

## **2025 WCIGS Summary of Rule Changes**

2024 Rule	2025 Rule	Reason for Change	Impact on Competition Bodies	
	1.6.1 Competitor Registration Form			
Competitors must complete the WCIGS Competitor Registration Form online at <a href="https://www.worldcoffeeingoodspirits.org">www.worldcoffeeingoodspirits.org</a> no less than 6 weeks prior to the WCIGS Event. This form includes a space to upload a scanned copy of the required valid passport or other accepted credentials (as described in Section 1.3.4 "Nationality"). Approved Competition Body Champions will receive confirmation by email in approximately 2 weeks after receipt of all required registration documentation.	Competitors must complete the WCIGS Competitor Registration Form which will be sent to Competition Body Champions directly via email no less than 6 weeks prior to the WCC 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@worldcoffeeevents.org.	The World Competition registration form will be sent directly to Competition Body Champions via email.	N/A	
	2.4.2 Irish Coffee			
	G. The use of non-permissible items will result in a score of 0 in all the Irish Coffee taste elements.	A penalty for the Irish Coffee has been added to reflect current practices.	Competition Bodies must take up these changes in the current season.	
4.1 Espresso Machine				
Competitors must use the espresso machine supplied by the official WCIGS espresso machine sponsor. The WCIGS-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 bar.	Competitors must use the espresso machine supplied by the official WCIGS espresso machine sponsor. The WCIGS-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 bar. The position of the espresso machine on the machine table might be slightly	Details on the position of the espresso machine and what movements are possible have been added in line with other WCC.	Competitions Bodies may take up these changes to the 2025 season or wait until the 2026 season.	

	adjusted by each competitor within reasonable limits, provided that it does not pose a health and safety risk and does not interfere with stage workflow, water, and electric supply to the equipment on stage.		
	4.2 Grinder		
A. Competitors must use the WCE sponsored grinders to produce drinks during the competition. There will be 1 grinder designated for espresso and 1 grinder designated for filter brewing. Both espresso and filter grinders will be provided for use onsite. Grinders that are provided onsite have a fixed technical configuration including the hopper and cannot be opened/altered internally by the competitors. Competitors may adjust the grind particle size and dose from the external controls. The grinders provided will be calibrated to the same specifications for each competitor. The use of a competitor's own grinder is allowed, as long as the grinder model is identical to the sponsored models, within each category (i.e., espresso or filter). Not following this Rule is grounds for disqualification.  B. Competitors should grind the coffee during their performance time. Otherwise, a score of 0 will be given in the "coffee brewed professionally" section on the technical/visual judge scoresheet. Competitors may not use more than 2 grinders during their performance, otherwise the competitor will receive 0 points for the "coffee brewed professionally" category on the technical/visual judge scoresheet.	A. Competitors must use the WCC sponsored grinders to produce drinks during the competition. There will be 1 grinder designated for espresso preparation and 1 grinder designated for filter preparations. The competitor's use of each grinder must correspond to the designated preparation method. Both espresso and filter grinders will be provided for use onsite. Grinders that are provided onsite have a fixed technical configuration including the hopper and cannot be opened/altered internally by the competitors. Competitors may adjust the grind particle size and dose from the external controls. The grinders provided will be calibrated to the same specifications for each competitor. The use of a competitor's own grinder is allowed, as long as the grinder model is identical to the sponsored models, within each preparation category (i.e., espresso or filter). WCC will communicate the provided grinders 4 weeks prior to the competition. Not following these rules is grounds for disqualification.  B. Competitors should grind the coffee during their performance time. Otherwise, a score of 0 will be given in the "coffee brewed professionally" section on the technical/visual judge scoresheet. Competitors may not use more than 2 grinders during their performance, otherwise the competitor will receive 0 points for the "coffee brewed professionally" category on the technical/visual judge scoresheet.  C. Grinders can be placed on any of the provided tables, provided that the grinder position does not pose a health and safety risk and does not interfere with stage workflow, water, and electric supply to the equipment on stage.	Added for clarity.	Competitions Bodies may take up these changes to the 2025 season or wait until the 2026 season.
4.3 Provided Equipment & Supplies			

