



# World Barista Championship

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## Barista Championship rules 2002

### Participants

The Championship is open to everyone who wants to compete regardless of nationality or association membership. The participants in the final are qualified through an enthrall into the championship by their national specialty coffee association, national chapter or the Specialty Coffee Assn. of Europe / America or similar. The final will be open for one competitor from each country representing themselves and their nation only. Participation in the final is free of cost but the participants will carry their own expenses for traveling, accommodations and similar.

### The Competition

Each participant shall during a period of **not more than 15 minutes** serve the 4 judges 4 espressos, 4 cappuccino and **4 identical** espresso based (alcohol free) signature beverage of their own choice. The order in which the beverages are served is free, but the 4 beverages in the same category must be served at the same time.

**Time is taken from the moment the participant gives the start signal. Time will be stopped when the last beverage is served to the judges and the Barista gives the end signal.** Maximum timeframe for the presentation is 15 minutes.

If the last beverage is served the judges before the 15 minutes are up, time will be stopped on the signal from the Barista that his/hers presentation are over. **The Barista have to give the signal for ended presentation.** If the competitor is not trough with the presentation during the 15 minutes timeframe, they are allowed to proceed, but marks will be deducted on the total score, according to prolonged time used. Within the timeframe the competitors can produce as many beverages as they like. Only the served beverages are judged.

### Points to be deducted from the total score when timeframe is exceeded.

Each judge will deduct points according to the following:

- 1-30 seconds overdue 3 points
- 31-60 seconds overdue 6 points
- 61-90 seconds overdue 9 points
- 91-120 seconds overdue 12 points

### Competition procedure

The competition area will have three (3) La Marzocco Machines. All competitors will be given a 15 minutes preparation time; 15 minutes competition time and 15 minutes clean up time.

The machine will be given a station number from 1-3.

The first competitors will start on the first machine and are given a 15 min preparation time. The Barista cannot exceed the 15 min of preparation and have to start the competition presentation within this timeframe. When the first Barista starts their performance, the second competitor starts their preparation time on the second machine.

When the first Barista gives the signal that his/hers presentation are over, the second Barista have to be ready to start within the 15 min of preparation. The third competitor will then start their preparation time, when the second Barista start their competition presentation. The first Barista will start on the 15 min clean up time. (See flow).

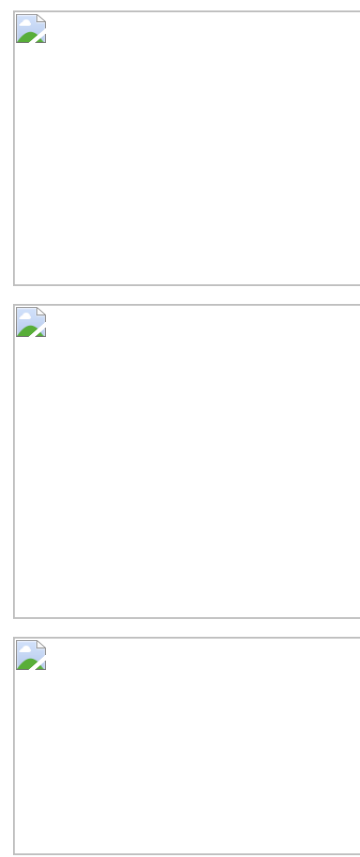
Evaluation will just be given for the competition performance, and not during preparation and clean up time.

### Competition flow

	Machine no 1	Machine no 2	Machine no 3
Start	Start	Start	
<b>1st Barista</b>	15 min preparation		
	15 min competition	<b>2nd Barista</b> 15 min preparation	
	15 min clean up	15 min competition	<b>3rd Barista</b> 15 min preparation
<b>4th Barista</b>	15 min preparation	15 min clean up	15 min competition
	15 min competition	<b>5th Barista</b> 15 min preparation	15 min clean up
	15 min clean up	15 min competition	<b>6th Barista</b> 15 min preparation
		15 min clean up	15 min competition
			15 min clean up

### Raw materials, accessories and machinery

The individual competitor may use any raw material or accessories that are normal found in a coffee bar. Some basic materials will be at the stage and provided by the organizers and their sponsors. The competitor must use the espresso machine supplied by the manufacturer at the scene. Apart from this the competitor may use the



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About this capture

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forgotten some of his/hers equipment, accessories etc. they have to get it themselves, and not to be delivered by supporters, audience or team members. This is reason for disqualification.

Cheering is allowed!! Audience is encouraged to show their appreciation and support of the Barista during the performance.

Please also note. The World Barista Committee advice each Barista to bring all accessories needed for their presentation, such as cups, glasses, spoons, herbs, espresso, tray, etc. Only basic raw materials and accessories will be provided at the competition area.

### Criteria

The competitors will be judged be the following criteria:

• **Taste evaluation**

Scores will be given for the task of the individual beverage based on raw materials used and style of beverage. Emphasis will be given on the harmony between sweetness, bitterness acidity and aromatic impression. The individual competitors are advised to present verbally to the judges the material used and the philosophy behind their beverage.

• **Beverage presentation**

Scores will be given based on the visual presentation of the beverages including cups, glasses, accessories and above all, the beverage.

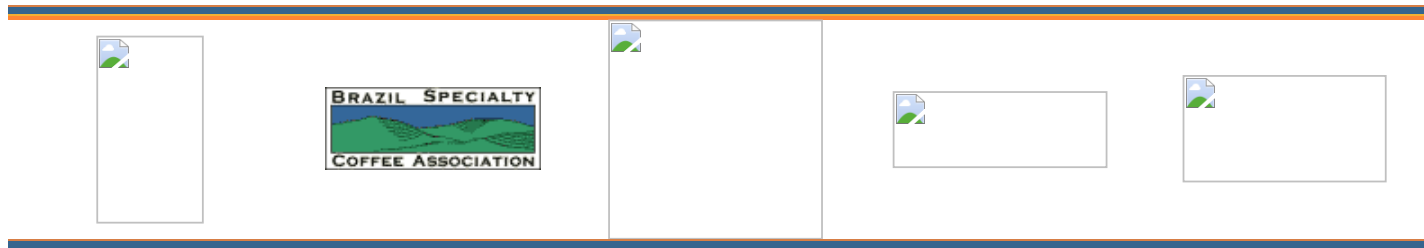
• **Barista Technique**

Score will be given based upon the competitors Barista technique and at the bar. This implies use of the machine and the grinder etc, such as neatness, beverage preparation skills, familiarity of tools and adhering to the 15 minutes timeframe.

• **Personal Presentation**

Scores will be given based upon the Barista showmanship in coffee knowledge, relating to audience, speaker, customer, judges etc. During the 15 minutes period the competitor will be interviewed either in English directly or intercepted through their native language.

[Click here to download judging form \(MS Excel 28 Kb\)](#)



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