



CEZVE/IBRIK
CHAMPIONSHIP™

2017 Cezve/Ibrik Championship Official Rules and Regulations

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1. Conditions of Participation

1.1. Participants

1.1.1. National Qualifications

The Cezve/Ibrik Championship (CIC) is a competition open to qualified National Champions of a sanctioned Cezve/Ibrik Championship national competition event. One (1) competitor from each National Body may participate.

1.1.2. Age Requirement

Competitors must be at least 18 years of age at the time of competing in the CIC.

1.1.3. Nationality

Competitors must hold a valid passport from the place he or she represents, 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 in one Championship per CIC Competition Year. A CIC Competition Year is defined as the time between the completion of one year's CIC Event and the completion of the next year's CIC Event.

1.1.4. Multiple Passports

In case of multiple passports, the contestant must choose one place and qualify through this respective sanctioned national championship

1.1.5. Judging

Competitors may not judge in any sanctioned CIC competition (world, national, regional), including their own, prior to the conclusion of that year's CIC Event. Judges may not compete in any sanctioned CIC competition (world, national or regional), including their own, prior to the conclusion of that year's CIC Event. Baristas who participate in judge calibrations as a calibration barista may not compete in any sanctioned CIC competition (world, national, regional) prior to the conclusion of that year's CIC event. CIC encourages any potential conflicts of interest to be declared at the soonest opportunity, certainly prior to the commencement of any competition by competitor, judge and/ or event organizer. This applies to both National Sanctioned events as well as the Championship. Failure to declare a potential conflict in advance of a sanctioned event could result in disqualification from events for an individual. The removal of endorsement for an event and its results contravening these guidelines is also possible under this rule. Questions regarding conflicts of interest, or clarification of the above policy should be directed to info@worldcoffeeevents.org.

Competitors may not select or endorse judges in their National Competition. Competitors who are involved in the management of their National Competition should declare their position via email outlining their areas of involvement. Note that this does not necessarily exclude or effect the competitor's engagement, however non-disclosure most likely will.

1.1.6. Conflicts of Interest

CIC encourages any potential conflicts of interest to be declared at the soonest opportunity, certainly prior to the commencement of any competition by competitor, judge and/or event organizer. This applies to both National Sanctioned events as well as the Championship. Failure to declare a potential conflict in advance of a sanctioned event could result in disqualification from events for an individual, or removing endorsement for an event and its results that do not follow these guidelines.

1.1.7. Substitutions

If any National Champion is unable to participate in the CIC, that national body may substitute an alternate competitor from its national competition. The order of succession begins with the second place competitor and continues in descending order. All requests for substitutions must be received in writing by the event organisers at info@worldcoffeeeevents.org and approved by its Managing Director prior to competition.

1.1.8. Expenses

Licensed National Bodies are required to pay their National Champion's reasonable travel and accommodations expenses to, from, and for the duration of the CIC. All other expenses not explicitly listed above are the sole responsibility of the competitor. The event organisers shall not be liable for any competitor expenses under any circumstance.

1.2. Application

1.2.1. Competitor Registration Form

Competitors must complete the CIC Competitor Registration Form online at <http://www.ibrikchampionship.org> no less than six weeks prior to the CIC Event. A scanned copy of the required valid passport or other accepted credentials (as described in Section 1.1.3 "Nationality") must be submitted along with this form. Approved National Champions will receive confirmation by email in approximately two weeks after receipt of all required registration documentation.

1.2.2. Late National Championship Registration

National Champions from competitions conducted less than six weeks prior to the CIC Event must submit all registration materials no more than 5 days after his or her national event. Failure to meet these criteria may result in denial of participation.

1.3. Competitor Questions

All competitors are personally responsible for reading and understanding current CIC Rules & Regulations and score sheets, without exception. All CIC documents are available at <http://www.ibrikchampionship.org>. Competitors are encouraged to ask questions prior to arriving at the CIC. 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 organisers prior to the CIC by contacting info@worldcoffeeeevents.org. Competitors can ask questions during the official Competitors Meeting held prior to the start of the competition.

1.4. Terms & Conditions

Competitors and the Cezve/Ibrik Champion are visible spokespeople of the Cezve/Ibrik Championship event and role models of the specialty coffee industry, and as such must:

1. Permit World Coffee Events Ltd., the Specialty Coffee Association, their 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.
2. Read and abide by the Competitor Code of Conduct document found on the CIC website.

1.5. Enforcement of the Rules & Regulations

The Cezve/Ibrik Championship will employ these Rules & Regulations throughout the competition. If a competitor violates one or more of these Rules & Regulations, they may be automatically disqualified from the competition, except when the Rules designate a specific enforcement or consequence. If a judge or competition organizer causes the violation of one or more of these Rules, a competitor may submit an appeal, per the process detailed in the section "Competitor Protest and Appeals."

2.0. The Competition

2.1. Summary

- A. The CIC competitor performances will be evaluated by three types of judges: sensory, technical, and head. The Cezve/Ibrik Championship will be run with 2 sensory judges, 1 technical judge, and 1 head judge. Non-scoring shadow judges may be present on stage. National Body competitions will be run with 2 sensory judges, 2 technical judges, and 1 head judge.
- B. The CIC celebrates the history of the cezve or ibrik, and the skills and understanding needed to prepare and present each cup. Competitors are encouraged to bring their own cultural twist or flair to their performance.
- C. The competitor may decide the order in which the drink categories are served. However a full category of drinks must be prepared and served before progressing to a subsequent category, otherwise he/she will be disqualified.
- D. Each category of drinks may be served to both judges at the same time, or one by one. A Sensory judge must evaluate his/her drink while it is hot and warm. This may cause delays between serving the beverage and its evaluation. The head judge may drink from any beverage served to the sensory judges.
- E. The competition consists of two rounds: Round One and Finals.
- F. Competitors are required to prepare two drinks for each sensory judge. Competitors should bring their own coffee, which should be ground on stage during presentation time. Failure to do so will score a zero in Station management.
- G. Competitors can use any heat source. Additional tools and decoration may also be employed.
- H. The two drinks of each category must be identical in content.
- I. The two drink servings in each category must be prepared separately, using the same coffee per category.
- J. Competitors may prepare each category of drinks using different coffee.

