



## Barista Competition Competition Details

### Objective

Prepare Espresso and Cappuccino, Coffee Filter V60, Coffee French Press, based on classical recipes and one “Signature beverage coffee” with products out of the basket.

### Team & Language

#### Language

It is compulsory that English (oral and written) is the language to be used in all the competition phases: briefings, work plan (written), communication with teammates and judges during the different tasks. Minimum level of English B1 (according to EQF).

#### Teams

Teams will consist of two students from different schools and countries and will be drawn by the jury.

It may happen that there is a team of three students in one of the following cases:

- The final number of candidates is unpaired.
- Disqualification of one of the competitors.
- Competitors last minute abandonment.

### Day of the briefing

- Competitors briefing & announcement of the teams by the Head Judge;
- Writing test multiple choice questions and true or false 30 minutes
- Presentation of the basket ingredients. During this time external contact is prohibited.
- After the presentation, each team starts to write down the recipe for their signature coffee including choice of glass/cup, preparation method, brief description and occasion at which it can be served. During this time external contact is prohibited.
- As soon as the recipe is completed it must be written on official templates and submitted to the Head Judge. It will then be signed by both the competitors and the Head Judge. The submitted recipe is final and may not be modified.
- Research is limited to students’ own textbooks and personal notes. No books will be supplied.
- Competitors will be allowed to familiarize themselves with the competition area.



## Day of the competition

The team must complete the following professional tasks:

### 1. Preparing and serving 2 espresso coffee.

It has to be served in traditional way.

The volume in the cup should be 30/40ml (18/20 gr weight)

Extraction time between 20-30 seconds

Coffee must not have any additives, flavorings, colorings, perfumes, aromatic substances, liquids, powders, etc.

All sensor judges must be served a full espresso. If the shot does not comply with the espresso definition, then taste and/or tactile scores will reflect the resulting sensory experience.

Espresso will be brewed on a machine with brewing temperature set to between 90.5-96 degrees Celsius (195-205 degrees Fahrenheit).

The espresso machine brewing pressure will be set between 8.5 and 9.5bars.

Extraction times will be given for “Extraction time” 20 - 30 seconds.

“Crema” should be present when espresso is served, with no break in coverage at minimum 2 mm. of consistence.

The “crema” is evaluated with the help of a teaspoon. If the “crema” quickly becomes liquid, it indicates that it is weak.

Espresso must be served in a vessel from which judges must be able to drink as required without any functional detriment to their ability to score accurately; this includes but is not exclusive to: vessel being too hot, unable to hold and drink from vessel safely, judges unable to execute espresso evaluation protocol. Otherwise, a “no” will be given for “Functional and correct espresso vessel used.”

Espresso must be served to the judges with an appropriate spoon, napkin and unflavored water; otherwise, the competitor will receive a reduced score in “Attention to detail.”

Nothing other than ground coffee and water may be placed in the portafilters, otherwise the espresso will receive zero points on all scores available on the technical and sensory score sheets in the espresso category.

The judges evaluate the appearance the performance the technique and gestures (fluid, harmonious) of the candidate.

The judges will evaluate the harmony, the bitter balance, the acidity and the sweetness of the espresso due exclusively to the right dosage, pressure and time of extraction.



## 2. Preparing and serving 2 cappuccino.

Served in traditional way in a cup volume (150/170 ml or 120 gr weight)

A cappuccino is a combination of one single shot of espresso (per the definition of espresso) and steamed cow's milk that should produce a harmonious balance of rich, sweet milk and espresso, and is less than 170 ml in volume. (or 120 gr)

The espresso must be made with the same rules, and it will be evaluated with the same rules.

Cappuccino may be served with a central circle of white milk.

It must have a temperature between 55°/65°.

The cup must be filled up to the edge.

The judges will evaluate the remanence of the milk in the steaming pitcher which should not exceed 1 cm. 0 cm receives the highest marks.

The colors, the brightness of the surface are evaluated.

The foam must have a thickness of 1.5 cm with micro bubbles.

Cappuccino must be served in a cup from which judges must be able to drink as required without any functional detriment to their ability to score accurately; this includes but is not exclusive to vessel being too hot, unable to hold and drink from vessel safely. Otherwise, a “no” will be given for “Functional vessel used.”

Additional toppings, including sugar, spices or powdered flavorings are not allowed. If used, the competitor will receive zero points in the “Taste balance” category.

Cappuccino must be served to the judges with a napkin and unflavored water, otherwise the competitor will receive a reduced score in “Attention to detail.”

