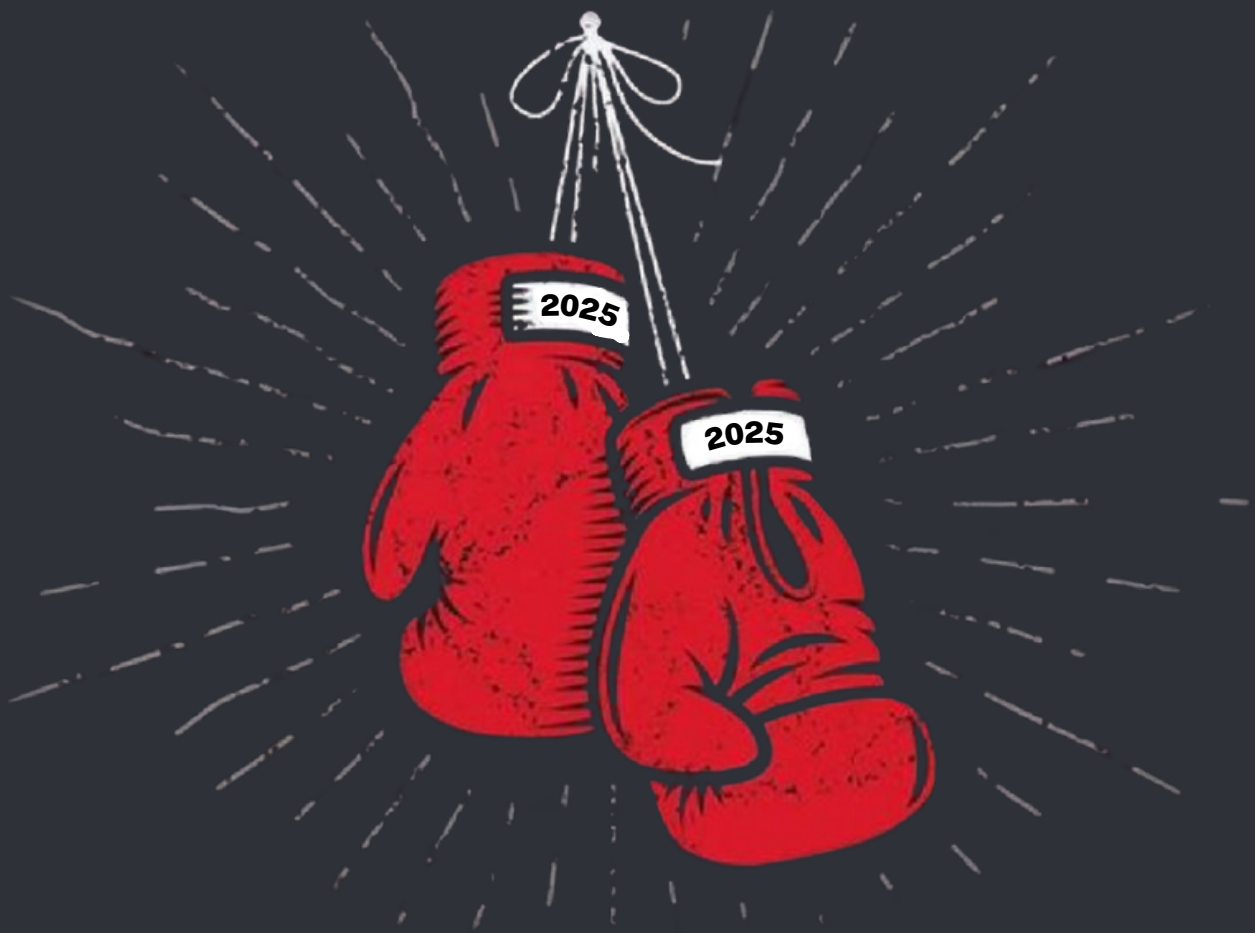


# **BARISTA**

## **BATTLE CHALLENGE**



### **JUDGING SCORE SHEET**

**CREATIVITY, PASSION, SKILLS, KNOWLEDGE, AND PERSONALITY.  
CHARACTERISTICS THAT DEFINE A GREAT BARISTA.**

# RULES AND SCORES

## PREPARATION

The barista has 10 minutes to prepare working environment. The coffee grinder provided by the organizer is already set up and contains the sponsored coffee Brazil, Bom Jesus (Stow Coffee). The competitor is obliged to check the settings of the coffee grinder and possibly adjust it if he/she thinks it is necessary. The competitor can not bring his/her own grinder or his/her own coffee. After preparation, the barista must be ready to start the first discipline within 5 minutes. If the barista exceeds 10 minutes to prepare the working environment, a penalty of 15 points will be added.

|           |     |  |
|-----------|-----|--|
| OVER-TIME | -15 |  |
|-----------|-----|--|

The preparation time is 10 minutes. Exceeding this time will result in a penalty of 15 points.

