



# 2024 WLAC Summary of Rule Changes

2023 Rule	2024 Rule	Reason for Change	Impact for Competition Bodies
1.4.1 Judging			
<p>B. WLAC judges must not coach and judge at a WLAC event. If a registered judge has acted as a coach for any competitor (either as the primary coach, supporting coach, or consultant) they must declare that conflict of interest prior to the event and during calibration. Failure to disclose a conflict of interest may result in the disqualification of the competitor. If a judge has coached a competitor in any capacity prior to the WLAC in that competition year (which includes events in any previous calendar year that have been qualifiers to the current WLAC) no communication, consultation, or judging can take place in any form with that competitor for the duration of the competition. Failure to comply during the event will result in the disqualification of the competitor and the judge's removal from judging this competition.</p>	<p>B. WLAC judges must not coach and judge at a WLAC event. If a registered judge <b>has coached or provided feedback to any competitor in any capacity</b> (either as the primary coach, supporting coach, or consultant) they must declare that conflict of interest prior to the event and during calibration. Failure to disclose a conflict of interest may result in the disqualification of the competitor. <b>Once the competition event has begun or judges have started their calibration (whichever is earlier)</b>, no communication or consultation in any form can take place between judges and competitors for the duration of the competition. Failure to comply during the event will result in the disqualification of the competitor and the removal of the judge from judging the competition.</p>	<p>Added for clarity. No formal differences to current practice.</p>	<p>N/A</p>
<p>D. In any given year, coordinators or individuals who are involved in the management of their Competition Body Competition should not compete. A year is considered to begin from the time the Competition Body starts planning their event. If an individual would like to submit an exception to this rule, they must declare their</p>	<p>D. In any given year, coordinators or individuals who are involved in the management of their Competition Body Competition should not compete. A year is considered to begin from the time the Competition Body starts planning their event.</p>	<p>It is preferable that Competition Bodies focus on supporting their communities, competitions, and events without potential conflicts of interest.</p>	<p>It is preferable that Competition Bodies focus on supporting their communities, competitions, and events without</p>

position via email to WCE outlining their areas of involvement.			potential conflicts of interest.
2.1. Competition Summary			
<p>A. The championship is comprised of 3 separate rounds – Preliminary, Semi-Finals, and Finals.</p> <p>B. In the Preliminary Round there are 2 components:</p> <ul style="list-style-type: none"> <li>i. Art Bar – The competitor will produce 1 designer latte at the Art Bar, according to the schedule arranged by WCE during the event.</li> <li>ii. Stage Presentation – The competitor will present 1 set of matching free-pour lattes and 1 set of matching designer lattes.</li> </ul> <p>C. The highest scoring 12 competitors after the Preliminary Round will advance to the Semi-Finals Round.</p> <p>D. In the Semi-Finals Round, competitors will produce a total of 6 drinks: 2 separate sets of matching free-pour lattes and 1 set of matching free-pour macchiatos. (...)</p>	<p>A. The championship is comprised of 3 separate rounds – Preliminary, Semi-Finals, and Finals.</p> <p>B. In the Preliminary Round, competitors will produce a total of 4 beverages: 1 set of matching free-pour lattes and 1 set of matching designer lattes.</p> <p>C. The highest scoring 12 competitors after the Preliminary Round will advance to the Semi-Finals Round.</p> <p>D. In the Semi-Finals Round, there are 2 components:</p> <ul style="list-style-type: none"> <li>i. Art Bar – the competitor will produce 1 designer latte at the Art Bar, according to the schedule arranged by WCE during the event.</li> <li>ii. Stage Presentation - competitors will produce a total of 6 beverages: 2 separate sets of matching free-pour lattes and 1 set of matching free-pour macchiatos. (...)</li> </ul>	<p>The Art Bar portion has been moved to the Semi-Finals round, and the 12 semi-finalists will participate.</p> <p>The Semi-Finals round will now have 2 components: stage presentation and art bar.</p>	<p>Competition Bodies should refer to section 16 for details on the competition structure of their latte art events.</p>
2.2. Stage Performances			
<p>C. The competitor must present drinks in the order in which the drink categories are set on the scoresheet.</p>	<p>C. The competitor must present beverages in the order in which the beverage categories are set in each round. The free pour latte will always be presented first.</p>	<p>Added for clarity. No formal differences to current practice.</p>	<p>N/A</p>
<p>G. Competitors are not expected to give an extensive verbal presentation to the judges and/or audience, however a verbal presentation</p>	<p>G. Competitors may give a brief verbal presentation explaining their pours to the judges</p>	<p>Added for clarity. No formal differences to current practice.</p>	<p>N/A</p>

