the judges' presentation table during the Competitor's Preparation Time. Water glasses for the judges are allowed to be set on the judges' presentation table during the competitor's Preparation Time; however, the water should not be pre-poured into glasses prior to the start of the Competitor's Competition/Performance Time. If a Competitor does not wish to preset the judges' presentation table during his/her Preparation Time, he/she can set the table at the start of his/her Competition/Performance Time.

6.4 Trial Brewing

Competitors are allowed and encouraged to pull trial brewing during their Preparation Time.

6.5 Hot Water for Flask

Competitors must fill a flask with any volume of hot water at the end of Preparation Time to keep the temperature of the siphon. Once the Competition/Performance Time has begun, there is a task to throw away the hot water before brewing.

6.6 End of Preparation Time

Competitors will not be allowed to exceed the 15 minutes of Preparation Time. The timekeeper will give the Competitor ten (10) minute, five (5) minute, three (3) minute, and one (1) minute warning during his/her 15 minutes of Preparation Time. At 15 minutes, the timekeeper will call "Time" and ask the Competitor to step away from the station.

7.0 COMPETITION/PERFORMANCE TIME

7.1 Introduction by the Master of Ceremonies

After 15 minutes Preparation Time, and when all judges are ready, Master of Ceremony (MC) will introduce a Competitor. All Competitors will be required to put on wireless microphone, which will be "live" ("on air" position) only during Competition/Performance Time.

7.1.1 Interpreter

Competitors may prepare their own interpreter. When speaking to the Competitor, the interpreter is only allowed to translate what the MC 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.

7.2 Begin Competition/Performance Time

The MC will ask the Competitor if he/she is ready to begin. When the MC sends start signal, the Competitor raises his/her hand and says “Start” to begin. At the same time, the designated competition timekeeper will press the start button of the timer that measure the 15 minutes of Competition/Performance Time. Also, at the same time, the timekeeper will start a stopwatch to measure. The official time will be measured by the head judge’s stopwatch; therefore, timer at the competition area does not show an official time.

Tracking time elapsed during the 15-minute Competition/Performance Time is the responsibility of the competitor, though he/she may confirm the approximate time by seeing the timer. He/she cannot ask for a remaining time to the timekeeper at any point. The timekeeper will give the Competitor a ten (10) minute, five (5) minute, three (3) minute, and one (1) minute warning during his/her 15 minutes of Competition/Performance Time. The timekeeper is required to give these warnings as they happen and may be given to the Competitor while he/she is speaking.

NOTE If the timer has malfunctioned for any reason, Competitors may not stop his/her time. As mentioned above, the head judge’s time is the official time for the competition. The Competitor will receive the same warnings noted above.

7.3 Competitor Introduction

At the start of the Competitor’s Competition/Performance Time, he/she will introduce him/herself to the three (3) Sensory Judges and the Head Judge. The three (3) Sensory Judges and Head Judge will be behind the judges’ presentation table. The two (2) Technical Judges will stand behind the station and will make every effort not to impede the competitor.

7.4 Serve Required Beverages

All drinks must be served at the judges’ presentation table. See 2.0 The Competition and 2.2 Beverage Definitions. Competitors are required to serve water to the three (3) Sensory Judges. Competitors can serve water to the Judges at the start of the performance time or when the first set of drinks are served.

7.5 Volunteer Staff (Runners) Clear the Served Drinks

After each set of drinks has been served and evaluated by the Judges, a volunteer staff (Runner) will clear the drinks from the judges’ presentation table upon the Head Judge’s signal. The runner will clear only the cups, saucers, glasses and spoons. If a Competitor has special instructions for the Runner, he/she will need to explain these instructions to the WSC Event Manager and the Runner before the start of his/her competition time. The Runner will make every effort to avoid impeding the Competitor, but it is the Competitor’s responsibility to navigate his/her station successfully.

7.6 Station Perimeters

Competitors may only utilize the worktable and presentation table (judge’s table) provided by the WSC. It is not allowed to bring any furniture and/or equipment (i.e., a stand table, dumbwaiter, bench, etc.). Competitors may not

utilize any space under any Competition tables for storage.

