



SPECIFIC GUIDELINES PACK

This document acts as a guide to the specific considerations and undertakings for your potential attempt on the Guinness World Records™ category and is used in conjunction with the Record Breakers' Pack, which outlines the evidence required to prove your attempt's success. This should be read and understood by all concerned with the record attempt prior to the attempt – this includes every participant, organiser and witness.

These guidelines are specific to your attempt and **must** be followed. Should any guideline be contravened, your attempt will be disqualified, without any right of appeal.

Please note that, as detailed in the Agreement Regarding Record Attempts, these guidelines in no way provide any kind of safety advice or can be construed as providing any comfort that the record is free from risk. Guinness World Records will not accept responsibility for the safety of participants or bystanders in any record attempt. It is your sole responsibility to ensure that all necessary safety precautions are in place and that all equipment used is suitable and thoroughly checked prior to the record attempt taking place and in compliance with any and all local health and safety laws and regulations.

LARGEST CUP OF COFFEE

DEFINITION OF RECORD

This record is for the largest cup of coffee made in terms of volume, although the other overall dimensions (i.e. height, width and diameter) of the cup in which it is served must be given in addition.

This record may be attempted by an individual or a team of unlimited size.

This record is measured in litres and millilitres, with equivalent imperial measurements given in UK gallons and US gallons.

GUIDELINES FOR 'LARGEST CUP OF COFFEE'

1. The vessel used should be of relevance to the particular type of coffee. For example, if a cappuccino is made, the coffee should be displayed in a scaled-up replica of a cappuccino cup.
2. Similarly, the ingredients used for the specific type of coffee must be the same but this must be submitted for approval to Guinness World Records before the attempt is made.
3. Although the record is for the volume of the coffee, the overall physical dimensions of the cup must also be given, e.g. height, diameter.
4. The amount of people making the coffee must be given, along with the number of hours that was spent preparing it.

GENERAL 'LARGE FOOD (SIZE)' GUIDELINES

- § The name of the organisation, company or person(s) making the attempt must be given, along with the date and place.
- § The event should take place in a public place or in a venue open to public inspection.
- § The item must form one piece. It is not acceptable to place a number of smaller items side by side.
- § To qualify, a large food item must contain traditional ingredients in the correct proportions and must be prepared in the same way as a normal-sized item – therefore, if the dish is baked whole in an oven, you must do the same. It must also look like a scaled-up version of the normal food.
- § None of the food must be prepared or cooked prior to the event.
- § The item must be prepared hygienically and be entirely edible. We will not be able to accept claims for large food items if they prove to be inedible, or if they are prepared in such a way as to make them unfit for general consumption.
- § All measurements must be given in both metric and imperial terms.

ADDITIONAL EVIDENCE

- Ø One of the signed statements must be from an authority within weights and measures, such as a surveyor. The signed witness statements must include the exact weight and measurements of the overall food product, together with when and where it was made.
- Ø An ingredient list must be submitted in a table (see below) and include the uncooked weights of each ingredient, along with the overall cooked weight.

- Ø High quality photographs must show evidence of the preparation, cooking and finally the measuring/weighing. The video evidence must also reflect this.
- Ø Failure to include the required documentation will ultimately delay the outcome of your claim or lead to its rejection.

EXAMPLE OF TABLE OF INGREDIENTS

Ingredient	Weight	Cooking time	Overall size/weight
<i>Pizza Base -</i>			
Flour			
Margarine			
Milk			
<i>Pizza topping -</i>			
Tomato sauce			
Cheese			