is acceptable. Hospitality skills will still be considered and scored when serving the judges.	and/or audience. Hospitality skills will be considered and scored when serving the judges.		
H. There will be a panel of 4 judges: 2 visual judges, 1 technical, and 1 head judge.	H. There will be a panel of 3 judges: 2 visual judges and 1 head judge.	At the world events, technical judges have been removed. The head judges will evaluate and score some elements. More details below.	Competition Bodies should refer to section 16 for details on the competition structure of their latte art events.
2.2.2. Semi-Finals Round			
A. Each competitor will be given 14 minutes at their assigned station, made up of the following segments: i. 5 minutes Preparation Time, ii. 9 minutes Competition/Performance Time.	A. Each competitor will be given 15 minutes at their assigned station, made up of the following segments: i. 5 minutes Preparation Time, ii. 10 minutes Competition/Performance Time.	One minute has been added to the stage performance of the Semi-Finals round.	Competition Bodies may take up these changes to the 2024 season or wait until the 2025 season.
2.2.3. Finals Round			
A. Each competitor will be given 15 minutes at their assigned station, made up of the following segments: i. 5 minutes Preparation Time, ii. 10 minutes Competition/Performance Time.	A. Each competitor will be given 16 minutes at their assigned station, made up of the following segments: i. 5 minutes Preparation Time, ii. 11 minutes Competition/Performance Time.	One minute has been added to the stage performance of the Finals round.	Competition Bodies may take up these changes to the 2024 season or wait until the 2025 season.
2.3. Art Bar			
N/A	A. The Art Bar is component of the Semi-Finals round.	The Art Bar portion has been moved to the Semi-Finals round, and	Competition Bodies should refer to section 16 for

		the 12 semi-finalists will participate.	details on the competition structure of their latte art events.
K. Photographs may be used by WCE for promotion.	M. Photographs may be used by WCE for promotion and may be part of an online or in-person contest, where the audience rank their favorite art. The contest (if activated) will not impact the Art Bar official scores and will be separated from the WLAC competition.	The option of a separate Art Bar-only contest has been introduced.	Competition Bodies may take up these changes to the 2024 season or wait until the 2025 season.
N/A	O. Competitors must use the cups provided for the competition.	Added for clarity. No formal differences to current practice.	Competition Bodies may take up these changes to the 2024 season or wait until the 2025 season.
4.1.1. Definitions			
N/A	Here is a series of definitions that are used throughout this document, taken from SCA Standard 350. A. A <i>semi-automatic espresso machine</i> is an espresso machine in which brewing is initiated and terminated manually, by human actuation of a mechanical or electro-mechanical device, such as a push-button. B. A <i>fully-automatic espresso machine</i> is an espresso machine which grinds whole beans that are put into the machine and deposits the grounds into the brew group, where they will be tamped and brewed. The user chooses the liquid	This section has been added to help clarify the type of equipment that can be used in the WLAC.	N/A

