

---

# 2026 WORLD LATTE ART CHAMPIONSHIP

Official Rules and Regulations



**WORLD  
LATTE ART  
CHAMPIONSHIP™**



# 2026 World Latte Art Championship

## Rules and Regulations

<b>1. Conditions of Participation</b> .....	<b>5</b>
1.1 Organization .....	5
1.2 Rights .....	5
1.3 Conditions of Participation .....	5
1.4 Conflicts of Interest .....	7
1.5 Enforcement of Rules and Regulations.....	8
1.6 Application .....	8
<b>2. The Competition</b> .....	<b>9</b>
2.1 Competition Summary .....	9
2.2 Stage Performances .....	10
2.3 Art Bar .....	12
2.4 Use of Provided Milk and Coffee .....	13
2.5 Beverage Definitions.....	13
<b>3. Competition Procedure</b> .....	<b>15</b>
3.1 Competition Stage Area .....	15
3.2 Art Bar .....	15
<b>4. Machinery, Accessories, and Raw Materials</b> .....	<b>16</b>
4.1 Espresso Machine .....	16
4.2 Grinder.....	17
4.3 Milk .....	17
4.4 Coffee.....	17
4.5 Additional Equipment .....	17
4.6 Provided Equipment and Supplies .....	18
4.7 Recommended Equipment and Supplies .....	18
<b>5. Competitor Instructions Prior to Preparation Time</b> .....	<b>19</b>
5.1 Competitor Orientation Meeting.....	19
5.2 Preparation/Practice Room .....	19
5.3 Competition Music .....	20
5.4 Be on Time .....	20
5.5 Station Set-up .....	20
5.6 Supporters/Assistants Not Allowed on Stage .....	20

<b>6. Preparation Time .....</b>	<b>20</b>
6.1 Begin Preparation Time .....	20
6.2 Judges' Presentation Table .....	21
6.3 Practice Shots .....	21
6.4 End of Preparation Time .....	21
<b>7. Competition Time.....</b>	<b>21</b>
7.1 Introduction by the Master of Ceremonies.....	21
7.2 Begin Competition Time.....	21
7.3 Serve Required Beverages .....	22
7.4 Station Perimeters.....	22
7.5 End Competition Time.....	22
7.6 Communication After the Competition Time .....	23
7.7 Overtime Penalties.....	23
7.8 Coaching .....	23
<b>8. Technical Issues.....</b>	<b>23</b>
8.1 Obstructions.....	24
8.2 Forgotten Accessories .....	24
<b>9. Clean-up Time .....</b>	<b>25</b>
<b>10. Post-Competition .....</b>	<b>25</b>
10.1 Scorekeeping.....	25
10.2 Debriefing.....	25
<b>11. Judging Criteria.....</b>	<b>26</b>
11.1 Competition Area.....	26
11.2 Beverage Presentation .....	26
11.3 Technical Skills .....	26
11.4 Performance.....	26
<b>12. Evaluation Scale .....</b>	<b>26</b>
12.1 Numeric impression 0-3.....	26
12.2 Numeric Scores 0-6 .....	27
<b>13. Head Judge Evaluation Procedure.....</b>	<b>27</b>
13.1 Best Practice .....	27
13.2 Organized and Tidy at Start and End.....	28
13.3 Overall Impression of Technical Skills and Use of Machine .....	28
<b>14. Visual Evaluation Procedure .....</b>	<b>29</b>
14.1 Preliminary, Semi-Finals, and Finals – Stage Performance .....	29

14.2	Art Bar Round .....	31
<b>15.</b>	<b>Appeals at the World Latte Art Championship .....</b>	<b>32</b>
15.1	Judging/Scoring Issues at the World Coffee Championships .....	32
15.2	Other Issues at the World Coffee Championships .....	32
15.3	Appeals at the World Coffee Championships .....	32
15.4	Appeals Reviewed at the World Coffee Championships .....	33
<b>16.</b>	<b>Competition Body Events .....</b>	<b>33</b>
16.1	Highlighting Rule Variations for Competition Bodies .....	33
16.2	Technical Evaluation Procedure .....	35
16.3	Appeals at A Competition Body Event .....	39

# 1. Conditions of Participation

## 1.1 Organization

The World Latte Art Championship (WLAC) is a program of World Coffee Events, LTD (WCE). WCE is a wholly owned subsidiary of the Specialty Coffee Association (SCA).

## 1.2 Rights

All intellectual property related to the World Latte Art Championship, including these Official Rules and Regulations and the format of the competition, are the property of World Coffee Events, LTD. No part of this document may be used or reproduced without the expressed permission of World Coffee Events, LTD.

## 1.3 Conditions of Participation

### 1.3.1 Competition Body Qualifications

The World Latte Art Championship (WLAC) is a competition open to qualified Competition Body Champions of a World Coffee Events (WCE) sanctioned competition event. Sanctioned events are put on by WCE Licensed Competition Bodies. Every competition year, 1 competitor from each WCE Licensed Competition Body may participate. To learn more about how to become a WCE Licensed Competition Body please see: <https://wcc.coffee/competition-bodies>.

In any given year, coordinators or individuals who are involved in the management of their Competition Body Competition cannot compete. A year is considered to begin from the time the Competition Body starts planning their event.

### 1.3.2 Competition Body Champions and Substitutions

- A. A Competition Body Champion is defined as the competitor who wins their Competition Body Championship. This competitor has won the right to compete in that year's World Championship, or to defer candidacy to the following year. A competitor may defer candidacy to the following year, only if they have an eligible reason for doing so (see Deferred Candidacy (DC) Policy found here: <https://wcc.coffee/rules-regulations#deferred-candidacy>).
- B. If a Competition Body Champion successfully applies for Deferred Candidacy, they retain their title as Competition Body Champion and may compete in the World Championships the following year. Once the Competition Body Champion has deferred their candidacy, the licensed Competition Body may designate an alternate competitor from its competition in descending order of succession, beginning with its second-place finisher. In this case, the competitor who goes to the World Championships will hold the title of Competition Body Competitor. Competition Body Competitors are not eligible for Deferred Candidacy, and do not hold the title of Competition Body Champion. However, all Competition Body Competitors will



be eligible to represent their coffee community by participating in the World Coffee Championships, including being eligible to win the title of World Coffee Champion.

- C. If a Competition Body Champion is not eligible for deferral, and elects not to go to the World Championships, the Competition Body may send a substitute competitor.
- D. With the exception of Deferred Candidacy applicants, all Competition Body Champions who do not compete in the worlds, for any reason, are required to give WCE notice themselves, via [info@wcc.coffee](mailto:info@wcc.coffee) to ensure clarity. Deferred Candidacy applicants are welcome to notify WCE of their intent to defer, without sharing any relevant details, as it can help ensure a substitute Competition Body Competitor with enough time to participate, but it is not required. Requests for any substitutions (Competition Body Representative Competitor) must be also received in writing from the Competition Body at [info@wcc.coffee](mailto:info@wcc.coffee) and approved by its Managing Director prior to competition.

### **1.3.3 Age requirement**

Competitors must be at least 18 years of age at the time of competing in any World Coffee Events (WCE) sanctioned event.

### **1.3.4 Nationality**

- A. Competitors must hold a valid passport from the place they represent or documentation substantiating 24 months of residency, employment or scholastic enrolment, some portion of which must have been within 12 months preceding the qualifying Competition Body competition.
- B. Competitors may only participate for 1 sanctioned Competition Body per WCE Competition year. A competition year is relative to the World Championships for which an event is qualifying a competitor to compete (e.g., if the competitor is competing in any Competition Body event that would qualify them for a 2020 World Championship, they must compete for that Competition Body exclusively in any event that is a qualifier for any 2020 World Coffee Championship).

