



...the key ingredient.

Barista Latte Art Challenge

COMPETITION FORMAT

RULES AND REGULATIONS FOR COMPETITORS

COMPETITION FORMAT/PROCEDURE

The competition is open to anyone who wishes to enter regardless of association membership.

The competition will be judged by a panel of 2 judges. Both judges will judge both the taste and presentation.

Each Barista will have the following time allocated for their performance:

- 10 minutes to prepare their workstation, grinder and equipment
- 6 minutes to perform and create their 4 drinks
- 5 minutes to clean up their workstation and equipment

Each Barista will have no more than the six (6) minute performance time to create

- 1 Cappuccino
- 1 Caffe Latte
- 1 Piccolo Latte
- 1 Freestyle/Designer beverage chosen by the barista.

All drinks must be placed on the judges table within the 6 minute time frame.

Any drinks not placed on the judges table within the 6 minute time frame will not be counted in the scoring.

Each beverage must have a distinct espresso coffee taste and quality.

The order in which the beverages are served is free.

The barista may make as many drinks as they like. Only the drinks served to the judges and placed on the judging table will be marked. A barista will not lose marks for making more than four beverages.

Time is taken from the moment the participant indicates to timekeeper to start the clock.

Time will be stopped when the competitor raises his/her hand and stops the official stopwatch.

Two machines on stage. One competitor will compete while the other is setting up.

There will not be heats or finals – highest score of the day wins.

RULES FOR COMPETITORS

Each competitor will have 10 minute set up, 6 minute performance and 5 minute clean up. Once the competitor has set up his/her work area they must indicate to the judges and timekeepers to begin their performance. Once the final drink is placed on the presentation table, the barista must raise their hand and indicate again to stop the time.

All explanations of drinks to the judges must be made within the performance time. Once the final drink has been placed and the barista indicates completion of presentation (including explanation to judges), the timer will be stopped.

Once the competition has begun the competitor cannot stop for any reason. Failure to fully prepare will not be an excuse for the competitor to stop during their performance.

The head judge has the final decision on any issue.

Stencils can be used. All patterns/latte art will be accepted.

No points will be given for any dressing of the judges table – table cloths, table decorations, water glasses etc. are NOT required.

At the end of the performance, during clean up baristas must ensure they remove their coffee beans from the grinder and leave the machine, grinder and work station clean for the next competitor.

Set up time includes grinder adjustment time.

No pre dosing of basket or milk jugs.

Organisers will provide music or competitor can bring their own however it must be provided on a pre-programmed ipod – no CDs.

JUDGING CRITERIA

There are two major criteria on which the Baristas will be judged

1. Taste 50%
2. Presentation a) beverages and b) personal =Total 50%

Evaluation by the judges will be given during the 6 minute performance only.

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

PRESENTATION OF BEVERAGES AND PERSONAL PRESENTATION

Judges will take into consideration the following when marking each of the drinks served in regards to presentation:

- Personal presentation of the barista including barista skills, style, flare, creativity, audience engagement, movement, flow and passion
- Clarity of design
- Beverage presentation including milk texture, creativity, originality in ingredients and imagination
- Presentation of innovative and unique artwork on every coffee served
- Design quality and originality within traditional boundaries coupled with an understanding of audience/customer satisfaction and impact
- Quality and presentation of milk foam after latte art has been completed

Each barista will be judged by (2) two Judges. Each drink in each criteria will receive a mark of 1 -10 in accordance with the following scale,

- 10 –Extraordinary
- 9 – Excellent
- 8 – Very Good
- 7 – Good
- 6 – OK
- 5 – Acceptable
- 0 - Unacceptable

EQUIPMENT PROVIDED (and must be used)

Coffee Machines and Grinders: supplied by Boema

Take Away Cups: 4oz and 8oz take away cups will be provided

Milk: Murray Goulburn

Cleaning Products: Chux Superwipes

BARISTAS MUST BRING

The barista will be responsible for bringing coffee of their choice, coffee/latte art making equipment including jugs, tamper, apron, ingredients required for their designer beverage. No consideration will be made for those who cannot supply the correct equipment on the day.

Coffee: Baristas must bring their own coffee for the event.

DEFINITION OF VARIOUS BEVERAGES (all beverages to be made in take away cups supplied)

Although different demographics define various coffee beverages in different ways, the following criteria have been issued as a guideline in order to assist calibration of competitors and judges.

Cappuccino - can contain and will be accepted within any of the following parameters:

- Must contain a distinct espresso taste
- Must contain steamed milk
- Must have between 1-2cm of rich dense foam on top
- Cocoa or chocolate **MUST** be used to decorate the top of the cappuccino, as this is traditionally accepted.
- Sketching and free pour are both acceptable presentation styles. Barista will not lose or gain points over style selection but rather on clarity and quality of design and beverage taste.

Caffe Latte – can contain and will be accepted within any of the following parameters:

- Must contain a distinct espresso taste
- Must contain steamed milk
- Must have between 0.5 and 1cm rich dense foam on top
- Cocoa or chocolate may **NOT** be used to decorate the top of the caffe latte. It must contain only crema and milk in any design
- Sketching and free pour are both acceptable presentation styles. Barista will not lose or gain points over style selection but rather on clarity and quality of design and beverage taste
- Designs do not have to be purely free pour. Other implements for decoration can be used such as sketching tools and stencils.

Piccolo – can contain and will be accepted within any of the following parameters:

- Must contain distinct espresso taste
- Must contain steamed milk
- Must have 0.5 rich dense foam on top
- Sketching and free pour are both acceptable presentation styles. Barista will not lose or gain points over style selection but rather on clarity and quality of design and beverage taste

Designer Drink - can contain and will be accepted as long as the following are included:

- Distinct taste of espresso coffee
- Beverage must be explained to the judges in accordance with taste outcome and ingredient balance
- Distinct artwork to be presented on top of the beverage
- As this is a freestyle/designer drink there are no limits on the ingredients that must be used or not used, as long as the drink clearly tastes like espresso coffee.
- 8oz take away cups will be supplied and must be used.

As this is a latte art competition points will be awarded for the presentation of art on the beverage in accordance with the other drinks also served as part of this competition.

As this beverage is a creative expression, the barista should explain (within the 6 minutes) to the judges what the drink will taste like, their inspiration for creating the drink, the temperature of the drink when served and any other relevant information the judges can use in order to correctly evaluate the beverage.



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Barista Latte Art Challenge ENTRY FORM

To enter the FIA Latte Art challenge please fill out the details below and fax to (02) 6583 7169.

Please ensure you have read the format and rules before entering. There is NO COST to enter.

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

If you require any further information please contact Justeen Single on (02) 6583 7163
Mobile: 0404 837 608 or email justeen@cafebiz.net

PLEASE PRINT CLEARLY

First Name: _____

Surname: _____

Representing Café Name: _____

Address: _____

Town: _____

State: _____ **Postcode:** _____

Telephone: _____ **Fax:** _____

Mobile: _____

Email: _____