	<p>volume that is dispensed using controls on the machine.</p> <p>C. A non-automated steam wand is a steam wand by which steaming is initiated and terminated manually, by human actuation of a mechanical or electro- mechanical device, such as an actuation lever, knob, or foot pedal.</p>		
4.1.2. WLAC-Provided Espresso Machine			
<p>Competitors must use the espresso machine supplied for by the official WLAC espresso machine sponsor. The WLAC-provided espresso machine has a fixed technical configuration and cannot be altered by the competitors. The espresso machine will be calibrated to the following specifications: the temperature will be set between 90.5-96 degrees Celsius (195-205 degrees Fahrenheit), and the pump pressure set between 8.5 and 9.5 bars (atmospheres).</p>	<p>Competitors must use the espresso machine supplied by the official WLAC espresso machine sponsor. <b>The espresso machine can be a semi-automatic machine or a fully-automatic machine.</b> In the case of a fully-automatic espresso machine, a non-automated steam wand (either integrated in the fully-automatic espresso machine or separate) will be the only method allowed for preparing the milk.</p> <p>The WLAC-provided espresso machine has a fixed technical configuration and cannot be altered by the competitors. The espresso machine will be calibrated to the following specifications: the temperature will be set between 90.5-96 degrees Celsius (195-205 degrees Fahrenheit), and the pump pressure set between 8.5 and 9.5 bars (atmospheres).</p>	<p>Both fully-automatic and semi-automatic espresso machines can be used in the WLAC. In both cases, milk will be steamed with a non-automated steam wand.</p>	<p>Competition Bodies may take up these changes to the 2024 season or wait until the 2025 season.</p>
4.2. Grinder			
<p>Competitors must use the official WLAC grinder provided during their performance.</p>	<p>Competitors must use the provided official WLAC grinder during their performance. <b>The grinder can be a stand-alone grinder, or part of a fully-automatic espresso machine.</b></p>	<p>Grinders can be part of the fully-automatic espresso machines provided or stand-alone grinders.</p>	<p>Competition Bodies may take up these changes to the 2024 season or wait</p>

	<p>Competitors can adjust the grinding size when provided with a stand-alone grinder. The stand-alone grinders will be set to an approximate setting, but it is up to the barista to fine-tune this setting to their personal requirements within the 5 minutes preparation time.</p> <p>In the case of a fully-automatic espresso machine that includes an internal grinder being provided, each machine will be set to the same settings for all stations by the sponsor. It is up to the competitor to check the setting within their preparation time.</p>		until the 2025 season.
4.3. Milk			
<p>Competitors are required to use WLAC-provided milk during their performance. Provided milk will be whole milk. WLAC strives to provide fresh milk, and milk sponsor information will be updated at <a href="http://worldlatteart.org">worldlatteart.org</a>. Competitors must take unopened, fresh milk bottles with them on stage. They may not prepare milk offstage. Competitors can prepare their milk from the unopened, fresh, milk bottles during preparation time.</p>	<p>Competitors are required to use WLAC-provided milk during their performance. <b>Provided milk may be a choice of two or more options</b>, and milk sponsor information will be updated at <a href="http://worldlatteart.org">worldlatteart.org</a>. Competitors must take unopened milk bottles with them on stage. They may not prepare milk offstage. Competitors can prepare their milk from the unopened milk bottles during preparation time.</p>	<p>This section has been updated to allow for more options within the provided milk(s).</p>	<p>Competition Bodies may take up these changes to the 2024 season or wait until the 2025 season.</p>
4.5. Additional Equipment			
<p>Competitors are encouraged to minimize the equipment they use for their performance. No tablecloths, napkins, or decorations are required for the judges' table. Trays for carrying the drinks and a menu card are permissible. Non-required decoration may cause competitors to lose points in the "Professional</p>	<p>Competitors are encouraged to minimize the equipment they use for their performance. No tablecloths, napkins, or decorations are required for the judges' table. <b>A menu card/ frame/display of the photos of the beverages is permissible.</b> Non-required decoration may cause competitors to lose points in the "Professional Performance"</p>	<p>Added for clarity. No formal differences to current practice.</p>	<p>Competition Bodies may take up these changes to the 2024 season or wait until the 2025 season.</p>

<p>Performance" section of the visual scoresheet, at the head judge's discretion.</p>	<p>section of the visual scoresheet, at the head judge's discretion.</p> <p>No additional electrical equipment or provision is allowed except for battery-powered items. Competitors may bring as many battery-powered items as they would like, except items that are provided as sponsored equipment by WCE. However, competitors are responsible for ensuring their equipment operates properly.</p>		
<p>4.6. Provided Equipment and Supplies</p>			
<p>Each competitor's stage station will be equipped with the following:</p> <p>A. Machine table (For espresso machine, grinder, and blender) approximately L: 1.80m-2.0m W: 0.90m-1.0m H: 0.90m</p> <p>B. Worktable (Forms an "L" shape extending from the left of the station table) approximately 1.10m-1.30m W: 0.60m-0.80m H: 0.90m.</p> <p>C. Presentation table (Judges' table) approximately L: 1.80m-2.0m W: 0.50-0.60m H: 1.00m</p> <p>D. Espresso machine</p> <p>E. Grinder</p> <p>F. Knockbox</p> <p>G. Milk</p> <p>H. Coffee</p> <p>I. Trash can</p>	<p>Each competitor's stage station will be equipped with the following:</p> <p>A. Machine table (For espresso machine and grinder) approximately L: 1.80m-2.0m W: 0.80m-1.0m H: 0.90m</p> <p>B. Presentation table (Judges' table) approximately L: 1.80m-2.0m W: 0.60-0.80m H: 0.90m</p> <p>C. Espresso machine</p> <p>D. Grinder (stand-alone or included in a fully-automatic espresso machine)</p> <p>E. Tamper (if needed)</p> <p>F. Knockbox (if needed)</p> <p>G. Milk</p> <p>H. Coffee</p> <p>I. Trash can and/or waste bucket</p>	<p>The worktable has been removed. The station is now equipped with one machine table and one presentation table. Measurement ranges have been increased. Details have been added to allow for both espresso machine options.</p>	<p>Competition Bodies may take up these changes to the 2024 season or wait until the 2025 season.</p>
<p>12. Evaluation Scale</p>			
<p>There are 2 types of scoring:</p> <ul style="list-style-type: none"> <li>• Yes/No</li> <li>• Numeric Scores: 0-6</li> </ul>	<p>There are 2 types of scoring:</p> <ul style="list-style-type: none"> <li>• Numeric Scores: 0-3</li> <li>• Numeric Scores: 0-6</li> </ul>	<p>The evaluation scales have been updated in</p>	<p>Competition Bodies may take up these changes to the</p>

<p>The evaluation scales are the same for technical and visual judges.</p> <p>Yes = 1 No = 0</p> <p>Unacceptable = 0  Acceptable = 1  Average = 2  Good = 3  Very Good = 4  Excellent = 5  Extraordinary = 6</p>	<p>The evaluation scales are the same for all judges.</p>	<p>line with the recent updates in other WCCs. Yes/No scores have been removed, and 0-3 impression scores have been added. The scale used is added for all the evaluation criteria throughout the document.</p>	<p>2024 season or wait until the 2025 season.</p>
<p>12.1. Numeric Impression 0-3</p>			
<p>N/A</p>	<p>0 - None to evaluate  1 - Not very (acceptable/average)  2 - Somewhat (good/very good)  3 - Very (excellent/extraordinary)</p> <p>Available scores range from 0 to 3. Half-points are not permissible. Judges should score as follows: A score of 0 indicates that nothing was available to score in this category. A score of 1 indicates that the elements in this category made a low or average impression (acceptable/average). A score of 2 indicates that elements in this category made a good or mixed impression (good/very good). A score of 3 indicates that elements in this category made a high impression (excellent/extraordinary). Scores are weighted/multiplied by 2 or more. Scores of 0 require the approval of the head judge.</p>	<p>This section details the 0-3 evaluation scale.</p>	<p>Competition Bodies may take up these changes to the 2024 season or wait until the 2025 season.</p>



12.2. Numeric Scores 0-6

<p>Available scores range from 0 to 6. Half-points are permissible in the range from 1 to 6. Judges are encouraged to use the full range of scores. Low numbers indicate a poorer presentation and higher indicates a better presentation. Certain scores are weighted and multiplied by 2 or 4.</p>	<p>Unacceptable = 0                  Acceptable = 1                  Average = 2                  Good = 3                  Very Good = 4                  Excellent = 5                  Extraordinary = 6</p> <p>Available scores range from 0 to 6. Half-points are permissible in the range from 1 to 6. Judges are encouraged to use the full range of scores. Low numbers indicate a poorer presentation and higher indicates a better presentation. Certain scores are weighted and multiplied by 2 or 4.</p>	<p>Added for clarity. No formal differences to current practice.</p>	<p>Competition Bodies may take up these changes to the 2024 season or wait until the 2025 season.</p>
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13. Head Judge Evaluation Procedure

<p>N/A</p>	<p>The following is an explanation of the evaluation performed by the Head Judge during the World Championships.</p>	<p>At the world events, evaluation by technical judges has been removed. The head judges will evaluate and score some elements. More details below.</p>	<p>Competition Bodies may take up these changes to the 2024 season or wait until the 2025 season.</p>
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13.1. Best Practice

<p>N/A</p>	<p>The judge will determine this score based on the competitor's hygiene and cleanliness throughout their entire presentation. Cleaning while working will help the competitor's score. Competitor will receive low score if they:</p>	<p>This section details the "Best Practice" evaluation and how it will be scored.</p>	<p>Competition Bodies may take up these changes to the 2024 season or wait until the 2025 season.</p>
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	<p>A. Use a non-dedicated cloth to clean a steam wand (using it for some other purpose other than using it to clean a steam wand).</p> <p>B. Do something that is not sanitary or food safe with a cloth (e.g., touching it to the face or mouth, etc.).</p> <p>C. Holding the cups by the rim or edge of the cup.</p> <p>D. Use a cloth once it has touched the floor.</p> <p>The numeric impression scale 0-3 multiplied by 3 will be used in this category.</p>		
<p>13.2. Organized and Tidy at Start and End</p>			
<p>N/A</p>	<p>A. The organization of the competitor's workstation (worktable, top of machine) will be evaluated on a scale between 0 and 3. If the area is messy, a 0 score may be given.</p> <p>B. The working area should be organized in a practical and efficient manner.</p> <p>C. The competitor should have a minimum of 2 clean cloths available when the performance time starts. The cloths should have a purpose (e.g., 1 for the steam wand and 1 for bar clean up. A towel on the competitor's apron/person is included in this count).</p> <p>D. If there is any water in the cups on top of the espresso machine at any time, the competitor will be disqualified.</p> <p>E. The working area should be clean and tidy at the end of the competitor's competition time. If an accident occurs (e.g., a competitor spills 1 of the beverages), the competitor should have it cleaned up by the end of their performance time.</p> <p>F. All wares and tools (e.g., tampers, cups, trays, pitchers, etc.) are included in this evaluation</p>	<p>This section details the "Organized and Tidy at Start and End" evaluation and how it will be scored.</p>	<p>Competition Bodies may take up these changes to the 2024 season or wait until the 2025 season.</p>

	<p>including items on the espresso machine and worktable and presentation table.</p> <p>The numeric impression scale 0-3 multiplied by 4 will be used in this category.</p>		
13.3. Overall Impression of Technical Skills and Use of Machine			
N/A	<p>The Overall Impression of the competitor's technical performance will be evaluated on a scale between 0 and 6. Elements to be considered include:</p> <p>A. The competitor's overall workflow and use of tools, equipment, and accessories.</p> <p>B. The competitor's ability to understand the correct use and operation of the espresso machine.</p> <p>C. 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. The competitor should have adjusted the grind during their preparation time. Competitors should grind coffee for each shot or set of shots. If the grinder is part of the fully-automatic espresso machine, this rule is not taken into consideration. Minimum 20 second shot times for Lattes and 15 seconds for macchiatos should be expected.</p> <p>D. The head judge is responsible for assessing the competitors understanding of the grinder and consistency of dosing and tamping skills. The head judge will look for levelness of tamp, indications of channeling or holes, and consistency of tamping. In the case of a super-automatic espresso machine that operates</p>	<p>This section details the "Overall Impression" evaluation and how it will be scored.</p>	<p>Competition Bodies may take up these changes to the 2024 season or wait until the 2025 season.</p>