### **1.3.5 Multiple Passports**

In case of multiple passports, the contestant must choose 1 Competition Body and qualify through this respective sanctioned Competition Body championship.

### **1.3.6 Expenses**

Licensed Competition Bodies are required to pay their Competition Body Champion's reasonable travel and accommodations expenses to, from, and for the duration of the WLAC. All other expenses not explicitly



listed above are the sole responsibility of the competitor. WCE shall not be liable for any competitor's expenses under any circumstance.

## 1.4 Conflicts of Interest

### 1.4.1 Judging

- A. Competitors may not judge in any sanctioned WLAC competition (world, Competition Body, regional) in any country, including their own, prior to the conclusion of that year's WLAC Event. Judges may not compete in any sanctioned WLAC competition (world, Competition Body, or regional) in any country, including their own, prior to the conclusion of that year's WLAC Event.
- B. WLAC judges must not coach and judge at a WLAC event. If a registered judge has coached or provided feedback to any competitor in any capacity (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. Once the competition event has begun or judges have started their calibration (whichever is earlier), 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.
- C. Competitors may not select or endorse judges within their Competition Body Competition.

### 1.4.2 Calibration Baristas

- A. Competitors who participate as a calibration barista in a judge calibration for this competition are not eligible to compete in a sanctioned event until the completion of the competition year. This applies to both Competition Body WCE Sanctioned events as well as the World Competition.
- B. A competitor is allowed to be a calibration barista if they are not competing in that same competition year, for that championship. Additionally, a competitor is allowed to be a calibration barista at the World Championships in the same competition year, if they have failed to qualify for the World Championships at their sanctioned Competition Body championships.
- C. A competition year is relative to the World Championships for which a Competition Body event is qualifying a competitor to compete.

**Correct example:** A competitor acts as a calibration barista for the 2021 World Championships. They are allowed to compete in their Competition Body events, that would qualify them to compete in the 2022 World Championships.

**Incorrect example:** A competitor acts as a calibration barista for any 2021 sanctioned Competition Body championship event (even in a country that is not their own) and then competes in the same competition at the 2021 World Championships.

### **1.4.3 Other Conflicts of Interest**

Any potential conflicts of interest are to be declared at the soonest opportunity, certainly prior to the commencement of any competition by competitor, judge and/or event organizer.

Failure to declare a potential conflict in advance of a sanctioned event could result in disqualification from events for an individual, or WCE removing endorsement for an event and its results that do not follow these guidelines. Questions regarding conflicts of interest, or clarification of the above policy should be directed to [info@wcc.coffee](mailto:info@wcc.coffee).

## **1.5 Enforcement of Rules and Regulations**

The WLAC will employ these Rules & Regulations throughout the competition. If a competitor violates 1 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 1 or more of these Rules, a competitor may submit an appeal, according to the process detailed in the “Appeals at the World Latte Art Championship” or “Appeals at a Competition Body Event” sections.

### **1.5.1 Health & Safety Clause**

All Rules and Regulations are subject to change based on local and venue health and safety requirements or guidelines. World Coffee Events will share any Rules and Regulations changes via email ahead of the competition. These changes may include, but are not limited to changes to table sizes or layouts; material of provided vessels or cups; limits on coaches or helpers in the competitor preparation and practice rooms; mask or glove mandates; schedule changes for sanitization; etc.

## **1.6 Application**

### **1.6.1 Competitor Registration Form**

Competitors must complete the WLAC Competitor Registration Form which will be sent to Competition Body Champions directly via email no less than 6 weeks prior to the WLAC Event. This form includes a space to upload a scanned copy of the required valid passport or other accepted credentials (as described in the “Nationality” section). Approved Competition Body Champions will receive confirmation by email in approximately 2 weeks after receipt of all required registration documentation. [For any queries about competitor registration, these can be submitted to info@wcc.coffee](mailto:info@wcc.coffee)



## 1.6.2 Late Competition Body Championship Registration

Competition Body Champions from competitions conducted less than 6 weeks prior to the WLAC Event must submit all registration materials no more than 5 days after their Competition Body event. Failure to meet these criteria may result in denial of participation.

## 1.6.3 Competitor Questions

All competitors are personally responsible for reading and understanding current WLAC Rules & Regulations and scoresheets, without exception. All WLAC documents are available at <https://wcc.coffee/rules-regulations>. Competitors are encouraged to ask questions prior to arriving at the WLAC. 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 Rules and Regulations Committee prior to the WLAC by contacting [compinfo@wcc.coffee](mailto:compinfo@wcc.coffee). Competitors will also have the opportunity to ask questions during the official Competitors Meeting held prior to the start of the competition.

## 1.6.4 Terms & Conditions

Competitors and the World Latte Art Champion are visible spokespeople of the World Latte Art Championship event and role models of the specialty coffee industry, and as such must:

- A. Permit World Coffee Events Ltd., its 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.
- B. [Read and abide by the Competitor Code of Conduct document found on the WCC website.](#)
- C. [Read and abide by the Champion Code of Conduct document found on the WCC website.](#)

# 2. The Competition

## 2.1 Competition Summary

- A. The championship is comprised of 2 or 3 separate rounds, depending on the number of competitors.
- B. If the number of competitors is up to 35, there will be 3 rounds: Preliminary, Semi-Finals, and Finals.
- C. If the number of competitors is more than 35, WCC has the discretion to adjust the competition to 2 rounds: Preliminary, and Final.
- D. In both round configurations, the Preliminary Round will be comprised of Stage Performance and Art Bar. The Semi-Finals (if activated) and Finals Rounds will be comprised of Stage Performance only.



E. The round configuration will be confirmed 8 weeks prior to the commencement of the WLAC.

## 2.2 Stage Performances

- A. Competitors are required to provide exactly 1 printed photograph/image of each pattern (i.e., free pour latte, free-pour macchiato, or designer latte depending on the round). Competitors must write "Free-Pour" and "Designer" on the corresponding pictures. The photo should clearly show the pattern to be attempted (artistic representations of the pattern and pictures on electronic devices will not be accepted). Failure to produce a printed photograph/image will lead to a 0 score in the "Two Identical Patterns Matching the Presented Image" section.
- B. Each beverage will be judged against the presented image. Both beverages should match the image presented and will be scored based on how identical each set of beverages is to the image presented. If the image presented and the beverages poured do not match at all then the competitor will receive 0 for the whole beverage category on the Visual Scoresheet.
- C. The competitor must present beverages in the order in which the beverage categories are set in each round, otherwise the competitor will receive a 0 score in the Overall score on the Visual Scoresheet. The free pour latte will always be presented first.
- D. Any category of beverages must be fully completed (e.g., 2 free-pour lattes) before a competitor may serve another set of beverages, otherwise the beverages in the incomplete category will be disqualified.
- E. Etching on the "free pour" lattes and macchiatos will result in a 0 score being given for the whole beverage category on the Visual Scoresheet.
- F. There may be 2 competitors performing at a time. Competitors do not bring their own music.
- G. Competitors may give a brief verbal presentation explaining their pours to the judges and/or audience. Hospitality skills will be considered and scored when serving the judges.
- H. There will be a panel of 3 judges: 2 visual judges and 1 head judge.
- I. Competitors must use the grinders and espresso machines provided for the competition. It will not be permissible to use your own.

