

# The Inaugural Hunter Barista Competition

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## 1. Competition Procedure

- The competition space will consist of a stage with two competition stations, numbered 1 & 2
- Each competitor will be assigned a start time and station number prior to the event.
- Each competitor will be given 45 minutes at their assigned station, made up of the following segments:
  - ❖ 15 minutes Preparation Time
  - ❖ 15 minutes Competition/Performance Time
  - ❖ 15 minutes Clean-Up Time
- Sensory Judges, technical Judges and one (1) Head Judge will judge competitors.

## 2. The Competition

- Each competitor will serve each of the four sensory judges a single espresso, a single cappuccino and a signature beverage of his/her choice (espresso-based and alcohol-free), for a total of twelve drinks, during a period of fifteen minutes.
- The order in which the drinks are served is the competitors' decision; however, each category of drinks must be served consecutively.
- Each category of drinks may be served at the competitor's discretion (i.e. one drink at a time, two at a time or all four simultaneously.) Sensory judges will begin evaluating his/her drink as soon as it is served. (Please note: If a competitor serves a drink out of category order, he/she will be disqualified.)
- The four drinks of each category must be identical in content.
- All four drinks within each category of drinks must be prepared using the same coffee.
- Competitors can prepare each category of drinks (i.e. the espressos, cappuccinos, and signature beverages) using different coffee.
- Latte art expression may take any form the competitor chooses. Latte art does not need to be identical on all four drinks in the same set.
- Competitors may produce as many drinks as they like during the competition. Only the drinks served to the judges will be evaluated.
- Competitors are required to serve water to the four sensory judges. Competitors can serve water to the judges at the start of the performance time, or when the first set of drinks are served.

## 3. The Prizes

- First prize will be \$500 cash and atomic entry into the 2010 NSW Barista Championships (value is \$400)
- Second Prize is \$200
- Third Prize is \$100

## 4. Beverage Definition

### Espresso

- An espresso is a one-ounce beverage (25 to 35ml including crema).
- An espresso is prepared with various grams of coffee (depending on the coffee and the grind).
- The espresso will be brewed at a temperature between 195-205 degrees Fahrenheit, 90.5-96 degrees Celsius.
- The espresso machine brewing pressure will be set between 8.5 to 9.5 atmospheres.
- Extraction time is recommended to be between 20 to 30 seconds; however not mandatory.
- Extraction times must be within a 3.0-second variance of each other within each category of drinks.
- The espressos must be served in a two- to three-ounce (60 to 90ml) cup with a handle.
- Espressos must be served to the judges with a spoon, napkin and water.

### Cappuccino

- A cappuccino is a coffee and milk beverage that should produce a harmonious balance of rich, sweet milk and espresso.
- The cappuccino is prepared with one (1) single shot of espresso, textured milk and approximately 1 centimetre of foam depth (assessed vertically).
- A traditional cappuccino is a five- to six-ounce beverage (150 to 180ml).
- The cappuccinos may be served with latte art or traditional style.
- The cappuccinos must be served in a five- to six-ounce (150 to 180ml) cup with a handle.
- Any additional toppings, sugar, spices or powdered flavorings are not allowed.
- Cappuccinos must be served to the judges with a spoon, napkin and water.

### Signature Beverage

- A signature beverage is a freestyle espresso-based beverage created by the competitor.
- It should be a beverage; the judges must be able to drink it.
- Each of the four signature beverages must contain a minimum of one espresso shot.
- The espresso must be prepared during the competitor's performance time.
- A dominant taste of espresso must be present.
- The signature beverage can be any temperature.
  - Any ingredients may be used in the signature beverage with the exception of alcohol, alcohol extracts or by-products, or illegal substances.
  - The components of the signature drink should preferably be produced during the competition, i.e., the signature beverage ingredients should be assembled on-site during the competition time.
  - All ingredients must be disclosed upon request. Competitors must bring the original bottles and/or packaging of all ingredients used in his/her signature beverage.
  - No ingredients or substances other than ground coffee may be placed in the portafilters.

## 5. Judging Criteria

### Competition area

The two technical judges will evaluate the competition area for cleanliness at the beginning and end of the performance/competition time.

### Taste evaluation

Points will be awarded for the taste of each individual drink (i.e. espresso, cappuccino and the signature beverage). Points will also be based on raw materials used and style of the beverage. Competitors should strive for a harmonious balance of sweetness, bitterness, acidity, and aromatics. 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.

### Points awarded

The competition will consist of one round only. Competitors are awarded points on both their technical skills and sensory quality. The competitor with highest points at the end of the competition will be deemed the winner.

## 6. Equipment and Supplies

Each competitor station will be equipped with an Espresso Machine, grinder and blender, Mini-Refrigerator stocked with Milk, Knock Box and rubbish bin. Coffee will be supplied, however you may wish to bring your own coffee for the competition.

### Competitors must bring the following:

- Tamper, Shot Glasses + Steaming Pitchers
- Cups & Saucers (For all 12 drinks, including spares) + Spoons
- All Equipment/Accessories Required For The Signature Beverage + Any Specific Utensils Required
- Water Glasses and tray (For four sensory judges) + napkins

### The following items are optional

- Coffee
- Milk
- Blenders
- Additional Electrical Equipment (Maximum two items)

## 7. How to enter

Please fill out the entry form as below and return with entry fee to:

*Hunter Barista Competition*  
Hamilton Good Food Week  
Po Box 92, Hamilton NSW, 2303

### *Hunter Barista Competition* *Entry Form | Open to all*

Name: \_\_\_\_\_

Current place of employment: \_\_\_\_\_

My address is: \_\_\_\_\_

\_\_\_\_\_

My mobile phone number: \_\_\_\_\_

My Email address: \_\_\_\_\_

Years in the industry: \_\_\_\_\_

Notes:

I have attached a cheque for \$30 made out to the Hamilton Business District Committee.  
I agree to abide by all competition rules and understand that the judges' decisions are final.

Signed \_\_\_\_\_ Date / / \_\_\_\_\_

**Entries close – November 2nd 2009. Entry fee is \$30 (includes GST)**

The competition will take place on Sunday 15 November 2009, commencing at 10am and finishing at approx 4pm. Competitors may be required to be available at any time. Organisers and judges reserve the right to change times and allocated additional days to the competition.