



2014 COMPETITION RULE BOOK & ENTRY FORM

FINE FOOD AUSTRALIA
WEDNESDAY 17TH SEPTEMBER 2014
MELBOURNE CONVENTION & EXHIBITION CENTRE

SPONSORED BY



CHUX BARISTA CUP



HEAD TO HEAD COMPETITION | 11 DRINKS | 10 MINUTES | 1 WINNER

**HOSTED BY DEVONDALE AT FINE FOOD AUSTRALIA
WEDNESDAY 17TH SEPTEMBER
MELBOURNE CONVENTION & EXHIBITION CENTRE**

Showcasing Australia's best baristas and to provide opportunities for new emerging talent to develop their skill and profiles on a national scale. The Chux Barista Cup is designed to reproduce the pressure of what happens in great espresso bars around the world.

Baristas will compete head to head in a fast paced, café themed format. Each barista will prepare 11 beverages in 10 minutes each being judged based on taste and artistry. The winner of each round will progress until the Grand Final showdown.

The overall winner of the event will receive:



Each barista will be asked to produce 2 menu cards of 5 beverages. The 11th beverage is the 'signature cup' whereby each competitor will prepare and serve their specialty beverage. The judges place their poker chip beside each of the winning drinks delivered by the baristas, with the highest score of the 11 cups winning the round.

Format

- Two baristas race each other simultaneously (*maximum 16 baristas accepted into the competition*)
- Two beverage order cards with 5 drink requests on each one – total 10 drinks
- Eleventh coffee beverage is the baristas own signature cup
- Each barista must aim to serve all 11 drinks in 10 minutes with as much art and espresso taste as possible.
- Beverages not placed on the table within the 10 minutes will not be scored.
- The two beverage order cards will include take away (*paper cup*) and dine in (*ceramic cup use*) scenarios.

Drinks Order Card

Upon start of timer, each barista collects the first drinks order card from the judge's table. On this card will be a request for beverages. Both baristas receive the same cards in the same order.

The drinks request could be for any type of coffee drink eg. short black, long black, cappuccino, latte, piccolo, DaVinci syrup coffee, take away or dine in.

Upon completion of first order the second card can be taken from the judges table. Once this card is completed the barista must then serve their signature beverage to the judges table as their last drink.

Timer is stopped at 10 minutes. If drink orders are not complete then those coffees are not allowed on the table and will not be judged.

Drinks must be served to the judging table in the order requested on the drinks card to assist judges.

Baristas will be provided with Fonterra milk and a range of DaVinci syrups to correspond with ingredients required on the drinks order cards.

Judges Table

The cloth on the judge's table will have two rows of 11 squares, ie. one row for each barista to place their coffees into. As the two baristas place their same coffees next to each other in their respective squares the three judges will choose a winner from those two coffees and place their poker chip down and so on for each set of coffees that are presented. In this way, once all the 11 coffees are down (or 10 minutes is up) the poker chips are added up and the barista with the most chips wins.

Baristas

Baristas may organize themselves to do any tasks they see fit behind the machine in order to best serve their drinks as quickly as possible and so they taste and look as good as possible.

Cups

- Ceramic cups will be supplied – see sizes below in SPONSORS section
- Take Away 8 oz and 4 oz cups will be supplied.

- If a cup is dropped or spilled it can be replaced during competition time; it is possible to get replacement cups from back-up supplies.
- Only the cups served to the judges table will be judged/scored

SPONSORS

Event sponsors:

Naming rights: Chux Commercial

Syrups: DaVinci Gourmet

Milk: Devondale

Machine: Iberital

Grinder: Compak Grinders

Ceramic Cups: d'Ancap

Paper Cups: Castaway

Equipment provided (and must be used)

Espresso Machine: Iberital Expression 2 Group

Grinder: Compak Master Fresh

d'Ancap Cups: Torino Shape

Espresso (short black) – 70cc

Piccolo – 70cc

Latte - 160cc

Long Black – 160cc

Cappuccino – 200cc

Flat White – 200cc

Signature Beverage

Can contain and will be accepted as long as the following are included:

- Cup – d'Ancap ceramic cups provided must be used
- Must have a distinct taste of espresso coffee
- Signature ingredients (other than coffee shot) can be prepared but not placed in cup prior to competition start
- If a syrup is to be use it must be DaVinci brand only, no other syrup brands are allowed
- Can be served warm or cold
- As this is a freestyle/designer drink there are no limits on the ingredients that can be used or not used, as long as the drink clearly tastes like espresso coffee and does not conflict with sponsor's products.

Judging

- There will be three judges each with a different coloured poker chip.
- All coffees will be judged on latte art and presentation.
- All coffees will be judged on “full to brim”. Not full – no score (see scoring penalties below)
- 2 random coffees plus the signature beverage will be judged for taste.
- 2 random coffees will be judged for temperature – below 60 deg Celsius – no score (see scoring penalties below)

Scoring Penalties

1. Penalty for cup not full: Minus 1 point per cup from grand total. ie. if the cup is not full the point automatically goes to the other barista. If both baristas cups are not full then neither receives a score for that cup.
2. Penalty for drink below 60 deg Celsius: Minus 1 point per drink from grand total (2 randomly tested). ie. if the cup is not hot enough the point automatically goes to the other barista. If both baristas cups are not hot enough then neither receives a score for that cup.
3. Milk is not allowed to be poured into jugs before the race has started. Instant disqualification.
4. Group handles are not allowed to be dosed before the race has started. Instant disqualification.
5. No bonus points apply for finishing under 10 minutes.

Timing of Competition

Baristas will have 5 minutes to get their work space ready to best suit their coffee delivery.

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.

Competition will begin once the MC says go.

11 drinks in 10 minutes.

Baristas Must Bring

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

Barista Sponsorship

Each barista may engage a coffee company as their sponsor.

Baristas may also engage minor sponsors as long as they do not conflict with event sponsors listed above.

Competitors are freely allowed to display their sponsors on clothing, tools etc.

Additional points:

1. There will be a stainless steel bench with machine and grinder.
2. Trays – baristas are allowed to use their own trays to transfer their drinks to the judge's table. Baristas can choose whether to serve drinks to judges as they are made or altogether per beverage order card, as long as they are placed on the judges table in the order on the beverage card.
3. Music will be provided by the event organizers only – no other music can be used.
4. 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.
5. Milk temperature is not a range just a minimum: 60°Celsius.
6. 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.
7. The decision of the head judge and competition judges is final. No correspondence will be entered into.

ENTRY FORM

To enter the Chux Barista Cup please fill out the details below and scan / email to info@cafeculture.com or 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.



EVENT

FINE FOOD SHOW AUSTRALIA
Melbourne Convention & Exhibition Centre
Wednesday 17th September 2014

PERSONAL DETAILS

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

PAYMENT

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

PAYMENT BY CREDIT CARD: ☐ Visa ☐ Mastercard ☐ Amex ☐ Diners

Amount: \$25.00 Card Number _____ Exp: __ / __ CCV: __ / __

Cardholders Name: _____

Signature: _____