2.2. Beverage Definition

2.2.1. Simple Cezve/Ibrik – Two (2) Identical Drinks

- A. Cezve/ibrik coffee has harmonious balance of sweetness, acidity, and bitterness.
- B. A simple cezve/ibrik is prepared with unflavoured water and various dosages of coffee (depending on the coffee and the grind). No additional ingredients are allowed in preparation or at service.
- C. Cezve/ibrik coffee must be served in the same cup the sensory judges evaluate the drink from. This must be a 50-110ml traditional cezve/ibrik cup, filled to 5mm below the cup rim, including crema.
- D. Cezve/ibrik coffee must be prepared with an external heat source.
- E. Competitors may use only a single serve cezve/ibrik to prepare their beverages.

- F. Competitors will be judged on the consistency of the preparation by the technical judge(s).
- G. A simple cezve/ibrik coffee must be served with unflavoured water and a napkin.

2.2.2. Signature Cezve/Ibrik – Two (2) Identical Drinks

Signature cezve/ibrik coffee should have a harmonious balance of sweetness, acidity, and bitterness. The ingredients should highlight the quality of the brewed coffee and cannot influence the palate of the judges for a longer time.

- A. The signature beverage demonstrates a competitor’s creativity and skill to create an appealing and individual cezve/ibrik focused beverage.
- B. The Signature cezve/ibrik should be a liquid beverage—judges must be able to drink it. No food items or ‘delights’ may be served to the judges alongside drinks at any time during the competition (before, during or after beverage evaluation). Serving any food items on the side will result in a lower score in “Professionalism” on the sensory scoresheet.
- C. The Signature cezve/ibrik is prepared with flavoured or unflavoured water, and various coffee dosages (depending on the coffee and the grind). Signature cezve/ibrik must be prepared with an external heat source during the performance time, otherwise the signature beverage will receive a zero score for “Taste balance” on the sensory score sheets in the signature beverage category.
- D. A predominant taste of cezve/ibrik coffee must be present, otherwise the “Taste balance” score will reflect the resulting sensory experience.
- E. Signature cezve/ibrik coffee can be served in vessels of the competitor’s choice and may be served at any consumable temperature.
- F. Any ingredient may be included in drink preparation, as long as they are not prohibited in the location where the championship takes place. An exception are “soft drugs”, even if they are legalized in the location. If these substances are found in the beverage, competitors will receive zero points in all categories available on the sensory score sheets in the signature beverage category. The ingredients should highlight the quality of the cezve/ibrik coffee and cannot influence the palate of the judges for a longer time.
- G. All ingredients must be disclosed upon request. Competitors must bring the original packaging of all ingredients used in his/her signature beverage for inspection by judges to verify ingredients. If the competitor does not provide original packaging when asked, the signature beverage will receive zero points in all categories available on the sensory score sheets in the signature beverage category.
- H. Signature beverage ingredients should be prepared and assembled on-site during the competition time. The preparation of a signature beverage is captured in the “Well explained, introduced, and prepared” category on the sensory score sheet. The advance preparation of certain ingredients before competition time is allowed where necessary. (e.g. a 24-hour infusion)
- I. Competitors may use any size cezve/ibrik to prepare their beverages, however the signature beverages for each sensory judge must contain at least one full size cezve/ibrik. Failure to do so will result in a score of zero points for “Taste Balance” on the sensory judge scoresheet in the Signature drink category. Each drink must be prepared and served separately. All coffee brewed must be used in the signature beverage, otherwise a lower score for “Station Management” on the technical scoresheet will be given.

- J. Competitors will be judged on the consistency of the preparation by the technical judge(s).
- K. Signature cezve/ibrik coffee must be served with a napkin, but both unflavoured and flavoured water may be served. However, if flavoured water is served by the signature cezve/ibrik, the competitor should offer the judge a separate glass for this.

2.2.3. Score Sheet Penalties

If illegal substances are discovered as an ingredient in the signature beverage, the signature beverage will receive zero points on all points available on the sensory score sheets in the signature beverage category.

3.0. Competition Procedure

3.1. Summary

- A. The competition space will consist of a stage with two competition stations, numbered 1 and 2. Just one station is also acceptable if it does not restrict the flow of the competition.
- B. Round One: Each competitor will be assigned a start time and station number. Each competitor will be given 36 minutes at their assigned station, made up of the following segments
 - a. 15 minutes Preparation Time
 - b. 15 minutes Competition/Performance Time
 - c. 6 minutes Clean-Up Time

After Round One there will be a ceremony, where finalists are announced and all competitors are acknowledged. All competitors are required to attend this ceremony.

The top-scoring six competitors from Round One will go to the Finals. **The competitor's scores from round one will not carry over to the finals. Competitors will not receive their score sheets for review until they have finished advancing in the competition.**

- A. Finals: Each competitor will be assigned a start time and station number. Each competitor will be given 36 minutes at their assigned station, made up of the following segments:
 - a. 15 minutes Preparation Time
 - b. 15 minutes Competition/Performance Time
 - c. 6 minutes Clean-Up Time

After the Finals, there will be an awards ceremony, where finalists will be awarded sixth through first place.

3.2. Overview of the Competition Area



= Competitor



= Head judge



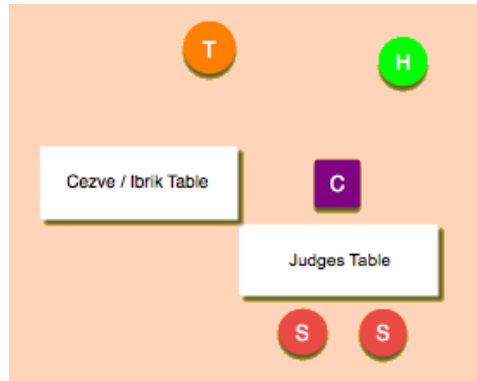
= Technical judge



= Sensory Judge

Cezve/Ibrik table = 2.00L x 0.80W x 1.00H (m)

Judges table = 2.00L x 0.80W x 1.00H (m)



4.0. Machinery, Accessories, and Raw Materials

4.1. Heat Source

CIC will provide two different heat sources for the competitor to choose from, gas and sand. Competitors may use their own heat sources. Availability and permissibility of different heat sources will be subject to venue restrictions. CIC will endeavour to notify competitors of permissible heat sources 30 days prior to the event.

