2023 JWC Caffeine Creatures Creative Coffee Cup Rules & Regulations

1. Preparation

- a. Competitors are only allowed to use **coffee beans selected from the organizer** in all their beverages and if the competitor does not use the sponsored beans a score of 0 will be given in all the judging scoresheets.
- b. Competitors are **compulsory** to use all 3 types of sponsored roasted coffee beans to create the beverages. And each sponsored roasted coffee bean **MUST** be used in each beverage category and **no coffee blending** allowed.
- c. Competitors must submit the recipe with which roasted beans assigned by organizer been used, ingredient, creative drink name, and ideas based on theme topics
 "Malaysian Local Fruits" before 20-June. Competitors who fail to submit a proposal before this date will consider disqualification.
- d. **Re-submitting** creative ideas is allowed if initial proposal gets rejected by organizer but must re-submit before **20-June**.
- e. Competitors **compulsory to** display the flyer/menu designed by organizer during competition period in café/bar/restaurant/online page to allow customer and public aware of these drinks
- f. The Judge's visit for the on-site presentation will start on 1-July and end on 31-July. Organizer will contact competitors at least 1-week before to arrange the presentation schedule. Competitors not able to be present in these periods of time will consider disqualification.
- g. Organizer will have the **Rights** on the total result of final score from the judges.

2. Roasted Beans Selected by Organizer

- a. Ethiopia Yigarcheffe Dumerso G1 Ardent Edition Natural roasted by JWC Roastery
- b. Colombia Cafe Granja La Esperanza Yellow Bourbon Washed roasted by JWC Roastery

c. Pink panther – roasted by JWC Roastery

3. Conflicts of Interest

- a. Competitors must not apply or be judges on JWC Creative Coffee Competition
- b. Judges must not coach and judge in the same competition
- c. Organizer encourages any potential conflicts of interest to be declared at the soonest opportunity, certainly prior to the commencement of any competition by competitor, judge and/or event main organizer.
- d. Failure to declare a potential conflict in advance of the event could result in disqualification.

4. On-Site Presentation

- a. Competition is consisting of 2 rounds Preliminary & Final
- b. Coffee bar: The competitor must use "**Malaysian Local Fruits**" as the competition theme and will produce 3 coffee-and-non-alcohol-based mixology drinks created using randomly selected roasted coffee beans and/or ingredients provided by sponsors. Competitors are required to make 9 total drinks. Each drink category needs to produce 3 matching cups and serve to all 3 judges.
 - I. Coffee & Tea (either cold or hot/warm)
 - II. Coffee & Milk (either cold or hot/warm)
 - III. Designer Drinks (either cold or hot/warm)
- c. Only competitors are allowed in the bar area during preparation and competition times. Spectators, photographers, etc., are to be kept at a suitable distance so as to not interfere with the working barista.
- d. Each competitor will be pre-arranged and pre-assigned a performing date and time by the organizer. A total of 30 minutes of performing will be allocated for each competitor.
- e. **Overtime** After the 30 minutes has lapsed, 0.5 point shall be deducted for every 1 second over 30minutes from the competitor's total score up to a maximum penalty of 30points (1 minute).
- f. Any competitor whose preparation or performance period exceeds 31 minutes will be **disqualified**.
- g. Competitor must perform in front of judges, not in closed door concept or low visibility area