7.7 End Competition Time

Competition time will be stopped when the Competitor raises his/her hand and calls “time (finish).” The competitor must make a clear and audible signal to the timekeeper and the Head Judge. The Competitor may choose to end the performance time whenever he/she wishes. For example, Competitors may end the time 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 ending their performance time.

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

7.8 Communication after the Competition Time

Competitors may not talk 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 MC after the competition time has ended; however, the Judges will not consider any conversation or explanation given after the competition time.

7.9 Overtime Penalties

- A. 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.
- B. If exceeding 15 minutes, one (1) point for every second exceeding after 15 minutes will be deducted from three (3) Sensory Judges’ total score.
- C. The maximum amount of points that can be deducted from three (3) Sensory Judges’ total score is 60 points.
- D. Any Competitor whose performance period exceeds 16 minutes will be disqualified.

7.10 Coaching

Coaching from the sidelines is not allowed at any point during the Preparation Time and/or Competition/Performance Time. Doing so may result in disqualification. Cheering by supporters, the audience and other team members is encouraged. However, they are not allowed to assist the Competitor in any way.

NOTE Coaches, supporters, friends, or family members are not allowed on stage while the competition is in progress.

8.0 TECHNICAL ISSUES

8.1 Summary

- A. During the Preparation Time and/or Competition/Performance Time, if a Competitor feels there is a technical problem with:
- i. The siphon table with halogen lamp (including power, peripheral equipment, etc.)
 - ii. The grinder
 - iii. Any additional electrical equipment (excluding the competition timer)
 - iv. The audio-visual equipment (such as the competitor's music or microphone)
- Competitor should raise his/her hand, call "Technical Time Out" and ask for the Head Judge. The head judge will make note of time when "Technical Time Out" is 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 solved in a timely manner, the Event Manager/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 at a reallocated time.
- D. If a Competitor must stop his/her competition time, the Competitor along with the Head Judge and Event Manager will reschedule the Competitor to compete in full again at a later time.
- E. If it is determined that the technical issue is due to Competitor error, 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 (resume from the time indicated at the timer).
- F. Unfamiliarity with competition equipment is not grounds for a technical timeout.

8.2 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.

8.3 Forgotten Accessories

- A. If a Competitor has forgotten some of his/her equipment and/or accessories during his/her Preparation Time, the Competitor may exit the stage to retrieve the missing items; however, the timer of his/her Preparation Time will not be stopped.
- B. If a Competitor has forgotten some of his/her equipment and/or accessories during his/her Competition/Performance Time, he/she must inform the Head Judge that they have forgotten an item(s) offstage and then retrieve the missing item(s) himself/herself. The Competition time will not be stopped.
- C. Nothing may be delivered by the volunteer staff (runners), supporters, team members or the audience.

9.0 CLEAN-UP TIME

Once a Competitor has finished his/her competition time, he/she should begin cleaning up the station. A station volunteer staff (Runner) will bring the tote tray/cart back out on stage for the competitor to load his/her supplies on. If a Competitor brought his/her own grinder and/or electrical equipment, the station Runner can help the Competitor remove these items from the station. Competitors are expected to remove all their personal equipment and supplies and thoroughly wipe down their station. The judges do not evaluate the Clean-up Time.

10.0 POST COMPETITION

10.1 Scorekeeping

10.1.1 WSC Official Scorekeeping

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

10.1.2 Competitor's Total Score

The Competitor's total score will be tallied by adding the scores from the two (2) Technical Judges, the three (3) Sensory Judges, and one (1) Head Judge then subtracting any time penalty from the total.

Only the "taste uniformity" score will be added from the Head Judge score sheet.

10.1.3 Tie Scores

If there is a tie between two (2) or more Competitors, the official scorekeepers will total all the involved blended coffee category's sensory scores (part from sensory judge). The Competitor with the highest sensory blended coffee score will win the tie and place above any other Competitor with the same total competition score. If the tied Competitors have the same sensory blended coffee score, then the higher placement will be awarded to the Competitor with the higher added total of both total sensory score sheet's 603-604 (about the Total Impression score).

10.2 Debriefing (Reporting)

Following the competition, Competitors will receive their score sheets with the judge's overall evaluation.

- A. Competitors will not be allowed to keep his/her original score sheets.
- B. Following the WSC, the WSC Event Manager and all judges will give debriefing to every competitor. Competitors can take note or take picture of all judge sheet. All Judge sheet will be custody by SCAJ for one (1) year and all judge score sheet won't be send back to competitor.

