



1st Singapore National Barista Championship
29 – 31 March 2007
Suntec Convention Centre

Organized By:



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**Singapore Exhibition
Services Pte Ltd**

Competitor Rules & Regulations

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1.0 TERMS & CONDITIONS

All competitors must thoroughly read and understand the rules specified below. No exception applies for competitors who claim not to understand the Competitor Rules and Regulations. Competitors are encouraged to ask questions prior to arriving at the SNBC. All questions regarding the SNBC should be directed to the SNBC Event Manager, Rebekah Woo, by email at snbc2007@yahoo.com.sg or by phone at (65) 6339 0018. If a competitor has any additional question or concern upon arriving at the SNBC, all questions should again be directed to the SNBC Event Manager. If the SNBC Event Manager is not able to answer your question(s), the appropriate party or parties will be contacted to answer the question(s) in a timely manner.

1.1 Nationality

As WBC is only open to one competitor from each nation representing only him/herself and his/her nation, SNBC competitors must be in possession of Singapore passport or have had prior *24 months of documented employment or scholastic curriculum* in Singapore. This documentation must be included with the SNBC Competitor Registration Form.

1.2 Requirements

The winner of SNBC is required to represent Singapore to participate in the World Barista Championship with expenses paid (including travel, visas, accommodation and food allowance).

If the national champion chooses, or is unable, or abstains from competing in the WBC, he will forfeit his prize to the runner up of SNBC who will replace him in WBC.

The national champion is committed to represent Singapore Coffee Association in all publicity activities and media events relating to SNBC until the appointment of the next SNBC winner in 2008.

Upon participating in the SNBC, all competitors will be required to sign a document that they will comply with the rules & regulations.

1.3 Registration Procedure

Interested participants are required to submit their application forms and a \$20 registration fee to participate in the competition. The registration fee is strictly non-refundable after the closing date. The registration fee includes admission to SNBC and briefing sessions on SNBC.

2.0 THE COMPETITION

Competitors will be judged by one Head Judge, four Sensory Judges and two Technical Judges. Each competitor shall serve each of the four Sensory Judges a single espresso, a single cappuccino and a single signature beverage of his/her choice (espresso-based and alcohol-free), for a total of 12 drinks, during a period of 15 minutes or less. The order in which the drinks are served is the competitor's decision. However, the four drinks of each category must be identical and served simultaneously. (Please note: Although each set of drinks must be identical in content, 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.) All four drinks within each set of drinks must be prepared using the same coffee; however, competitors can prepare each set of drinks (i.e. the espressos, cappuccinos, and signature beverages) using different coffee. Competitors may produce as many drinks as they like, but only the drinks served to the judges will be evaluated.

2.1 SNBC Definitions:

2.1.1 Espresso:

An espresso is a one ounce beverage (30 ml., plus or minus 5 ml including crema.) prepared with various grams of coffee, depending on the coffee and the grind, through which clean water of 195-205 degrees F (90.5-96 degrees C), has been forced at 8.5 to 9.5 atmospheres of pressure, and where the grind of the coffee is such that the brewing flow time is between 20 to 30 seconds. While brewing, the flow of espresso should appear to have the viscosity of warm honey, and the resulting beverage should exhibit a thick, dark, golden cream-foam (crema). Espressos should be served in a two-to three-ounce (60 to 90 ml.) porcelain demitasse cup with a handle and a rounded interior base. Espressos should be prepared specifically for the judges, and immediately served with spoons, sugar and water.

2.1.2 Cappuccino:

A cappuccino is a beverage of ratios, producing a harmonious balance of espresso, steamed milk and frothed milk. A traditional cappuccino is a five-to six-ounce beverage (150 to 180 ml.), served in a five-to six-ounce (150 to 180 ml.) porcelain cappuccino cup with a handle and a rounded interior base. (Please note: For the purpose of the WBC, cappuccinos should not be topped with any additional spices and/or powered flavorings.)

2.1.3 Signature Beverage:

A signature beverage must be espresso based. Each of the four signature beverages must contain a minimum of one espresso shot. A distinct taste of espresso must be present. First and foremost it should be a beverage; the judges should be able to drink it. Competitors are allowed to use any ingredients in the signature beverage as long as they do not contain any alcohol or illegal substances. (Please note: This rule applies to extracts as well. Competitors using extracts in his/her signature beverage should be prepared to verify that no alcohol is listed in the ingredients of the extract. No ingredient(s) where the alcohol has been burned out or off will be allowed in the signature beverage.) If alcohol is discovered as an ingredient in the signature beverage, the signature beverage will receive zero points on all points available in the signature beverage category. 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. The components of the signature beverage should preferably be produced during the competition, i.e., the signature beverage and its ingredients should be assembled on site during the competition time. The signature beverage can be any temperature. However, the competitors must inform the judges of the correct temperature at which the signature beverage will be served.