---

## ORDER I 50 POINTS

In this discipline, the competitor faces the challenge of the everyday work environment. The order of competitors will be chosen randomly and each barista will receive the same order of 8 different drinks, the same equipment and conditions. The barista will have to present all drinks to the judges. When the barista is finished, he calls the time and signals to the judges that he is finished.

The order include espresso drinks, filter coffee, ...

Up to 24 points will be awarded based on fastest time:

- 1st place = 24 points
- 2nd place = 22 points
- 3rd place = 20 points
- 4th place = 18 points
- 5th place = 17 points
- 6th place = 16 points
- 7th place = 15 points
- 8th place = 14 points

Each barista will receive up to 26 points for the quality of the drink served.

|         | 0 POINTS<br>Unprepared<br>or incorrect | 1 POINTS<br>Poor<br>quality | 2 POINTS<br>Good<br>quality | 3 POINTS<br>Exceptional<br>quality |
|---------|----------------------------------------|-----------------------------|-----------------------------|------------------------------------|
| DRINK 1 |                                        |                             |                             |                                    |
| DRINK 2 |                                        |                             |                             |                                    |
| DRINK 3 |                                        |                             |                             |                                    |
| DRINK 4 |                                        |                             |                             |                                    |
| DRINK 5 |                                        |                             |                             |                                    |
| DRINK 6 |                                        |                             |                             |                                    |
| DRINK 7 |                                        |                             |                             |                                    |
| DRINK 8 |                                        |                             |                             |                                    |

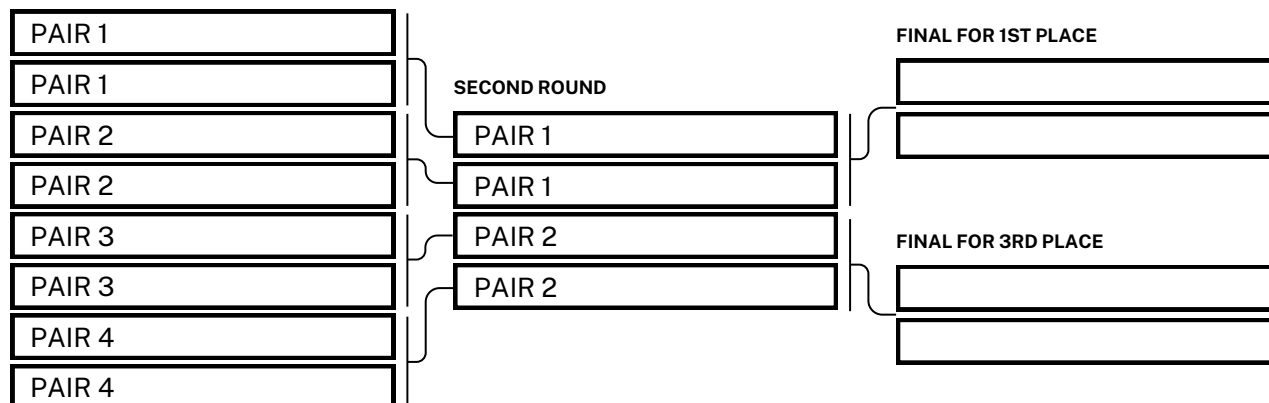
## LATTE ART | 50 POINTS

This discipline is a knockout using the LATTE ART THROWDOWN format and points will be awarded based on placement. The judge rolls a LATTE ART die and the contestant must place a cup with the same pattern as the die in front of the judge within 3 minutes. The pairs will be randomly selected and the winner will advance to the next round, all the way to the final. After serving the cup, the contestant clears the work surface.

SCORING

- 1st place = 50 points
- 2nd place = 48 points
- 3rd place = 45 points
- 4th place = 42 points
- 5-8th place = 38 points

### FIRST ROUND



## CUPPING | 50 POINTS

In this discipline barista has to recognize different coffee profiles by taste. The competitor has 3 minutes to taste and remember the flavors of the coffees placed in the order: A, B, C, D, E. The cups are then shuffled by the judge and the contestant has to taste them again and place in the correct order as fast as possible. Each correct cup is 5 points, all five correct brings extra 5 points.

| CUP 1 | CUP 2 | CUP 3 | CUP 4 | CUP 5 | ALL 5<br>YES / NO | TOTAL POINTS |
|-------|-------|-------|-------|-------|-------------------|--------------|
|       |       |       |       |       |                   |              |

Up to 20 points will be awarded based on fastest time:

- 1st place = 20 points
- 2nd place = 18 points
- 3rd place = 16 points
- 4th place = 14 points
- 5th place = 12 points
- 6th place = 10 points
- 7th place = 08 points
- 8th place = 06 points

## SIGNATURE DRINK | 50 POINTS

Competitors must prepare their own interpretation of an Espresso Martini as long as the drink remains recognizably structured as an Espresso Martini. Before the start, the competitor must submit a written recipe to two judges. They have 8 minutes to prepare two identical drinks. Any deviation from the submitted recipe results in a score of 0. All ingredients (coffee may be provided by the organizer) must be supplied by the competitor.

