Equal barista cup 2011

Fine Food Show
Sydney Convention & Exhibition Centre

Open Class

Date – Tuesday 6th September
Time – 10am - 5pm

Apprentice Class

Date – Wednesday 7th September
Time – 10am - 5pm

Australian Culinary
FEDERATION
NEW SOUTH WALES

The 2011 Fine Food Show will include a new event to showcase Australia's best baristas and to also give opportunities for new emerging talent to develop their skill and profiles on a national scale.

As part of the Equal Barista Cup we will conduct 2 competitions with the support of the Australian Culinary Federation.

- **Open Class**

This class is open to baristas from the hospitality industry and to trainers from registered training providers (RTO's)

Prize: $1,000 + Mahlkonig Grinder + Café Culture Magazine package

- **Apprentice / Student Class**

This class is open to junior baristas (23 years and under) including barista students currently enrolled at a registered training provider (RTO)

Prize: 1 Group ExpoBar Leva Espresso Machine (Valued over $2,000)

The Equal Barista Cup is designed to reproduce the pressure of what happens in great espresso bars around the world. Under time pressure, baristas must produce:

4 x Piccolo Latte's,
4 x Regular Caffè Latte's
4 x Designer Lattes

The three things which matter to espresso coffee customers around the world are:

1. **Great Taste**
2. **Great Artistry**
3. **Great Speed**

The Equal Barista Cup has been designed to challenge baristas under the pressure of a fast paced cafe environment. Within a 10 minute time limit baristas must produce 12 beverages. This is not a technically judged event. The judging is purely from the eyes of a customer. Judging is based on taste and artistry. Only drinks served to the judges within the timeframe will be judged.

Rules & Format

DRINKS

4 x Piccolo Lattes (2x Takeaway 4oz, 2x ACF tuilp shape model 46 - 70 ml)
4 x Regular Caffè Lattes (2x Takeaway 8oz, 2x ACF tuilp shape model 66 - 160 ml)
4 x Designer Lattes (2x Takeaway 8oz, 2x ACF tuilp shape model 66 - 160 ml)

TIME

All drinks must be placed on the judges table within the 10 minute time frame.
Any drinks not place on the judges table within the 10 minute time frame will not be counted in the scoring.

SCORING PENALTIES

Drink not hot enough = (- 5 points off total score)
Drink not full to brim = (- 1 point off total score)

JUDGING

Each and every drink is evaluated for its artistic score.
Only one random sample drink from each of the three categories is tasted and evaluated for the taste point-score.
Judges taste the single sample using spoons the same as in a cupping competition.

TASTE OF BEVERAGES

Judges will take into consideration the following when marking each of the drinks served regarding taste:

Body/mouth feel
Smoothness
Sweetness
Complexity/Richness
Cleanness
Aftertaste
Balance
Good balance of espresso taste

CUPS

Takeaway cups -

Exact number of take-out cups will be supplied ie 2 x small (4oz) and 4 x large (8oz). If a cup is dropped or spilled it can be replaced during competition time; it is possible to get replacement cups from a back-up table.

Ceramic Cups -

Exact number of take-out cups will be supplied ie 2 x ACF tuilp shape model 46 - 70 ml and 4 x ACF tuilp shape model 66 - 160 ml. If a cup is dropped or spilled it can be replaced during competition time; it is possible to get replacement cups from a back-up table.
Only the cups served to the judges table will be judged.

DEFECTS

One sample drink from each category is measured at the artistry judging table with a thermometer for minimum 60' Celsius (See SCORING PENALTIES Below)
All cups must be full to the brim. (See SCORING PENALTIES Below)
This ensures baristas do not cut corners

SCORING

Scoring is weighted evenly on taste and art.
Art = 12 Drinks x maximum 5 points each i.e. **MAXIMUM OF 60 Points**
Taste = 3 Drinks x maximum 10 points multiplied by a factor of 2 i.e. **MAXIMUM OF 60 Points**
Again there is no technical scoring at all. The judging is purely from the eyes of a customer who doesn't care what is going on behind the machine but who does care about taste, artistry and speed!

SPONSORSHIP

Individuals can get their own sponsors eg any coffee company, or any other company willing to support them.
Competitors are freely allowed to display their sponsors on clothing, tools etc for their individual performance. This is the biggest single difference to existing competitions where competitors aren't able to display their respective sponsors.
Competition Sponsors' products must be used ie. If using syrups then Da Vinci Syrups only. Sponsors milk only. Further sponsors to be advised.
Competitors will provide their own choice of coffee beans.

TIMING OF COMPETITION & MACHINERY

Competitors will have 5 Minutes to get their work space ready to best suit their coffee delivery.
Competition will begin once the MC says go.
It is possible as long as it is within this time-frame to change frothing tips and filter baskets if so desired. No extra time will be allowed for these adjustments and due to time constraints no other adjustments are allowed.
Coffee machines will be provided on stage
Grinders will be provided and must be used – own grinders not permitted.