Please note: No ingredients or substances other than ground coffee may be placed in the portafilters.

3.0 COMPETITION PROCEDURE

The physical frame of the competition consists of a stage with three competition stations. Each of the three stations will have a three-group espresso machine, an espresso grinder and a blender. Each station will be assigned a number, one, two or three, which correspond with each competitor's assigned time and station. Each competition time is 45 minutes in length and is comprised of three stages:

1. 15-minutes Preparation Time
2. 15-minutes Competition/Performance Time
3. 15-minutes Clean-Up Time

3.1 Competition flow

Station No. 1	Station No. 2	Station No. 3																
Start																		
<table border="1"> <tr> <td style="padding: 5px;">1st Barista</td> <td style="padding: 5px;">15min Preparation 15min Competition 15min Clean-up</td> </tr> <tr> <td style="padding: 5px;">4th Barista</td> <td style="padding: 5px;">15min Preparation 15min Competition 15min Clean-up</td> </tr> </table>	1st Barista	15min Preparation 15min Competition 15min Clean-up	4th Barista	15min Preparation 15min Competition 15min Clean-up	<table border="1"> <tr> <td colspan="2" style="text-align: center;">Start</td> </tr> <tr> <td style="padding: 5px;">2nd Barista</td> <td style="padding: 5px;">15min Preparation 15min Competition 15min Clean-up</td> </tr> <tr> <td style="padding: 5px;">5th Barista</td> <td style="padding: 5px;">15min Preparation 15min Competition 15min Clean-up</td> </tr> </table>	Start		2nd Barista	15min Preparation 15min Competition 15min Clean-up	5th Barista	15min Preparation 15min Competition 15min Clean-up	<table border="1"> <tr> <td colspan="2" style="text-align: center;">Start</td> </tr> <tr> <td style="padding: 5px;">3rd Barista</td> <td style="padding: 5px;">15min Preparation 15min Competition 15min Clean-up</td> </tr> <tr> <td style="padding: 5px;">6th Barista</td> <td style="padding: 5px;">15min Preparation 15min Competition 15min Clean-up</td> </tr> </table>	Start		3rd Barista	15min Preparation 15min Competition 15min Clean-up	6th Barista	15min Preparation 15min Competition 15min Clean-up
1st Barista	15min Preparation 15min Competition 15min Clean-up																	
4th Barista	15min Preparation 15min Competition 15min Clean-up																	
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Start																		
3rd Barista	15min Preparation 15min Competition 15min Clean-up																	
6th Barista	15min Preparation 15min Competition 15min Clean-up																	

3.2 Prior To Preparation Time

Competitors may bring music on one CD to be played during his/her competition time (Music may not contain profanity.) Competitors must mark the CD case clearly with his/her name and competitor number. It is the competitor's responsibility to give the SNBC Event Manager or Audio Visual staff his/her CD. It is also the responsibility of the competitor to ask the SNBC Event Manager or Audio Visual staff for the CD after he/she is done competing.

The head runner will be responsible for seeing that each competitor's station is set as the competitor has requested prior to his/her preparation time. The head runner will make sure that each competitor's grinder and blender are placed to the right or the left of the espresso machine per the competitor's request.

Competitors have the option of using the grinder provided, bringing his/her own grinder(s) or using both the provided grinder and his/her own grinder. Competitors may not use more than two grinders during his/her performance.

If a competitor has brought his/her own grinder and/or blender, please inform the SNBC Event Manager if he/she has not done so already. The head runner will contact the competitor prior to his/her preparation time. Once the competitor's assigned station is cleared and cleaned from the previous competitor, the head runner and the station runner will take the competitor's grinder and/or blender out to the assigned station, place it in the correct location and plug it in. If the competitor would like to help the head runner take his/her own grinder and/or blender to the station, this will be allowed; however, once the grinder is in place and plugged in, the competitor will not be allowed to touch the grinder and/or blender and must leave the stage immediately. (Please note: If a competitor is using his/her own grinder, it must be empty. No coffee beans are allowed in the hopper until the competitor's preparation time.)

Competitors should be in the preparation/practice room 30 minutes prior to his/her scheduled preparation time. Any competitor who is not onsite at start of their 15 minutes of preparation and/or competition time may be disqualified.