- h. If a competitor has forgotten some of their equipment and/or accessories during their performing time, the competitor may exit the stage to retrieve the missing items; however, no persons other than the competitor may retrieve forgotten accessories or items for the competitor. Delivery/ retrieval of forgotten items by any person other than the competitor.
- i. Judges have the right to query and ask any related question after the competitor finished performing.
- j. Organizer will collect the final score from judges panel and from highest score will rank the champion and the following.
- k. The ranking of the competition will be the highest by total score from all judges.
- I. Competitors can pre-prepared such as cold brew coffee, but no additional additives, coloring or flavoring is allowed to infuse to the cold brew. Cold brew must be tasted by judges to verify the genuineness of the coffee. No infusion with sponsored coffee.
- m. Competitors can choose any coffee brewing method.
- n. Competitors are free to brew coffee by any method they choose. They are responsible for and in charge of their own equipment and accessories while at the competition.
- o. Competitors are responsible for providing their own ingredients. (except for the sponsored coffee beans and/or ingredients)
- p. Competitors are allowed to add ingredients with the exception of controlled or illegal substances. No pork No lard No alcohol.
- q. Edible garnishes may be used but the drink must be drinkable.
- r. Competitors may need to detail the ingredients of their beverages before and/or after their performance to the organizer. Organizer reserves the right to publish competitor's drink recipes.
- s. Competitors are free to use the sugar of their choice (honey or non-flavored sugar syrups are also permissible).
- t. If unforeseen events prevent the competitor from attending their scheduled competition date and time, it is the competitor's responsibility to contact the event manager or organizer as soon as possible. Competitors will be disqualified if he/she is absent or not available to perform during the arranged performing date and time.
- u. Competitors should be in their competing working establishment prior to their scheduled competing time. Any competitor who is not onsite at the start of their 5 minutes of competing time may be disqualified.
- v. All drinks must be served in front of the judge's table for evaluation. The competitor decides the order in which the drink categories are to be served. However, any category of drinks must be completed before a competitor may serve another category of drinks, otherwise the drinks in the incomplete category will be disqualified.

- w. Instruction or 'coaching' may not be provided to a competitor during their competition time under penalty of disqualification. Organizer encourages audience participation that does not interfere with the competition. Coaches, supporters, friends, or family members are not allowed to interfere with the competition while it is in progress, otherwise the competitor is subject to disqualification by the organizer. Competitors have the responsibility to make sure the environment and surrounding sounds are able to be heard by the judges. Scoring will be affected.
- x. The organizer will inform the competitor to start competition time. Before the competitor begins their introduction to the judges, the competitor must put their hand in the air and call "time" to begin and after finish their competition performance time. The designated competition timekeeper will begin a stopwatch the moment the competitor calls "time".
- y. Technical issues: During performing time if a competitor feels there is a technical problem, competitors will need to resolve the issues on their own and no additional time will be given to the competitor. The competition time will resume without time being credited.

5. Evaluation Scoresheet

- a. There will be a panel of 4 judges: 1 Head Judge, 2 Coffee or Mixology Professional and 1 Non-Coffee or Mixology Professional
- b. Story and Originality (20 points) "S" Points will be awarded based on the originality of creative drinks and story presented. Judges will evaluate the originality of the created recipes and ingredients used and the story and details being presented by the competitor.
- c. Visual Appearance (20 points) "V" Points will be awarded based on the design and visual appearance of the presented drinks. Judges will review the look of the drink in its totality based on its personal impact on them and will consider the creativity of the presented drink pattern.
- d. Aroma & Flavors (20 points) "A" Points will be awarded based on the clarity of aroma and flavors. A higher mark will be given when the competitor's description of taste quality that becomes more apparent during tasting is both accurate and detailed.
- Balance & Harmony (20 points) "B" Points will be awarded based on how all the various aspects of aroma, aftertaste and flavors complement or contrast to each other.
 If the drink is lacking certain taste attributes or some are overpowering, the balance & harmony score would be reduced.

- f. Overall Impression & Professionalism (20 points) "OV" Points will be awarded based on competitor's performance on service skills, engagement and style they display in the production of the drinks. Bar management and general hygiene throughout the entire presentation. Professionalism is evaluated including technique, preparation, correct use of equipment and ingredients, customer service skills and the ability to manage workflow and time.
- g. Total Uniformity (20 Points) "U" Head Judge will evaluate the sensory uniformity of 3 cups brewed for each judge. The head judge will evaluate the consistency of the taste, visual presentation, and ingredients ratio.
- h. Bonus (10 points) Points will be awarded based on judges overall personal experience towards the competitor performance & product knowledge.