4.1.1. Disqualification

Competitors may only use heat sources sanctioned by the CIC and venue. Use of an un-sanctioned heat source is grounds for immediate disqualification.

4.2. Grinder

Competitors have the option of using only the official CIC grinder provided or using both the provided grinder and their own grinder. The official CIC grinder must be used for the main coffee in at least one category of drinks. Failure to do so will result in a score of zero points in “Professionalism” on the sensory judge scoresheet and “Station Management” on the technical judge scoresheet. Competitors may not use more than two grinders during their performance.

No ingredient other than coffee may be ground in the official CIC grinder. Not abiding this rule will disqualify the competitor for the whole competition.

4.3. Additional Electrical Equipment

Competitors may use up to two pieces of additional electrical equipment, next to their own grinder during their performance. Competitors must notify the CIC Event Manager of any electrical equipment they are bringing (i.e. hot plate, hand mixer, etc.) prior to arriving at the CIC. The competitor is at risk of their equipment not being allowed in their performance if this rule is not adhered to. Competitors are responsible for ensuring their electrical equipment can operate in the location where the CIC is held, and for any adapters or converters necessary for operation of their equipment. CIC will not provide electrical adapters or converters.

4.3.1. Provided equipment & supplies

Each competitor station will be equipped with the following:

- Cezve/ibrik Table (for cezve/ibrik(s), grinder(s), and additional equipment): 2.00L x 0.80W x 1.00H (m)

- Judges Table: 2.00L x 0.80W x 1.00H (m)
- Grinder
- Heat Source(s)
- Trash Bin
- Waiter's Cart

4.4. Recommended Equipment and Supplies

Competitors are required to bring all additional necessary supplies for their presentation. Competitors should make allowances for breakage during travel and/or during the competition. Competitors are responsible for and in charge of their own equipment and accessories while at the competition. The CIC, volunteers, and event staff are not responsible for the safety of items left in the competitors' preparation room or competition area.

List of supplies the competitor may bring include the following:

- Cezve/Ibrik(s)
- Coffee (For practice and the competition)
- Grinder (Option to use one own grinder next to the CIC-provided grinder)
- Additional Electrical Equipment (Maximum two items)
- Additional heat sources
- Cups & Saucers
- Any specific utensils required.
- All equipment/accessories required for the Signature Cezve/Ibrik
- Napkins
- Water glasses (for two sensory judges)
- Water (for two sensory judges)
- Bar towels/clean cloths (for practice and the competition)
- Cleaning supplies (counter brush, grinder brush, etc.)
- Tray(s) (for serving drinks to the judges)
- All Accessories for judges' presentation table

5.0. Competitor Instructions Prior to Preparation Time

5.1. Competitors Orientation Meeting

A Competitors' Orientation Meeting will take place prior to the start of the CIC. This meeting is mandatory for all competitors. During this meeting, the CIC event manager and presiding Head Judges will make announcements, explain the competition flow, cover the competition schedule, lead a tour of the stage, and back stage areas. This will be an opportunity for competitors to ask questions to the CIC event manager and/or presiding Head Judges.

5.2. Preparation Practice Room

There will be a staging area designated as the competitors' preparation/practice room. This area will be reserved for the competitors, volunteers and any CIC officials. CIC judges, press/media, competitor's family members and supporters may not be present in this area without consent from the CIC event manager. Competitors will be able to store their equipment, accessories, ingredients, etc. in this room

during the day of their competition. This room will also include a dishwashing station for competitors to use to wash glass and barware. Competitors are responsible for cleaning their own dishes and glassware, and keeping track of these items. Runners and event staff are not responsible for breakage or loss of dishes or competitor items.

5.3. Practice Time

The preparation/practice room will have 1-2 practice stations with equipment identical to the competition equipment on stage. Each competitor will have 60 minutes of scheduled practice time. Practice time will be scheduled based on competition time (i.e. the first scheduled competitors will have the earliest scheduled practice times). Competitors will be emailed a practice schedule prior to arriving at the CIC. If a competitor is unable to attend his/her assigned practice time, he/she is responsible for switching with another competitor or finding an alternative time. The CIC organisation does not guarantee access to practice space outside of assigned practice time slot.

5.4. Competition music

Competitors may bring music on one CD/USB to be played during his/her competition time. Music may not contain profanity. Competitors must mark the CD/USB case clearly with his/her name. It is the competitor's responsibility to give the event manager or audio visual staff his/her CD/USB prior to the start of the competition. It is also the competitor's responsibility to retrieve the CD/USB from the event manager or audio visual staff after the competition. CD/USBs that are not retrieved will be discarded after the competition.

5.5. 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 at the start of his/her 15 minutes of preparation time may be disqualified.

5.6. 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 heat source, grinder(s) and/or other electrical equipment are placed on the competition table per the competitor's request).

5.7. Supporters/Assistants are not Allowed on Stage

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

5.8. Stage Set Up

Each competitor will be assigned a station runner who will assist the competitor as he/she transports his/her competition supplies from the preparation area to his/her assigned station. Only the assigned station runner will be allowed to assist the competitor on stage. Once on stage, the assigned station runner will ask the competitor if the station is set to his/her specifications; if the competitor says "yes" the station runner will leave the stage; if the competitor says "no" the competitor will say what additional changes need to be made. The station runner and the competitor can make these adjustments together per the competitor's request. Once the station set up meets the competitor's

approval the station runner will introduce the competitor to the preparation time keeper and leave the stage.