| CATEGORY             | EVALUATION CRITERIA                             | MAX POINTS | POINTS |
|----------------------|-------------------------------------------------|------------|--------|
| VISUAL PRESENTATION  | Appearance, color, crema, glassware             | 10         |        |
| AROMA & FLAVOUR      | Aroma quality, flavor clarity, balance, finish  | 10         |        |
| COFFEE INTEGRATION   | Harmony and complexity of coffee interplay      | 10         |        |
| CREATIVITY & CONCEPT | Originality, concept, innovative ingredient use | 10         |        |
| TEHNICAL EXECUTION   | Consistency, accuracy, workflow, cleanliness    | 10         |        |

# JUDGE SCORE SHEET

COMPETITOR:

JUDGE:

## PREPARATION TIME I - 15 POINTS

|           | MAX POINTS | POINTS |
|-----------|------------|--------|
| OVER-TIME | -15        |        |

A penalty of 15 points if the barista exceeds 10 minutes to prepare the working environment.

## ORDER I 50 POINTS

|         | 0 POINTS<br>Unprepared<br>or incorrect | 1 POINTS<br>Poor<br>quality | 2 POINTS<br>Good<br>quality | 3 POINTS<br>Exceptional<br>quality |
|---------|----------------------------------------|-----------------------------|-----------------------------|------------------------------------|
| DRINK 1 |                                        |                             |                             |                                    |
| DRINK 2 |                                        |                             |                             |                                    |
| DRINK 3 |                                        |                             |                             |                                    |
| DRINK 4 |                                        |                             |                             |                                    |
| DRINK 5 |                                        |                             |                             |                                    |
| DRINK 6 |                                        |                             |                             |                                    |
| DRINK 7 |                                        |                             |                             |                                    |
| DRINK 8 |                                        |                             |                             |                                    |

Each barista will receive up to 26 points for the quality of the drink served.

|       | PLACE | POINTS |
|-------|-------|--------|
| TIME: |       |        |

Up to 24 points will be awarded based on fastest time:

- 1st place = 24 points
- 2nd place = 22 points
- 3rd place = 20 points
- 4th place = 18 points
- 5th place = 17 points
- 6th place = 16 points
- 7th place = 15 points
- 8th place = 14 points

## LATTE ART I 50 POINTS

The competitor receives points based on the place he/she achieved.

### FIRST ROUND

|        |
|--------|
| PAIR 1 |
| PAIR 1 |
| PAIR 2 |
| PAIR 2 |
| PAIR 3 |
| PAIR 3 |
| PAIR 4 |
| PAIR 4 |

### SECOND ROUND

|        |
|--------|
| PAIR 1 |
| PAIR 1 |
| PAIR 2 |
| PAIR 2 |

### FINAL FOR 1ST PLACE

|  |
|--|
|  |
|  |

### FINAL FOR 3RD PLACE

|  |
|--|
|  |
|  |

- SCORING
- 1st place = 50 points
  - 2nd place = 48 points
  - 3rd place = 45 points
  - 4th place = 42 points
  - 5-8th place = 38 points

## CUPPING I 50 POINTS

Each correct cup is 5 points, all five correct cups brings extra 5 points.

|                      |                      |                      |                      |                      |                      |                      |
|----------------------|----------------------|----------------------|----------------------|----------------------|----------------------|----------------------|
| CUP 1                | CUP 2                | CUP 3                | CUP 4                | CUP 5                | ALL 5<br>YES / NO    | TOTAL POINTS         |
| <input type="text"/> | <input type="text"/> | <input type="text"/> | <input type="text"/> | <input type="text"/> | <input type="text"/> | <input type="text"/> |

|                      |                      |                      |
|----------------------|----------------------|----------------------|
| TIME:                | PLACE                | POINTS               |
| <input type="text"/> | <input type="text"/> | <input type="text"/> |

Up to 20 points will be awarded based on fastest time:

- 1st place = 20 points
- 2nd place = 18 points
- 3rd place = 16 points
- 4th place = 14 points
- 5th place = 12 points
- 6th place = 10 points
- 7th place = 08 points
- 8th place = 06 points

## ESPRESSO MARTINI I 50 POINTS

Each correct cup is 8 points, all five correct cups brings extra 10 points.

| CATEGORY             | EVALUATION CRITERIA                             | MAX POINTS | POINTS |
|----------------------|-------------------------------------------------|------------|--------|
| VISUAL PRESENTATION  | Appearance, color, crema, glassware             | 10         |        |
| AROMA & FLAVOUR      | Aroma quality, flavor clarity, balance, finish  | 10         |        |
| COFFEE INTEGRATION   | Harmony and complexity of coffee interplay      | 10         |        |
| CREATIVITY & CONCEPT | Originality, concept, innovative ingredient use | 10         |        |
| TEHNICAL EXECUTION   | Consistency, accuracy, workflow, cleanliness    | 10         |        |

## DISCIPLINE POINTS I 200

PREPARATION

ORDER  LATTE ART  CUPPING  ESPRESSO MARTINI

OVERAL PLACE:  TOTAL POINTS: