

BARISTA	
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Competition Code:	B3
Competition Name:	BARISTA
Division:	Professional and/or Student
Type:	Individual
Participants:	One (1) Barista
Description:	To prepare four (4) drinks for each set of single espresso, single shot cappuccino and single signature beverage within fifteen (15) minutes.

Objective:

1. To promote the growth, excellence and recognition of the Barista profession in the Philippines as well as to cultivate a stronger appreciation and awareness of specialty coffee and the role of the barista in the specialty coffee industry.

Participation & requirements:

Baristas interested in participating in the Grand Barista Cup must comply with the following:

1. Submit the completed Entry Form to the HRAP office. Entry form can be accessed at www.hrap.org.ph/cop or can be requested from the HRAP office.
2. Submit proof of completion of at least 2-year course in college or technical school; should be conversant in English to be able to express himself/herself well
3. Submit the signed compliance to the COP Barista Competition Rules & Regulations. No exceptions will be made for competitors who claim not to understand the competition rules & regulations.

Competition Format:

1. There will be Two (2) Rounds for the competition:
 - a. Preliminary / Elimination Round
 - i. Venue: the Allegro Beverage Corporation Showroom
 1. Address: 3803 Dayap Corner Cuenca Sts., Palanan Village, Makati City
 - ii. Schedule: February 19, 2013; 1:00 – 5:00 PM
 1. Confirmation of attendance will be through:
 - a. Tel: +632 833 3000
 - b. SMS: +63917 532 4567 / +63917 599 1622
 - c. Email: rguevarra@allegrobeverage.com or cerfe@allegrobeverage.com
 2. Only competitors with completed application forms endorsed by HRAP will be allowed to compete
 3. Failure to confirm will mean forfeiture of eligibility to compete
 4. Call time at venue is set at 12:00 noon to make room for preparation and pre-competition briefing
 - iii. This round will consist of all qualified applicants, unless specified
 - iv. Baristas will only prepare the ff:
 1. Espresso
 2. Cappuccino

- v. Top Six (6) Baristas will move on to the final round
 - vi. Top Six (6) Baristas will be required to finalize his/her signature beverage recipe to be used for the Championship Round after announcement of finalists
- b. Championship Round
- i. Venue: The Chefs On Parade 2013 at the SMX Convention Center, Stage Area
 - ii. Schedule:
 - iii. Consists of Final 6 Baristas
 1. Rules below will Apply
2. Competitors will be judged by Sensory Judges; Technical Judges and Head Judge.
 3. Each competitor shall prepare four (4) sets each (a total of 12) of the following :
 - a. single espresso
 - b. single shot cappuccino
 - c. single signature beverage of his/her choice (Signature beverage should consist of at least 1oz. espresso; hot, iced or blended; non-alcoholic; original and unpublished)
 4. Each competitor is given a maximum of 15 minutes for the actual presentation. **Maximum of 1-minute extension** will be allowed but with corresponding demerits.
 - a. Timing as follows:
 - i. 10 minutes preparation time
 - ii. 15 minutes actual presentation / performance time
 - iii. 5 minutes clean-up
 5. The prepared drinks must be identical and must be served to the judges at the same time per category. The order in which the drinks are served is the competitor's decision.
 6. Although each set of drinks must be identical in content, 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.
 7. All Four drinks within each set of drinks must be prepared using the same coffee; however, competitors can prepare each set of drinks (i.e. espressos, cappuccinos, and signature beverages) using different coffee of their choice.
 8. Drinks served to the judges will be evaluated and winners to be announced on the same day. Competitor should be able to project his/her "showmanship" ability while preparing and serving the drinks.
 9. Prizes
 - a. 2nd Runner – Up will receive a Trophy, Certificate and Gift Pack
 - b. 1st Runner – Up will receive a Trophy, Certificate and Gift Pack
 - c. Champion will receive a Trophy, Certificate and an Espresso Pod Machine worth PHP 40,000 plus 25 Pods of Italian Coffee

Competition Definitions:

ESPRESSO

An Espresso is a one-ounce beverage (20 to 30ml including crema) prepared with an appropriate and consistent amount of coffee depending on the coffee and the grind through which clean water of 195-205 degree F has been forced at an 8.5 to 9.5 atmospheres of pressure, and where the grind of the coffee is such that the brewing flow time is between 20 to 30 seconds. While brewing, the flow of espresso should appear to have the viscosity of warm honey, and the resulting beverage should exhibit a thick, dark, golden cream-foam "crema". Espressos should be served in a two-to-three ounce (60 to 90ml) cup with a handle. Espressos should be prepared specifically for the judges and immediately served with spoons, sugar and water.