Nothing other than ground coffee and water may be placed in the portafilters, otherwise the milk beverage will receive zero points on all scores available on the technical and sensory score sheets in the milk beverage category.

The judges evaluate the appearance the performance the technique and gestures (fluid, harmonious) of the candidate.

### 3 Preparing and serving two Coffees filter V60.

The V60 takes its name from the conical shape of its dripper with a 60° angle.

It produces a very clean cup of coffee and brings out the aromas of your favorite blend.

The origins of this method generally date back to 1908, when Melitta Bentz, a German housewife from Dresden, first used a sheet of paper as a filter to brew coffee. However, this method is inspired by the Japanese tea preparation technique.

## V60 - 01

### COMPONENTS

- Dripper V60
- Filtri V60 01

### RATIO

- 12gr/ 200ml

### EXTRACTION TIME

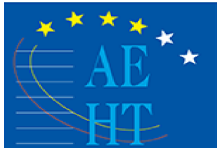


2 - 3 MINUTES



### How to prepare it

- 1) Place the paper filter into V60
- 2) Wet the filter with hot water, then remove excess water from the cup.
- 3) Put ground coffee with medium grind inside the filter (12gr). Pour hot water (Celsius 92°/96° - Fahrenheit 197.67 204.8) onto the coffee with a circular motion until it is completely wet (24ml of Hot water) and wait for the blooming phase. (Blooming: this is the name given to the pre-infusion phase).
- 4) Pour the rest of the water in at least two steps with circular movements.
- 5) Extraction time 2-3 minutes.
- 6) Remove the Dripper and serve.



It is required that Coffee Filter (V60) must be served in a vessel from which the judges are able to drink from in order not to compromise their ability to score it accurately.

this includes the vessel being too hot, not being able to hold it, not being able to drink it safely and the judges not being able to perform the correct Coffee filter V60 scoring protocol.

If this is not the case, a 'no' will be awarded for Functional and correct Coffee filter V60 vessel used."

The Coffee Filter V60 must be served to the judges with an appropriate spoon, a napkin and unflavored water; otherwise, the competitor will receive a reduced score in 'Attention to Detail'.

Nothing other than ground coffee and water may be added to the preparation of the Coffee filter V60, otherwise the filter coffee will receive zero points out of all the available scores in the category's technical and sensory sheets.

The judges assess the appearance, performance, technique and gesture (smooth and harmonious) of the candidate.

The judges will assess the harmony, bitterness balance, acidity and sweetness of the Coffee Filter V60 due solely to the right dosage, blooming and extraction time.

## 4 Preparing and serving 2 Coffees with French Press (Melior, Cafetière à Piston, French coffee maker).

### History of the French Press

The first version of this simple but effective coffee maker is thought to have been invented in France. Its origins date back more than a hundred years, and there is no clear record of its first use.

Although its name suggests that it is a French invention, the current design was surprisingly invented by Attilio Calimani, an Italian designer, in 1929.

The French Press is also known as a coffee plunger, press pot, coffee press, cafetière and plunger coffee maker.

### French Press / Plunger / Melior / Cafetière à Piston.

#### COMPONENTS

- Plunger.
- Lid with Piston.

#### RATIO

- 15gr. /250 ml
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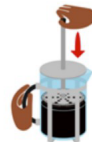
#### GRINDING

- Medium Grind

#### EXTRACTION TIME



2 - 3 MINUTES



### How to prepare it.

1. Heat the coffee pot e throw water away then
  2. Pour 15 gr of ground coffee
  3. Pour 250 ml of hot water
  4. Wait 2/3 minutes
  5. Immerse the plunger and push it down slowly
- Your French coffee is ready to be enjoyed!



The French press is an extraction system made of a carafe with a lid that has a filter and a plunger. Using this coffee maker, you will be able to enjoy a coffee, ready within minutes, that is tasty, never gets burnt, and with an intensity that can be adjusted to suit anyone's taste. For many people, it's the best coffee for long afternoons at a desk. The plunger is also ideal for preparing tea and infusions and it is distinguished by its design and the technique with which the water and the ground coffee are separated.

It is required that French Press Coffees must be served in a vessel from which the judges are able to drink from in order not to compromise their ability to score it accurately. This includes the vessel being too hot, not being able to hold it, not being able to drink it safely and the judges not being able to perform the correct French Press Coffe scoring protocol. If this is not the case, a 'no' will be awarded for Functional and correct French Press Coffee filter V60 vessel used."

The French Press Coffee must be served to the judges with an appropriate spoon, a napkin and unflavored water; otherwise, the competitor will receive a reduced score in 'Attention to Detail'.