11.0 COMPETITOR PROTEST AND APPEALS

11.1 Competitor related Issues

11.1.1 Protest

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

If the WSC Event Manager decides that the issue and/or protest can be solved on-site at the WSC, the WSC Event Manager 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 WSC Event Manager and the WSC Judge. The WSC Event Manager will inform the competitor of the decision.

11.1.2 Appeal

If a competitor has a complaint that cannot be resolved on-site or the Competitor wishes to appeal a decision made onsite, the WSC Event Manager will ask the Competitor to submit his/her formal complaint and/or appeal in writing to the WSC Secretariat. The decision by the WSC Secretariat is final. The complaint and/or appeal letter to WSC Secretariat must include the following:

- 1) Competitor name
- 2) Date
- 3) A clear and concise statement of the complaint
- 4) Date and time references (if applicable)
- 5) Competitor's comments and suggested solution
- 6) Party/Parties involved
- 7) Competitor's contact information

Any written complaints and/or appeals that do not include this information will not be considered. Competitors should submit his/her written complaint and/or appeal to the WSC Event Manager via email within 24 hours of the offending incident or the decision given.

12.0 WSC CERTIFIED JUDGES

12.1 Summary

- A. The WSC Judges Code of Conduct which is provided in this WSC Official Rules and Regulations sets the terms to which all WSC Certified Judges are required to adhere.
- B. The WSC Secretariat is responsible for certifying WSC Judges and selecting those who judge during the annual WSC event.
- C. Only WSC Certified Judges selected by WSC Certification Committee are allowed to judge at the World Siphonist Championship.

12.2 How to become a WSC Certified Judge

Judges Certification sessions are held every fiscal year at the discretion of WSC. For the most current information on becoming a WSC Certified Judge please visit the WSC website.

12.3 Judge's Preparation

All WSC Certified Judges invited to judge at the upcoming WSC will be required to attend the calibration workshop (workshop for adjustment), usually held the day before the WSC begins.

Prior to the calibration workshop WSC Certified Judges must do the following:

- A. Possess in-depth knowledge of and fully understand the WSC Rules & Regulations.
- B. Possess in-depth knowledge of and fully understand the Head Judge, Technical and Sensory score sheets.
- C. Possess in-depth knowledge of and fully understand the competition flow and set-up of the competition area.

12.4 Goals and Purposes of the Judges

- A. To support the Siphonist profession.
- B. To promote specialty coffee and coffee excellence in the cup.
- C. To be neutral, fair and consistent when evaluating.
- D. To identify a worthy and highly professional World Siphonist Championship.

12.5 What the Judges are Looking for a Siphonist Champion

The judges are looking for a Champion who:

- A. Has a mastery of technical skills, craftsmanship, customer communication skills and service skills and is passionate about the Siphonist profession.
- B. Beyond the six (6) drinks being served in the WSC competition has a broad understanding of coffee knowledge and prepares and serves high quality beverages.
- C. May serve as a role model and a source of inspiration for others.

12.6 Main Tasks for WSC Certified Judges

WSC judges are expected to assist the Competitor by:

- A. Keeping a low profile and allow the Competitor a comfortable working space.
- B. Being respectful to the Competitor and his/her cultural background.
- C. Having knowledge of cultural differences in brewing siphon coffee and preparation of drinks, but always evaluating them based on the WSC Rules & Regulations.
- D. Writing objective and respectful comments on the score sheets. The Competitors will be given his/her score sheets after the competition.
- E. Participating mandatory in the debriefing (score sheet review) with the Competitors to emphasize opportunities for improvement.
- F. Being accessible to the competitor after the Competition for further comments.

12.7 What the Judges Should Expect from the Competitor

- A. Competitors will have a firm understanding of the WSC Rules & Regulations.
- B. Presentations will be in accordance with the WSC Rules & Regulations.
- C. Competitors will perform within the competition time of 15 minutes. The Competitor will have points deducted if his/her performance runs over 15 minutes. If the Competitor's performance time exceeds 16 minutes, he/she will be disqualified.

13.0 JUDGE'S ROLES

13.1 Head Judge

There is one (1) Head Judge present for each Competitor's performance. The Head Judge will move back and forth between the Competitor's working area and the judges' presentation table.