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 time, the next scheduled competitor may begin his/her 15-minute preparation time upon advisement from the event manager and/or the preparation timekeeper. The purpose of the preparation time is to set up the station and prepare the bar for competition.

Once the competitor has arrived at his/her assigned station and agreed that the station is set to his/her specifications, the official preparation timekeeper will ask the competitor if he/she is ready to begin. Before the competitor can touch anything at his/her station, the competitor must press the start button on the remote control attached to the clock to begin his/her 15 minutes of preparation time. The designated official preparation timekeeper will begin a stopwatch the moment the competitor presses the start button on the remote control.

6.2. Judges Presentation Table

The judges' presentation table can be set during the competitor's preparation time. Water for the judges can be set on the judges' 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 performance/competition time. If a competitor does not wish to pre-set the judges' table during his/her preparation time he/she can set the table at the start of his/her competition/performance time.

6.3. End of Preparation Time

Competitors will not be allowed to exceed the 15 minutes of preparation time. The timekeeper will give the competitor ten minute, five minute, three minute, one minute, and thirty second warning during his/her 15 minutes of preparation time. At 15 minutes, the official preparation timekeeper will call "time" and ask the competitor to step away from the station.

7.0. Competition Time

7.1. Introduction by the Master of Ceremonies

Once the 15-minute preparation time has elapsed and the judges are ready, the Master of Ceremonies (MC) will introduce the competitor. 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.

7.2. Interpreter

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's and coach's responsibility to read the interpreters best practice document that is provided by CIC event organizer or available from

www.worldcoffeeevents.org. Competitor and coach will be required to sign a statement confirming that they have read and understand what is required at the orientation meeting prior to the competition.

7.3. Begin Competition Time

The Master of Ceremonies will ask the competitor if he/she is ready to begin. Before the competitor introduces himself/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 competition timekeeper will begin a stopwatch the moment the competitor presses the start button on the remote control.

Tracking time elapsed during the 15-minute competition/performance time is the responsibility of the competitor, though he/she may ask for a time check at any point. The competition timekeeper will give the competitor a ten minute, a five minute, three minute, one minute, and thirty second warning during his/her 15 minutes of competition time. The timekeeper is required to give these warnings as they happen, and may be given to the competitor while s/he is speaking.

Please note: If the clock has malfunctioned for any reason, the competitor may not stop his/her time. In the case that the clock has malfunctioned, the timekeeper's time is the official time for the competition. The competitor will receive the same warnings noted above.

7.4. Competitor Introduction

At the start of the competitor's competition time, he/she will introduce him/herself to the two sensory judges, technical judge(s) and head judge. The two sensory judges will be behind the judges' table.

7.5. Serve Required Beverages

All drinks must be served at the judges' table. See 2.0 'The Competition' and 2.1 'Beverage Definitions'.

Competitors are required to serve water to the two 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 and may choose to refill judges' water glasses.

7.6. Runners Clear the Served Drinks

After each set of drinks has been served to and evaluated by the judges, a runner will clear the drinks from the judges' presentation table upon the head judge's signal. The runner will clear only the cups, saucers and spoons. If a competitor has special instructions for the runner, he/she will need to explain these instructions to the head judge 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 or her station successfully.

7.7. Station Perimeters

Competitors may only utilize the work area provided by the CIC: the cezve/ibrik table and judges table. The introduction of any other furniture and/or equipment that is placed directly on or over the competition area floor (i.e., a stand, table, dumbwaiter, bench, etc.) will result in automatic disqualification. Competitors may not utilize any space under any competition tables for storage, otherwise the competitor will receive zero points in "Station management" on the technical score sheet.

7.8. End Competition Time

Competition time will be stopped when the competitor presses the stop button on the remote control attached to the clock or raises his/her 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 and head judge. 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. If the competitor stops the clock, the head judge will record the time from the clock. If not, the head judge will record the time from the official competition timekeeper's stopwatch. In case of discrepancies between the clock and the stopwatch the stopwatch is the official timer.

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

7.9. Communication After the Competition Time

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

7.10. Overtime Penalties

- A. If the competitor has not finished his/her presentation during the allotted 15-minute period, he/she can proceed until the presentation is completed.
- B. One point for every second the competitor goes over the allotted 15-minute period will be deducted from the competitor's total score.
- C. The maximum amount of points that can be deducted from a competitor's total score is 60 points.
- D. Any competitor whose performance period exceeds 16 minutes will be disqualified.

7.11 Coaching

Instructions or 'coaching' may not be provided to a competitor during the time of his or her competition under penalty of disqualification. The CIC encourages audience participation and enthusiastic fan support that does not interfere with competition. (Please note: coaches, supporters, friends, or family members are not allowed on stage while the competition is in progress, otherwise the competitor is subject to disqualification by the presiding head judge).

8.0. Technical Issues

- A. During the preparation and/or competition time, if a competitor feels there is a technical problem with:
 - a. grinder
 - b. supplied heat source

- c. any additional electrical equipment (excluding the competition clock)
- d. or the audio-visual equipment (such as the competitor's music or microphone)
- B. ...the competitor should raise his/her hand, call "technical time out" and ask for the Event Manager (during preparation time) or for the head judge (during competition time), and the time will be stopped. The official timekeeper will make note of time when "technical time out" is called. It is the competitor's responsibility to ensure the timekeeper is aware of making note of "technical time out" being called.
- C. 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.
- D. If the technical problem cannot be solved in a timely manner, the event manager/head judge will make the decision if the competitor should wait to continue his/her performance or stop the performance and start again at a reallocated time.
- E. 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 later.
- F. If it is determined that the technical issue is due to competitor error or the competitor's personal equipment, the head judge may determine that no additional time will be given to the competitor, and the preparation or competition time will resume without time being credited.
- G. Unfamiliarity with competition equipment is not grounds for a technical timeout.

