WLAC 2022 Rule	MLAC National Adoption	Other Information
1. Conditions of Participation		
1.1 Organisation The World Latte Art Championship (WLAC) is a program of World Coffee Events, LTD(WCE). **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. **1.3.4 Nationality** **A**. Competitors must hold a valid passport from the place they represent or documentation substantiating 24 months of	**1.1 Organisation** The Malaysia Latte Art Championship (MLAC) is a program of Malaysia Speciality Coffee Association (MSCA). **1.2 Rights** All intellectual property related to the Malaysia Latte Art Championship, including these Official Rules and Regulations and the format of the competition, are the property of MSCA. No part of this document may be used or reproduced without the expressed permission of MSCA. **1.3.4 Nationality** **A.** The Malaysia Latte Art Championship (MLAC) is open to Malaysia citizen residing and working Full Time in Malaysia only. Competitors must hold a valid MALAYSIAN passport with documentation substantiating	

residency, employment or scholastic enrolment, some portion of which must have been within 12 months preceding the qualifying Competition Body competition.	24 months of residency, employment or scholastic enrolment.	
1.4 Rights **A**. Competitors may not judge in any sanctioned WBrC competition (world, Competition Body, regional) in any country, including their own, prior to the conclusion of that year's WBrC Event. Judges may not compete in any sanctioned WBrC competition (world, Competition Body or regional) in any country, including their own, prior to the conclusion of that year's WBrC Event.	**1.4 Rights** **A**. Competitors may not judge in any sanctioned national MLAC competition in their own country, prior to the conclusion of that year's national MLAC Event. Judges may not compete in any sanctioned national MLAC competition (world, Competition Body or regional) in any country, including their own, prior to the conclusion of that year's nationals MLAC Event.	
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.	**1.4.2 Calibration Baristas** **A**. Competitors who participate as a calibration barista in the judge calibration/workshop for this competition are not eligible to compete in a MSCA sanctioned event until the completion of the competition year.	
1.4.3 Other Conflicts of Interest WCE encourages any potential conflicts of interest to be declared at the soonest opportunity, certainly prior to the	**1.4.3 Other Conflicts of Interest** MSCA encourages any potential conflicts of interest to be declared at the soonest opportunity, certainly prior to the commencement of any competition by	

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@worldcoffeeevents.org. **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.	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 MSCA removing endorsement for and 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 **secretariat@msca.org.my** **1.5 Enforcement of Rules and Regulations** The MSCA will employ these rules and regulations throughout the competition. If a competitor violates one or more of these rules and 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 one or more of these rules, a competitor may submit an appeal per the process detailed in the section “Competitor Protest and Appeals”.	

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 worldlatteart.org. 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 info@worldcoffeeevents.org. 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 and Conditions** Competitors and the World Brewers Cup Champion are visible spokespeople of the World Brewers Cup Championship event and role models of the specialty coffee industry, and as such must:	**1.6.3 Competitor Questions** All competitors are responsible for comprehensive knowledge of the current MLAC Rules and Regulations document and scoresheets. No exceptions or accommodations will be made for competitors who claim to not understand the MLAC Rules & Regulations or scoresheets. All MLAC documents may be downloaded from the MSCA website. Questions can be directed to **secretariat@msca.org.my** .Competitors are encouraged to ask questions prior to arriving at the MLAC. 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 and Conditions** Competitors and the Malaysia Latte Art Championship Champion are visible spokespeople of the Malaysia 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 WLAC website. **C**. Read and abide by the Champion Code of Conduct document found on the WLAC website.	**A**. Permit Malaysia Specialty Coffee Association (MSCA), 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 MLAC website. **C**. Read and abide by the Champion Code of Conduct document found on the MLAC website.	
2. Competition Summary		
2.1 Competition Summary **A.** The championship is comprised of 3 separate rounds–Preliminary, Semi-Finals and Finals. **B.** In the Preliminary Round there are 2 components: i. Art Bar – The competitor will produce 1 designer latte at the Art	**2.1 Competition Summary** **A.** The championship is comprised of 3 separate rounds–Preliminary, Semi-Finals and Finals. **B.** In the Preliminary Round there are 1 component:	Venue TBC

Bar, according to the schedule arranged by WCE during the event. ii. Stage Presentation – The competitor will present 1 set of matching free-pour lattes and 1 set of matching designer lattes. **C.** In the Semi-Finals Round, competitors will produce a total of 6 drinks: 2 separate sets of matching free-pour lattes and 1 set of matching free-pour macchiatos. **F**. In the Finals Round, competitors will produce a total of 6 drinks; 2 sets of matching free-pour lattes, and 1 set of matching designer patterns.	1. Stage Presentation – The competitor will present 1 set of matching free-pour lattes and 1 set of matching designer lattes. **C.** In the Semi Final Round there are 2 component: 1. Art Bar – The competitor will produce 1 designer latte at the Art Bar, according to the schedule arranged by MSCA during the event. 2. Stage Presentation – The competitor will produce a total of 6 drinks: 2 separate sets of matching free-pour lattes and 1 set of matching free-pour macchiatos. **F**. In the Finals Round, competitors will produce a total of 6 drinks; 2 sets of matching free-pour lattes, and 1 set of matching designer patterns.	

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, fresh milk bottles with them on stage. They may not prepare milk offstage. Competitors can prepare their milk from the unopened, fresh, milk bottles during preparation time.	**2.4. Use of Provided Milk and Coffee** Competitors are required to use the coffee and milk provided by the MLAC. Competitors must take unopened, fresh milk bottles with them on stage. They may not prepare milk offstage. Competitors can prepare their milk from the unopened, fresh, milk bottles during preparation time.	
2.5.4. Stage Performance – Free Pour Latte A. The official competition latte cup will have a volume between 190ml - 300ml. For official cup information, visit worldlatteart.org. This cup must be used, or a 0 visual score will be awarded for that drink. B. No etching or surface decoration are allowed on the free-pour latte and will result in a 0 for all visual scores for that drink.	**2.5.4. Stage Performance – Free Pour Latte** A. The official competition latte cup will have a volume between 190ml - 300ml. For official cup Sponsor information, visit msca.org.my. This cup must be used, or a 0 visual score will be awarded for that drink. B. No etching or surface decoration are allowed on the free-pour latte and will result in a 0 for all visual scores for that drink.	

2.5.5. Stage Performance – Designer Pattern Latte A. The official competition latte cup will have a volume between 190ml - 300ml. For official cup information, visit worldlatteart.org. This cup must be used, or a 0 visual score will be awarded for that drink. B. Etching and surface decorations are allowed on Designer Pattern Lattes. **2.5.6. Stage Performance – Free-Pour Espresso Macchiato** A. The official competition espresso macchiato cup will have a volume between 74ml and 120ml. For official cup information, visit worldlatteart.org. This cup must be used, or a 0 visual score will be awarded for that drink. B. The macchiato will not be included in the “3-second variance across all drinks served” scoring, they will only receive a Yes/No score based on the 15 second minimum extraction time. C. No etching or surface decorations are allowed on the free-pour macchiato and will	**2.5.5. Stage Performance – Designer Pattern Latte** A. The official competition latte cup will have a volume between 190ml - 300ml. For official cup Sponsor information, visit msca.org.my. This cup must be used, or a 0 visual score will be awarded for that drink. B. Etching and surface decorations are allowed on Designer Pattern Lattes. **2.5.6. Stage Performance – Free-Pour Espresso Macchiato** A. The official competition espresso macchiato cup will have a volume between 74ml and 120ml. For official cup Sponsor information, visit msca.org.my. This cup must be used, or a 0 visual score will be awarded for that drink. B. The macchiato will not be included in the “3-second variance across all drinks served” scoring, they will only receive a Yes/No score based on the 15 second minimum extraction time. C. No etching or surface decorations are allowed on the free-pour macchiato and will result in a 0 for all visual scores for that drink.	

result in a 0 for all visual scores for that drink.		
4. Machinery, Accessories, and Raw Materials		
4.1 Espresso Machine Competitors must use the espresso machine supplied for by the official WLAC espresso machine sponsor. The WLAC-provided espresso machine has a fixed technical configuration and cannot be altered by the competitors. The espresso machine will be calibrated to the following specifications: the temperature will be set between 90.5-96 degrees Celsius (195-205 degrees Fahrenheit), and the pump pressure set between 8.5 and 9.5 bars (atmospheres). **4.2. Grinder** Competitors must use the official WLAC grinder provided during their performance. **4.3. Milk** Competitors are required to use WLAC-provided milk during their performance. Provided milk will be whole milk. WLAC strives to provide fresh milk, and milk	**4.1 Espresso Machine** Competitors must use the espresso machine supplied for by the official MLAC espresso machine sponsor. The MLAC-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). **4.2. Grinder** Competitors must use the official MLAC grinder provided during their performance. **4.3. Milk** Competitors are required to use MLAC-sponsored milk during their performance. Provided milk will be whole milk. MLAC	**Official Sponsor :** **Official Machine :**La Cimbali M100 GTA Attiva DT3 **Official Milk :** Dutch Lady Professional **Official Grinder :** La Cimbali Elective **Official Ceramics Cup :** Fusion TMF68 & Fusion JCC26 by Claytan

sponsor information will be updated at worldlatteart.org. Competitors must take unopened, fresh milk bottles with them on stage. They may not prepare milk offstage. Competitors can prepare their milk from the unopened, fresh, milk bottles during preparation time. **4.4. Coffee** Competitors are required to use WLAC-provided coffee during their performance. WCE 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 (Agtron 40 to 60 ground on 'gourmet scale'). For official coffee information, visit worldlatteart.org.	strives to provide fresh milk, and milk sponsor information will be updated at msca.org.my. Competitors must take unopened, fresh milk bottles with them on stage. They may not prepare milk offstage. Competitors can prepare their milk from the unopened, fresh, milk bottles during preparation time. **4.4. Coffee** Competitors are required to use MLAC-provided coffee during their performance. MSCA 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 (Agtron 40 to 60 ground on 'gourmet scale'). For official coffee information, visit msca.org.my.	

4.6. Provided Equipment and Supplies Each competitor's stage station will be equipped with the following: • Machine table (For espresso machine, grinder, and blender) L: 1.80m-2.0m W: 0.90m-1.0m H: 0.90m • Worktable (Forms an "L" shape extending from the left of the station table) 1.10m-1.30m W: 0.60m-0.80m H: 0.90 m • Presentation table (Judges' table) L: 1.80m-2.0m W: 0.50-0.60m H: 1.00m • Espresso machine • Grinder • Knock box • Milk • Coffee • Trash can	**4.6. Provided Equipment and Supplies** Each competitor's stage station will be equipped with the following: • Machine table (For espresso machine, grinder, and blender) L: 1.80m W: 0.90m-1.0m H: 0.90m • Worktable (Forms an "L" shape extending from the left of the station table) L: 1.8m, W: 0.60m-0.80m H: 0.90 m • Presentation table (Judges' table) L: 2.4m W: 0.60m H: 0.90m • Espresso machine • Grinder • Knock box • Milk • Coffee • Trash can (** any changes to the arrangement, competitors will be notified)	

6. Preparation Time		
6.1. Begin Preparation Time Each competitor will have 5 minutes of preparation time. Once the prior competitor begins their competition time, the next scheduled competitor may begin their 5-minute 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 5 minutes of preparation time. The designated official preparation timekeeper will begin a stopwatch the moment the competitor calls “time”. Competitors must take unopened, fresh milk bottles with them on stage. They may not prepare milk	**6.1. Begin Preparation Time** Each competitor will have 15 minutes of preparation time. Once the prior competitor begins their competition time, the next scheduled competitor may begin their 5-minute preparation time upon advice from the MLAC 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 15 minutes of preparation time. The designated official preparation timekeeper will begin a stopwatch the moment the competitor calls “time”. Competitors must take unopened, fresh milk bottles with them on stage. They may not prepare milk	

offstage. Competitors can prepare their milk from the unopened, fresh, milk bottles during preparation time.	offstage. Competitors can prepare their milk from the unopened, fresh, milk bottles during preparation time.	
7. Competition Time		
7.4 Runners Clear the Served Drinks After each set of drinks has been served to and evaluated by the judges, a runner will clear the drinks from the judges' presentation table upon the head judge's signal. If a competitor has special instructions for the runner, they will need to explain these instructions to the WLAC event manager and the runner before the start of their competition time. The runner will make every effort to avoid impeding the competitor, but it is the competitor's responsibility to navigate their station successfully. **7.5. Station Perimeters** Competitors may only utilize the work area provided by the WLAC: the machine table, worktable, 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	**7.4 Runners Clear the Served Drinks** After each set of drinks has been served to and evaluated by the judges, a runner will clear the drinks from the judges' presentation table upon the head judge's signal. If a competitor has special instructions for the runner, they will need to explain these instructions to the MLAC event manager and the runner before the start of their competition time. The runner will make every effort to avoid impeding the competitor, but it is the competitor's responsibility to navigate their station successfully. **7.5. Station Perimeters** Competitors may only utilize the work area provided by the MLAC: the machine table, worktable, 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.	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.
7.9. Coaching Instructions or 'coaching' may not be provided to a competitor during their competition time under penalty of disqualification. WCE 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 discussed 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.	**7.9. Coaching** Instructions or 'coaching' may not be provided to a competitor during their competition time under penalty of disqualification. MSCA 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 discussed 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.

15. Appeals at the WLAC/MLAC Championship		
15.1 Judge Related Issues Most scorekeeping questions will be answered during competitor debrief. If a competitor objects to the scores given by 1 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 WCE Competition Operations Committee. They will decide on-site and a representative of the WCE Competition Operations Committee will inform the competitor of the decision. 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:	**15.1 Judge Related Issues** 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 MSCA (see Appeals below). This will be reviewed by judge leadership and the MSCA Committee. They will make a decision on-site and a representative of the MSCA Committee will inform the competitor of the decision. If in the unlikely event that the head judge or any other MLAC personnel discovers or suspects potential dishonest behavior by a MLAC 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 request the return of all applicable scoresheets from the official scorekeeper. • The head judge will meet with the WLAC judge(s), WCE Staff, and WCE Competition Operations Committee Chair(s) to evaluate the situation. • The WCE Staff and WCE Competition Operations Committee Chair(s) will then rule upon the matter in a closed meeting. • If the matter of dishonesty is extensive, the WCE Competition Operations Committee Chair(s) has the power to rule that the WLAC judge will be excluded from judging in any future WLAC sanctioned competitions. **15.2 Competitor Related Issues** If a competitor has an issue or protest to make regarding the WLAC during the competition, the competitor should contact the WLAC event organizer. The event organizer will then determine whether the issue can be resolved on-site at the WLAC,	• The head judge will meet with the MLAC judge(s), MSCA Staff, Volunteer and MSCA Committee to evaluate the situation. • The MSCA Staff and MSCA will then rule upon the matter in a closed meeting. • If the matter of dishonesty is extensive, MSCA Committee has the power to rule that the MLAC judge will be excluded from judging in any future MLAC sanctioned competitions. **15.2 Competitor Related Issues** If a competitor has an issue or protest to make regarding the MLAC during the competition, the competitor should contact the MLAC event organizer. The event organizer will then determine whether the issue can be resolved on-site at the MLAC, or whether the issue will require a written appeal following the MLAC.	

or whether the issue will require a written appeal following the WLAC. If the WLAC event organizer decides that the issue and/or protest can be solved on-site at the WLAC, the WLAC 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 WLAC event organizer and the designated onsite representative of the WCE Judge Operations Lead. The WLAC event organizer will inform the competitor of the decision. **15.3 Appeals** If a person does not agree with a decision, they may appeal the decision in writing to the WCE Competition Operations Committee. All decisions made by the committee are final. The appeal letter must include the following: • Name • Date	If the MLAC event organizer decides that the issue and/or protest can be solved on-site at the MLAC, the MLAC 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 MLAC event organizer and the designated onsite representative of MSCA Committee. The MLAC event organizer will inform the competitor of the decision. **15.3 Appeals** If a person does not agree with a decision, they may appeal the decision in writing to the MSCA Committee. All decisions made by the committee are final. The appeal letter must include the following: • Name • Date • Competition Category	

• 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. All persons must submit their written complaint or appeal to the WBrC event manager via email to info@worldcoffeeevents.org within 24 hours of the incident. **<u>15.4 Appeals Reviewed by the Competition Strategic Committee</u>** The WCE Competition Strategic Committee 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 WCE Competition Strategic Committee will contact the person in writing via email with final rulings.	• 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. All persons must submit their written complaint or appeal to the Malaysia Specialty Coffee Association (MSCA) via email to secretariat@msca.org.my within 24 hours of the incident. **<u>15.4 Appeals Reviewed by MSCA Committee</u>** The MSCA Committee 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 MSCA Committee will contact the person in writing via email with final rulings.	

MALAYSIA SPECIALTY COFFEE ASSOCIATION

2023 MALAYSIA LATTE ART CHAMPIONSHIP