Additional points:

There will be a stainless steel bench for machine and grinder. Beside this will be a trestle table for milk and art preparation. Competitors must deliver the drinks to a judges table The drinks will be judged and then handed to the audience.

Trays – competitors should bring their own trays and drinks can be transferred to judges on these.

Milk is supplied by the milk sponsor as full cream; only sponsors milk is allowed to be used.

There are no restrictions on number of shots per drink; it will slow competitors down though if they do more shots per drink, but theoretically it will taste better. Again this is exactly the same dilemma faced in a real cafe - it's up to the barista to decide.

Milk temperature is not a range just a minimum: 60'Celcius. This is purely to stop people trying to gain time by under-heating the milk. (Again it is the same in a real cafe!)

Judging sheets incorporate equal weighting for

a) Taste and

b) Artistic Presentation i.e. the appearance of the drinks themselves.

c) The nominal time is 10 minutes for competitors. Drinks placed on the judges table after 10 minutes will not score.

e) There is no 'technical scoring' as such for how the barista is or isn't dressed or anything to do with how they operate their equipment or work-space etc. It is judged in the same way a customer judges: the only technical scoring being the point penalties for not filling a cup to the brim or not heating the milk to minimum 60'C.

f) Example judging sheets below; Sample taste is multiplied by a factor of 5 to equal artistry maximum

ARTISTRY

Drink Type	Drink No.	No Art	Average	Good	Excellent
Piccolo Latte	1	0	2	3	5

Maximum total artistry score = 60

TASTE

SAMPLE	Ordinary	Good	Very Good	Excellent
Piccolo Latte	**5**	**6**	**7**	**10**

x2 score in each category

Maximum total taste score = 60

Competitors must use the sponsors cups provided. The exact number of cups will be stacked on the machine prior to the start of the race in the same way for all competitors. Competitors are not allowed to re-arrange the cups until after allocated time has begun. Extra cups can be taken from the back-up stock.

Milk is not allowed to be poured into jugs before the race has started.

There is no need to set the judges table - it will be the same for all competitors.

Drinks can be served to the judges table as soon as they are made, but must be served in the competition order. All four Piccolo Lattes must be served first followed by all four Cafe Lattes and then all four Designer Lattes.

Baristas can serve drinks as they are prepared; in other words within each category they can be served 1 at time or in batches until all 4 are served; they don't have to be served all 4 at one time.

Competition time begins when the MC says go and finishes when the last Designer Latte is placed on the judges table.

There will be two competition machines and table-stations being used simultaneously. One for each respective competitor.

There is a five minute set up and five minute clean-up time.

Music will be provided by the event organizers only – no other music can be used.

The competitors must use the Sponsor's ingredient (Da Vinci syrup) for the 'Designer Lattes' and may use any other ingredient of their choice except a competing company's syrup flavour. Competitors must also use Sponsor's milk, cups and grinders.

Definition of beverages:

a) Piccolo Latte

Espresso base with foamed milk only – no other additives.
Served in 2 x 4oz take-out cup, 2 x ACF tulip shape 46 - 70ml.
Free pour or etching is permitted. Judges will evaluate overall artistic quality of the presented pattern.

b) Caffe Latte

Espresso base with foamed milk only – no additives
Served in 2 x 8oz take-out cups, 2 x ACF tulip shape 66 - 160ml.
Free pour or etching is permitted. Judges will evaluate overall artistic quality of the presented pattern.

c) Designer Latte

Espresso base with foamed milk
Served in 2 x 8oz take-out cups, 2 x ACF tulip shape 66 - 160ml.
Free pour or etching permitted. Judges will evaluate overall artistic quality of the presented pattern.

During the set-up or competition time if there is a perceived problem the barista should report to the head judge immediately and the head judge will decide whether to continue, while allowing for the time loss or whether to re-schedule the competitor in another time-slot.

The decision of the head judge and competition judges is final. No correspondence will be entered into.

The Head Judge will allocate and direct competitors to their respective storage areas and preparation areas. Only authorized personnel will be permitted into the stage area.

ENTRY FORM

To enter the Equal Barista Cup please fill out the details below and fax to (02) 6583 7169.

Please ensure you have read the format and rules before entering.
Entrants must submit correct fees with entry form to be eligible to compete...

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Prize: 1 Group ExpoBar Leva Espresso Machine (Valued over $2,000)

Competition (Please Circle): Open Class or Apprentice / Student Class

First Name:_____

Surname: _____

Representing Café Name / Organisation: _____

Address: _____

Town: _____

State: _____**Postcode:** _____

Telephone: _____ **Fax:** _____

Mobile: _____

Email: _____

You will be contacted before the event to confirm your entry.

PAYMENT

Both Barista Classes: Entry fee of $25.00 payable by credit card.
Entrants must submit correct fees with entry form to be eligible to compete.

Please debt my: Mastercard _____ Visa _____ Amex _____ Diners _____

Amount: $_____ Card Number: _____

Card Expiry Date: _____ **CCV #:** _____

Cardholders Name: _____

If you require any further information please contact Justeen Single on (02) 6583 7163 or email justeen@cafebiz.net