8.1. Obstructions

- A. If any individual, such as volunteers, judges, audience members, or photographers are of an obvious hindrance to a competitor, then the competitor will be given additional time. The head judge is responsible for overseeing this and will decide how much additional time should be credited.
- B. If the judges' presentation table has not been cleared within a reasonable amount of time after each set of drinks has been served, then the competitor will be credited time for the delay this error has caused. It is the head judge's responsibility to oversee this issue.

8.2. Forgotten Accessories

- A. If a competitor has forgotten some of his/her equipment and/or accessories during his/her preparation time, the competitor shall inform the stage manager and may exit the stage to retrieve the missing items; however, his/her preparation time will not be stopped. Competitors can bring in ingredients that need freezing such as ice just before their presentation time if needed. It is the stage manager's responsibility to oversee such situations
- B. If a competitor has forgotten some of his/her equipment and/or accessories during his/her competition 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 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 runner will bring the waiter's 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

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

10.2. Competitors Total Scores

The competitor's total score will be tallied by adding the technical score sheet(s) and sensory score sheets, and any time penalty subtracted from the total. Please note the head judge score sheet does not count towards the competitor's total score.

10.3. Tie Scores

If there is a tie between two or more competitors in the first round the official scorekeepers will compare the competitors' simple cezve/ibrik scores. The competitor with the highest score will win the tie and place above any other competitor with the same total competition score.

If the tied competitors have the same simple cezve/ibrik score, then the higher placement will be awarded to the competitor with the higher total sensory score over both category of drinks.

If the tied competitors have the same simple cezve/ibrik and sensory scores, then the higher placement will be awarded to the competitor with the higher "Total Impression" score.

10.4. Debriefing

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

Competitors will not be allowed to keep his/her original score sheets, unless the event manager decides so and keeps a good quality digital copy for his own files. Otherwise following the CIC the event manager will e-mail competitors a copy of his/her score sheets.

11.0. Competitor Protests and Appeals

11.1. Competitor Related Issues

11.1.1. Protest

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

If the CIC event organiser decides that the issue and/or protest can be solved on-site at the CIC, the event organiser will contact the involved party or parties to ensure fair representation. The competitor's issue and/or protest will be discussed and a decision will be made jointly, on-site, by the event organiser and the designated onsite representative of the Competition Operations Committee. The CIC event organiser 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 on-site, the CIC event organiser will ask the competitor to submit his/her formal complaint and/or appeal in writing to the Competitions Operations Committee. The decision by the Competitions Operations Committee is final.

The complaint and/or appeal letter 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 CIC event organiser via email to info@worldcoffeeeevents.org within 24 hours of the offending incident or the decision given.

11.1.3. Appeals Reviewed by the Advisory Board

The advisory board will review written complaints and appeals within 30 days of receipt. The advisory board chair will contact the competitor in writing via email with the final decision.

11.2. Judge/Judging Related Issues upon Reviewing Scoresheets

11.2.1. Protest

If a competitor objects to his/her scores given by one or more judges, the competitor can meet with their head judge during the competitor debriefing to explain his/her protest. The head judge and/or one or more representatives of the Competitions Operations Committee will discuss the competitor's protest onsite with the judges who judged the competitor along with one or more representatives of the Competition Operations Committee. They will decide on-site and a representative of the Competition Operations Committee will inform the competitor of the decision.

11.2.2. Appeal

If the competitor does not agree with the decision, he/she may appeal the decision in writing to the WCE Competitions Operations Committee. All decisions made by the Competitions Operations Committee are final.

The appeal letter 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 protests/appeals that do not include this information will not be considered. Competitors should submit his/her written complaint or appeal to the event organizer via email to info@worldcoffeeeevents.org within 24 hours of the debriefing or the decision given.

11.2.3. Appeals Reviewed by the Competitions Operations Committee

The Competitions Operations Committee will review written complaints and appeals within 30 days of receipt. The Competitions Operations Committee chair will contact the competitor in writing via email with the final decision.

12.0 Evaluation Criteria

12.1 What the Judges are looking for in a Cezve/Ibrik Champion

Judges are looking for a champion that:

- A. Has a mastery of technical skills, craftsmanship, communication skills and service skills and is passionate about keeping the tradition of cezve/ibrik alive.
- B. Has a broad understanding of coffee beyond the drinks served in the competition.
- C. Prepares and serves high quality beverages.
- D. May serve as a role model and a source of inspiration for others.

12.2. Competition Area

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

12.3 Taste Evaluation

Points will be awarded for the taste of each individual drink. Consideration will be given to raw materials used and the style of the beverage. Competitors should strive for a harmonious balance of sweetness, bitterness, acidity, aromatics, and flavours. Competitors are advised to explain verbally to the judges why they chose their coffee, the basic roast profile, the cezve/ibrik constituent structure, the major taste elements, the ingredients used in the signature beverage and the philosophy behind the drinks served.

12.4 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 methodology and creativity and style of presentation.

12.5 Technical Skills

Points will be awarded based on the competitor's technical knowledge and skill in preparing cezve/ibrik.

12.6 Judges Total Impression

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

13.0. Technical Evaluation Procedure

The following is an explanation of the technical score sheet. Each competitor will be evaluated by a technical judge.

13.1. Evaluation Skill

The evaluation scale is the same for both technical and sensory judges. There are two types of scores: The Yes/No Score, and the Zero to Six Score.

Yes=1 No=0

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

Very Good = 4 Excellent = 5 Extraordinary = 6

Yes/No Score

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

Zero to Six Score

Some score sheet criteria are evaluated on a scale of zero to six, with zero being the lowest score and six being the highest. It is acceptable to use half point increments between 1.0 and 6.0, which are recorded using a decimal point, not a fraction. (For example, 1.5, 2.5, 3.5.) The lowest score with value is one. A score of 0.5 may not be used. A score of zero is used when some criteria are deemed totally unacceptable. Scores of zero and six require the approval of the head judge.