### 2.2.1 Preliminary Round

- A. Each competitor will be given 11 minutes at their assigned station, made up of the following segments:
  - i. 3 minutes Preparation Time,
  - ii. 8 minutes Competition/Performance Time.



- B. Competitors are required to make 4 total beverages, in the following order:
  - i. 2 matching free-pour lattes,
  - ii. 2 matching designer pattern lattes.
- C. If a semi-automatic espresso machine and a separate grinder are provided, the Preparation Time will be 5 minutes, instead of 3.

### **2.2.2 Semi-Finals Round**

- A. The Semi-Finals Round consists of the top 12 scoring competitors from the Preliminary Round.
- B. The Semi-Finals Round will be confirmed 8 weeks prior to the commencement of the WLAC.
- C. Each competitor will be given 14 minutes at their assigned station, made up of the following segments:
  - i. 3 minutes Preparation Time,
  - ii. 11 minutes Competition/Performance Time.
- D. Competitors are required to make 6 total beverages, in the following order:
  - i. 2 sets of matching free-pour lattes (4 beverages total),
  - ii. 2 matching designer pattern lattes.
- E. If a semi-automatic espresso machine and a separate grinder are provided, the Preparation Time will be 5 minutes, instead of 3.

### **2.2.3 Finals Round**

- A. If the Semi-Finals Round is activated, the Final Round consists of the top 6 scoring competitors from the Semi-Finals Round. If not, the Final Round consists of the top 6 scoring competitors from the Preliminary Round.
- B. Each competitor will be given 13 minutes at their assigned station, made up of the following segments:
  - i. 3 minutes Preparation Time,
  - ii. 10 minutes Competition/Performance Time.
- C. Competitors are required to make 6 total beverages, in the following order:
  - i. 2 sets of matching free-pour lattes (4 beverages total),
  - ii. 2 matching free-pour macchiatos.

- D. If a semi-automatic espresso machine and a separate grinder are provided, the Preparation Time will be 5 minutes, instead of 3.

## 2.3 Art Bar

- A. The Art Bar is a component of the Preliminary Round.
- B. Each competitor in this round will produce 1 latte of their own design, utilizing free-pour techniques and/or etching. Surface decoration may also be used in moderation (see "Surface Ingredients" below for details). Higher points should be awarded for creativity that highlights the full extent of the barista's skills (e.g., free-pour, etching, artistic talent, etc.).
- C. Competitors will be required to name their design.
- D. Only competitors are allowed in the bar area during the preparation and competition times. Spectators, photographers, etc., are to be kept at a suitable distance as not to interfere with the working barista.
- E. Competitors will have 5 minutes of preparation time before their 5 minutes of competition time begins.
- F. During the competition time, the competitor is required to produce their design and present it at a designated location for the photographer or camera.
- G. The competitor may take as many attempts as they require to produce their beverage within the 5 minutes of competition time but must present only 1 beverage to the photographer or camera.
- H. It is the competitor's responsibility to present the beverage to the photographer while still fresh. The competitor must carry their beverage to the designated photography area. The competitor is responsible for any spills or disturbance of the beverage's appearance. Competitors are permitted to wipe spills from the cup and saucer with a clean cloth or napkin.
- I. A timekeeper will advise the competitor when there are 3 minutes, 1 minute, and 30 seconds of time remaining. Once the beverage is presented to the photographer their time will be stopped.
- J. No photographs or picture/image of the pattern is required beforehand.
- K. Photographs may be used by WCC for promotion and will be part of an online and/or in-person contest, to determine the Art Bar Winner. The Art Bar contest will be separated from the WLAC stage competition. No scores from the Art Bar will be counted towards the final tabulation for awarding the title of World Latte Art Champion. The winner of the Art Bar contest will be announced on Finals Day and will be awarded separately. However, it is possible for a single competitor to win both awards.

- L. Competitors must participate to the Art Bar under penalty of disqualification for the World Latte Art Championship and the Art Bar Contest.
- M. Competitors must use the grinders and espresso machines provided for the competition. It will not be permissible to use your own.
- N. Competitors must use the cups provided for the competition.
- O. Exterior cup decoration is not allowed.

## **2.4 Use of Provided Milk and Coffee**

Competitors are required to use the coffee and milk provided by the WLAC. 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. WCC will communicate with competitors no longer than 4 weeks prior to the start of the competition the compulsory usage of the provided milk.

## **2.5 Beverage Definitions**

- A. For the purpose of the WLAC, a latte is defined as a beverage combining espresso and steamed milk served in the provided latte cup. A macchiato is defined as a beverage combining espresso and steamed milk served in the provided espresso macchiato cup.
- B. Competitors may choose to use either a single espresso, double espresso, or ristretto for each latte.
- C. Competitors may choose to use either a single espresso or ristretto for each macchiato.
- D. Extraction times must be a minimum of 15 seconds for macchiatos and 20 seconds for lattes in a continuous extraction. In the case of fully-automatic espresso machines being provided, this rule is not used.
- E. All beverages must be made of coffee and milk only, with surface ingredients remaining on the surface of designer lattes only.
- F. Cooling tools (e.g., whiskey stones, cooling stones, etc.) may be used to affect the temperature of the provided milk. Cooling tools can be added to the milk during preparation time on stage. Competitors are not allowed to alter the composition of the provided milk (e.g., by using additives, ingredients, flavorings, ice, liquid coolants, etc.) or they will receive a 0 score in the Overall Impression on the head judge scoresheet.

- G. Coffee and milk will be provided by the WLAC. Competitors are not permitted to use their own. Failure to do so will result in a 0 visual scores for that beverage. In the case of the Art Bar, failure to use the provided milk will result in disqualification in the Art Bar round.

### **2.5.1 Free Pour Latte and Macchiato**

- A. For the purpose of the WLAC, a free pour latte and macchiato are intended to be prepared by pouring steamed milk from a milk jug directly into the official competition cups without the use of any other tools.
- B. The official competition latte cup will have a volume between 190ml - 300ml. For official cup information, visit <https://wcc.coffee/world-latte-art-championship>. This cup must be used, or a 0 visual score will be awarded for that beverage.
- C. The official competition espresso macchiato cup will have a volume between 74ml and 130ml. For official cup information, visit <https://wcc.coffee/world-latte-art-championship>. This cup must be used, or a 0 visual score will be awarded for that beverage.
- D. No etching or surface decoration are allowed on the free-pour latte and macchiato. Additionally, the spout of the milk jug must not be used as an etching tool. Utilizing etching or surface decoration will result in 0 for all visual scores for that beverage.

### **2.5.2 Designer Pattern Latte**

- A. The official competition latte cup will have a volume between 190ml - 300ml. For official cup information, visit [worldlatteart.org](http://worldlatteart.org). This cup must be used, or a 0 visual score will be awarded for that beverage.
- B. All surface ingredients such as chocolate powder, food coloring, or syrup are acceptable on Designer Pattern beverages. These should not affect the main body of the beverage and are permitted on the surface only. Use of food coloring or flavoring within the beverage will result in 0 on all visual scores.
- C. Food coloring is limited to 1 color for Designer Pattern beverages and should only be used to highlight the design. Lower points will be expected if the design is predominantly made up of food coloring and surface ingredients. Use of more than 1 color will result in 0 on all visual scores.
- D. Other Café ingredients such as cinnamon, or matcha are also acceptable. Dusting the surface of the crema with café ingredients or chocolate powder before pouring in the milk is acceptable as it is considered that the ingredients dusted prior to the pour largely remain on the surface of the beverage. Other garnishes not mentioned in the rules are prohibited. Competitors may use 1 café ingredient together with 1 food coloring.