3.3 Preparation Time

The first competitor will start at the first station and begin his/her 15 minutes of preparation time. The purpose of the preparation time is to carry or wheel all supplies out on stage, set up the station and prepare the bar for competition. A waiter's cart will be available for use. Each competitor will be assigned a station runner who will assist the competitor as he/she wheels the waiter's cart from the preparation area to his/her assigned station. Only the assigned station runner will be allowed to assist the competitor on stage with the cart. (Please note: Coaches, supporters, friends, or family members are not allowed on stage while the competition is in progress.) Once the competitor has arrived at his/her assigned station, the timekeeper will signal to the competitor that the 15 minutes of preparation time have begun. The runner will not help the competitor unload the cart or set-up the station. Each competitor must unload his/her supplies off the cart on his/her own. Once the cart is unloaded, the station runner will wheel the cart off stage. The waiter's cart will not be allowed on stage during the performance/competition time.

If a competitor has brought an item or piece of equipment that does not fit on the station table provided, he/she must ask the SNBC Event Manager prior to the start of their 15 minutes of preparation time, if he/she may be allowed to leave the item on the floor, out of the way.

If a competitor has forgotten some of his/her equipment and/or accessories, he/she must retrieve the missing items him/herself. Nothing may be delivered by the runners, supporters, team members or the audience.

Please note: The judge's presentation table cannot be set during the competitor's preparation time. Any water, glassware, napkins, or decorations the competitor would like on the presentation table must be incorporated into his/her 15-minute performance/competition time.

Competitors are encouraged to pull practice shots during their prep time, however if "pucks" or "cakes" are left in the portafilters at the start of his/her competition time points will be deducted from the technical score sheet for "clean working area at start-up."

Competitors will not be allowed to exceed the 15 minutes of preparation time. The timer will give the competitor a ten minute, five minute, three minute, one minute, and thirty second warning during his/her 15 minutes of preparation time. If the 15-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.

Please note: Cups should be preheated during the competitor's preparation time. However, no water may be present in cups at the start of the competitor's competition time.

3.4 Technical Issue

During the preparation and/or competition time, if a competitor feels there is a technical problem with the espresso machine, the grinder and/or the blender, the competitor should raise his/her hand and ask for the head runner (during preparation time) or for the Head Judge (during competition time), 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 solved in a timely manner, the 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 and SNBC Event Manager will reschedule the competitor to compete again at a later time.

3.5 Competition Time

Tracking time elapsed during the 15-minute competition/performance time will be the responsibility of the competitor, though he/she may ask for a time check at any period. The Master of Ceremonies will ask the competitor if he/she is ready to begin. Once the competitor confirms that he/she is ready to begin, the competitor will take position at the judges' presentation table. Before the competitor introduces him/herself to the judges, the competitor must press the start button on the remote control attached to the clock to begin his/her 15 minutes of competition/performance time. The designated back-up timekeeper will begin the stopwatch the moment the competitor presses the start button on the clock at the judge's presentation table. Once the first competitor is five minutes into his/her competition time, the second competitor may begin his/her 15-minute preparation time at the second station upon advisement from the SNBC Event Manager and/or the head runner.

At the start of the competitor's competition time, he/she will introduce him/herself and make eye contact with each of the four Sensory Judges and the Head Judge. The four Sensory Judges and Head Judge will be standing behind the judges' presentation table. (All drinks competitors wish to be evaluated must be served at this table.) Once the 15 minutes of competition time have begun, the competitor may set the judges' presentation table. Competitors are required to serve water to the judges. Competitors can serve water to the judges after they have set the presentation table or when they serve the first set of drinks.

A station runner will clear the judges' presentation table upon the Head Judge's signal after each set of drinks. The runner will clear only the cups, saucers and spoons. If a competitor would like the station runner to clear any additional items such as cookies, chocolates, sugars, honey, etc., he/she must tell the head runner prior to going on stage.

Time will be stopped when the competitor presses the stop button on the remote control attached to the clock or raises their hand and calls "time". The competitor may choose to stop the clock whenever he/she wishes. For example, competitors can stop the clock once his/her final drink is placed on the presentation table to be served to the judges, or after serving his/her final drink, or competitors can choose to go back to their station to clean before stopping the clock and ending their performance time. Once the competitor stops the clock, the back-up timekeeper will stop the stopwatch. The judges will record the final time on the clock. If the clock has malfunctioned for any reason, the Head Judge will record the time from the back-up timer. Competitors may not continue talking to the judges once their competition time has ended. Any conversation after the competitor's competition time will not count towards his/her total score.

