

2017 Summary of changes to rules for Cezve/Ibrik Championship



To take effect in 2017 CIC Budapest

For internal use only— not to be used in replacement of the CIC Rules. Please refer to <http://www.ibrikchampionship.org/rules-regulations/> for complete Rules document.

With competitors' technical scores improving consistently, the number of technical judges on the Championship stage is being reduced in 2017. New rules to introduce consistency in technical and sensory evaluation of the Simple and Signature Cezve/Ibrik courses are also being introduced.

Rules that set out equipment have been reworded, with the intention of ensuring a level playing field for everyone and reducing travel needs. Rules allowing additional stage furniture have been removed, and a standardized sponsor-provided grinder component introduced.

A number of rules have been updated to allow for more creativity and easier workflow in the competition, including the re-introduction of flexible course service order.

The Competition

Old Rule	New Rule
2.0.A Competitors will be judged by two (2) Sensory Judges, two (2) Technical Judges and one (1) Head Judge.	2.1.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.

Competitors at the Championships are consistently performing highly on their technical scores. To better acknowledge this, we've decided to decrease the number of technical judges on the world stage from two to one. National competitions will still be required to have two technical judges.

Old Rule	New Rule
2.0.C The order in which the drinks are served is first the Signature Cezve/Ibrik or Traditional Coffee preparation, followed by the simple Cezve/Ibrik. The first category of drinks must be served in its entirety before a competitor may serve the next category of drinks.	2.1.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.

Based on competitor feedback and the overall workflow on stage, we have decided to return to a free drink order free again.

Beverage Descriptions

Old Rule	New Rule
<p>2.1.1.C Simple Cezve/Ibrik – Two (2) Identical Drinks</p> <p>Cezve/Ibrik coffee must be served in a 50-110ml ceramic cup, filled to 5mm below cup rim, including crema.</p>	<p>2.2.1.C Simple Cezve/Ibrik – Two (2) Identical Drinks</p> <p>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.</p>

Traditional cezve/ibrik cups are mostly ceramic, however more materials are available. To better reflect the tradition of cezve/ibrik, going forward the cezve/ibrik cup can be made from materials other than ceramic.

Old Rule	New Rule
N/A	<p>2.2.2.D Signature Cezve/Ibrik – Two (2) Identical Drinks</p> <p>A predominant taste of cezve/ibrik coffee must be present, otherwise the “Taste Balance” score will reflect the resulting sensory experience.</p>

We have included the “Taste Balance” score in this round to preserve a focus on the tradition and identity of the cezve/ibrik in the Signature beverage.

Machinery, accessories and raw equipment

Old Rule	New Rule
<p>4.1 Heat Source</p> <p>CIC will provide a variety of heat sources (up to three) for the competitor to choose from, including gas, electric, and sand. Competitors may use their own heat sources.</p>	<p>4.1. Heat Source</p> <p>CIC will provide two different heat sources for the competitor to choose from, gas and sand. Competitors may use their own heat sources.</p>

We’ve seen competitors shift away from using electrical plates, so it has been removed as an organizer-provided heat source. However, if a competitor wishes to use one, they are free to bring their own.

Old Rule	New Rule
<p>4.2 Grinder</p> <p>Competitors have the option of using the official CIC grinder provided or using both the provided grinder and their own grinder. Competitors may not use more than two grinders during their performance.</p>	<p>4.2 Grinder</p> <p>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.</p>

This rule has been amended to introduce a standardized sponsor-grinder component, with the intention of reducing travel needs and to ensure a level playing field for all competitors.

Note: No ingredients other than coffee are allowed to be used in the sponsored grinder. However, since we do not want to restrict the use of spices that need to be ground on stage, a second grinder brought by the competitor is allowed.

Old Rule	New Rule
4.1 Heat Source Competitors may use up to three pieces of additional electrical equipment during their performance.	4.3 Additional Electrical Equipment Competitors may use up to two pieces of additional electrical equipment, next to their own grinder during their performance.

Reworded

Old Rule	New Rule
4.4 Provided equipment & supplies Cezve / Ibrik Table (for Cezve/Ibrik(s), grinder(s), and additional equipment): L: 1.8m W: 0.60m H: 0.90m	4.3.1 Provided equipment & supplies Cezve/ibrik Table (for cezve/ibrik(s), grinder(s), and additional equipment): 2.00L x 0.80W x 1.00H (m)
4.4 Provided equipment & supplies Preparation table: L: 1.8m W: 0.60m H: 0.90m	4.3.1 Provided equipment & supplies Judges Table: 2.00L x 0.80W x 1.00H (m)

Since the workspace has been reduced from three tables to two, larger tables will be offered to allow sufficient workspace.

Station Perimeters

Old Rule	New Rule
7.7 Station Perimeters Competitors may utilize the work area provided by the CIC: the Cezve/Ibrik table, preparation 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.) is allowed, however competitors may not utilize any space under any competition tables for storage. All these items are subject to scoring with the same criteria as the worktable and judges' table.	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.

In order to facilitate easier travel for all competitors, this rule has been amended to no longer permit any additional furniture on stage. In line with other competitions, no storage under competition tables will be permitted.

Technical Scoresheet

Old Rule	New Rules
12.3.1 Signature Cezve/Ibrik Preparation The judges will assign points to the competitor on the way they professionally prepare the drinks and award points accordingly.	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 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.

In order to evaluate the skills in preparing the Simple and Signature Cezve/Ibrik in the same way, preparation has been split into two rules—"Identical Technique and Coffee/Water Ratio", and "Identical Brewing time".

Old Rule	New Rule
N/A	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.

Added to make it possible for the judge to evaluate the brewing time consistently in both categories of drinks.

Sensory Scoresheet

Old Rule	New Rule
13.2.1 Well explained (What) The competitor must explain his or her signature drink to the judges. In order to achieve a high score, the explanation should include factual points such as the ingredients, preparation method and the flavors and/or aromas the judges will experience.	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 flavors and/or aromas the judges will experience The

<p>13.2.2 Well introduced (Why)</p> <p>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 or not there is a strong correlation between coffee used and the ingredients.</p>	<p>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.</p>
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In line with other competitions, rule 13.2.1 and 13.2.2 were merged to create clarity and consistency.

Old Rule	New Rule
<p>13.2.3 Creativity of the drink</p> <p>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.</p>	<p>14.3.4. Creativity and Synergy with the Coffee</p> <p>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 flavor 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.</p>
<p>13.2.6 Synergy with the coffee</p> <p>Ingredients must complement and showcase the coffee used while creating an interesting taste experience. Signature beverages with a complimentary blend of creative ingredients, technique and flavor will be rewarded with a high score.</p> <p>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</p>	

Rule 13.2.3 and 13.2.6 were merged to create clarity and consistency.