



# 2012 COMPETITION RULE BOOK



# THE SCHEDULE

## PRELIMINARY HEATS

### **lunch!**

**Royal Hall of Industries,  
Moore Park, Sydney  
6 to 7 August 2012**

#### **Open Class**

Tuesday 7th August, 10am to 1pm

#### **Apprentice Class**

Tuesday 7th August, 2pm to 4pm

**Fine Food Australia  
Melbourne Convention  
and Exhibition Centre  
10 to 13 September 2012**

#### **Open Class**

Wednesday 12th September

#### **Apprentice Class**

Wednesday 12th September

## GRAND FINALS

The winners of each preliminary heat will compete in the grand finals to take place in Melbourne at Fine Food.

**Fine Food Australia  
Melbourne Convention  
and Exhibition Centre  
10 to 13 September 2012**

#### **Open Class**

Thursday 13th September

#### **Apprentice Class**

Thursday 13th September

## THE EQUAL BARISTA CUP...

Showcasing Australia's best baristas and to provide opportunities for new emerging talent to develop their skill and profiles on a national scale.

As part of the Equal Barista Cup two competitions will take place with the support of Let's Do Lunch in Sydney and the Australian Culinary Federation in Melbourne.

### OPEN CLASS

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

**PRIZE: \$1000 + MAHLKONIG GRINDER**

### 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: ONE GROUP EXPOBAR ESPRESSO MACHINE (VALUED AT OVER \$2000)**

## COMPETITION OVERVIEW

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 Lattes**

**4 x Regular Caffe Lattes**

**4 x Designer Lattes**

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 AND FORMAT

## DRINKS

4 x Piccolo Lattes (2x takeaway 4oz, 2x ACF tulip shape model 46 - 70 ml)  
4 x Regular Caffe Lattes (2x takeaway 8oz, 2x ACF tulip shape model 66 - 160 ml)  
4 x Designer Lattes (2x takeaway 8oz, 2x ACF tulip shape model 66 - 160 ml)

## TIME

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

## 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**

### Judging sheets:

- Incorporate equal weighting for Taste and Artistic Presentation i.e. the appearance of the drinks themselves.
- 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.
- Example judging sheet can be downloaded from [www.cafeculture.com/baristacup](http://www.cafeculture.com/baristacup)

## 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!

## SCORING PENALTIES

- One sample drink from each category is measured at the judging table with a thermometer for minimum 60' Celsius.
- All cups must be full to the brim.  
Drink not hot enough = (-5 points off total score)  
Drink not full to brim = (-1 point off total score)

## 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 tulip shape model 46 - 70 ml and 4 x ACF tulip 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.

## 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