

**2005 Central Region
Canadian
Barista Championship
February 25, 2005
Classic Gourmet Coffee
Toronto, Ontario**



Rules & Regulations

Rules of the Central Region Canadian Barista Championships (CRCBC)

Participation in the 2005 CRCBC is \$75 per participant and each participant will carry their own expenses for travel, accommodations, and other related expenses.

The competition will be open to two competitors from each café/roaster/business representing only him/herself and his/her café/roaster/business. *Since this is a Canadian Regional Competition only the Provinces of Manitoba and Ontario are eligible to compete in this event. The winner of this regional competition will be secured a slot in the Semifinal Round of the 2005 Canadian Barista Championship in Toronto. Any barista may compete in this competition, but only Canadian citizens can continue on to represent Canada in the WBC.*

A contestant must be in possession of a *passport* of Canada or have had prior *24 months of documented employment or scholastic curriculum* in Canada. In case of multiple passports, the contestant has to *choose Canada for the 2005-year* and then qualify through the CBC national championship to be eligible for the WBC.

I. Application for Participation

Baristas who want to participate in the CRCBC must complete a *Canadian Barista Registration Form* online: CBC website: www.coffee-expo.com.

Verification of all entrants will be made before registration acceptance. Confirmation will occur through email or fax. Concurrently, a time schedule for barista participation will be compiled and presented. The time schedule and list of participants will also be made available at the Barista Precompetition Meeting and the CRCBC Judges Precompetition Meeting.

II. Competition

During a period of not more than 15 minutes, each competitor will serve the four sensory judges four identical single espressos, four identical cappuccini and four identical espresso-based *alcohol free* signature beverages of their own.

The order in which the beverages are served is the choice of the competitor, but beverages *in the same category* must be *served at the same time*.

Within the timeframe, the competitors may produce as many beverages as they like. Only the sensory judges evaluate the beverages that are served.

III. Time Standards

Competition time begins the moment the *barista presses the timer*. If the last beverage is served to the judges before the 15 minutes of competition time are up, time will be stopped upon signal from the barista. The barista has the option of finishing at 15 minutes if desired.

If the barista is not completely finished with the presentation within the 15-minute timeframe, he/she will be allowed to proceed, though *marks will be deducted* from sensory judges score sheets according to Table 1. If the barista exceeds two minutes overtime, he / she will be allowed to complete their presentation although they will be disqualified.

Time overdue	Points deducted from the final score
1-30 seconds	5 Points
31-60 seconds	10 Points
61-90 seconds	15 Points
91-120 seconds	20 Points
2 minutes	The barista is disqualified

Table 1 Points to be deducted from the total score when timeframe is exceeded.

Maintenance of proper and accurate times as well as administration of the overall competition area is the responsibility of the CRCBC officials.

IV. Coaching

Coaching from the sideline is not allowed during the competition. If the Barista has forgotten some of hers/his equipment, accessories etc. they have to get it themselves, it is not to be delivered by supporters, audience or team members. This is reason for *disqualification*.

An official coach/trainer must be designated in order to clarify whom the respective coach/trainer is for each competitor, to avoid “back-door” coaching. This coach/trainer is then barred from participating as a judge at this event.

V. Ingredients

The competitor is allowed to use any ingredient (except alcohol), which is needed to create the personal signature drink.

The drink and its ingredients should preferably be produced during the competition time.

This will produce higher scores.

The competitors must bring all ingredients needed themselves to the stage area and assigned station.

VI. Servings

The Sensory judges are instructed to stand at a serving table in the competition area. The Technical judges will be positioned near the competitor’s workstation. All beverages must be served at this table. Designated runners clean the serving table.

Competition Procedures

I. Machine Assignment

The physical framework for the competition consists of a stage with three competition stations, each of which is assigned station number one, two or three. The competitors are, by lottery, assigned a competition time and a competition station. Information about competition time and station will be relayed to baristi at the Barista Precompetition meeting.

II. Competition Process

During the competition, the following seven judges will assess the barista: one head judge, four sensory judges and two technical judges. Evaluation will only be compiled based on competition performance and not the preparation or clean up, although the competitor must leave the station in an acceptably clean condition for the next competitor.

III. Criteria

The CRCBC Representatives defines specific criteria upon which the competitors are to be judged, all of which is available on the CBC Website. Including following criteria:

- **Taste evaluation**

Points will be awarded for the individual beverage based on raw materials used and style of beverage. Emphasis will be placed 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**

Points will be awarded based on the *visual presentation* of the beverages, including but not limited to cups, glasses, accessories, table settings and above all, the beverage served.

- **Barista Technique**

Points will be awarded based on the competitor's *general barista technique and skill*. This implies understanding and use of the espresso machine, grinder, etc., which includes but not limited to neatness, blurring, control of panels, and successful completion within the 15-minute timeframe, etc.

- **Personal Presentation**

Points will be awarded based on the barista's *personal appearance* and appropriate clothing in relation to audience, the competition itself, customer relation, e.g., judges, personal charisma, etc. Barista may bring his/her own music on CD/DVD to be played during their performance period.

IV. Cleaning the working station

A barista *can be disqualified* if she/he does not clean up the working station according to the standards determined by the CBC/WBC standards.

Runners on the stage will clean the serving table when a spoon is placed in the cup/glass by all sensory judges or when signaled to do so by the Head Judge.

V. Competition

During the *competition time* the competitor can be interviewed by a MC either directly in English or through an interpreter. The interview is broadcast during the actual competition time. If a translator is needed, the barista must inform the CRCBC organizers of such before performance. The interpretation will be a strict translation of the barista's verbalizations. The competitor has the right to decline an interview without jeopardizing her / her score. The barista may opt to do a planned personal verbalization during the performance period but must contact the MC before his/her performance. It is recommended that the barista attempt to verbalize some aspects of their performance as this will be reflected in scoring.

VI. Competition Flow

A barista's entire competition time is 45 minutes in length. The 45 minutes are divided as follows:

- 15 minutes preparation time
- 15 minutes performance time
- 15 minutes clean up time

The competitor will begin his/her 15 minutes of preparation time upon signal from the MC or timekeeper. The barista may not exceed the 15 minutes of preparation time. After completion of the 15 minutes of preparation time, the barista will be kindly asked to step back from the station area to await the judges.

When the judges are ready to begin, the barista will signal the start of his/her 15-minute competition time and activate the time clock.

When the barista presses the time button the presentation is complete, the clock will be stopped and the MC and/or the timekeeper will inform judges.

There will be a five-minute delay between the first barista's competition time and the second barista's preparation time. The judges use this time delay to complete their written evaluation of the first barista's competition performance. At this time, the head judge will collect score sheets to verify completion and will hand them to the designated scorer.

VI. Competition Flow (cont.)

After the judges complete their evaluations, the second barista will be instructed to begin their 15-minute performance time. The third competitor will wait five minutes and then begin upon instruction from the timekeeper begin their preparation time. The first barista will begin their clean-up time immediately following completion of their competition performance. (See Table 2.)

Station #1			Station #2		Station #3			
1st Barista	15 min preparation		2nd Barista	15 min preparation (start: 5 min within #1's competition time)		3rd Barista	15 min preparation (start: 5 min within #2's competition time)	
	Barista: 15 min clean up	Judges: 5 min evaluation		15 min competition			15 min competition	
4th Barista	15 min preparation (start: 5 min within #3's competition time)		5th Barista	Barista : 15 min clean up	Judges: 5 min evaluation	6th Barista	15 min competition	
	15 min competition			15 min preparation (start: 5 min within #4's competition time)			Barista: 15 min clean up	Judges: 5 min evaluation
	Barista: 15 min clean up	Judges: 5 min evaluation		15 min competition			15 min preparation (start: 5 min within #5's competition time)	
							15 min competition	
							Barista: 15 min clean up	Judges: 5 min evaluation

Table 2 Competition Flow Chart

VII. Areas or Zones

The physical frame of the competition will consist of the following areas:

