



Barista Competition

Signature Coffee

Rules and Regulations

PARTICIPATION

The Marina Mirage Farmers' Market Barista Competition (MMFMBC) is open to Baristas residing or working on the Gold Coast.

To enter, Baristas must fill out and return the details at the end of this form by Wednesday 27th May 2009 via email to info@thecoffeefestival.com.au

Entry is \$20 per Barista. First prize is \$200. All participants will receive a certificate. A maximum of 12 Baristas will compete.

Baristas will be competing as individuals so will not be permitted to wear branded clothing from their cafe. They will however be permitted to include the name of their cafe in the title of their signature drink if desired.

THE COMPETITION

- A. Competitors will be judged by two judges.
- B. Each competitor will serve each of the two judges a signature beverage of his/her choice (espresso-based), during a period of fifteen minutes.
- C. Judges will begin evaluating his/her drink as soon as it is served.
- D. Latte art expression may take any form the competitor chooses. Latte art does not need to be identical on each drink.
- E. Competitors may produce as many drinks as they like during the competition. Only the drinks served to the judges will be evaluated.

BEVERAGE DEFINITION

Signature Beverage

- A. A signature beverage is a freestyle espresso-based beverage created by the competitor.
- B. It should be a beverage; the judges must be able to drink it.
- C. Each of the signature beverages must contain a minimum of one espresso shot.
- D. The espresso must be prepared during the competitor's performance time.
- E. A dominant taste of espresso must be present.
- F. The signature beverage can be any temperature.
- G. Any ingredients may be used in the signature beverage with the exception of illegal substances.
- H. The components of the signature drink can be pre-prepared.
- I. All ingredients must be disclosed upon request.
- J. No ingredients or substances other than ground coffee may be placed in the portafilters.
- K. The Signature Beverage can be served in the competitor's own cup as long as the competitor provides two, clean, safe cups.

Espresso

- A. An espresso is a one-ounce beverage (25 to 35ml including crema).
- B. An espresso is prepared with various grams of coffee (depending on the coffee and the grind).
- C. The espresso will be brewed at a temperature between 195-205 degrees Fahrenheit, 90.5-96 degrees Celsius.
- D. Extraction time is recommended to be between 20 to 30 seconds; however not mandatory.

COMPETITION PROCEDURE

- A. Each competitor will be given 45 minutes, made up of the following segments:
 - a. 15 minutes Preparation Time
 - b. 15 minutes Competition/Performance Time
 - c. 15 minutes Clean-Up Time
- B. The competition will consist of four rounds.
- C. Following all rounds there will be an awards ceremony where the winner will be awarded first prize of \$200 and certificates for all competitors.

MACHINERY, ACCESSORIES & RAW MATERIALS

Competitors will be provided access to an espresso machine with coffee beans supplied by Cre8ive Coffee, full cream milk from Norco, ice, steaming pitcher and tamper.

Competitors must use the espresso machine and milk provided but can bring their own coffee beans, grinder, cups, signature drink ingredients and other equipment.

Competitors must notify the MMFMBC Event Manager prior to arriving at the MMFMBC of any additional electrical equipment they are bringing (i.e. hot plate, hand mixer, etc.)

PREPARATION TIME

Competitors will have access to the espresso machine between 7:00am and 8:00am to practice. Practice time will not be available after 8:00am.

Beans can be pre-ground and ingredients pre-prepared to save time if preferred. This will not change the 15 minutes available for preparing your drink during the competition.

CLEAN-UP TIME

Once a competitor has finished his/her competition time, he/she should begin cleaning up the station.

Competitors are expected to remove all their personal equipment and supplies and thoroughly wipe down their station. The judges do not evaluate the clean-up time.

EVALUATION

Points will be awarded for the taste and look of each drink.

Competitors are advised to explain verbally to the judges why they chose their particular coffee, the basic roast profile, the espresso blend structure, the major taste elements, the ingredients used in the signature beverage and the philosophy behind the drinks served.

BEVERAGE PRESENTATION

Points will be awarded based on the visual presentation of the drinks including cups, glasses and accessories.

This includes elements such as cleanliness of cups and saucers (no spills or drips on cups), consistency of drinks and creativity and style of presentation.

TECHNICAL SKILLS

Points will be awarded based on the competitor's technical knowledge and skill operating the espresso machine and grinder.

JUDGES TOTAL IMPRESSION

Points will be awarded based on the judges' overall impression of the competitor, his/her skills, taste of drinks, and personal and beverage presentation.

Competitor's Name:

Cafe:

Mobile:

Email:

Name of Signature Drink:

Ingredients in Signature Drink:

The entry fee can be paid online at www.thecoffeefestival.com.au , click on the "Products" link and purchase your Barista Registration. Alternatively, details can be phoned through to Marina Mirage Farmers' Market on 0431 116 090.

Enquiries: Liz Pommer M: 0431 116 090.