



# 2011 BARISTA CHAMPIONSHIP OFFICIAL RULES AND REGULATIONS

VERSION: 3

Revised: 17.10.2011

## CONDITIONS OF PARTICIPATION

### PARTICIPANTS

Participants in the 2011 Barista Championship must be employed as a coffee maker in the North Eastern Victoria in a current commercial business for a minimum of the previous six (6) weeks prior to competition.

### APPLICATION

#### Competitor Registration Form

- Competitors must complete the **2011 Barista Championship Competitor Registration Form** available online at [www.businesswangeratta.com.au](http://www.businesswangeratta.com.au) and email the form to:  
**[barista@businesswangeratta.com.au](mailto:barista@businesswangeratta.com.au)**  
Alternatively, competitors may post their application form to:  
**2011 Barista Championship, P O Box 680, Wangaratta, Victoria, 3676**
- All approved competitors will receive a confirmation letter that will be sent to the competitor via email within one weeks of receipt of their registration form.

#### Last Date to Apply

- Competitors must submit the competitor registration form no later than one week prior to the commencement of the Championship.
- **ALL APPLICATIONS MUST BE RECEIVED BY 5.00pm Friday 21st October 2011.**
- The competition date is Sunday 30th October 2011.

## COMPETITOR QUESTIONS

- All competitors must thoroughly read and understand the 2011 Barista Championship Rules & Regulations and the score sheets. No exceptions will be made for competitors who claim to not understand the Rules & Regulations or score sheets. All 2011 Barista Championship documents may be downloaded from the Business Wangaratta website. Questions can be directed to **[barista@businesswangeratta.com.au](mailto:barista@businesswangeratta.com.au)**.
- Competitors are encouraged to ask questions prior to arriving at the Barista Championship.
- Competitors will also have the opportunity to ask questions during the official competitors meeting held prior to the start of the competition. The competitors briefing will take the week prior to the event. This is a non-compulsory briefing for competitors for the following week's competition. Competitors will be contacted prior to the event to confirm the location, date and time of this briefing.

## TERMS & CONDITIONS

Upon submitting a 2011 Barista Championship Competitor Registration Form, competitors acknowledge that they understand the following terms & conditions. Please note that these terms and conditions include individual responsibilities and requirements of representation imposed on the winner of the 2011BC.

- The winner of the 2011 Barista Championship is a representative of Business Wangaratta and organising Committee and its sponsors
- Upon entry and in exchange for the opportunity to win, each competitor in the competition undertakes that they will:
  - Permit the Championship Committee and its sponsors to use the competitor's name and image in any format without charge for the purpose of promotion of the Barista Championship
  - Without limiting the generality of clause (a), the formats referred to in clause (a) may include: photographic, video, print, Internet, or any electronic media.
- The winner of the 2011 Barista Championship will make themselves available to actively promote the Barista Championship for up to 8 hours in total in the coming year.

## THE COMPETITION

The 2011 Barista Championship Rules & Regulations, Judging Evaluation Procedures and Score sheets are based on the World Barista Championships (WBC) conducted each year by the WBC Pty. Ltd. There are significant changes in the IV Part of the competition, scoring has been altered and judging criteria simplified. 2011 Barista Championship is indebted to the work done by the WBC over many years to structure and support coffee competitions which inspire baristas all around the world to the highest standards.

- Competitors will be judged by four (4) Sensory Judges and one (1) Technical Judge.
- Each competitor will serve each of the four (4) sensory judges a single espresso, a cappuccino and a "mystery order" of one of four coffees (espresso-based and alcohol-free), for a total of twelve drinks, during a period of fifteen minutes. The time-keepers clock will be paused while the four mystery order drinks are announced and reactivated when the competitor signals they understand the drinks announced.
- Each category of drinks must be served consecutively.
- Each category of drinks may be served at the competitor's discretion (i.e. one drink at a time, two at a time or all four simultaneously.) Sensory judges will begin evaluating his/her drink as soon as it is served. (Please note: If a competitor serves a drink out of category order, he/she will be disqualified.)
- All drinks and each category of drinks must be prepared using the same coffee.
- Latte art expression may take any form the competitor chooses. Latte art does not need to be identical on all four drinks in the same set.
- Competitors may produce as many drinks as they like during the competition. Only the drinks served to the judges will be evaluated.