- **Backstage**
This area is reserved for baristas, their designated coaches and officials and/or other specially authorized persons. The number of people backstage is limited. The area will contain storage ice freezers and tables for the barista's raw materials/ingredients /accessories/machinery, etc. CRCBC judges must avoid this area prior to and during competition.
- **Preparation Area**
An area next to the stage/competition area will be designated as the preparation area which only stage-authorized persons are allowed access. These include but are not limited to: baristas who are about to begin preparation time; the barista's assistant; and ERBC officials.
- **Stage/Competition Area**
Only authorized persons are allowed to enter the competition area.
- **Practice Area (same as Stage/Competition Area)**
An area will be reserved for the baristas and will be equipped with three espresso machines identical to the competition machines. Here, barista's can practice for competition, make last minute adjustments or just get familiar with the type of espresso machine used in the competition. All baristi will be assigned a Practice Period at the CRCBC Barista Precompetition Meeting or prior to competition.
- **Media**
This area is restricted to journalists and authorized officials.
- **Show Production & Audio Visual**
This area is restricted to audiovisual and show production personnel.

Raw Materials, Accessories and Machines

The entire competition area will have three identical customized espresso machines, one per each of three stations.

Besides the espresso machine, each station will contain at least the following equipment:

- A competition station: steel or strong wooden working table measuring 180 cm x 90 cm x 90 cm/6 ft. x 3 ft x 3 ft. (the espresso machine is placed on this table)
- Ice Container
- One grinder
- One trolley/cart to be used during preparation time. (optional)
- Three electrical plugs for any additional personal equipment
- Sensory judge presentation table, (or up to three separate presentation tables) Measuring approximately 120 cm x 90 cm x 105 cm / 4 ft. x 3 ft. x 3.5 ft.

The individual competitor may use any raw material or accessory including coffee, syrup, cups, glasses, sugar, spices, milk products, herbs, grinders, etc. *No accessories are provided.*

Some basic materials (such as milk) will be provided by the organizers and their sponsors. The barista can voluntarily make use of these materials. It is recommended, however, that each barista bring all accessories needed for their presentation, such as cups, glasses, spoons, herbs, espresso, tray, grinders, etc.

I. Criteria regarding modifications on machinery

No modifications to equipment are allowed. This includes steam tips and filter baskets. All steam tips will be 4 holed type and filter baskets will be double shot capacity.

II. Precompetition Espresso Machine Evaluation

All competition espresso machines will be checked by a certified technician prior to the event and certified by the CRCBC event coordinator.

Complaints & Appeals

All complaints and appeals must be submitted in written form and contain the following general information:

- Complainant (person/café/business, etc.)
- A statement detailing the problem
- Time and date references
- Reference to all the persons involved, and specific details
- Complete contact information i.e. Phone number; fax number; email address; street address.

Any complaints and/or appeals, which do not, as a minimum, include the details above; will be refused without further consideration. These will include complaints and/or appeals that *arise during* the actual competition of the CRCBC.

Complaints and/or appeals are given to the competition CRCBC Head Judge during the holding of the championship that should preferably be a CBC representative.

Decisions made by the CRCBC Head Judge concerning appeals are permanent.

Beverage Criteria

All the standards in the following are CBC/CRCBC regulations

Espresso

- Extracted from a double basket.
- One single espresso per cup.
- 7 grams of grounded coffee (± 2 grams) pr. single espresso.
- Approximately 25 ml ($\pm 0,5$ CL./ 1/2 oz.) of water in 20 to 30 seconds.
- Served in a porcelain cup.
- Served with spoon, sugar and water.
- Hot beverage.

Cappuccino

- A single espresso base with prepared milk
- Recommended size: 150 ml. / 5 oz. (± 30 ml. / 1 oz.).
- Served without topping.
- Coffee taste is essential. Hot beverage.
- **Milk type/brand is barista's choice*

Signature Drink

- An espresso-based drink, alcohol free
- Any temperature beverage.
- The drink and its ingredients should be assembled on sight in the competition time.

Other raw materials/accessories

- **Non-alcoholic ingredients.*
- **Barista's choice*

** 2005 CBC Standards*

Thank you for your interest and participation in the 2005 Canadian Barista Championship.

The 2005 Central Region Canadian Barista Championship Rules & Regulations are based in part and in accordance with the **CBC Rules and Regulations** dated **December 2004**.