6. Tie Scores

- a. If there is a tie between 2 or more competitors, the competitor with the higher Bonus will be ranked higher.
- b. If there is still a tie the competitor with the higher Overall Impression & Professionalism will be ranked higher.

7. Total Score Point Formula

a. Sensory Judge Scoresheet

Beverage Score = S + V + A + B Total Score = (Beverage #1 + Beverage #2 + Beverage #3) ÷ 3 + 0V + BONUS

b. Head Judge Scoresheet

Head Judge Score = U + OV + BONUS Sensory Judge Score (Average) = (Judge #1 + Judge #2 + Judge #3) ÷ 3 Final Score = (Head Judge Score + Sensory Judge Score (Average))

c. Please check scoresheets for details.

8. Terms and Conditions

By participating in this competition or any cupping stations within the competition, you hereby accept and agree to the following terms and conditions, which govern the competition.

- a. You verify that you are unaware of any reason legally prohibiting you from entering this competition and, if the competition requires the submission of photographs, artwork or images of people, or of anything else that requires consent or copyright, that you have the necessary consent and authority to do so, if required. Any entrant who contravenes these rules may be disqualified from the competition. The rules can only be modified by the Organizer in a written revision posted on the JWC Facebook page or any other official competition communication methods.
- b. This is a digitally run competition. Only entries received online registration form via the Organizer's official Facebook page are accepted.
- c. The Organizer of this competition is JWC and Nano Lot Coffee Roasting.
- d. This competition is open to all nationality who reside in Malaysia with legal working document, competitor must be at least 16 years of age or over. The winner will be required to present a valid ID document for prize acceptance. It is the winner's responsibility to collect the prize from JWC.
- e. Competitors must hold a valid passport or documentation substantiating **24** months of residency or valid employment documentation.
- f. The entrant must represent a working establishment and the performing venue will be at each competitor registered working establishment.
- g. One registration only per person and per outlet is allowed
- h. The registration fee is inclusive of roasted bean purchase (200g per pack for roasted beans selected by organizer). Participants were allowed to purchase additional roasted beans during the competition.
- i. Violations will result in penalties and possible disqualification depending on severity of the violation.
- j. Three winners with the top three highest cumulative scores will each receive a Prize.

- k. No cash alternative to the prizes will be offered. The prizes are not transferable. Prizes are subject to availability, and we reserve the right to substitute any prize with another of equivalent value without prior notice.
- The judge's visit will start on 26-June and end on 30-June and the winners will be contacted via Facebook or any other official competition communication methods. The Organizer will notify the winner of the date and venue of the prize collection.
- m. The Organizer will attempt to contact the winners for seven days following the judge's visit. In the event if the winner failed to be contacted within the said period; or chooses to decline the prize, their prize will be forfeited. The next winner will be selected and announced as soon as possible.
- n. The Organizer is not responsible for inaccurate prize details supplied to any entrant by any third party connected with this competition.
- o. By participating in this competition, the participant consents that the Organizer may use names and images taken of the winners for publicity purposes, without any further remuneration payable to the winner. The winner may decline to participate in any promotional activity by notifying the Organizer in writing. All promotional material will become the sole property of the Organizer.
- p. The judges' decision is final.
- q. This competition is not in any way affiliated to and/or endorsed by Facebook and Instagram.
- r. Participants understand and agree that in order to participate in the competition, the Organizer must collect and use personal information about participants.
- s. The Organizer reserves the right to cancel, modify or amend the competition at any time deemed necessary or if circumstances arise beyond their control. Any changes to the competition will be notified to entrants as soon as possible by the Organizer.

9. COVID-19 Addendums

All Rules and Regulations are subject to change based on local and venue health and safety requirements or guidelines.

Main Partner



Sponsor

Organizer



