



COMPETITION GUIDELINES

HOTEC 2019 - BARISTA COMPETITION

What are the judges looking for in a Barista Champion?

The judges are looking for a champion who:

1. Has a mastery of technique, craft, and communication and service skills; and is passionate about the barista profession.
2. Has a broad understanding of coffee knowledge.
3. Prepares and serves high quality beverages.
4. May serve as a role model and a source of inspiration for others.

The Competition

- There are 3 categories of beverage; Espresso, Milk Beverage, Signature Beverage.
- The competitors will serve each judge 1 beverage from 3 categories.
- The competitor decides which order the drink categories are served.
- The competitors must introduce themselves to the 3 judges before they start preparing their beverages.
- The competitors will be allowed 15 minutes to serve the 9 drinks.
- The Scoring is based on 0-6; Unacceptable = 0, Acceptable = 1, Average = 2, Good = 3, Very Good = 4, Excellent = 5, Extraordinary = 6, plus a Yes/No system, where Yes = 1 and No = 0.
- The competitors will be judged on their Technical skills and the taste of the beverage.
- The top 5 competitors will move into the second day's competition final.

Beverage Definitions

Espresso – is a 30ml (+/- 5ml) beverage made from ground coffee in one continuous extraction.

Milk Beverage – is a combination of one (1) single shot espresso, as defined above, and steamed milk to produce a harmonious balance of rich, sweet milk and espresso, and less than 240ml. The Milk Beverage may be served with Latte Art, which may take any pattern the competitor chooses. No additional toppings are allowed.

Signature Beverage – demonstrates the competitor's creativity and skill to create an appealing and individual espresso focused beverage. The Signature Beverage must not contain any alcohol.





Score Sheet

YES = 1 NO = 0

Unacceptable = 0, Acceptable = 1, Average = 2, Good = 3, Very Good = 4,

Excellent = 5, Extraordinary = 6

Participant Name _____

Judge Initials _____

Espresso Evaluation - possible 14

YES	NO	CRITERIA
		Flushes the grouphead.
		Dry/Clean the filter basket before dosing.
		Acceptable spill/waste when dosing.
		Consistent dosing and tamping.
		Cleans delivery handle before insertion.
		Insert and immediate brew.
		Extraction time within 3 seconds
		Crema covers entire surface with no holes or gaps.

Overall Taste _____/6. Total Category _____/14.

Milk Beverage - possible 17

YES	NO	CRITERIA
		Flushes the grouphead.
		Dry/Clean the filter basket before dosing.
		Acceptable spill/waste when dosing.
		Consistent dosing and tamping.
		Cleans delivery handle before insertion.
		Insert and immediate brew.
		Extraction time within 3 seconds

MILK

YES	NO	CRITERIA
		Empty/Clean milk jug.
		Purges the steam wand before starting.
		Cleans steam wand after steaming.
		Acceptable milk waste at the end.

Overall Taste _____/6. Total Category _____/17.





Signature Beverage - possible 13

YES	NO	CRITERIA
		Station kept clean.
		Delivery handle cleaned.
		General hygiene throughout the presentation.
		Creativity and synergy with coffee.
		Appealing presentation.
		Functionality.
		Well explained, introduced and prepared. What makes your coffee special?

Overall Taste ____/6. Total Category ____/13.

Summary Scores

Espresso	
Milk	
Signature	
TOTAL	