## BEVERAGE DEFINITION

### Espresso

- An espresso is a one-ounce beverage (25 to 35ml including crema).
- An espresso is prepared with various grams of coffee (depending on the coffee and the grind).
- The espresso will be brewed at a temperature between 90.5-96 degrees Celsius.
- The espresso machine brewing pressure will be set between 8.5 to 9.5 atmospheres.
- Extraction time is recommended to be between 20 to 30 seconds; however not mandatory.
- The espressos must be served in a two- to three-ounce (60 to 90ml) cup with a handle.
- Espressos must be served to the judges with a saucer and a spoon

## Cappuccino

- A cappuccino is a coffee and milk beverage that should produce a harmonious balance of rich, sweet milk and espresso.
- The cappuccino is prepared with one (1) single 25-35ml shot of espresso, textured milk and approximately 1-2 centimeters of foam depth (assessed vertically).
- A traditional cappuccino is a five- to six-ounce beverage (150 to 180ml).
- The cappuccinos may be served with latte art or traditional style.
- The cappuccinos must be served in a five- to six-ounce (150 to 180ml) cup with a handle.
- Any additional toppings, sugar, spices or powdered flavorings are not allowed.
- Cappuccinos must be served to the judges with a saucer and a spoon

## Mystery Order

- The mystery order will contain only espresso-based beverages created by the competitor.
- Beverages will be selected out of the following:
  - Flat White – one (1) single 25-35ml shot of espresso, textured milk and approximately 0.5 or less of foam depth (assessed vertically) served in a 150-180ml cup with a handle.
  - Café Latte - one (1) single 25-35ml shot of espresso, textured milk and approximately 1.0 – 1.5 cm of foam depth (assessed vertically) served in a 150-180ml glass.
  - Long Black – 100ml of hot water, a double espresso (50-70ml) floated on top served in a 150-180ml cup with a handle.
  - Short Macchiato – one (1) single 25 – 35ml shot of espresso with a dash (5-10ml) of textured milk served in a 60-90ml glass.
  - Long Macchiato – a double espresso (50-70ml) with a dash (5-10ml) of textured milk served in a 150-180ml glass.
  - Ristretto – one (1) restricted espresso shot (15-20ml) served in a 60-90ml cup with a handle.
- All mystery order beverages must be served with a saucer and a spoon in the appropriate crockery or glassware.

## Other Notes

- Textured milk temperature should be in the range of 65-70 degrees Celsius
- No alcohol, alcohol extracts or by-products or illegal substances may be used in any beverages in any category. If alcohol and/or illegal substances are discovered as an ingredient in any beverage in any category will receive zero points on all points available on the sensory score sheets
- Competitors are required to supply their own crockery and accessories; however additional cups, saucers and glassware will be available for the mystery order section.
- If ingredients or substances other than ground coffee are placed in a portafilter, the competitor will receive zero points on all points available on the technical and sensory score sheets.

## COMPETITION PROCEDURE

- The competition space will consist of a stage with one competition station.
- Each competitor will be assigned a start time
- Each competitor will be given 30 minutes at their assigned station, made up of the following segments:
  - 10 minutes Preparation Time
  - 15 minutes Competition/Performance Time
  - 5 minutes Clean-Up Time
- The competition will run from competitor one through to the final competitor.
- Scores will be tallied at the completion of all competitors and a winner announced.

## **MACHINERY & ACCESSORIES**

### **ESPRESSO MACHINE**

Competitors must use the espresso machine supplied for the 2011 Barista Championship by the espresso machine sponsor. The 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 195-205 degrees F (90.5-96 degrees C)
- The pump pressure set between 8.5 and 9.5 bars.