- E. Etching is also allowed on Designer Pattern Lattes.
- F. The use of surface ingredients and/or etching on Designer Pattern Lattes is evaluated based on how well they complement and elevate the patterns. Using surface ingredients and/or etching does not correlate directly with higher scores.

### **2.5.3 Art Bar Lattes**

- A. The official competition latte cup will have a volume between 190ml - 300ml. For official cup information, visit [worldlatteart.org](http://worldlatteart.org). This cup must be used, or a 0 visual score will be awarded for that beverage.
- B. All surface ingredients, food coloring, and other café ingredients are acceptable on Art Bar lattes, without limitations.
- C. Etching is also allowed on Art Bar Lattes.

## **3. Competition Procedure**

### **3.1 Competition Stage Area**

- A. The competition space will consist of a stage with competition stations. The layout of the competition stations may change from year to year and may also be shared with other competitions.
- B. Each competitor will be assigned a start time and station number.
- C. At the conclusion of the Preliminary Round there will be a ceremony where the 12 semi-finalists are announced.
- D. At the conclusion of Semi-Finals there will be a ceremony where the 6 finalists are announced.
- E. At the conclusion of Finals there will be a ceremony where the champion is announced.

### **3.2 Art Bar**

- A. The competition space will have an espresso bar area that can be viewed by the public. A barrier should exist around the bar to allow the competitor to work unhindered by spectators and photographers etc., although still allowing good vision for them.
- B. Competitors will be assigned a start time and station number for their Art Bar round.

## **4. Machinery, Accessories, and Raw Materials**

### **4.1 Espresso Machine**

#### **4.1.1 Definitions**

Here is a series of definitions that are used throughout this document, taken from SCA Standard 350.

- A. A semi-automatic espresso machine 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 fully-automatic espresso machine 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 volume that is dispensed using controls on the machine.
- 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.

#### **4.1.2 WLAC-provided Espresso Machine**

Competitors must use the espresso machine supplied by the official WLAC espresso machine sponsor. The espresso machine can be a semi-automatic machine or a fully-automatic machine.

The provided non-automated steam wand will be the only method allowed for preparing the milk.

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).

#### **4.1.3 No Liquids or Ingredients on Machine**

No liquids or ingredients of any kind can be placed or poured on top of the espresso machine (e.g., no water in cups, no pouring or mixing liquids or ingredients, no warming ingredients). If a competitor places or pours liquid or ingredients on top of the machine they will be disqualified.

#### **4.1.4 Disqualification**

Competitors may not change, adjust, or replace any element, setting, or component of the espresso machine. Any changes or adjustments made may be grounds for disqualification (e.g., the portafilters, insert baskets, temperature, pressure, steam wand tips, etc.). Any damage to the competition equipment due to misuse or abuse is grounds for disqualification at the discretion of the presiding head judge.

## 4.2 Grinder

Competitors must use the provided official WLAC grinder during their performance. The grinder can be a stand-alone grinder, or part of a fully-automatic espresso machine.

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.

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. Competitors are not allowed to adjust or alter the grind size and espresso settings. It is up to the competitor to check the setting within their preparation time.

## 4.3 Milk

Competitors are required to use WLAC-provided milk during their performance. Provided milk may be a choice of two or more options, and milk sponsor information will be updated at <https://wcc.coffee/world-latte-art-championship>. 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. Competitors are allowed to use cooling tools to affect the temperature of the milk. Competitors are not allowed to alter the composition of the provided milk (e.g., by using additives, ingredients, flavorings, ice, liquid coolants, anything that could dissolve/melt into a component of the milk itself, etc.).

## 4.4 Coffee

Competitors are required to use WLAC-provided coffee during their performance. WCC will take steps to ensure that the sponsored coffee is suitable to present excellence in latte art. This includes (but is not limited to) coffee being between 14 and 20 days off roast and medium to medium-dark roasted coffee. For official coffee information, visit <https://wcc.coffee/world-latte-art-championship>.

## 4.5 Additional Equipment

Competitors are encouraged to minimize the equipment they use for their performance. No tablecloths, napkins, or decorations are required for the judges' table. A menu card/ frame/display of the photos of the beverages is permissible.

Non-required decoration may cause competitors to lose points in the "Professional Performance" section of the visual scoresheet, at the head judge's discretion.

No additional electrical equipment or provision is allowed except for battery-powered items (i.e. scales, personal timers, etc.). Competitors may bring as many battery-powered items as they would like, except items that are provided as sponsored equipment by WCC. However, competitors are responsible for ensuring their equipment operates properly.

## 4.6 Provided Equipment and Supplies

Each competitor's stage station will be equipped with the following:

- Machine table (For espresso machine and grinder approximately L: 1.80m-2.0m W: 0.80m-1.0m H: 0.75-0.90m)
- Presentation table (Judges' table) approximately L: 1.80m-2.0m W: 0.60-0.80m H: 0.75-0.90m
- Espresso machine
- Grinder (stand-alone or included in a fully-automatic espresso machine)
- Latte and macchiato cups
- Tamper (if needed)
- Knockbox (if needed)
- Milk
- Coffee
- Trash can and/or waste bucket

## 4.7 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 WLAC, volunteers, and event staff are not responsible for the safety of items left in the competitors' preparation room or competition area.

The list of supplies the competitor may bring include the following:

- Tamper
- Shot glasses
- Steaming pitchers/jugs
- Frame/ menu card for display
- Saucers (Not required)

- Spoons (Not required)
- Any specific utensils required for designer latte beverages
- Bar towels/clean cloths (for practice and the competition)
- Cleaning supplies (counter brush, grinder brush, etc.)
- Tray(s) (for serving beverages to the judges)
- Waiter's Cart

## **5. Competitor Instructions Prior to Preparation Time**

### **5.1 Competitor Orientation Meeting**

Prior to the start of the WLAC Event, a Competitor Orientation Meeting will take place, either online or in person. Meeting details will be emailed to competitors ahead of the event. This meeting is mandatory for all competitors. During this meeting the Event Manager will make announcements, explain the competition flow, cover the competition schedule, and share images of the stage and backstage areas. This will be an opportunity for competitors to ask questions and/or voice their concerns to the Event Manager. If a competitor does not attend the orientation meeting and has not made advance plans with the WCC event organizer to address their absence, they are subject to disqualification by the 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, coaches, volunteers, and any WLAC officials. WLAC judges, press/media, competitor's family members, and supporters may not be present in this area without consent from the WLAC event manager. Competitors will be able to store their equipment, accessories, ingredients, etc., in this room. This room will also include a dishwashing station for competitors to use to wash glasses 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.

#### **5.2.1 Practice Time**

The preparation/practice room will have equipment identical to the competition stage. Each competitor will have 30 minutes of scheduled practice time. Practice times 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 to the WLAC. The WLAC does not guarantee access to practice space outside of the assigned practice time slot. If a competitor misses their scheduled practice time, no additional practice time will be provided. If unforeseen events prevent the competitor from

attending their scheduled practice time it is the competitor's responsibility to contact the event manager or stage manager as soon as possible.

### **5.3 Competition Music**

WLAC shall reserve the right to provide and play music during competitors' routines. Competitors may not supply or select their own music.

### **5.4 Be on Time**

Competitors should be in the preparation/practice room a minimum of 45 minutes prior to their scheduled Preparation Time. Any competitor who is not onsite at the start of their preparation time may be disqualified. If the schedule is delayed, the competitor should still be prepared at their scheduled time.

