



2023 WCC Judge Competencies

1) General

- a. **Signs and adheres to the WCC Judges Code of Conduct.**
- b. **Coffee Knowledge**
 - i. **Discusses, describes, and recognizes coffee information according to SCA CSP intermediate level.**
- c. Passionate about the specialty coffee industry.
- d. Follows and understands current industry trends.
- e. Cooperates with others and supports the success of the WCCs.
- f. Exhibits professional behavior throughout the WCC or National Event.

2) Sensory Skills

- a. **Recognize and applies "scales of intensity".**
- b. **Demonstrates understanding of and uses CATA lists confidently and accurately.**
- c. **Demonstrates understanding of and uses hedonic scales fairly and consistently.**
- d. **Demonstrates understanding of and applies descriptive terms per SCA 2023 References.**
- e. Demonstrates familiarity with different types of alcohol in coffee beverages **(WCIGS only - critical).**
- f. Recognize coffee and brewing errors **(WBrC – critical).**
- g. Recognizing varying extraction and concentration levels (WBC, WBrC, & WCIGS)
- h. Recognizes coffee defects and roasting defects (WCRC)
- i. Demonstrates familiarity with different types of milk and plant-based milks in coffee beverages.

3) Competition Stage Behavior

- a. **Follows evaluation protocol or competitor instructions.**
- b. **Captures key information from the competitor.**
- c. **Completes scoresheet and assigns scores before leaving the stage.**
- d. Prepares to go on stage in a timely manner.
- e. Maintains focus throughout the competitor's presentation.

- f. Pays attention to the competitor and has appropriate timing.

4) Scoresheets

- a. Writes rule-based written comments.**
- b. Uses comments that support the scores.**
- c. Demonstrates ability to use the full range of the scoring systems.**
- d. Uses legible handwriting and organized comments.
- e. Writes scores and comments in appropriate areas.
- f. Writes an adequate number of comments.
- g. Cooperates when asked to comment calibrate (if applicable).

5) Deliberation

- a. Adjusts scores with Head Judge (when appropriate).**
- b. Demonstrates understanding of WCC rules and how to apply them.**
- c. Writes sufficient written comments on scoresheets before deliberation.
- d. Demonstrates clarity when HJ addresses them and knows which area, scale, or comments should be indicated. Attentive and concise.
- e. Demonstrates adequate deliberation room behavior.

6) Debriefing

- a. Answers questions sufficiently and finds positives in the competitor's performance.**
- b. Makes comments relevant to the competitor's performance.**
- c. Demonstrates ability to debrief a competitor using other judges scoresheets.**
- d. Recognizes the importance of debriefing.
- e. Demonstrates the ability to diffuse tense situations.

7) Technical Skills

- a. Demonstrates ability to distinguish waste within 0.5g of coffee and 30ml of milk variance.**
- b. Accurately discusses dosing, tamping, and distribution techniques.**
- c. Demonstrates thorough understanding of technical scoresheet and how to use it for new techniques.**
- d. Demonstrates exceptional "attention to detail" and precision for all tech areas such as: shot times, anticipates movements of competitor, towels, waste, track shots to judges, etc.**
- e. Accurately describes component parts of espresso equipment – and other relevant equipment - and their functions.
- f. Demonstrates familiarity with different types of espresso machines.
- g. Accurately discusses concepts of station management.