

1st Pura National Latte Art Competition 2010

25th – 27th February 2010

Suntec City Convention Hall

Rules & Regulations

**Organized by:
Singapore Coffee Association**

1.0 Terms & Conditions

All competitors must thoroughly read and understand the rules specified below. No exception applies to competitors who claim not to understand the Competitor Rules & Regulations. Competitors are encouraged to ask questions prior to arriving at the competition. All questions regarding the Pura National Latte Art Competition should be directed to the organizer, Singapore Coffee Association, by email at snbc2010@gmail.com.

If a competitor has any further questions or concerns upon arriving at the event, all questions should again be directed to the Singapore Coffee Association's appointed representative.

2.0 The Competition Procedure / Competition Time

Each competitor will have the choice of either single or double shots extracted by the Singapore Coffee Association's appointed barista facilitator within their 5 minutes of competition / performance time in which the competitor will display their art solely by free – pour method. Competitors will then decide to serve out their best free pour latte or cappuccino. The appointed barista facilitator will continue to make shots until told to stop by the competitor. You will need to inform the barista facilitator if you want double or single shots. The appointed barista will only start to grind coffee and prepare espresso when the competition time starts.

Note: Your competition time stops when you place a drink forward for the judges to evaluate, e.g., if you think your first beverage is the best you can do, then proceed to push that beverage forward to the judges and your competition time stops upon the presentation of the beverage to the judges. Otherwise you can continue to prepare any amount of beverages within the 5 minutes competition time frame until you present one forward.

Competitor will each be given:

1. 5 minutes preparation time
2. 5 minutes competition / performance time
3. 5 minutes clean – up time

It is the responsibility of each competitor to track their own competition / performance time, though he / she may ask for a time check at any period. The Master of Ceremonies will ask each set of competitors (Note that there will be 2 competitors competing at the same time, each using either the left side or right side steam wand of the provided 2 group espresso machine) if he / she is ready to begin. Once the set of competitors confirms that they are ready to begin, the set of competitors will take their position at the provided espresso machine. Time will be stopped when the competitor serves the drink of his / her choice onto the judges' presentation table, in which the judges will evaluate the served beverage immediately.

There will be a 2 group machine with 2 steam wands provided for 2 competing baristas to froth milk and compete at the same time. A Ditting grinder will be used for the competition and coffee will be supplied by the Bero Coffee, and roasted by Spinelli Coffee & Boncafe. All competing

competitors must use the official milk sponsor, Pura.

Competing baristas must bring their own cups / mugs (we do not advise having cups / mugs that are bigger than 10 oz. or 300 mL), and their own milk pitchers.

Any competitor who is not on – site at start of their 5 minutes preparation time will be disqualified.

3.0 Judging Criteria

Competitors will be judged by a panel of 3 judges and will be scored based on the following:

- They will be scored 0 – 10 based on the difficulty of the art attempted, for e.g., a successfully attempted triple rosetta will score more than a heart shape
- They will be scored 0 – 10 based on the clarity of the art, the color contrast of milk against coffee
- They will be scored 0 – 10 for creativity
- They will be scored 0 – 10 for the overall appealing look

Note: The competitor will be given a 0 for the difficulty scoring if any etching is used.

In the event of a tie, the competitor with the most number of higher score will emerge the winner (i.e. the barista with the most 10s will win, if there is no 10s, it will be followed by 9s, 8s, 7s down.)

4.0 Preparation Time

The first 2 competitors will start at the station and begin each of his / her 5 minutes of preparation time. The purpose of the preparation time is to carry supplies out on stage, set up the station and prepare the bar for competition.

There will be 1 timekeeper for each of the 2 competitors and once both competitors have arrived at the station, his / her allocated timekeeper will signal to the competitor that the 5 minutes of preparation time has begun.

Competitors will not be allowed to exceed the 5 minutes of preparation time. The timer will give the competitor a 3 minute, 1 minute and 30 second warning during his / her 5 minutes of preparation time. If the 5 minute preparation period has elapsed and the judges are not ready to begin judging the performance, the competitor will be asked to step back from the machine.

5.0 Clean – up time

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

6.0 Technical Issue

During the preparation and / or competition time, if a competitor feels there is a technical problem, the competitor should raise his / her hand and ask for the Singapore Coffee Association appointed representative or Head Judge, and the time will be stopped. If the Head Judge agrees there is a technical problem, the Head Judge will decide the appropriate amount of time for the competitor to be credited. Once the technician has fixed the problem, the competitor's time will resume. If for some reason, the technical problem cannot be resolved in a timely manner, the Singapore Coffee Association appointed representative or Head Judge will make the decision whether or not the competitor should wait to continue his / her performance or stop the performance. If a competitor must stop his / her competition time, the competitor along with the Head Judge or Singapore Coffee Association's appointed representative will re- schedule the competitor to compete again at a later time.

7.0 Machinery, Accessories and Raw Materials

Competitors must use the espresso machine (Rancilio), grinder (Ditting) supplied for the Pura Latte Art Competition. The espresso machine provided cannot be modified in any way (i.e. the competitor will not be allowed to make any changes to any of the espresso machine's internal or external components, such as the steam wand tips or the portafilters.) Any changes or adjustments made to the espresso machine are reason for disqualification.

6.1 The Singapore Coffee Association will provide the following on – site:

Station Table (For espresso machine, grinder)

2 Group Rancilio Espresso Machine

Ditting Grinder

Knock Box

Trash Can

Waiters Cart

Pura Fresh Milk

Cafetto Machine Cleaner

SCA Coffee

Da Vinci Gourmet Syrups & Sauce

Please note: Other than coffee and milk, which are guaranteed on – site, the competitors are asked to bring all supplies necessary for their presentation.

6.2 It is recommended that competitors bring the following:

Spare milk pitchers

Cups & Saucers

Spoons

Any specific utensils required, including serving tray