CAPPUCCINOS

A Cappuccino is a beverage of ratios, producing a harmonious balance of espresso, steamed milk and frothed milk. A traditional cappuccino is a five-to-six ounce beverage (150 to 180ml), served in a five-to-six-ounce (150ml to 180 ml) cup with a handle. For the purpose of this competition, the **cappuccino should not be topped with any additional spices and/or powdered flavorings.**

SIGNATURE BEVERAGE

A Signature beverage is an espresso-based beverage created by each competitor. Each of the three signature beverages must contain a minimum of one espresso shot. A distinct taste of espresso must be present. Competitors are allowed to use any ingredients in the signature beverage as long as they do not contain any alcohol or illegal substances. This rule applies to the extracts as well. Competitors using extracts in their signature beverage should be prepared to verify that no alcohol is listed in the ingredients of the extract. No ingredient/s where the alcohol has been burned out or off will be allowed in the signature beverage. If alcohol is discovered as an ingredient in the signature beverage, the signature beverage will receive zero points on all points available on the technical and sensory score sheets in the signature beverage category. All ingredients must be disclosed upon request. Competitors must bring the original bottles and /or packaging of all ingredients used in his/her signature beverage. The components of the signature beverage should preferably be produced during the competition. Example, the signature beverage and its ingredients should be assembled on-site during the competition time. The signature beverage can be of any temperature, be it hot, iced or frozen drink. Please note that no ingredients or substances other than ground coffee may be placed in the portafilter. If ingredients or substances other than ground coffee are placed in the portafilter, the signature beverage will receive zero points on all points available on the technical and sensory score sheets in the signature beverage category.

Competition procedures:

1. The competition space will consist of a stage with two (2) competition stands. The stands will have La Cimbali two group espresso machines, grinders and blenders.
2. Each competitor will be given 30 minutes made up of the following segments:
 - a. 10 minutes Preparation Time
 - b. 15 minutes Competition /Performance Time
 - c. 5 minutes Clean-Up time

COMPETITION MUSIC:

Competitors may bring music on one CD to be played during their competition time. Such CD must be presented to the organizers no later than one hour prior to the competition proper for testing and queuing. Competitors must mark the CD case clearly with their name and competitor number. In case the CD does not function, the organizers reserve the right to play any music of its choice during the presentation.

RAW MATERIALS, ACCESSORIES AND MACHINERY:

The individual Barista will use accessories or ingredients of his/her choice from among (BCD) Blu Coffee Distributors' product lines such as coffee beans, syrups and sauces. Other accessories such as glasses, sugar, spices, milk products, herbs, etc., needed by the competitors for their presentation shall be their own responsibility. Espresso machines and grinders will be provided by BCD. ***You may visit Allegro Beverage Corp. at 3803 Dayap Corner Cuenca Sts., Palanan Village, Makati City for familiarization of the machines prior to the competitions, but an appointment is required so please call +632 833 3000.***

Competitors must use the espresso machine, syrups and sauces supplied by Blu Coffee Distributors (BCD). The espresso machine will be calibrated to the following specifications: Temperature setting will be set between 80-95 degrees C. and the pump pressure will be set to 9 bars. Any changes or adjustment made to the espresso machine are reasons for disqualification.