- A. The Head Judge is responsible for overseeing the judging process and for managing any issues or concerns that take place during the performance of the Competitor he/she is judging.
- B. The Head Judge is responsible for making sure that the judges are professionally evaluating the Competitor according to the WSC standards.
- C. The Head Judge is responsible for making sure there are no obstructions during the Competitor's performance time, including press photographers, camera crew, audience members, volunteers, and other judges.
- D. The Head Judge will only taste the drinks after the Sensory Judges have completed their own evaluation.
- E. The Head Judge is responsible for recording the Competitor's final competition time to determine if points will be deducted from the Competitor's total score.
- F. The Head Judge will ensure that the judges fill out the score sheets clearly and accurately.

13.2 Technical Judges

There are two (2) Technical Judges present for each Competitor's performance. The two (2) Technical Judges stand near the Competitors working area.

Please see the WSC Technical Score Sheet for a list of Technical Judge evaluation criteria.

13.3 Sensory Judges

In addition to the two (2) Technical Judges, three (3) Sensory Judges will attend each Competitor's performance. The three (3) Sensory Judges are located behind the judges' presentation table. Each Sensory Judge will only evaluate and score the drink served to them.

Please see the WSC Sensory Score Sheet for a list of sensory judge evaluation criteria.

14.0 JUDGING CRITERIA

14.1 Competition Area

The two (2) Technical Judges will evaluate the competition area for cleanliness at the beginning and end of the Competition/Performance Time.

14.2 Taste Evaluation

Points will be awarded for the taste of each individual drink such as blended coffee and the signature beverage. Points will 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 blended coffee constituent structure, the major taste elements, the ingredients used in the signature beverage and the philosophy behind the drinks served.

14.3 Beverage Presentation

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

14.4 Technical Skills

Points will be awarded based on the Competitor's technical knowledge and skill operating the siphon and grinder.

14.5 Total Impression

Points will be awarded based on the judges' overall impression of the competitor as a Siphonist, his/her skills, taste of drinks, and personal and beverage presentation.

15.0 JUDGE'S ROLES

15.1 Judges' Do's and Don'ts prior to Judging

- A. Judges must refrain from communicating with the Competitors before and during the competition on all days of competition. Other Competitors and the attendees can view this as personal coaching.
- B. Sensory Judges should try to only eat bland or neutral tasting food before judging.
- C. Please do not smoke before judging.
- D. Use non-perfumed deodorant.
- E. Do not wear perfume, cologne or scented aftershave.

15.2 Judge's Behavior during the Competition

- A. All Judges must be FAIR and HONEST.
- B. All Judges must be POSITIVE and RESPECTFUL of the Competitor at all times.

- C. Judges must listen and focus only on the Competitor.
- D. The Head Judge has the right to veto in all matters concerning the decorum of the Judges.

15.3 During the Taste Evaluation

It is important to remember that the audience, volunteers, organizers and most importantly, the Competitor are all focused on the Judges during the evaluation of the drinks at the competition. Any movement and/or facial expression can be interpreted either in a positive or negative way and should be avoided.

15.3.1 We Ask that the Sensory Judges

- A. Smile and welcome the competitor when introduced.
- B. Answer direct questions from the Competitor.
- C. Smile and make eye contact with the competitor when they are serving the drinks.
- D. Evaluate beverages as soon as the drink is served.
- E. Always remember the psychological power and the impact a judge has on the competitor.
- F. Never make eye contact with other judges or make any facial expressions while tasting. Remember it is normal human instinct to make a facial expression during eye contact.
- G. Never communicate with another judge during the competition time.
- H. Never share an evaluation with another sensory judge on stage.
- I. Never laugh during the taste evaluation.
- J. Never do anything that can be interpreted negatively by the Competitor or audience.
- K. Do not allow anyone except for the Head Judge to taste his/her drinks.
- L. Do not eat any food presented by the Competitor unless instructed to do so by the Competitor.
- M. Direct all discussion, verification and questions to the Head Judge at the backstage after the Competitor have ended his/her performance.

15.3.2 We Ask that the Technical Judges

- A. Stay aware of the Competitor's movement and do not interfere with the Competitor during the performance.