### **No Liquids or Ingredients on Machine**

No liquids or ingredients of any kind may be placed or poured on top of the espresso machine (i.e. no water in cups, no pouring or mixing liquids or ingredients, no warming ingredients). If a competitor places or pours liquid or ingredients on top of the machine, he/she will receive zero (0) points for the Station Management category on the technical score sheet.

### **Disqualification**

Competitors may not change, adjust or replace any element, setting, or component of the espresso machine. Any changes or adjustments made may be grounds for disqualification (i.e. the portafilters, insert baskets, temperature, pressure, steam wand tips, etc...). Any damage to the competition equipment due to misuse is grounds for disqualification.

### **GRINDER**

Competitors have the option of using the grinder provided, bringing their own grinder(s) or using both the provided grinder and their own grinder. Competitors may not use more than two grinders during their performance.

### **PROVIDED EQUIPMENT & SUPPLIES**

Each competitor station will be equipped with the following:

- Machine Table (for espresso machine, grinder and blender)
- Work Table (forms an "L" shape extending from the left of the station table, used for trays, glassware and additional accessories)
- Presentation Table (Judges' table)
- Refrigeration
- Espresso Machine
- Grinder
- Knock Box
- Whole Milk
- Trash Can
- Waiter's Cart (for use during preparation and clean-up time)
- glasses and crockery for mystery round
- milk pitchers (x1 400ml and x1 600ml)
- competition coffee will be provided by the coffee sponsor (if required on the day)

## RECOMMENDED EQUIPMENT & SUPPLIES

Competitors are required to bring all supplies necessary for their presentation. (Milk and will be provided for use.) Competitors should make allowances for breakage during travel and/or during the competition. Competitors are responsible for and in charge of their own equipment and accessories while at the competition.

The Championship Committee, volunteers and event staff are not responsible for the safety of items left in the competitors' preparation room or competition area.

Competitors must bring the following:

- Coffee (For practice and the competition)
- Grinder(s) (Optional)
- Tamper
- Shot Glasses
- Steaming Pitchers (Optional)
- Milk (Optional)
- Cups & Saucers (For all espresso & cappuccino drinks, including spares)
- Spoons
- Towels/cleaning cloths for steam wand, spills and group handles
- Cleaning Supplies (Counter brush, grinder brush, etc.)
- Tray (For serving drinks to the judges)
- Accessories for the judges table (napkins etc)
- Waiter's Cart (Optional)

## COMPETITOR INSTRUCTIONS PRIOR TO PREPARATION TIME

### COMPETITORS' ORIENTATION MEETING

Prior to the start of the competition on the day, a Competitors' Orientation Meeting will take place. This meeting is mandatory for all competitors. During this meeting, the Head Judge and MC will make announcements, explain the competition flow, cover the competition schedule, lead a tour of the stage, and back stage areas. This will be an opportunity for competitors to ask questions and/or voice concerns to the Event Manager.

### PREPARATION PRACTICE ROOM

There will be an area designated as the competitors' preparation area. This area will be reserved for the competitors, volunteers and any Championship officials.

- Judges, press/media, competitor's family members and supporters may not be present in this area without consent from the Event Manager.
- Competitors will be able to store their equipment, accessories, ingredients, etc. in this room. Refrigerators will be provided for any ingredients that need to stay cold. This room will also include a dishwashing station for competitors to use to wash glass and barware. Competitors are responsible for cleaning their own dishes and glassware, and keeping track of these items. Runners and event staff are not responsible for breakage or loss of dishes or competitor items.

### COMPETITION MUSIC

Competitors may bring music one CD to be played during his/her competition time. Music may not contain profanity. Competitors must mark the CD case clearly with his/her name. It is the competitor's responsibility to give the Event Manager or Audio Visual staff his/her CD prior to the start of the competition. It is also the competitor's responsibility to retrieve the CD from the WBC Event Manager or Audio Visual staff after the competition. CDs that are not retrieved will be discarded after the competition.

### BE ON TIME

Competitors should be in the preparation room 30 minutes prior to his/her scheduled preparation time. Any competitor who is not onsite at the start of his/her 10 minutes of on stage preparation time may be disqualified.