Each competitor's stage station will be equipped with the following:  A. Machine table (For espresso machine and grinder) approximately L: 1.80m-2.0m W: 0.90m-1.00m H: 0.90m-1.00m  B. Worktable approximately L: 1.10m-1.30m W: 0.60m-0.80m H: 0.90 m ()	Each competitor's stage station will be equipped with the following:  A. Machine table (For espresso machine and grinders) approximately L: 1.80m-2.0m W: 0.90m-1.00m H: 0.80m-1.00m  B. Worktable approximately L: 1.10m-1.30m W: 0.60m-0.80m H: 0.80-1.00 m  ()	The height range for the machine table and work table has been increased to simplify table production and counter access with different type of equipment.	Competitions Bodies may take up these changes to the 2025 season or wait until the 2026 season.
	4.5 Additional Electrical Equipment		
In addition to their grinder(s), competitors may use up to 2 additional pieces of electrical equipment during their performance. Competitors must notify the WCIGS event manager prior to arriving at the WCIGS of any electrical equipment they are bringing (e.g., hot plate, hand mixer, etc.), otherwise the competitor is at risk of their equipment not being allowed in their performance. Competitors are responsible for ensuring their electrical equipment can operate in the place where the event is held, and for any adapters or converters necessary for operation of the equipment. WCIGS will not provide electrical adapters or converters.	In addition to their grinder(s), competitors may use up to 2 additional pieces of electrical equipment during their performance. Competitors must notify the WCIGS event manager prior to arriving at the WCIGS of any electrical equipment they are bringing (e.g., hot plate, hand mixer, etc.), otherwise the competitor is at risk of their equipment not being allowed in their performance. Competitors are responsible for ensuring their electrical equipment can operate in the place where the event is held, and for any adapters or converters necessary for operation of the equipment. WCIGS will not provide electrical adapters or converters. Electrical outlets might not be available in the backstage for competitor use.	Added for clarity.	Competitions Bodies may take up these changes to the 2025 season or wait until the 2026 season.
	8.2 Forgotten Accessories		
If a competitor has forgotten some of their equipment and/or accessories during their preparation time, the competitor may exit the stage to retrieve the missing items; however, their preparation time will not be stopped.	If a competitor has forgotten some of their equipment and/or accessories during their preparation time, they must inform the WCIGS 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.	Added for clarity.	Competitions Bodies may take up these changes to the 2025 season or wait until the 2026 season.
15.1.1 Pleasant Drinking Temperature (Hot/Warm or Cold)			
The temperature of the drink should be evaluated immediately as it is presented to the judges. Competitors should describe the temperature of the	A. The temperature of the drink will be evaluated immediately as it is presented to the judges.	Added for clarity.	Competitions Bodies may take up these changes to the 2025 season or wait until the 2026 season.

drink and its influence on taste before judges are served the drinks.

Higher scores will be rewarded if the competitors successfully deliver an accurate and pleasant experience to the judges. A simple temperature description without the description of flavor influences will receive lower scores. No description being given will result in this category receiving a 0 score.

- B. Competitors should describe the temperature of the drink and its influence on taste before judges are served the drinks.
- C. The evaluation will take into consideration how accurate is the competitor description and how pleasant is the temperature of the drinks.
- D. Higher scores will be rewarded if the competitors successfully deliver an accurate and pleasant experience to the judges.
- E. A simple temperature description ("hot/warm" or cold) without the description of flavor influences will receive lower scores.
- F. No description being given will result in this category receiving a 0 score.
- G. The temperature of the beverage may affect the perception of mouthfeel and taste, and the flavor balance evaluation.

## 16.1 Judging/Scoring Issues at the World Coffee Championships

Most scorekeeping questions will be answered during competitor debrief. If a competitor objects to the scores given by one or more judges, the competitor can meet with their head judge during the competitor debriefing to explain their protest. If the head judge is unavailable, the competitor may discuss with the Judge Operations Lead onsite. If the issue is not solved, the competitor may protest in writing to WCE (see Appeals below). This will be reviewed by judge leadership and the WCC Competition Strategic Committee. They will make a decision and a representative of the WCC Competition Strategic Committee will inform the competitor of the decision. If in the unlikely event that the head judge or any other WCIGS personnel discovers or suspects potential dishonest behavior by a WCIGS judge during a competitor's evaluation, then the following will apply:

- The head judge will request the return of all applicable scoresheets from the official scorekeeper.
- The head judge will meet with the WCIGS judge(s), WCC Staff, and WCC Competition

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, WCC staff, and the WCC Competition Strategic Committee (CSC) 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 WCIGS personnel discovers or suspects potential dishonest behavior by a WCIGS judge during a competitor's evaluation, then the following will apply:

- The head judge will request the return of all applicable scoresheets from the official scorekeeper.
- The head judge will meet with the WCIGS judge(s), WCC staff, and WCC CSC Chair(s) to evaluate the situation.
- The WCC staff and WCC CSC Chair(s) will then evaluate the situation in a closed meeting.

The onsite procedure for judging or scoring issues has been updated slightly to better reflect current practices.

N/A.