### **5.5 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 their preparation time (e.g., the head runner will make sure each competitor's grinder is placed to the right or the left of the espresso machine per the competitor's request), if provided. It is the responsibility of the competitor to check and ensure the station is set and clean before preparation time. If not acceptably clean, the competitor may ask the head runner for re-cleaning of specific areas.

### **5.6 Supporters/Assistants Not Allowed on Stage**

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

## **6. Preparation Time**

### **6.1 Begin Preparation Time**

Each competitor will have 3 or 5 minutes of preparation time. Once the prior competitor begins their competition time, the next scheduled competitor may begin their preparation time upon advice from the WLAC event manager and/or the preparation timer. The purpose of the preparation time is to set up the station and prepare the area for competition.

Once the competitor has arrived at their assigned station and agreed the station is set to their specifications, the official preparation timekeeper will ask the competitor if they are ready to begin. Before the competitor is allowed to touch anything at their station, the competitor must put their hand in the air and call "time" to begin their preparation time. The designated official preparation timekeeper will begin a stopwatch the moment the competitor calls "time".



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.

## **6.2 Judges' Presentation Table**

Tablecloths, water, napkins, and decoration are not required and will not result in a higher score but may result in points lost for hospitality at the discretion of the head judge, dependent on the severity of the infringement. This rule is designed to help competitors by preventing them from purchasing and transporting unnecessary equipment.

## **6.3 Practice Shots**

Competitors are allowed and encouraged to pull practice shots during their preparation time. "Pucks" (also known as "cakes") are allowed to be left in the portafilters at the start of the competitor's competition time, if a semi-automatic espresso machine is provided.

## **6.4 End of Preparation Time**

Competitors will not be allowed to exceed their 3 or 5 minutes of preparation time. During their 5 minutes of preparation time, the timekeeper will give the competitor a 3-minute (only when 5 minutes are scheduled), 1-minute, and 30-second warning. At the end of the scheduled preparation time, the official preparation timekeeper will call "time" and tell the competitor to step away from the station.

# **7. Competition Time**

## **7.1 Introduction by the Master of Ceremonies**

Once the preparation time has elapsed and the judges are ready, the Master of Ceremonies will introduce the competitor.

### **7.1.1 Interpreter**

Competitors may bring their own interpreter. When speaking to the competitor, the interpreter is only allowed to translate what the emcee 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 for the use of an interpreter. It is the competitor and coach's responsibility to read the Interpreters Best Practice document that is available from <https://wcc.coffee/rules-regulations>.

## **7.2 Begin Competition Time**

The Master of Ceremonies will inform the competitor to start competition time. Before the competitor begins their introductions to the judges, the competitor must put their hand in the air and call "time" to

begin their competition performance time. The designated competition timekeeper will begin a stopwatch the moment the competitor calls "time".

Tracking time elapsed during the competition performance time is the responsibility of the competitor, though they may ask the timekeeper for a time check at any point.

- A. In the Preliminary Round, the competition timekeeper will give the competitor a 3-minute, 1-minute, and 30-second remaining warning during their 8 minutes of competition time.
- B. In the Semi-Finals Round, the competition timekeeper will give the competitor a 3-minute, 1-minute, and 30-second remaining warning during their 10 minutes of competition time.
- C. In the Finals Round, the competition timekeeper will give the competitor a 5-minute, 3-minute, 1-minute, and 30-second remaining warning during their 11 minutes of competition time.

The timekeeper is required to give these warnings as they happen and may be given them to the competitor while they are speaking.

Please note: If the clock has malfunctioned for any reason, competitors may not stop their 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.

### **7.3 Serve Required Beverages**

All beverages must be served at the presentation table to the judges.

### **7.4 Station Perimeters**

Competitors may only utilize the work area provided by the WLAC: the machine table and presentation table. The introduction of any other furniture and/or equipment that is placed directly on or over the competition area floor (e.g., a stand, table, dumbwaiter, bench, etc.) will result in automatic disqualification. Competitors may not utilize any space under any competition tables for storage. The only exception to this is the allowance of a free-standing knock box.

### **7.5 End Competition Time**

Competition time will be stopped when a competitor raises their hand and says "time". It is the competitor's responsibility to call "time" clearly to allow the time to be recorded accurately.

The competitor may choose to end their performance at any time. Competitors can stop the time once their final beverage is placed on the presentation table to be served to the judges or may choose to go back to their station to clean before stopping the time. Only the time recorded by the competition timekeeper or head judge will be used for scoring purposes.

Competitors will not be penalized or rewarded for finishing early.



## 7.6 Communication After the Competition Time

Competitors should 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 their 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.

## 7.7 Overtime Penalties

- A. During the Art Bar competition, competitors must place their completed beverage in the designated judging/photography location before the end of the 5-minute competition time. If a competitor goes over the allotted 5 minutes, their beverage will be disqualified for the Art Bar round.
- B. During all Stage Presentations, if the competitor has not finished their presentation during the allotted time, they can proceed until the presentation is completed.
- C. For every second a competitor goes over the allotted competition time, they will lose 1 point.
- D. Any competitor whose performance period exceeds the allotted time by 2 minutes will be disqualified.

## 7.8 Coaching

Instructions or 'coaching' may not be provided to a competitor during any time on stage under penalty of disqualification. WCC encourages audience participation and enthusiastic fan support that does not interfere with the competition. Coaches, supporters, friends, or family members are not allowed on stage or to interfere with the competition while it is in progress, otherwise the competitor is subject to disqualification by the stage manager or presiding head judge.

As detailed in the "Forgotten Accessories" section below, no persons other than the competitor may retrieve forgotten accessories or equipment for the competitor. Delivery/retrieval of forgotten items by any person other than the competitor will result in disqualification.

## 8. Technical Issues

During the preparation and/or competition time if a competitor feels there is a technical problem with:

- A. The espresso machine (including power, steam pressure, control system malfunction, lack of water or drain malfunction).
- B. The grinder.
- C. Any additional electrical equipment (excluding the competition clock).

- D. The AV equipment (such as the microphone).

Then the competitor should raise their hand to call a “technical time out” and ask for the stage 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 head judge’s responsibility to ensure the timekeeper is aware of making note of “technical time out” being called.

- E. If the stage 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.
- F. If the technical problem cannot be resolved in a timely manner, the stage manager/head judge will make the decision on whether the competitor should wait to continue their performance or stop the performance and start again at a reallocated time.
- G. If a competitor must stop their competition time, the competitor along with the head judge and stage manager will reschedule the competitor to compete in full again later.
- H. If it is determined that the technical issue is due to competitor error or the competitor’s personal equipment, the head judge will determine if no additional time will be given to the competitor, and the preparation or competition time will resume without time being credited.
- I. Unfamiliarity with competition equipment is not grounds for a technical timeout.
- J. Inconsistency or variation between group heads requiring adjustment is only grounds for technical timeout during preparation time.

## 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 will be credited.
- B. If individuals (such as photographers or cameramen) make physical contact with a competitor, the competitor can call a time out. The head judge has final discretion on whether the time out is deemed necessary.

## 8.2 Forgotten Accessories

- A. If a competitor has forgotten some of their equipment and/or accessories during their preparation time, they must inform the WLAC stage manager/Head Runner that they have forgotten an item(s) offstage and the competitor may exit the stage to retrieve the missing items themselves; however, their preparation time will not be stopped.