## **STATION SET-UP**

The head runner will be responsible for ensuring that each competitor's station is set as the competitor has requested prior to his/her preparation time (i.e. the head runner will make sure each competitor's grinder or other electrical equipment are placed to the right or the left of the espresso machine per the competitor's request).

## **SET-UP GRINDER**

If a competitor has brought his/her own grinder and/or additional electrical equipment, the competitor needs to inform the Event Manager prior to the start of competition. The head runner will contact the competitor prior to his/her preparation time. If the competitor would like to help the head runner take his/her own grinder and/or additional electrical equipment to the station, this will be allowed; however, once the item(s) is in place and plugged in, the competitor will not be allowed to touch the item(s) and must leave the stage immediately.

**Please note:** No coffee beans may be placed in the hopper until the competitor's preparation time.

## **SUPPORTERS/ASSISTANTS NOT ALLOWED ON STAGE**

No person(s) other than the competitor, Viva Italia volunteers and officials may be on stage during the competitor's preparation, performance and clean-up time.

## **WHEEL SUPPLIES ON STAGE**

A waiter's cart will be available for the competitors to transport his/her items to and from the competition area. Prior to the competitor's preparation time a competitor will load a waiter's cart with all of his/her supplies and glassware they will need during their competition time. Each competitor will be assigned a station runner who will assist the competitor as he/she wheels the waiter's cart from the preparation area to his/her assigned station.

# **PREPARATION TIME**

## **BEGIN PREPARATION TIME**

Each competitor will have 10 minutes of preparation time. The purpose of the preparation time is to set up the station and prepare the tables for competition.

Once the competitor has arrived at his/her station and agreed that the station is set to his/her specifications, the timekeeper will ask the competitor if he/she is ready to begin. The official timekeeper will begin a stopwatch the moment the competitor indicates they are ready, and will advise the competitor when their 10 minutes is completed. Once this time is announced to the competitor they must immediately step back from the competition equipment and not make any further preparations until their competition time begins.

## **JUDGES' PRESENTATION TABLE**

The judges' presentation table can be set during the competitor's preparation time. If a competitor does not wish to preset the judges' presentation table during his/her preparation time he/she can set the table at the start of his/her competition/performance time.

## **PRACTICE SHOTS**

Competitors are allowed and encouraged to pull practice shots during their preparation time. "Pucks" (also known as "cakes") are allowed to be left in the portafilters at the start of the competitor's competition time.

## **PRE-HEATED CUPS**

Cups can be preheated during the competitor's preparation time. However, no water may be present in cups at the start of the competitor's competition time.

## **END OF PREPARATION TIME**

Competitors will not be allowed to exceed the 10 minutes of preparation time. The timer will give the competitor a five minute, three minute, one minute, and thirty second warning during his/her 10 minutes of preparation time. At 10 minutes, the official preparation timekeeper will call "time" and ask the competitor to step away from the station.

## **COMPETITION TIME**

### **INTRODUCTION BY THE MASTER OF CEREMONIES**

Once the 10-minute preparation time has elapsed and the judges are ready, the Master of Ceremonies will introduce the competitor and ask if he/she would be comfortable, answering questions after his/her presentation. If the competitor agrees, he/she will be interviewed (in English) after the presentation by the Master of Ceremonies. Competitors may choose not to be interviewed.

Each competitor may be required to wear a wireless microphone throughout his/her competition. However, the competitor will only be "live" (broadcast) during his/her performance time.

### **BEGIN COMPETITION TIME**

The Master of Ceremonies will ask the competitor if he/she is ready to begin. The designated competition timekeeper will begin a stopwatch the moment the competitor raises their hand and calls "TIME".

Tracking time elapsed during the 15-minute competition/performance time is the responsibility of the competitor, though he/she may ask for a time check at any point. The competition timekeeper will give the competitor a ten minute, five minute, three minute, one minute, and thirty second warning during his/her 15 minutes of competition time.

During the mystery round, the clock will be stopped while the four menu items are introduced to the competitor, and will be restarted when the competitor indicates they understand the order and are ready to proceed. The competitor will again raise their hand and call 'TIME' to start the clock again.