Strategic Committee Chair(s) to evaluate the situation.  • The WCC Staff and WCC Competition Strategic Committee Chair(s) will then rule upon the matter in a closed meeting.  If the matter of dishonesty is extensive, the WCC Competition Strategic Committee Chair(s) has the power to rule that the WCIGS judge will be excluded from judging in any future WCIGS sanctioned competitions.	If the matter of dishonesty is extensive, the WCC CSC Chair(s) has the power to rule that the WCIGS judge will be excluded from judging in any future WCIGS sanctioned competitions.		
	16.2 Other Issues at the World Coffee Champion	ships	
If a competitor has an issue or protest to make regarding the WCIGS during the competition, the competitor should contact the WBrC event organizer. The event organizer will then determine whether the issue can be resolved on-site at the WCIGS, or whether the issue will require a written appeal following the WCIGS.  If the WCIGS event organizer decides that the issue and/or protest can be solved on-site at the WCIGS, the WBrC event organizer will contact the involved party or parties to ensure fair representation. The competitor's issue and/or protest will be discussed, and a decision will be made jointly, on-site by the WCIGS event organizer and the designated onsite representative of the WCE Judge Operations Lead. The WCIGS event organizer will inform the competitor of the decision.	If a competitor has an issue regarding the WCIGS 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 WCIGS. 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, WCC JOL and/or WCC CSC. The WCC staff will inform the competitor of the decision.	The onsite procedure for other issues has been updated slightly to better reflect current practices.	N/A
16.3 Appeals at the World Coffee Championships			
If a person does not agree with a decision, they may appeal the decision in writing to the WCC Competition Strategic Committee. All decisions made by the committee are final.  The appeal letter must include the following:  Name  Date  A clear and concise statement of the complaint	If a person does not agree with a decision, they may appeal the decision in writing to the WCC CSC. All decisions made by the committee are final.  The appeal letter must include the following:  Name Date A clear and concise statement of the complaint Date and time references (if applicable)	A new form has been created to submit an appeal at the WCC.	N/A

<ul> <li>Date and time references (if applicable)</li> <li>Comments and suggested solution</li> <li>Party/Parties involved</li> <li>Contact information</li> <li>Any written protests/appeals omitting this information will not be considered. All persons must submit their written complaint or appeal to the WCIGS Event Manager via email to <a href="info@worldcoffeeevents.org">info@worldcoffeeevents.org</a> within 24 hours of the incident.</li> </ul>	<ul> <li>Comments and suggested solution</li> <li>Party/Parties involved</li> <li>Contact information</li> <li>Any written appeals omitting this information will not be considered. All persons must submit their written complaint or appeal through the complaint form available on the website at <a href="https://wcc.coffee/rules-regulations">https://wcc.coffee/rules-regulations</a> within 24 hours of the incident. The complaint will be received by the WCC team and shared with the WCC CSC.</li> </ul>		
	17.1 Highlighting Rule Variations for Competition	Bodies	
	Rules and Regulations Translation: Competition Bodies may offer a translation of this document. However, to resolve any disputes, the official World Brewers Cup Rules and Regulations will be used. Competition Bodies cannot modify rules related to judging and evaluation.	Added for clarity.	Competition Bodies must take up these changes in the current season.
Competitor Minimum: Competition Bodies Championships must have a minimum of 6 competitors. 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.	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 Partnership Director at least 2 weeks before the scheduled competition.	Added for clarity.	The minimum of 6 competitors must be applied for the final and WCE Sanctioned event.
17.2 Appeals at a Competition Body Event			
If a competitor has an issue or protest to make regarding their Competition Body 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 or parties to ensure fair representation. The competitor's issue and/or protest	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	CB competitors can submit appeals using the same form used for WCC. The information of the appeal will be sent directly to the CB and the WCC Rep indicated. The WCC Rep must always participate in the investigation and the CB is the primary contact for all issues with competitors.	Competition Bodies must take up these changes in the current season.

will be discussed, and a decision will be made jointly, on-site by the event organizer and the designated onsite WCC Representative. The event organizer and/or WCC Rep will inform the competitor of the decision.

If the issue requires a written appeal, this should be made directly to the Competition Body and WCC Representative via email within 24 hours of the incident. If the appeal is logistics-related, the CB is fully responsible for the investigation and any arbitration if applicable. If the appeal is judge or rules related, the WCC Representative may investigate the issue and provide a suggested arbitration. The CB and WCC Rep must report all written appeals to the WCC team within 24 hours of receipt. However, WCE 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.

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 <a href="https://wcc.coffee/rules-regulations">https://wcc.coffee/rules-regulations</a> 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.