During the competition the contestant should bring the following:

1. tamper
2. shot glasses
3. steaming pitchers
4. spoons
5. any specific utensils required
6. water glasses
7. bar towels/clean cloths
8. all accessories (for judges presentation table)
9. napkins
10. accessories required for the Signature Beverage
11. waiter's cart (optional)
12. whipped cream

Blu Coffee Distributors Corp. will provide the following:

1. coffee
2. milk
3. sugar
4. cups and saucers , including spares
5. tray (for servings drinks to the judges)
6. equipment
7. cooler with ice



JUDGE SCORESHEET (Page 1 of 2)

BARISTA B3

Important Instruction: (Please fill up)				
Entry Code: (Assigned in briefing prior to competition)				
Division	<input type="checkbox"/> Professional		<input type="checkbox"/> Student	
Competition Category: (Example: A1, A2, B1, etc.)	<input type="checkbox"/> B3 Barista			
Competition Date:	<input type="checkbox"/> Feb. 28 (Thur)	<input type="checkbox"/> Mar. 01 (Fri)	<input type="checkbox"/> Mar. 02 (Sat)	<input type="checkbox"/> Mar. 03 (Sun)

Part I - Station Evaluation At Start-Up

<u>Comments:</u>	<u>Competition Area</u> Clean working area at start-up/Clean cloths	0 to 6 <input type="text"/>	/6	6
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Part II - Espresso Evaluation

<u>Comments:</u>	Shot 1: _____ seconds	Shot 2: _____ seconds	<u>Technical Skills</u>	0 to 6	Yes	No
			Flushes the group head	<input type="text"/>	<input type="checkbox"/>	<input type="checkbox"/>
			Dry/clean filter basket before dosing	<input type="text"/>	<input type="checkbox"/>	<input type="checkbox"/>
			Acceptable spill/waste when dosing/grinding	<input type="text"/>	<input type="checkbox"/>	<input type="checkbox"/>
			Consistent dosing and tamping	<input type="text"/>	<input type="checkbox"/>	<input type="checkbox"/>
			Cleans porta filters (before insert)	<input type="text"/>	<input type="checkbox"/>	<input type="checkbox"/>
			Immediate insert and brewing	<input type="text"/>	<input type="checkbox"/>	<input type="checkbox"/>
			Extraction time (within 3 second variance)	<input type="text"/>	<input type="checkbox"/>	<input type="checkbox"/>
				/12	/5	17

Part III - Cappuccino Evaluation

<u>Comments:</u>	Shot 1: _____ seconds	Shot 2: _____ seconds	<u>Technical Skills</u>	0 to 6	Yes	No
			Flushes the group head	<input type="text"/>	<input type="checkbox"/>	<input type="checkbox"/>
			Dry/clean filter basket before dosing	<input type="text"/>	<input type="checkbox"/>	<input type="checkbox"/>
			Acceptable spill/waste when dosing/grinding	<input type="text"/>	<input type="checkbox"/>	<input type="checkbox"/>
			Consistent dosing and tamping	<input type="text"/>	<input type="checkbox"/>	<input type="checkbox"/>
			Cleans porta filters (before insert)	<input type="text"/>	<input type="checkbox"/>	<input type="checkbox"/>
			Immediate insert and brewing	<input type="text"/>	<input type="checkbox"/>	<input type="checkbox"/>
			Extraction time (within 3 second variance)	<input type="text"/>	<input type="checkbox"/>	<input type="checkbox"/>
				/12	/10	22
			<u>Milk</u>		Yes	No
			Empty/clean pitcher at start	<input type="text"/>	<input type="checkbox"/>	<input type="checkbox"/>
			Purges the steam wand before steaming	<input type="text"/>	<input type="checkbox"/>	<input type="checkbox"/>
			Cleans steam wand after steaming	<input type="text"/>	<input type="checkbox"/>	<input type="checkbox"/>
			Purges the steam wand after steaming	<input type="text"/>	<input type="checkbox"/>	<input type="checkbox"/>
			Clean pitcher/Acceptable milk waste at end	<input type="text"/>	<input type="checkbox"/>	<input type="checkbox"/>