If the clock has malfunctioned for any reason, competitors may not stop his/her time.

### **COMPETITOR INTRODUCTION**

At the start of the competitor's competition time, he/she will introduce him/herself to the four sensory judges and technical judge. The four sensory judges will be behind the judges' presentation table.

### **SERVE REQUIRED BEVERAGES**

All drinks must be served at the judges' presentation table.

### **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. The runner will clear only the cups, saucers and spoons. If a competitor has special instructions for the runner he/she will need to explain these instructions to the Event Manager and the runner before the start of his/her competition time.

### **STATION PERIMETERS**

Competitors may not utilize any space around or under any competition tables for storage. Competitors may only utilize the tops of the competition tables during his/her performance.

## END COMPETITION TIME

Competition time will be stopped when the competitor raises their hand and clearly calls "TIME". Once the competitor calls "TIME", the official timekeeper will stop the stopwatch and the head judge will record the time from the clock. The maximum timeframe (without penalty) for the competition/presentation is 15 minutes. Competitors will not be penalized for finishing early.

## COMMUNICATION AFTER THE COMPETITION TIME

Competitors may not continue to talk to the judges once their competition time has ended. Any conversation after the competitor's competition time will not count towards his/her total score. Competitors may continue to talk to the Master of Ceremonies after the competition time has ended; however, the judges will not consider any conversation or explanation given after the competition time.

## OVERTIME PENALTIES

If the competitor has not finished his/her presentation during the allotted 15-minute period, he/she is allowed to proceed until the presentation is completed. One point for every second the competitor goes over the allotted 15-minute period will be deducted from the competitor's total score. The maximum amount of points that can be deducted from a competitor's total score is 60 points. Any competitor whose performance period exceeds 16 minutes will be disqualified.

## COACHING

Coaching from the sidelines is not allowed at any point during the preparation and/or competition time. Doing so may result in disqualification. The Championship Committee does encourage cheering from the sidelines by supporters, the audience and other team members. However, they are not allowed to assist the competitor in any way.

## TECHNICAL ISSUES

During the preparation and/or competition time, if a competitor feels there is a technical problem with the espresso machine (i.e. loss of power, steam pressure, control system malfunction, lack of water or drain malfunction), the grinder, the audio visual equipment (i.e. the competitor's music or microphone):

- The competitor should raise his/her hand, call "technical" and ask for the Event Manager (during preparation time) or for the head judge (during competition time), and the time will be stopped.
- If the event manager/head judge agrees there is a technical problem that can be easily resolved, they will decide the appropriate amount of time for the competitor to be credited. Once the technician has fixed the problem, the competitor's time will resume.
- If the technical problem cannot be solved in a timely manner, the event manager/head judge will make the decision whether or not the competitor should wait to continue his/her performance or stop the performance and start again at a reallocated time.
- If a competitor must stop his/her competition time, the competitor along with the head judge and Event Manager will reschedule the competitor to compete in full again at a later time.
- If it is determined that the technical issue is due to competitor error or the competitor's personal equipment, the head judge may determine that no additional time will be given to the competitor, and the preparation or competition time will resume without time being credited.
- Unfamiliarity with competition equipment is not grounds for a technical timeout.
- Inconsistency or variation between group heads requiring adjustment is only grounds for technical timeout during preparation time.

## **OBSTRUCTIONS**

If any individual, such as volunteers, judges, audience members, or photographers are of an obvious hindrance to a competitor, then the competitor will be given additional time. The head judge is responsible for overseeing this and will decide how much additional time should be credited.

If the judges' presentation table has not been cleared within a reasonable amount of time after each set of drinks has been served, then the competitor will be credited time for the delay this error has caused. It is the head judge's responsibility to oversee this issue.

## **FORGOTTEN ACCESSORIES**

If a competitor has forgotten some of his/her equipment and/or accessories during his/her preparation time, the competitor may exit the stage to retrieve the missing items; however his/her preparation time will not be stopped.

