

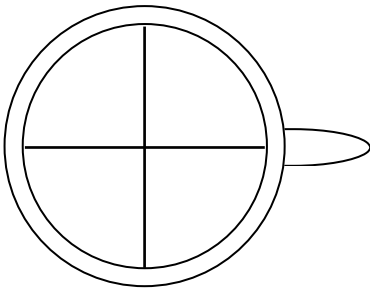
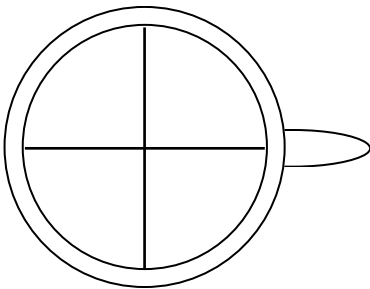


# LATTE ART THROWDOWN

JUDGING SCORE SHEET

# LATTE ART THROWDOWN 2024

## JUDGING SCORE SHEET



### VISUAL APPEAL (TOTAL POSSIBLE SCORE: 10)

#### SYMMETRY (0-4 POINTS)

0-1 Points: Little to no symmetry.

2-3 Points: Some symmetry.

4 Points: Perfect symmetry.

POINTS

#### CONTRAST (0-3 POINTS)

0-1 Points: Poor contrast.

2 Points: Moderate contrast.

3 Points: High contrast.

POINTS

#### DEFINITION (0-3 POINTS)

0-1 Points: Blurry, poorly defined edges.

2 Points: Definition with some blurring.

3 Points: Sharp definition.

POINTS

NOTES:

### DIFFICULTY (TOTAL POSSIBLE SCORE: 10)

#### COMPLEXITY OF THE PATTERN (0-10 POINTS)

0-3 Points: Very simple pattern.

4-6 Points: Intermediate pattern.

7-8 Points: Complex pattern.

9-10 Points: Highly complex.

POINTS

NOTES:

### EXECUTION (TOTAL POSSIBLE SCORE: 10)

#### Precision (0-10 Points):

0-3 Points: Poor precision.

3-7 Points: Moderate precision.

7-10 Points: High precision.

POINTS

#### Cleanliness of the Pour (0-5 Points):

0-3 Points: Messy pour.

3-7 Points: Clean pour with little stains.

7-10 Points: Impeccable cleanliness.

POINTS

TOTAL POINTS

COMPETITOR

.....

JUDGE

COUNTRY

.....

COMPETING FOR

.....

# PRAVILA IN TOČKOVANJE

## 1. SPLOŠNA PRAVILA

**1.1** Tekmovanje je odprto za vse bariste, ki se želijo preizkusiti v Latte Art Throwdown tekmovanju.

**1.2** Tekmovalci se morajo prijaviti pred začetkom tekmovanja preko spletnega obrazca na spletni strani [www.ljubljana-coffee-festival.si/program/latte-art-throwdown-slovenia/](http://www.ljubljana-coffee-festival.si/program/latte-art-throwdown-slovenia/) in upoštevati vsa navodila organizatorjev.

## 2. TEKMOVANJE ENA NA ENA

**2.1** Tekmovalci tekmujejo v predtekmovanju ena na ena po sistemu izpadanja do finala.

**2.2** Vsak dvboj se začne tako, da sodnik vrže kocko, na kateri so različni Latte Art vzorci.

**2.3** Vzorec, ki ga določi kocka, morata oba tekmovalca narisati v skodelico za cappuccino.

**2.4** Tekmovalci imajo za risanje vzorca na voljo 3 minute.

**2.5** V tem času lahko pripravijo več skodelic, vendar lahko pred sodnike postavijo le eno.

**2.6** Trije sodniki ocenijo skodelice tako, da s prstom pokažejo na najbolje narisano skodelico med dvema tekmovalcema. Tekmovalec, ki prejme več glasov sodnikov, napreduje v finale.