- B. If a competitor has forgotten some of their equipment and/or accessories during their competition time, they must inform the head judge that they have forgotten an item(s) offstage and then retrieve the missing item(s) themselves with no assistance. The competition time will not be stopped.
- C. Nothing may be delivered by the runners, supporters, team members, or the audience.
- D. Delivery/retrieval of forgotten items by any person(s) other than the competitor may result in disqualification.

## **9. Clean-up Time**

Once a competitor has finished their competition time, they will begin cleaning up 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. Post-Competition**

### **10.1 Scorekeeping**

#### **10.1.1 WLAC Official Scorekeeping**

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

#### **10.1.2 Competitors' Total Score**

The competitor's total score of Stage Presentation will be tallied by adding the total of the 2 visual judges and 1 head judge scoresheets, and any time penalty subtracted from the total.

#### **10.1.3 Tie Scores**

If there is a tie between 2 or more competitors in any round, the competitor with the higher combined visual judges scores will be ranked higher.

If there is still a tie between 2 or more competitors, the competitor with the higher total "Overall Appealing Impression" score will be ranked higher.

### **10.2 Debriefing**

Following the competition, competitors will have an opportunity to review their scoresheets with the judges by the schedule announced by the event organizer, this may be in person or online. Competitors will not be allowed to keep their original scoresheets before the WCE event manager scans the copy of the scoresheets.



## **11. Judging Criteria**

### **11.1 Competition Area**

The head judge will evaluate the competition area for organization and tidiness at the beginning and end of the performance/competition time.

### **11.2 Beverage Presentation**

Points will be awarded based on the visual presentation of the beverages.

### **11.3 Technical Skills**

Points will be awarded based on the competitor's technical knowledge and skill operating the espresso machine and grinder.

### **11.4 Performance**

Points will be awarded based on the judges' overall impression of the competitor, their skills, and beverage presentation

## **12. Evaluation Scale**

There are 2 types of scoring:

- Numeric Scores: 0-3
- Numeric Scores: 0-6

The evaluation scales are the same for all judges.

### **12.1 Numeric impression 0-3**

0 - None to evaluate

1 - Not very (acceptable/average)

2 - Somewhat (good/very good)

3 - Very (excellent/extraordinary)

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.



## 12.2 Numeric Scores 0-6

Unacceptable = 0

Acceptable = 1

Average = 2

Good = 3

Very Good = 4

Excellent = 5

Extraordinary = 6

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 indicate a better presentation. Certain scores are weighted and multiplied by 2 or 4.

## 13. Head Judge Evaluation Procedure

The following is an explanation of the evaluation performed by the Head Judge during the World Championships.

### 13.1 Best Practice

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:

- 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).
- B. Do something that is not sanitary or food safe with a cloth, accessories, and tools (e.g., touching it to the face or mouth, etc.).
- C. Holding the cups by the rim or edge of the cup.
- D. Use a cloth once it has touched the floor.
- E. Does not clean up drips and spills on the beverages served.

The numeric impression scale 0-3 multiplied by 3 will be used in this category.

## 13.2 Organized and Tidy at Start and End

- 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.
- B. The working area should be organized in a practical and efficient manner.
- 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).
- D. If there is any water in the cups on top of the espresso machine at any time, the competitor will be disqualified.
- 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.
- F. All wares and tools (e.g., tampers, cups, trays, pitchers, etc.) are included in this evaluation including items on the espresso machine and worktable and presentation table.

The numeric impression scale 0-3 multiplied by 4 will be used in this category.

## 13.3 Overall Impression of Technical Skills and Use of Machine

The Overall Impression of the competitor's technical performance will be evaluated on a scale between 0 and 6. Elements to be considered include:

- A. The competitor's overall workflow and use of tools, equipment, and accessories, including cooling tools for the milk, if used.
- B. The competitor's ability to understand the correct use and operation of the espresso machine including but not limited to correct usage of the steam wand.
- 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.
- 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 channelling or holes, and consistency of tamping. In the case of a super-

automatic espresso machine that operates without portafilters, this rule is not taken into consideration.

- 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.
- 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.
- 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.

The numeric scale 0-6 multiplied by 4 will be used in this category.

## **14. Visual Evaluation Procedure**

The following is an explanation of the visual scoresheet.

The visual standards/definitions are the same for all beverages in the Preliminary, Semi-Finals, and Finals rounds differing only by the number and type of beverages assessed in each round.

### **14.1 Preliminary, Semi-Finals, and Finals – Stage Performance**

Beverages will be evaluated using the following criteria by all visual judges. The head judge at their discretion may align the cups/beverages or move them to assist the visual judges in their assessment. They will also move the cups to one side once assessed.

#### **14.1.1 Two Identical Beverages Matching the Presented Image**

Judges will assess the similarity of the 2 presented beverages to the presented photo/image. Because competitors are demonstrating their skill in replicating an intended pattern, this is the only category where judges will review both presented beverages, and not just the beverage presented to them alongside the photo/image presented.

3 points will only be awarded to 2 patterns that are identical to the presented photo/image, whatever the quality of the design in the presented photo (this section is marking the similarities rather than the quality of the pattern itself). 1 point will be awarded if 1 pattern was identical to the presented picture and the other bore no resemblance to the picture at all. 0 points will be awarded if both beverages bore no resemblance to the picture at all. Both visual judges scores will be the same in this category.

The numeric impression scale 0-3 multiplied by 4 will be used in this category.

#### **14.1.2 Visual Surface Quality**

Judges should visually assess the quality of the surface of the beverage for a bubble-free, smooth, glossy consistency. Judges will only evaluate the cup presented to them in this section. This assessment is done immediately once the cup is presented/placed in front of the scoring judge. Any breakdown of the surface quality after is not to be taken into consideration.

The numeric impression scale 0-3 multiplied by 2 will be used in this category.

#### **14.1.3 Contrast/definition**

Judges will review only the beverage presented to them. High points will be awarded to patterns demonstrating sharp contrast/definition with the coffee and milk foam. Unintentional mixing/blurring in the contrast will reduce this score.

Judges should consider areas of mixed crema, coffee, and milk foam that are intentionally created by the competitor as a requirement of the desired pattern.

The numeric scale 0-6 multiplied by 2 will be used in this category.

#### **14.1.4 Harmony, Size, and Position of Pattern**

Judges will only review the pattern presented to them. Competitors should align the pattern with the cup handle at 3 o'clock. If the provided cup has no handle, competitors can decide how to align the pattern within the cup.

Judges will review the size and position of the pattern and its relation to the cup. If the pattern involves several elements, the judges will review their position and balance. Judges will assess any symmetry and any areas that are overcrowded or negative space within the cup that may affect the overall balance of the presented beverage.

The numeric impression scale 0-3 multiplied by 2 will be used in this category.

#### **14.1.5 Successfully Achieved**

Judges will review only the pattern presented to them. High scores will be awarded to difficult patterns successfully achieved. If a competitor attempts a difficult pattern but fails to represent that pattern in the presented beverage, then a low score should be expected. Judges may quickly review the photo presented to assess the intended pattern.

The numeric scale 0-6 multiplied by 2 will be used in this category.

### **14.1.6 Overall Appeal**

Judges will only review the beverage presented to them. Judges should review the look of the beverage in its totality based on its personal impact on them. Judges will consider the creativity of the pattern. Higher points may be given for presenting a design that pushes the boundaries in latte art skills and techniques. Judges are looking to recognize fundamental latte art skills such as free-pouring and may give higher points when these skills are taken to new levels. To score this section it may be worth considering how a customer, rather than a coffee professional, may score the presented pattern.