13.2. Technical Scoresheet – Part I – Station Evaluation at Start-up

0-6	
6	/6

Working area at start-up

- A. The cleanliness and organisation of the competitor's work station (work table, judges table) will be evaluated on a scale between 1 and 6. If the area is deemed messy, a "1" will be recorded.
- B. Verify the competitor's ability to organize the working area in a practical and efficient way.
- C. A minimum of three clean cloths should be available when the performance time starts. The cloths must be clean and have a designated purpose (A towel on the competitor's apron/person for one of these uses is included in this count).

13.3. Technical Scoresheet – Part II – Simple Cezve/Ibrik

0-6	Yes	No	
6	/30	/1	

Coffee/water ratio and technique used identical
Brewing time identical
Crema
Professional use of equipment and utensils
Spill/waste acceptable
Beverages identical in appearance

13.3.1. Identical Technique and Coffee/Water Ratio

The technique used to prepare and serve the drinks should have a clear consistency and workflow. The ratios used within each set of drinks must remain the same.

13.3.2. Identical Brewing Time

The judge will check the brewing time of the two cezve/ibrik for uniformity.

No difference at all will result in a score of 6. Thirty seconds' difference and more will result in a score of zero.

13.3.3. Crema

The judge will visually evaluate the appearance of the crema for presence in the vessel. To score a "yes" the crema must stretch across the entire surface of the cezve/ibrik and not have any holes or broken spots. Crema should be present on both cups. If crema is only present on one cup, the score should be zero.

13.3.4. Professional Use of Equipment and Utensils

The judge must consider and assign points towards the professional use of the equipment and utensils that the competitor has displayed during their routine. They must consider (allowing for cultural and personality differences) points such as natural, clear and concise communication. The competitor should display an understanding of the correct use and operation of all equipment. The competitor should display an understanding of the correct use and operation of the grinder – including the management of coffee in and through the grinder. Judges will evaluate the competitor's skills based on the information provided and on displaying the process through which the beverage was conceived, developed and the methods and/or techniques used in preparing or presenting the beverages. The judges will also assign points to the competitor on the way they professionally prepare the drinks and award points accordingly.

13.3.5. Spill/Waste Acceptable

Spill/Waste is ground coffee left unused or unserved during the competition/performance time that may be found in the cezve/ibrik, on the counter, in the trash, on the floor or elsewhere. Waste created in the process of preparing beverages that are not served to judges does not count towards a competitor's total waste evaluation. Spill/waste of up to 5 grams of unused coffee per beverage category is considered acceptable. To earn a score of excellent (5) or higher, the waste must not exceed one gram of unused coffee per beverage category. Wasting more than five grams of coffee per beverage category is unacceptable and will result in zero points. All coffee used for drinks must be ground during competitor's 15 minutes' competition time. Failing to do so will score a zero in Station management for Technical judge.

13.3.6. Identical Appearance (Volume, Colour, and Surface)

The two drinks served to the judges will be evaluated on consistency in the two cups. The colour and surface of the crema and volume of the served beverages will be assessed when poured in the vessels. Both cups should be of the same shape, size and material.

13.4. Technical Scoresheet – Part III – Signature Cezve/Ibrik

0-6	Coffee/water ratio and technique used identical
	Brewing time identical
	Professional use of equipment and utensils
	Spill/Waste acceptable
	Beverages identical in appearance
30 /30	

13.4.1. Identical Technique and Coffee/Water Ratio

The technique used to prepare and serve the drinks should have a clear consistency and workflow. The ratios used within each set of drinks must remain the same.

13.4.2. Identical Brewing Time

The judge will check the brewing time of the two cezve/ibrik on uniformity.

No difference at all will result in a score of 6. Thirty seconds' difference and more, will result in a score of zero.

13.4.3. Professional Use of Equipment and Utensils

The judges must consider and assign points towards the professional use of the equipment and utensils that the competitor has displayed during their routine. They must consider (allowing for cultural and personality differences) points such as natural, clear and concise communication. The competitor should display an understanding of the correct use and operation of all equipment. The competitor should display an understanding of the correct use and operation of the grinder – including the management of coffee in and through the grinder. Judges will evaluate the competitor's skills based on the information provided and on displaying the process through which the beverage was conceived, developed and the methods and/or techniques used in preparing or presenting the beverages. The judges will also assign points to the competitor on the way they professionally prepare the drinks and award points accordingly.

13.4.4. Spill/Waste Acceptable

Spill/waste is ground coffee left unused during the competition/performance time that may be found on the counter, in the trash, on the floor or elsewhere. Waste created in the process of preparing beverages that are not served to judges does not count towards a competitor's total waste evaluation. Spill/waste of up to 5 grams of unused coffee per beverage category is considered acceptable. To earn a score of excellent (5) or higher, the waste must not exceed one gram of unused coffee per beverage category. Wasting more than five grams of coffee per beverage category is unacceptable and will result in zero points. All coffee used for drinks must be ground during competitor's 15 minutes' competition time. Failing to do so will score a zero in Station management for Technical judge.

13.4.5. Both Cups Identical in Appearance (Volume, Colour, and Surface)

The two drinks served to the judges will be evaluated on consistency in the two cups. The colour and surface of the crema and volume of the served beverages will be assessed when poured in the vessels. Both cups should be of the same shape, size and material.

13.5. Technical Scoresheet – Part IV – Technical Evaluation

0-6	Yes	No	
<input type="checkbox"/>	2x	<input type="checkbox"/>	Station management
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Hygiene throughout presentation
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Clean working area at end
19	/18	/1	

12.5.1. Station Management

The technical judge will evaluate the competitor's overall workflow and use of tools, equipment and accessories. Competitors should be grinding coffee for each beverage or set of beverages.

The technical judge will evaluate the competitor's work-flow throughout the presentation, including: the organization and placement of tools, cups and accessories; the competitor's movement and flow in and around the work station; the cleanliness and maintenance of the station (equipment, counters, towels, pitchers); the management of coffee and ingredients.

13.5.2. Hygiene throughout the Presentation

The judge will determine this score based on the competitor's sanitary practices throughout their entire presentation. If proper hygiene is used for the entire presentation, the judge will mark "Yes."