## 3. FINALE

**3.1** V velikem finalu veljajo pravila FREE-POUR, ki jih določi organizator.

**3.2** Vsak tekmovalec mora imeti s seboj sliko vzorca, ki ga želi narisati, in jo postaviti pred sodnike.

**3.3** V tem delu tekmovanja tekmovalci ne tekmujejo ena na ena, ampak vsak posebej.

**3.4** Sodniki ocenijo vsakega tekmovalca posebej in dodelijo točke glede na naslednji točkovni sistem:

## 4. TOČKOVNI SISTEM V FINALU

**4.1** Simetrija, 0-4 točk: Ocenjuje se simetrija vzorca.

**4.2** Kontrast, 0-4 točk: Ocenjuje se kontrast med kavo in mlekom.

**4.3** Definicija, 0-4 točk: Ocenjuje se čistost linij vzorca.

**4.4** Težavnost, 0-10 točk: Ocenjuje se zahtevnost vzorca.

**4.5** Preciznost, 0-10 točk: Ocenjuje se natančnost naranega vzorca glede na priloženo sliko vzorca.

**4.6** Čistost, 0-10 točk: Ocenjuje se čistoča priprave in serviranje skodelice sodnikom.

## 5. RAZGLASITEV ZMAGOVALCEV

**5.1** Zmagovalec velikega finala postane barist, ki je prejel največ točk po zgoraj opisanem točkovnem sistemu. Ostali tekmovalci so razvrščeni glede na število prejetih točk.

**5.2** V primeru izenačenja točk za mesto 1, 2 ali 3, sodniki določijo dodatno risanje.

## 6. DODATNA PRAVILA IN DOLOČBE

**6.1** Tekmovalci morajo uporabljati enake skodelice za cappuccino, ki jih zagotovi organizator.

**6.2** Tekmovalci morajo upoštevati časovne omejitve in navodila sodnikov.

**6.3** Kakršnokoli nešportno vedenje lahko vodi v diskvalifikacijo.

S tem pravilnikom se zagotavlja pošteno in profesionalno tekmovanje, ki spodbuja ustvarjalnost in tehnično dovršenost v Latte Art-u.

# RULES AND SCORING

## 1. GENERAL GUIDELINES

**1.1** The competition is available to all baristas interested in participating in the Latte Art Throwdown competition.

**1.2** Competitors are required to register prior to the commencement of the competition through the online form available on the website [www.ljubljanacoffeeestival.si/program/latte-art-throwdown-slovenia/](http://www.ljubljanacoffeeestival.si/program/latte-art-throwdown-slovenia/) and has to follow all instructions provided by the organizers.

## 2. INDIVIDUAL COMPETITION

**2.1** Competitors engage in one-on-one competition within an elimination system leading up to the final.

**2.2** Each match commences with the judge rolling a dice featuring various Latte Art patterns.

**2.3** Both participants are required to replicate the pattern indicated by the dice onto the cappuccino cup.

**2.4** Competitors must draw the pattern within a 3-minute.

**2.5** During this period, they can prepare multiple cups, but they are only allowed to position one in front of the judges.

**2.6** Three judges rate the cups by pointing their finger at the best drawn cup between two contestants. The contestant who receives the most votes from the judges advances to the final.

## 3. FINAL

**3.1** During the final, the organizer's FREE-POUR rules are enforced.

**3.2** Each participant is required to present a photograph of the design they intend to draw and position it in a view to the judges.

**3.3** In this phase of the competition, competitors compete individually.

**3.4** Judges assess each competitor individually and assign points based on the following scoring system.

## 4. SCORING SYSTEM IN FINAL

**4.1** Symmetry, 0-4 points: The pattern's symmetry is assessed.

**4.2** Contrast, 0-4 points: The evaluation of the contrast comparison between coffee and milk.

**4.3** Definition, 0-4 points: The assessment focuses on the purity of the pattern lines.

**4.4** Difficulty, 0-10 points: The pattern's difficulty level is assessed on a scale of 0-10 points.

**4.5** Precision, 0-10 points: The accuracy of the drawn pattern is evaluated according to the attached image of the pattern.

**4.6** Cleanliness, 0-10 points: The cleanliness of the preparation and serving of the cup to the judges is assessed.

## 5. WINNERS ANNOUNCEMENT

**5.1** The winner of the grand final is the barista who has received the most points according to the point system described above. Other competitors are ranked according to the number of points received.

**5.2** In the event of a tie for place 1, 2 or 3, the judges determine an additional draw.

## 6. ADDITIONAL REGULATIONS AND PROVISIONS

**6.1** Competitors are required to utilize the designated cappuccino cups provided by the organizer.

**6.2** Competitors are required to adhere to the time limits and instructions provided by the judges.

**6.3** Unsportsmanlike conduct could result in disqualification.

These regulations ensure equitable and professional competition, fostering creativity and technical excellence in Latte Art.