The maximum time frame (without penalty) for the competition/presentation is 15 minutes. Competitors will not be penalized for finishing early.

If the competitor has not finished his/her presentation during the allotted 15-minute period, he/she is allowed to proceed until the presentation is completed. However, points will be deducted from the total of each of the four sensory score sheets. Please note: any competitor whose performance period exceeds 17 minutes will be disqualified.

Each of the four Sensory Judges will deduct points according to the following overtime penalties:

1-30 seconds overtime	5 points
31-60 seconds overtime	10 points
61-90 seconds overtime	15 points
91-120 seconds overtime	20 points
More than 120 seconds overtime	Disqualification

Once the competitor stops the clock the second competitor should be ready to begin his/her 15-minute performance/competition time. The third competitor will begin his/her preparation time, and the first competitor will begin his/her clean-up time. (See Competition Flow)

Evaluation will only be given during the performance/competition time. The preparation and clean-up time are not judged; however, the judges will review the station for cleanliness at the start and end of the performance/competition time.

3.5.1 Coaching

Coaching from the sidelines is not allowed during the competition. Doing so will result in disqualification. The SNBC does encourage cheering from the sidelines by supporters, the audience and other team members. However, they are not allowed to assist the competitor in any way

3.6 Clean-Up Time

Once a competitor has finished his/her competition time, he/she should begin cleaning up the station. The assigned station runner will bring the waiters cart back out on stage for the competitor to load his/her supplies on. The station runner will clear the judge's presentation table; however, the competitor is responsible for clearing and cleaning his/her station table without assistance. If a competitor brought his/her own grinder and/or blender, the station runner can help the competitor remove these items from the station. Competitors are expected to thoroughly clean their station after their competition time. Once a competitor has finished cleaning his/her station, the head runner will inspect the station. If the head runner does not feel that the competitor has cleaned the station sufficiently, the head runner will consult with the Head Judge to determine whether the competitor should return to the station and finish cleaning.

4.0 SNBC CERTIFIED JUDGES

Competitors will be judged by one Head Judge, four Sensory Judges and two Technical Judges.

4.1 Head Judge:

The Head Judge is responsible for managing any issues or concerns that take place on stage during a performance. The Head Judge is responsible for making sure the judges are evaluating each competitor according to the SNBC standards. The Head Judge has final authorization concerning any problems or issues that occur during performances.

The Head Judge will take notes during the competitor's competition time and review the score sheets of the four Sensory Judges and the two Technical Judges for accuracy and consistency, but his/her scores will not count towards the competitor's total score.

4.2 Technical Judge:

The two Technical Judges will position themselves around the competitor and his/her station. The Technical Judges will evaluate competitors on the following criteria:

- Hygienic/cleanliness of station at the start
- Clean cloths available
- Usage of grinder
- Correct and consistent grinding, dosing and tamping
- Extraction procedure
- Milk frothing techniques
- Visual espresso base for cappuccinos and signature beverages
- Cleanliness of station at the end of the performance time

The total sum of the two Technical Judges score sheets are added and divided by two. This sum is then added to each of the four sensory score sheets.

4.3 Sensory Judge:

The four Sensory Judges will be located at the judges' presentation table. Each Sensory Judge will only evaluate the drink that is served to him/her. The Sensory Judge will evaluate competitors on the following criteria:

Ability to communicate with the judges and Master of Ceremonies

Accuracy of competitors' description of drinks served

Visual appearance of the drinks

Drinks served with the correct accessories

The quality of the espresso blend

The taste and quality of the drinks served

Taste balance of all drinks

Temperature of drinks and cups

Usage of ingredients in signature beverage

Competitor's attention to detail and overall creativity

5.0 CRITERIA

Competitors are advised to thoroughly review the score sheets, the SNBC Rules and Regulations, the Judges Rules and Regulations and the Judges Evaluation Manual to ensure that he/she is familiar with the criteria.

Competitors will be judged on the following criteria:

5.1 Competition Area

The competition area will be evaluated for cleanliness at the start and end of the performance/competition time. The bar should be spotless, and the area as orderly as if ready to open for a shift.

5.2 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. Each competitor is 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.

5.3 Beverage Presentation

Points will be awarded based on the visual presentation of the drinks including cups, glasses and accessories, etc. 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.

5.4 Technical Skills

Points will be awarded based on the competitor's technical knowledge of the espresso machine and grinder. This includes the competitor's working knowledge of the equipment involved and how it relates to everything from quality coffee to his/her cleaning skills.

5.5 Judges Total Impression

Points will be awarded based on the judges overall view of the competitor, his/her technical skills, taste of drinks, and personal and beverage presentation.

6.0 ADDITIONAL COMPETITOR INFORMATION

6.1 Competitors Orientation Meeting

Prior to the start of the SNBC, a Competitors Orientation Meeting will take place. This meeting is mandatory for all competitors. During this meeting, the SNBC Manager will make announcements, explain the competition flow and give a tour of the stage and back stage areas. This will be a time when competitors can ask questions and/or voice concerns to the SNBC Event Manager and Head Judge(s).

6.2 Preparation Room

There will be a competitors' preparation room. This area will be reserved for the competitors, volunteers and any SNBC officials. Competitors will be able to store their equipment, accessories, ingredients, etc. in this room. A refrigerator will be provided for any ingredients that need to stay cold. .

7.0 MACHINERY, ACCESSORIES & RAW MATERIALS

Competitors must use the espresso machine supplied for the SNBC. The official 2006 SNBC espresso machine will be a (To Be Announced). The espresso machine supplied 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 tip or the portafilters.) The espresso machine will be calibrated to the following specifications: Temperature setting will be set between 195-205 degrees F (90.5-96 degrees C), and the pump pressure set between 8.5 and 9.5 bars. Any changes or adjustments made to the espresso machine are reason for disqualification.

The official 2006 SNBC grinders will be a (To Be Announced). Competitors have the option of using the grinder(s) provided, bringing their own grinder(s) or using both the provided grinder and their own grinder. Competitors may not use more than two grinders during their performance.

7.1 The SNBC Will Provide The Following At Each Station:

Station Table (For espresso machine, grinder and blender) L: 6'W: 3'H: 3' Work Table -Forms an "L" shape extending from the left of the station table (For trays, glassware, and additional accessories) L: 6'W: 2'H: 3' Presentation Table (Judges' table) L: 6'W: 2'H: 42"

Two or Three-Group Espresso Machine

Grinder

Blender

Knock Box

Ice Scoop

Trash Can

Waiters Cart (To be used during preparation and clean-up time) L: 30" W:16" H: 32.5"

Ice

Whole Milk

Please note: Other than milk and ice, which are guaranteed to be provided on-site, the competitors are asked to bring all supplies necessary for their presentation. Competitors may choose to bring their own milk. The WBC will provide some additional accessories for emergency purposes. However, this is not a guarantee. Competitors may use any accessories or ingredients (excluding alcohol) they wish. Competitors should make allowances for breakage during travel and/or during the competition. Competitors are responsible for and in charge of their own equipment and accessories.

7.2 It Is Recommended That Competitors Bring The Following:

Coffee (For practice and the competition)
Tamper
Shot Glasses
Steaming Pitchers
Cups & Saucers (For all 12 drinks including spares)
Spoons
Any Specific Utensils Required
Water Glasses
Water (For judges)
Milk (Optional)
Bar Towels/Clean Cloths
Tray (For serving drinks to the judges)
All Accessories (For judges presentation table)
Napkins
Sugar
All Equipment/Accessories Required For The Signature Beverage

8.0 COMPETITOR ISSUES

If a competitor has an issue or protest to make regarding the SNBC during the competition, the competitor should contact the SNBC Event Manager. The Event Manager will then determine whether the issue can be resolved on-site at the SNBC, or whether the issue will require a written appeal following the SNBC Event.

If the SNBC Event Manager decides that the complaint can be solved on-site at the SNBC, the SNBC Event Manager will summon the involved party or parties to ensure fair representation. The competitor's protest will be discussed and a decision made jointly on-site by the SNBC Event Manager, the Head Judge, and the Technical Standards Committee Representative. The SNBC Event Manager will inform the competitor of the decision.

If the competitor does not agree with the decision it is possible to appeal the decision in writing to the Rules & Regulations Committee. The decision by the Rules & Regulations Committee is final.

If a competitor makes a complaint to the SNBC Event Manager that cannot be solved on-site or the competitor wishes to appeal a decision made on-site, the SNBC Event Manager will ask the competitor to submit his/her formal complaint in writing to the Organizing Committee. The complaint letter must include the following:

Competitor Name
Date
Complaint
Date and Time References (if applicable)
Competitor's Comments
Party/Parties Involved
Competitor's Contact Information

Any written complaint that does not include the above information will not be considered. Competitors should submit his/her written complaints to the SNBC Event Manager.

Written complaints will be reviewed by the SNBC Rules & Regulations Committee within 30 days of receipt. The SNBC Organizing Chair will contact the competitor with the final decision.