If a competitor has forgotten some of his/her equipment and/or accessories during his/her competition time, he/she must inform the head judge that they have forgotten an item(s) offstage and then retrieve the missing item(s) himself/herself. The competition time will not be stopped.

Nothing may be delivered by the runners, supporters, team members or the audience.

## **CLEAN-UP TIME**

Once a competitor has finished his/her competition time, he/she should begin cleaning up the station. A station runner will bring the waiter's cart back out on stage for the competitor to load his/her supplies on. If a competitor brought his/her own grinder, the station runner can help the competitor remove these items from the station. Competitors are expected to remove all their personal equipment and supplies and thoroughly wipe down their station. The clean up time is 5 minutes. The judges do not evaluate the clean-up time.

## **POST COMPETITION**

### **SCOREKEEPING**

#### **Official Scorekeeping**

The Judges are responsible for keeping all scores confidential. The Head Judge is responsible for adding and announcing the final scores.

#### **Competitor's Total Score**

The competitor's total score will be tallied by adding the total of both technical score sheets and all four sensory score sheets.

#### **Tie Scores**

If there is a tie between two or more competitors the official scorekeepers will total all the involved competitor's sensory espresso scores (Part 1 from all four sensory score sheets). The competitor with the highest sensory espresso score will win the tie and place above any other competitor with the same total competition score. If the tied competitors have the same sensory espresso score then the higher placement will be awarded to the competitor with the higher total sensory cappuccino score (Part 2 from all four sensory score sheets). If the tied competitors have the same sensory espresso and cappuccino scores then the higher placement will be awarded to the competitor with the higher Total Impression score (Part 5 from all four sensory score sheets).

### **DEBRIEFING**

Following the awards ceremony, competitors will have an opportunity to review their score sheets with the judges. Competitors will not be allowed to keep his/her original score sheets. Following the Competition, the Event Manager will e-mail competitors a copy of his/her score sheets.

# COMPETITOR PROTEST AND APPEALS

## COMPETITOR RELATED ISSUES

### Protest

If a competitor has an issue or protest to make regarding during the competition, the competitor should contact the Head Judge. The Head Judge will then determine whether the issue can be resolved onsite, or whether the issue will require a written appeal following the Competition

### Appeal

If a competitor has a complaint that cannot be resolved on-site or the competitor wishes to appeal a decision made on-site, the Head Judge will ask the competitor to submit his/her formal complaint and/or appeal in writing to the Barista Championship Organizing Committee. The decision by the Barista Championship Organizing Committee is final. The complaint and/or appeal letter must include the following:

- 1) Competitor name
- 2) Date
- 3) A clear and concise statement of the complaint
- 4) Date and time references (if applicable)
- 5) Competitor's comments and suggested solution
- 6) Party/Parties involved
- 7) Competitor's contact information

Any written complaints and/or appeals, which do not include this information, will not be considered. Competitors should submit his/her written complaint and/or appeal to the Barista Championship Organizing Committee via email to [barista@businesswangaratta.com.au](mailto:barista@businesswangaratta.com.au) within 24 hours of the offending incident or the decision given. The Barista Championship Organizing Committee will contact the competitor in writing via email with the final decision.

## JUDGING RELATED ISSUES UPON REVIEWING SCORE SHEETS

### Protest

If a competitor objects to his/her scores given by one or more judges, the competitor can meet with their Head Judge during the competitor debriefing to explain his/her protest. The Head Judge will discuss the competitor's protest onsite with the judges who judged the competitor. The Head Judge will inform the competitor of the decision on their protest as soon as practical.

### Appeal

If a competitor has a complaint that cannot be resolved on-site or the competitor wishes to appeal a decision made on-site, the Head Judge will ask the competitor to submit his/her formal complaint and/or appeal in writing to the Barista Championship Organizing Committee. The decision Barista Championship Organizing Committee is final. The complaint and/or appeal letter must include the following:

- 1) Competitor name
- 2) Date
- 3) A clear and concise statement of the complaint
- 4) Date and time references (if applicable)
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Any written complaints and/or appeals, which do not include this information, will not be considered. Competitors should submit his/her written complaint and/or appeal to the Barista Championship Organizing Committee via email to [barista@businesswangeratta.com.au](mailto:barista@businesswangeratta.com.au) within 24 hours of the offending incident or the decision given. The Barista Championship Organizing Committee will contact the competitor in writing via email with the final decision.