	<p>without portafilters, this rule is not taken into consideration.</p> <p>E. The head judge will evaluate the competitor's workflow throughout the presentation, including the organization and placement of tools, cups, and accessories; the competitor's movement and flow; the cleanliness of the workstation (equipment, counters, towels, pitchers); the management of coffee and milk.</p> <p>F. The competitor should remove any water or grounds on the portafilter spouts by cleaning the spouts. Rinsing, using a towel, and wiping with fingers are all acceptable methods for achieving clean spouts. In the case of a fully-automatic espresso machine that operates without portafilters, this rule is not taken into consideration.</p> <p>G. The competitor should display an understanding of the correct use and operation of the steam wand in creating the required quality of textured milk.</p> <p>The numeric scale 0-6 multiplied by 4 will be used in this category.</p>		
<p>14. Visual Evaluation Procedure</p>			
<p>Minor changes have been introduced throughout this section. All scoring elements have the evaluation scale used specified.</p>			<p>Competition Bodies may take up these changes to the 2024 season or wait until the 2025 season.</p>
<p>16.1. Highlighting Rule Variations for Competition Bodies</p>			

<p>Below is a list of some permitted logistical adjustments for Competition Bodies.</p> <ul style="list-style-type: none"> <li>□ <b>Rounds/Competition Procedure:</b> <ul style="list-style-type: none"> <li>○ For ease of conducting Competition Body competitions, organizers may choose to select their champion by holding a competition based on only 1 round. This can be the Preliminary Round, Semi-Finals, or the Finals Round of the WLAC.</li> <li>○ Competition Body competitions do not have to use identical cups to the WLAC. However, the cups must fall within the volume definitions of each drink type and, ideally, Competition Body competitions are run with cups of the same volume and shape as the WLAC to better prepare the Competition Body Champions for the WLAC.</li> </ul> </li> </ul>	<p>Below is a list of some permitted logistical adjustments for Competition Bodies.</p> <ul style="list-style-type: none"> <li>□ <b>Rounds/Competition Procedure:</b> <ul style="list-style-type: none"> <li>○ For ease of conducting Competition Body competitions, organizers may choose to select their champion by holding a competition based on only 1 round. This can be the Preliminary Round, Semi-Finals, or the Finals Round of the WLAC.</li> <li>○ Competition Body competitions do not have to use identical cups to the WLAC. However, the cups must fall within the volume definitions of each drink type and, ideally, Competition Body competitions are run with cups of the same volume and shape as the WLAC to better prepare the Competition Body Champions for the WLAC.</li> <li>○ Competition Bodies may choose one of two options for their provided espresso machine. Option 1 is a fully-automatic espresso machine, and Option 2 is semi-automatic espresso machine with a stand-alone grinder (please refer to the "Definitions" section above).</li> <li>○ In the case of option 1, Competition Bodies will use the WLAC rules previously described in this document, with 2 visual judges and 1 head judge scoring competitors.</li> <li>○ In the case of option 2, Competition Body competitors will be scored by 2 visual judges and 1 technical judge. A non-scoring head judge will also be present on stage in this case. The technical judge evaluation</li> </ul> </li> </ul>	<p>Competition Bodies can either provide semi-automatic or fully-automatic espresso machines. If semi-automatic machines are provided, competitors will be evaluated by 2 visual judges and 1 head judges, as detailed in the previous parts of the document. If fully-automatic espresso machines are provided, competitors will be evaluated by 2 visual judges and 1 technical judge. A non-scoring head judge will be present. The technical evaluation is detailed below.</p>	<p>Competition Bodies may take up these changes to the 2024 season or wait until the 2025 season.</p>
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	(...) procedure is outlined in the "Technical Evaluation Procedure" section below.		
16.2. Technical Evaluation Procedure			
N/A	(...)	This section details the technical evaluation procedure of the technical judge in case a Competition Body acquires a semi-automatic espresso machine and option 2 detailed in section 16.1. above.	Competition Bodies may take up these changes to the 2024 season or wait until the 2025 season.