The numeric scale 0-6 multiplied by 4 will be used in this category.

### **14.1.7 Hospitality**

Good customer skills are taken into consideration for this score, e.g. politeness, attentiveness, eye contact. Judges consider (allowing for culture and personality differences) points such as natural, clear and concise communication, as well as the ability to manage workflow and time.

The numeric impression scale 0-3 multiplied by 3 will be used in this category.

### **14.1.8 Use of Equipment and Space**

This category includes the observed qualities relevant to the barista profession, such as technique and preparation, as shown at the presentation table. All accessories should be readily available, and the presentation table should be well maintained and purposefully organized. The competitor must demonstrate that they are a coffee professional who has command over their presentation and workspace.

The numeric impression scale 0-3 multiplied by 3 will be used in this category.

### **14.1.9 Overall**

The overall score is meant to capture the composite impression of the presentation skills of the barista and the concept/performance in its entirety. The judge should consider the technical skills shown and the visuals in the cup, and how this was supported by the concept and the presentation of the barista. The competitor should demonstrate being an ambassador of coffee. Presentations that positively and creatively enhance the visual experience will score high.

The numeric scale 0-6 multiplied by 4 will be used in this category.

## **14.2 Art Bar Round**

- A. The addition of the Art Bar round in the bar area is to allow the competitors to push the boundaries in their creativity and artistic aesthetics without the stress of being judged on stage. Patterns presented should be an inspiration for baristas worldwide and be an impressive representation of the barista's skills for the general public.

- B. The photographs will be judged by the in-person and/or online audiences.
- C. The Art Bar winner will be announced onsite at the awards ceremony.

## **15. Appeals at the World Latte Art Championship**

This section applies to WCC only, see the section “Appeals at Competition Body Events” below for information on the appeal process at Competition Body events.

### **15.1 Judging/Scoring Issues at the World Coffee Championships**

Scorekeeping questions will be answered by the judging team during competitor debrief. If a competitor has further questions, the head judge and/or Judge Operation Lead (JOL) will be consulted. If the competitor feels that there has been an error that is unresolved, they may protest in writing (see Appeals section below). The appeal will be reviewed by judge leadership and WCC staff, and a representative of the WCC will inform the competitor of the decision.

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

- The head judge will request the return of all applicable score sheets from the official score keeper.
- The head judge will meet with the WLAC judge(s) and the WCC Staff to evaluate the situation.
- The WCC Staff and WCC Chair(s) will then evaluate the situation in a closed meeting.

If the matter of dishonesty is extensive, the WCC Staff has the power to rule that the WLAC judge will be excluded from judging in any future WLAC sanctioned competitions.

### **15.2 Other Issues at the World Coffee Championships**

If a competitor has an issue regarding the WLAC during the competition (e.g. scheduling, logistics, etc.), the competitor should contact the WCC staff onsite. The WCC staff will make every effort to resolve the issue on-site at the WLAC. The WCC staff will contact all involved parties. The competitor’s issue will be discussed, and a decision will be made jointly, on-site by the WCC staff team and WCC JOL. The WCC staff will inform the competitor of the decision.

### **15.3 Appeals at the World Coffee Championships**

If a person does not agree with a decision, they may appeal the decision in writing. All persons must submit their written complaint or appeal through the complaint form available on the website at <https://wcc.coffee/rules-regulations> within 24 hours of the incident. The complaint will be received by the WCC team and will be evaluated.

The appeal letter must include the following:



- Name
- Date
- A clear and concise statement of the complaint
- Date and time references (if applicable)
- Comments and suggested solution
- Party/Parties involved
- Contact information

Any written protests/appeals omitting this information will not be considered. Active competition appeals that are discussed in public commentary before a final decision is made will be dismissed.

## **15.4 Appeals Reviewed at the World Coffee Championships**

The WCC Staff will review written complaints or appeals and endeavor to respond as soon as possible. Please note that the final resolution will be delivered within 30 days of receipt. The person will be contacted in writing via email with conclusive decisions. All appeal decisions are final.

## **16. Competition Body Events**

### **16.1 Highlighting Rule Variations for Competition Bodies**

Below is a list of some permitted logistical adjustments for Competition Bodies.

- **Rounds/Competition Procedure:**
  - 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.
  - 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.
  - 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).
  - 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.

- In the case of option 2, Competition Bodies can choose to add a technical judge to the judging team. The technical judge evaluation procedure is outlined in the “Technical Evaluation Procedure” section below. In this case, the technical evaluation will be added to the 2 visual judges scores and the head judge score.
- **Rules and Regulations translation:** Competition Bodies may offer a translation of this document. However, to resolve any disputes, the official World Latte Art Championship Rules and Regulations will be used. Competition Bodies cannot modify rules related to judging and evaluation.
- **Competitor Minimum:** Competition Bodies Championships must have a minimum of 6 competitors for their final and WCE Sanctioned event. If the minimum of 6 competitors is not reached, Competition Bodies must contact their Regional Community Director at least 2 weeks before the scheduled competition.
- **Qualifying Rounds:** Competition Bodies may hold qualifying or preliminary competitions ahead of their Championship. The structure of qualifying competitions is up to the Competition Body and may have slight format variations. Structure cannot be modified for the final Championship event but may only be modified for qualifying or preliminary competitions which lead up to the final Championship event. WCC Representatives are not required for qualifying/preliminary events. WCC Reps are required for the Championship event.
- **Practice Time:** Scheduled practice time for competitors may vary and will be determined by the Competition Body. However, every competitor must get the same amount of scheduled practice time.
- **Practice Location:** Practice may be on stage, backstage, or off site. The location of the competitor’s practice time will be determined by the Competition Body.
- **Provided Equipment:** Competition Bodies are not required to use the same sponsored equipment of the World Coffee Championships. If an equipment sponsor is acquired by a Competition Body, the Competition Body may independently specify their equipment requirements.
- **Scoresheet Return:** Competition Bodies may return physical scoresheets to competitors at the event, or they may email them to the competitors after the event.
- **Microphones and Music:** Competition Bodies may or may not allow competitors to play music and have competitors wear wireless microphones, depending on the venue and available audio-visual equipment.
- **Competitor Debriefing:** Judges will have debriefing time with competitors. The schedule for this debriefing time will be set by the Competition Body.

- **Competitor Orientation:** All competitors should get the same information in advance of the competition. All competitors should be informed of what equipment will be used, practice schedule, competition schedule, etc.

## 16.2 Technical Evaluation Procedure

The following is an explanation of the technical scoresheet to be used in the case when a Competition Body provides a semi-automatic espresso machine and a stand-alone grinder as competition equipment.

### 16.2.1 Technical Evaluation Scales

There are 2 types of scoring:

- Yes/No  
Yes = 1 No = 0
- Numeric Scores: 0-6  
Unacceptable = 0  
Acceptable = 1  
Average = 2  
Good = 3  
Very Good = 4  
Excellent = 5  
Extraordinary = 6

### 16.2.2 Technical Evaluation – Espresso

The technical skills standards are the same for all beverages in the Preliminary, Semi-Finals, and Finals rounds (differing only by the number of beverages assessed in each round).

#### 16.2.2.1 Flushes the Group Head

The flushing of the group head must occur prior to each extraction (either after removal of the portafilter from the group or just before re-insertion). If the group head was flushed prior to the extraction of the served beverages, the judge will mark “Yes”.