Nothing other than ground coffee and water may be added to the preparation of the French Press Coffee, otherwise the filter coffee will receive zero points out of all the available scores in the category's technical and sensory sheets.

The judges assess the appearance, performance, technique and gesture (smooth and harmonious) of the candidate.

The judges will assess the harmony, bitterness balance, acidity and sweetness of the French Press Coffee due to the right dosage and the right extraction time.



#### **4) Preparing and serving 2 signature beverages (coffee)**

Served hot or cold in a cup or glass by choice.

The espresso must be made with the same rules, and it will be evaluated with the same rules. You can use a maximum of 7 (seven) ingredients, and all decorations and ornamental elements must be edible.

A signature beverage demonstrates a competitor's creativity and skill to create an appealing and individual espresso- focused beverage.

The signature beverage should be a liquid beverage; the judges must be able to drink it.

Each of the two-signature beverage must contain a minimum of one espresso shot (per the definition of espresso in (3c)) otherwise the competitor will receive a score of zero points for "Taste balance" on the sensory score sheets in the signature beverage category for that corresponding beverage.

Espresso used in the signature beverage must be prepared during the competitor's performance time, otherwise the competitor will receive a score of zero for "Taste balance" on the sensory score sheets in the signature beverage category.

A predominant taste of espresso must be present; otherwise, the "Taste balance" score will reflect the resulting sensory experience.

The signature beverage may be served at any consumable temperature.

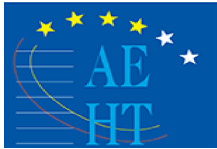
Any ingredients from the basket may be used for the signature beverage.

Competitors cannot use ingredients different to those of the basket.

Signature beverage ingredients should be prepared and assembled on-site during the competition time.

The preparation of a signature beverage is captured in the "Well explained, introduced, and prepared" category on the sensory score sheet.

Nothing other than ground coffee and water may be placed in the porta filters, otherwise the signature beverage will receive zero points in all categories available on the technical and sensory score sheets in the signature beverage category.



## Competition procedure

Each team will be assigned a start time and station number.

Each team will be given 40 minutes at their assigned station, made up of the following segments:

5 minutes Table Set Time

30 minutes Competition Time

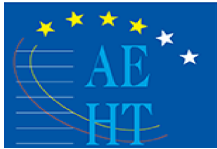
5 minutes Clean-Up Time

In case of overtime every second is calculated with a point deduction.

- One team member prepares one espresso and one cappuccino; simultaneously, the other member must prepare a V60 Filter Coffee.
- After this, they switch roles.
- The member who had previously made the V60 filter coffee will then prepare one espresso and one cappuccino, while the other prepares the French Press Coffee.
- The signature coffee must be prepared as a team.
- The time for each task will be provided and must be strictly adhered to.
- Competitors must wear their full professional uniform.
- All equipment will be provided; own equipment is not allowed.

## Important notes

- Teams will be assessed according to professionalism, work skills, social skills, interpersonal skills (teamwork) and the taste and quality of the different coffee drinks.
- During the composition of the signature coffee on the day of the briefing, team members check whether correct communication in English within the team is possible. If there is serious doubt, the team should report this to the Head Judge immediately. Complaints about language problems will not be accepted after submission of the recipes.
- The use of cell phones or any other electronic device is not allowed during the competition.
- All rules and regulations must be adhered including the General AEHT Competition Rules.
- The (Head) judge's decision is final.
- I remind you all the participation to the masterclass is compulsory.



## Scoring criteria/ Rubric.

| Written Test  | Espresso coffee | Cappuccino | Coffee filter V60. | French Press Coffee. | Signature beverage Coffee. |
|---|-----------------|------------|--------------------|----------------------|----------------------------|
| <b>Pts.</b>   | Pts.            | Pts.       | Pts.               | Pts.                 | Pts.                       |
| <b>10</b>   | 30              | 15         | 15                 | 30                   |                            |
| Total Score: 100 Pts  |                 |            |                    |                      |                            |
| HEAD JUDGE: VITO CARIELLO   |                 |            |                    |                      |                            |
| "The assessment is conducted by a panel of six international judges, each possessing demonstrated expertise." |                 |            |                    |                      |                            |
| JUDGE N° 1  |                 |            | JUDGE N° 4         |                      |                            |
| JUDGE N° 2  |                 |            | JUDGE N° 5         |                      |                            |
| JUDGE N° 3  |                 |            | JUDGE N° 6         |                      |                            |