Examples of unacceptable practices include:

- Touching hands to face, mouth, etc. and then using the hands for beverage preparation
- Touching the floor and then using the hands for beverage preparation

13.5.3. Clean Working Area at End

The cleanliness of the area is evaluated. If a spill occurs, the competitor should have it cleaned up by the end of his/her performance time. Cleaning while working (i.e. removing spent grounds or wiping tables) will improve the competitor's score, as will cleaning the station before he/she ends his/her performance time. All wares and tools are included in this evaluation including items on work tables.

14.0. Sensory Evaluation Procedure

The following is an explanation of the sensory score sheet. Each competitor will be evaluated by two sensory judges.

Signature beverage evaluations vary due to the variety of options presented by the competitor. Sensory judges will taste the simple cezve/ibrik while it is hot and a second time while it is warm.

There may be a delay between serving and drinking, it can take the beverage to the deliberation room to be able to assess the drink at the right temperature if the beverage cannot be assessed during the performance time. Sensory judges will complete all steps of the evaluation before recording scores.

14.1. Evaluation Scale

The evaluation scale is the same for both technical and sensory judges. There are two types of scores: The Yes/No Score, and the Zero to Six Score.

Yes=1 No=0

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

Very Good = 4 Excellent = 5 Extraordinary = 6

Yes/No Score

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

Zero to Six Score

Some score sheet criteria are evaluated on a scale of zero to six, with zero being the lowest score and six being the highest. It is acceptable to use half point increments between 1.0 and 6.0, which are recorded using a decimal point, not a fraction. (For example, 1.5, 2.5, 3.5.) The lowest score with value is one. A

score of 0.5 may not be used. A score of zero is used when some criteria is deemed totally unacceptable. Scores of zero and six require the approval of the head judge.

EVALUATION PROTOCOL

The sensory judge will take at least two complete sips from the drink, once when the beverage is hot (ca. 70C) and once when the beverage is warm (ca 40C) to fully evaluate the drink. When protocol cannot be finished within performance time both sensory judges can take the beverage to the deliberation room, however all preliminary scores need to be filled in on stage, but can be adjusted based on the evaluation in the deliberation room.

14.2. Sensory Evaluation – Part I – Simple Cezve/Ibrik

<input type="text"/> 0-6 <input type="text"/> 2x <input type="text"/> 3x <input type="text"/> 4x <input type="text"/> /54	<p>Taste balance</p>
<input type="text"/> /54	<p>Accuracy of Flavor Descriptors</p> <p>Tactile</p>
<input type="text"/> Yes <input type="text"/> No <input type="text"/> /1	<p>Functional and correct vessel used</p>

55

14.2.1. Taste Balance (Sweetness, Acidity, and Bitterness)

Judges will evaluate the cezve/ibrik coffee based on how well the taste components (sweet, acidic, bitter) fit together and complement each other. Reference scales provided on score sheets are solely for judge's initial impression of intensity; equal intensity does not imply harmonious balance.

14.2.2. Accuracy of Flavour Descriptors

Judges will listen to the flavour descriptions and explanations given by the competitor and compare those with the beverage served. There should be a correlation between the coffee beans used in the cezve/ibrik coffee and its taste profile. Any flavour descriptors given by the competitor for their cezve/ibrik coffee will be taken into consideration under this score. This score is based on how accurately these descriptors match the flavour of the cezve/ibrik coffee and the quality of these flavours. Flavour descriptors must be given or a score of zero will be received in this category.

14.2.3. Tactile

Judges will listen to the tactile descriptions and explanations given by the competitor and compare those with the weight and mouthfeel and finish of the beverage served. The cezve/ibrik coffee should have body and texture that correlate with the preparation and coffee beans used in the beverage. The competitor will be scored solely on any tactile descriptors they offer the judges and how accurately these descriptors match the tactile sensation of their cezve/ibrik coffee. If no descriptors are provided, the expectation will be full-bodied and round with a smooth finish. Reference scales provided on score sheets are solely for judge's initial impression of intensity.

14.2.4. Functional and Correct Vessel Used

The beverage must be served in the vessel it is intended to be visually evaluated and drunk from. Judges must be able to drink as required without any functional detriment to their ability to score accurately; this includes but is not exclusive to: vessel being too hot, unable to hold and drink from vessel safely,

judges unable to execute cezve/ibrik evaluation protocol. Otherwise a “No” will be given for “Functional and correct vessel used”

14.3. Sensory Evaluation – Part II – Signature Cezve/Ibrik

See 2.1.2 for Signature Drink Definition.

Signature beverage evaluations vary due to the variety of options presented by the competitor. Sensory judges will complete all steps of the evaluation before recording scores.

0-6	Yes	No	
<input type="checkbox"/>	x2		Well explained, introduced and prepared
<input type="checkbox"/>		<input type="checkbox"/>	Appealing presentation
<input type="checkbox"/>		<input type="checkbox"/>	Functionality
<input type="checkbox"/>	x3		Creativity and synergy with the coffee
<input type="checkbox"/>	x2		Taste balance
			L M H L M H L M H SWEET ACIDIC BITTER
<input type="checkbox"/>	x2		Accuracy of flavor descriptors
			/54
56			/2

14.3.1. Well Explained, Introduced, and Prepared

The competitor must explain his or her signature drink to the judges. To achieve a high score, the explanation should include factual points such as the ingredients, preparation method and the flavours and/or aromas the judges will experience.

The description should include the coffee used and the connection between the coffee and the other ingredients. Sensory judges will listen to the explanation of ingredients, preparation method, and use of coffee given by the competitor and take notes. When determining this score, judges will consider whether there is a strong correlation between what was described and prepared, and the actual taste and aromas of the signature beverage.

The competitor must explain to the sensory judges how to drink the beverage (smell, stir, sip, etc.). The sensory judge will listen and follow drinking instructions to the best of his/her ability. If no information or instructions are given, judges will individually choose how to evaluate the signature beverage. In every case, judges should take a minimum of two sips of the signature beverage.