#### 16.2.2.2 Dry/Clean Filter Basket before Dosing

If the filter basket was dried and cleaned prior to the served beverages, the judge will mark “Yes”.

### **16.2.2.3 Acceptable Spill/Waste When Dosing/Grinding**

Spill/waste is ground coffee that was not used during the competition/performance time (e.g., spill/waste can be found in the dosing chamber, in the knock box, on the counter, in the trash, on the floor, etc.). Waste that is created by beverages that are not served does not count towards a competitor's total waste. Acceptable spill/waste is up to 5 grams of unused coffee per beverage category. To earn a score of 1, the waste should not exceed 5 grams of unused coffee per beverage category.

### **16.2.2.4 Consistent Dosing/Tamping**

The competitor should be demonstrating a consistent method for dosing and tamping for all the competitor's beverages. The competitor should evenly distribute the coffee grounds, followed by leveled tamping of adequate pressure. Cultural differences should be taken into consideration.

### **16.2.2.5 Cleans Portafilters (Before Inserting)**

The competitor should clean basket rim and side flanges of portafilter before insert into the machine. If clean, the judge will mark "Yes".

### **16.2.2.6 Insert and Immediate Brew**

The competitor should start the extraction immediately after inserting the portafilter into the machine without any delay, if done the judge will mark "Yes".

### **16.2.2.7 Extraction Time**

Technical judges will time all shots extracted and determine whether shot extraction times are within a 3.0-second variance. If the extraction time is within a 3.0-second variance of each other for all the competitor's beverages (both for the free pour latte and designer latte, except for the macchiato) the judge will mark "Yes" under each beverage category, and vice versa. Extraction time begins when the competitor activates the machine's pump. Shot times for shots that are not served are not included in this score. Extraction times must be a minimum of 15 seconds for macchiatos, and 20 seconds for lattes in a continuous extraction. If the extraction times are outside/under the times stated, a 0 will be given in this area. The macchiato will not be included in the "3-second variance across all beverages served" scoring, they will only receive a Yes/No score based on the 15 second minimum extraction time.

## **16.2.3 Technical Evaluation – Milk Frothing**

### **16.2.3.1 Empty/Clean Pitcher at Start**

The competitor should pour cold, fresh milk into a clean pitcher, which must not have been filled during the preparation time. The pitcher should be clean on both inside and on the outside.

### **16.2.3.2 Purges Steam Wand before Steaming**

The competitor should purge the steam wand before inserting it into the milk pitcher.



### **16.2.3.3 Cleans the Steam Wand after Steaming**

The steam wand should be cleaned with a dedicated bar towel. If completed, the judge will mark "Yes".

### **16.2.3.4 Purges the Steam Wand after Steaming**

The competitor should purge the steam wand after steaming the milk. If completed, the judge will mark "Yes".

### **16.2.3.5 Clean Pitcher/Acceptable Milk Waste at End**

Acceptable waste is no more than 90ml in total per each beverage category. If under 90ml remain in the pitcher, the judge will mark "Yes".

## **16.2.4 Technical Skills - Hygiene**

The judge will determine this score based on the competitor's hygiene throughout their entire presentation.

When the competitor's presentation time begins, the competitor must have a minimum of 3 cloths, and each should have a purpose. The judges must evaluate the usage of these cloths. The competitor should use 1 for the steam wand, 1 for cleaning the filter basket and 1 for the workstation. Competitor will receive low score if they:

- 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).
- Do something that is not sanitary or food safe with a cloth (e.g., touching it to the face or mouth, etc.).
- Use a cloth once it has touched the floor.

## **16.2.5 Performance**

### **16.2.5.1 Workspace Organized and Clean at Start and End**

- A. The cleanliness and organization of the competitor's workstation (worktable, prep table, top of machine) will be evaluated on a scale between 0 and 6. If the area is messy, a 0 score be given.
- B. It is permissible to have a small amount of coffee grounds around the grinder.
- C. The working area should be organized in a practical and efficient manner.
- D. The competitor should have a minimum of 3 clean cloths available when the performance time starts. The cloths should have a purpose (e.g., 1 for the steam wand, 1 for drying/cleaning baskets, 1 for bar clean up. A towel on the competitor's apron/person is included in this count).

- E. If there is any water in the cups on top of the espresso machine at any time, the competitor will be disqualified.
- F. Competitors may have pucks in the portafilters at the start of their competition time. This will not count against clean area at start up.
- G. The working area should be clean at the end of the competitor's competition time. It is permissible to have a small amount of coffee grounds around the grinder.
- H. If an accident should occur (e.g., a competitor spills 1 of the beverages), the competitor should have it cleaned up by the end of their performance time.
- I. Cleaning while working (removing spent grounds, wiping tables) will help the competitor's score.
- J. All wares and tools (e.g., tampers, cups, trays, pitchers, etc.) are included in this evaluation including items on the espresso machine and worktables.
- K. Spent pucks are allowed to be in the portafilters at the end of performance and are not part of this score.

#### **16.2.5.2 Overall Impression**

The Overall Impression of the competitor's technical performance will be evaluated on a scale between 0 and 6. Elements to be considered include:

- A. The competitor's overall workflow and use of tools, equipment, and accessories.
- B. The competitor's ability to understand the correct use and operation of the espresso machine.
- 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.
- D. The competitor is trying to achieve extraction times within a 3 second variance and shot volume of 25-35 ml (30 ml +/- 5 ml). Extraction times must be a minimum of 15 seconds for macchiatos, and 20 seconds for lattes.
- E. The technical judge is responsible for inspecting the competitors understanding of the grinder and consistency of dosing and tamping skills. Judges must look for levelness of tamp, indications of channelling or holes, and consistency of tamping.
- F. The technical 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 in and around the workstation; the cleanliness and maintenance of the station (equipment, counters, towels, pitchers); the management of coffee and milk.

- G. The competitor needs to remove any water or grounds on the portafilter spouts by cleaning the spouts. Rinsing, using a towel, and wiping with fingers are all acceptable methods for achieving clean spouts.
- H. The competitor should display an understanding of the correct use and operation of the steam wand in creating the required quality of textured milk.

### **16.3 Appeals at A Competition Body Event**

If a competitor has an issue or protest to make regarding their CB Championship during the event, the first step should be to contact the event organizer and/or WCC Representative on site. All problems should be attempted to be resolved as soon as possible. On-site solutions are the most effective and appropriate. Appeals made after the competition's end are more difficult to effectively arbitrate.

If the event organizer decides the issue and/or protest can be solved on-site, the event organizer will contact the involved party/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 organizer and the designated onsite WCC Representative. The CB event organizer and/or WCC Rep will inform the competitor of the decision.

If the competitor wishes to appeal the decision, they should utilize the complaint form available on the website at <https://wcc.coffee/rules-regulations> within 24 hours of the incident. The complaint will be sent directly to the CB and the WCC Rep indicated in the submission. If the appeal is logistics-related, the CB is fully responsible for the investigation and any arbitration, if applicable. The WCC Rep must participate in this process by consulting on the appeal. If the appeal is judge or rules related, the WCC Rep will investigate the issue and provide a suggested arbitration to the CB. The CB is always responsible for responding to the complaint in written form and is considered the primary contact for complaints at CB events.

The CB and WCC Rep must report all written appeals to the WCC staff within 24 hours of receipt. However, WCC staff does not directly certify or manage Competition Body judges or volunteers and so cannot arbitrate their actions. Appeals from CB events may take additional time to address; the person submitting the appeal should expect to see a resolution within 30 days.