NOTE

 Any mess created by the technical judges (such as while checking the siphon or grinder) needs to be cleaned up by the judge.
- B. Never laugh during the technical evaluation.
- C. Never do anything that can be interpreted negatively by the Competitor or audience.
- D. Keep communication with the other technical judge to a minimum.
- E. Direct all discussion, verification and questions to the Head Judge at the backstage after the Competitor have ended his/her performance.

15.4 Judges' Calibration Time

Once the Competitor has ended his/her competition time and the Sensory and Technical Judges are done with their

final evaluations, the Judges will exit the stage and have several minutes to calibrate.

- A. The Judge's full name and the Competitor's full name must be clearly written at the top of the score sheet.
- B. Write clearly on the score sheet.
- C. If a judge makes a mistake or changes a score, cross (X) through or erase the original score and he/she must initial the correct score.
- D. Inform the Head Judge during the calibration time if a judge gives a score of zero (0) or six (6). If a judge gives a score of zero on any item, he/she must inform so to the Head Judge at the time of calibration and note on the score sheet why the zero was given. The Head Judge must approve all zero (0) and six (6) scores given.
- E. Judges are encouraged to make valuable and objective comments. Please make notes in the space designated for comments. This may help a judge remember details if any issues ensue and a judge is called to confirm scoring. It is also useful for the evaluation of the competitors after the competition. For example, judges may note specific areas for improvement, areas of strengths, details, etc.
- F. Make sure judges have filled out all areas of the score sheet before giving it to the Head Judge.

15.5 Communication with Public or Media

The WSC Secretary General is the only post who should be communicating with the media. If a member of the press approaches, please direct them to the WSC Secretary General.

When WSC Secretary General speaks to the media, it is important to:

- A. Be positive and build up the Siphonist profession and the promotion of coffee excellence.
- B. Refrain from discussion of the performance of individual Competitors or his/her beverages.
- C. Never discuss mistakes made during the competition.
- D. Represent and speak on behalf of the WSC.

16.0 TECHNICAL EVALUATION PROCEDURE

The following is an explanation of the Technical Score Sheet. Each Competitor will be evaluated by two (2) Technical Judges.

16.1 Evaluation Scale

The evaluation scale is the same for both Technical and Sensory Judges.

Yes = 3 No = 0

Unacceptable = 0 Acceptable = 1 Average = 2 Good = 3

Very Good = 4 Excellent = 5 Extraordinary = 6

There are two (2) types of scores: the Yes/No Score, and the One (1) to Six (6) Score.

Yes/No Score

The competitor receives three (3) points for a score of Yes on this item, and zero points for a score of No.

One (1) to Six (6) Score

With the one (1) to six (6) score, it is acceptable to use half point (0.5) increments between 1.0 and 6. Half points are written using a decimal point (not a fraction). For example, 1.5, 2.5, 3.5. The lowest score with value is one (1). A score of 0.5 may not be used. A score of zero is used when something is totally unacceptable. Both a score of zero (0) and six (6) require the approval of the Head Judge.

17.0 REVIEW SCORE SHEET

Please see 15.4 Judges Calibration Time.

18.0 DISHONEST BEHAVIOR BY A WSC JUDGE

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

- A. The Head Judge will request the return of all the competitors score sheets from the official score keeper surrounding the suspicious evaluation.
- B. The Head Judge will call a meeting with the WSC judge(s) concerned and WSC Judge Certification Program Manager to evaluate the situation.
- C. The WSC Judge Certification Program Manager and Secretary General will then rule upon the matter in a closed meeting.
- D. If the matter of dishonesty is extensive, WSC Judge Certification Program Manager has the power to rule that the WSC judge will be excluded from judging in any future WSC sanctioned competitions.

19.0 APPEAL

If the WSC judge in question does not agree with the decision, he/she may appeal the decision in writing to the WSC Secretariat. The decision by the WSC Secretariat is final. The appeal letter to the WSC Secretariat must include the following:

- 1) Name
- 2) Date
- 3) A clear and concise statement of the complaint
- 4) Date and time references (if applicable)
- 5) Comments and suggested solution
- 6) Party/Parties involved

7) Contact information

Any written protests/appeals, which do not include this information, will not be considered. Judges should submit his/her written complaint or appeal to the WSC Event Manager via email within 24 hours of the debriefing or the decision given.