Judges will evaluate the signature beverage based on competitors provided explanations or other observations during the 15-minute presentation only. Any explanation given by the competitor after the completion of the presentation time, (clock is stopped and/or the competitor calls “time”) will not be considered by the judges.

14.3.2. Appealing Presentation

“Appealing presentation” is the evaluation of the appearance and appeal of the beverage, including but not limited to the vessel, the beverage itself, garnishes, accessories, etc. The vessel served should look pleasing and highlight its beverage. If the beverage is not appealing, including chipped or cloudy dishware, or cluttered or disorganized presentation, a “No” will be given in “Appealing presentation”.

14.3.3. Functionality

“Functionality” is defined by how the signature beverage and related elements work while the drink is consumed and the barista’s instructions on how to drink it. The dishware, garnishes, accessories, or

instructions should not hinder drinking the beverage. Difficulty of consumption will result in a “No” in “Functionality.”

14.3.4. Creativity and Synergy with the Coffee

Judges will evaluate competitors’ creativity based on the originality of his or her concept, and any new methods, techniques or ingredients used in the preparation or presentation of the signature beverage.

Ingredients must complement and showcase the cezve/ibrik coffee used while creating an interesting taste experience. Signature beverages with a complimentary blend of creative ingredients, technique and flavour will be rewarded with a high score.

Note: “Synergy” is defined as the interaction or cooperation of two or more substances to produce a combined effect greater than the sum of their separate effects.

14.3.5. Taste Balance

Judges will evaluate the signature beverages based on how well the taste components of the cezve/ibrik (e.g. sweet, acidic, bitter, etc.) fit together and complement the other ingredients used. The cezve/ibrik coffee taste should be predominant and easy to identify to get high marks in this category. Judges must follow drinking instructions provided by the competitor.

Reference scales provided on score sheets are solely for judge’s initial impression of intensity; equal intensity does not imply harmonious balance.

14.3.6. Accuracy of Flavours

Judges will listen to the flavour descriptions and explanations given by the competitor and compare those with the beverage served. There should be a correlation between the ingredients used in the beverage and its taste profile. Any flavour descriptors given by the competitor will be taken into consideration under this score. This score is based on how accurately the descriptors match the flavour of the signature beverage and the quality of these flavours. Flavour descriptors must be given or a score of zero will be received in this category.

14.4. Sensory Evaluation – Part III – Barista Evaluation

0-6	<input type="text"/>	2x	Professionalism
	<input type="text"/>		Customer Service Skills
	Yes	No	
	<input type="text"/>	<input type="text"/>	Appropriate apparel
		/1	
	<input type="text"/>	2x	Judges Overall Impression
31	/31		

14.4.1. Professionalism

Professionalism is evaluated by the observed qualities relevant to the barista profession including technique, preparation and the demonstrated wider understanding of coffee beyond the preparation of drinks served. Wider coffee knowledge includes also the process of coffee cultivation, roasting and preparation from seed to cup. Judges will look for a strong correlation between what is explained and what is delivered. The competitor must demonstrate that he/she is a coffee professional who has command over and knowledge of his/her coffee.

14.4.2. Customer Service Skills

Customer service skills comprises of presentation and attention to detail. Judges must consider (allowing for cultural and personality differences) points such as natural, clear and concise communication, display of enthusiasm and dedication toward specialty coffee, good customer service skills (i.e. politeness, accuracy, attentiveness, eye contact, etc.) and the ability to manage workflow and time.

All accessories should be readily available and the working area well and purposefully organized. Competitors should not need to reposition equipment and accessories unnecessarily during their performance. Everything should have its own place and purpose. Over preparation should be marked down (i.e. pre-poured water in the water glasses, etc.).

Refilling of judges' water glasses also demonstrates attention to detail. Any drips and spills will be considered. The simple cezve/ ibrik must be served with a napkin, and unflavoured water. For the signature cezve/ibrik flavoured water can be used, but the barista must give the judges separate glasses for this.

Traditional equipment/preparation would be praised in this category. If the judges feel that all this has been achieved, they should award high scores.

14.4.3. Appropriate Apparel

At a minimum, the competitor must look clean, be cleanly dressed and wear a clean apron. Apron can be any size and colour. If okay, the judge will mark "Yes." The lack of an apron or presence of inappropriate apparel (such as sandals or excessively torn or stained clothing) will result in a "No" in "Appropriate apparel".

14.4.4. Judges Overall Impression

The Judge's Total Impression score captures two primary areas:

- A. The "Total impression" score is the overall composite impression of the taste scores (e.g. did the combination of the two courses of drinks create an experience that was stronger in delivery than if just one course had been served on its own?).
- B. The judges must consider and assign points towards the passion and inspiration that the barista has displayed during his/her routine. They must consider an ability to act as a role model for the barista profession/ industry (e.g. if in a cafe/ restaurant environment, would this barista have inspired me about specialty coffee?). If the judges feel that this has been achieved, they should award high scores.

15.0. Dishonest Behaviour by a CIC Official

If in the unlikely event that the Head Judge or any other personnel discovers or suspects potential dishonest behaviour by a CIC 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 CIC judge(s) concerned, the Managing Director, and the Competition Operations Committee Chair to evaluate the situation.
- C. The Managing Director and the Competition Operations Committee Chair will then rule upon the matter in a closed meeting.

- D. If the matter of dishonesty is extensive, the Competition Operations Committee Chair has the power to rule that the CIC judge will be excluded from judging in any future CIC sanctioned competitions.

15.1. Appeal

If the CIC judge in question does not agree with the decision, he/she may appeal the decision in writing to the Advisory Board. All decisions by the Advisory Board are final.

The appeal letter 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, omitting this information, will not be considered. Judges should submit his/her written complaint or appeal to the CIC event manager via email within 24 hours of the incident.

15.1.1. Appeals Reviewed by the Advisory Board

The Advisory Board will review written complaints and appeals within 30 days of receipt. The Advisory Board Chair will contact the competitor or judge in writing via email with final rulings.