Part IV - Signature Beverage Evaluation

<u>Comments:</u>	Shot 1: _____ seconds	Shot 2: _____ seconds	<u>Technical Skills</u>	0 to 6	Yes	No
			Flushes the group head	<input type="text"/>	<input type="checkbox"/>	<input type="checkbox"/>
			Dry/clean filter basket before dosing	<input type="text"/>	<input type="checkbox"/>	<input type="checkbox"/>
			Acceptable spill/waste when dosing/grinding	<input type="text"/>	<input type="checkbox"/>	<input type="checkbox"/>
			Consistent dosing and tamping	<input type="text"/>	<input type="checkbox"/>	<input type="checkbox"/>
			Cleans porta filters (before insert)	<input type="text"/>	<input type="checkbox"/>	<input type="checkbox"/>
			Immediate insert and brewing	<input type="text"/>	<input type="checkbox"/>	<input type="checkbox"/>
			Extraction time (within 3 second variance)	<input type="text"/>	<input type="checkbox"/>	<input type="checkbox"/>
				/12	/5	17

Part V - Technical Evaluation

<u>Comments:</u>	<u>Technical Skills</u>	0 to 6	Yes	No
	Station Management	<input type="text"/>	<input type="checkbox"/>	<input type="checkbox"/>
	Clean porta filter spouts/	<input type="text"/>	<input type="checkbox"/>	<input type="checkbox"/>
	Avoided placing spouts in doser chamber	<input type="text"/>	<input type="checkbox"/>	<input type="checkbox"/>
		/6	/1	7

Part VI - Station Evaluation At End

<u>Comments:</u>	<u>Competition Area</u>	0 to 6	Yes	No
	Clean working area at end	<input type="text"/>	<input type="checkbox"/>	<input type="checkbox"/>
	General hygiene throughout presentation	<input type="text"/>	<input type="checkbox"/>	<input type="checkbox"/>
	Proper usage of cloths	<input type="text"/>	<input type="checkbox"/>	<input type="checkbox"/>
		/6	/2	8

Evaluation Scale:

Yes = 1 No = 0

Unacceptable = 0 Acceptable = 1 Average = 2 Good = 3 Very Good = 4 Excellent = 5 Extraordinary = 6

Technical Score

(Total of this score sheet)

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Out of 77



JUDGE SCORESHEET (Page 2 of 2)

BARISTA B3

Important Instruction: (Please fill up)

Entry Code:

(Assigned in briefing prior to competition)

Part I - Station Evaluation At Start-Up & At End

Comments:

Part II - Espresso Evaluation

Comments: Shot 1: _____ seconds Shot 2: _____ seconds **Taste Evaluation of Espresso** **0 to 6**

Taste balance (harmonious balance of sweet/acidic/bitter)	<input type="text"/>
Tactile balance (full bodied, round, smooth)	<input type="text"/>

Part III - Cappuccino Evaluation

Comments: Shot 1: _____ seconds Shot 2: _____ seconds **Taste Evaluation of Cappuccino** **0 to 6**

Taste balance (served at an acceptable temperature, a harmonious balance of rich sweet milk/espresso)	<input type="text"/>
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Part IV - Signature Beverage Evaluation

Comments: Shot 1: _____ seconds Shot 2: _____ seconds **Evaluation of Signature Beverage** **0 to 6**

Taste balance (according to content, taste of espresso)	<input type="text"/>				
Ingredients verified (no alcohol was used)	<table border="1"> <tr> <td>Yes</td> <td>No</td> </tr> <tr> <td><input type="text"/></td> <td><input type="text"/></td> </tr> </table>	Yes	No	<input type="text"/>	<input type="text"/>
Yes	No				
<input type="text"/>	<input type="text"/>				

Part V - Barista Evaluation & Total Impression

Comments:

Within timeframe of 15 minutes: **Yes** or **No** If "No": Time Overdue: _____ seconds Negative Points: _____
-60 Max.

Transferred totals from all six score sheets: Two Technical Scores + Four Sensory Scores (- Overtime) = Competitor's Total Score

T1 + T2 + S1 + S2 + S3 + S4 Minus (-) Total Score =
 Overtime -60 Max. Out of 870

Judged by:

Reviewed by:

Judge (Print Name and Sign)

SGV Representative