## **JUDGES**

### **GOALS AND PURPOSES OF THE JUDGES**

- To support the barista profession.
- To promote specialty coffee and coffee excellence in the cup.
- To be neutral, fair and consistent when evaluating.
- To select a worthy and highly professional 2011 Barista Champion.

### **WHAT THE JUDGES ARE LOOKING FOR IN A BARISTA CHAMPION**

The judges are looking for a champion who:

- Has a mastery of technical skills, craftsmanship, communication skills and who is passionate about their profession, in addition to service.
- Has a broad understanding of coffee knowledge and serves high quality beverages.
- May serve as a role model and a source of inspiration for others.

### **MAIN TASKS FOR JUDGES**

Judges are expected to assist the competitor by:

- Keeping a low profile and allow the competitor a comfortable working space.
- Being respectful to the competitor and his/her cultural background.
- Having knowledge of cultural differences in making espresso and preparation of drinks, but always evaluating them based on the Rules & Regulations.
- Writing objective and respectful comments on the score sheets. The competitors will be given his/her score sheets after the competition.
- Participating in the mandatory debriefing (score sheet review) with the competitors to emphasize opportunities for improvement.
- Being accessible to the competitor after the competition for further comments.

### **WHAT THE JUDGES SHOULD EXPECT FROM THE COMPETITOR**

- Competitors will have a firm understanding of the Rules & Regulations.
- Competitors will perform within the competition time of 15 minutes. The competitor will have points deducted if his/her performance runs over 15 minutes. If the competitor's performance time exceeds 16 minutes he/she will be disqualified.

## JUDGES' ROLES

### HEAD JUDGE

There is one head judge present for each competitor's performance. The head judge is one of the four sensory judges and sits on the judges' presentation table. The head judge is responsible for:

- overseeing the judging process and for managing any issues or concerns that take place during the performance of the competitor he/is is judging.
- the judges are professionally evaluating the competitor according to the Rules & Regulations.
- there are no obstructions during the competitor's performance time, including press photographers, camera crew, audience members, volunteers, and other judges.
- recording the competitor's final competition time to determine if points will be deducted from the competitor's total score.
- ensuring that the judges fill out the score sheets clearly and accurately.

### TECHNICAL JUDGE

There is one technical judge present for each competitor's performance. The technical judge stands near the competitors working area. Please see the Technical Evaluation Procedures for a list of technical judge evaluation criteria.

### SENSORY JUDGES

In addition to the technical judge & the head judge three sensory judges will evaluate each competitor's performance. The sensory judges are located behind the judges' presentation table. Each sensory judge will only evaluate and score the drink served to them. Please see the Sensory Evaluation Procedures for a list of sensory judge evaluation criteria.

## JUDGING CRITERIA

### COMPETITION AREA

The technical judge will evaluate the competition area for cleanliness at the beginning and end of the competition time.

### TASTE EVALUATION

Points will be awarded for the taste of each individual drink (i.e. espresso, cappuccino and the mystery beverages). Competitors should strive for a harmonious balance of sweetness, bitterness, acidity, and aromatics. Competitors are advised to explain verbally to the judges why they chose their particular coffee, the basic roast profile, the espresso blend structure, and the major taste elements.

### BEVERAGE PRESENTATION

Points will be awarded based on the visual presentation of the drinks including cups, glasses and accessories. This includes elements such as cleanliness of cups and saucers (no spills or drips on cups), consistency of drinks and creativity and style of presentation.

### TECHNICAL SKILLS

Points will be awarded based on the competitor's technical knowledge and skill operating the espresso machine and grinder.

### JUDGES TOTAL IMPRESSION

Points will be awarded based on the judges' overall impression of the competitor, his/her skills, taste of drinks, and personal presentation.