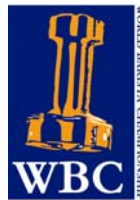




2006 Canadian Barista Championship



*Sanctioned by the WBC &
Canadian Coffee & Tea Expo

Rules & Regulations

Rules of the CNBC Championship

The participants will carry their own expenses for travel, accommodations, and other related expenses.

The final competition will be open to two competitors from each café/roaster/business representing only him/herself and his/her café/roaster/business.

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 2006-year* and then qualify through the CNBC national championship to be eligible for the 2007 WBC.

I. Application for Participation

Baristas who want to participate in the CNBC must complete a *Canadian Barista Registration Form* online: CNBC website: www.canadianbaristachampionship.com and return along with a scanned copy of a valid passport and/or *24 months of documented employment or scholastic curriculum* in Canada documents to:

www.canadianbaristachampionship.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 CNBC Judges Precompetition Meeting.

The winner of the Canadian National Barista Championship may hold the title for two consecutive years, after which he or she will be invited to be a judge in the next year's competition.

II. 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 when the competitor *presses the stop button* on the timer 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 timeframe (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*. If the barista exceeds two minutes overtime, he / she will be allowed to complete their presentation although they will be disqualified.

Each of the four Sensory Judges will deduct points according to the following overtime penalties. (See Table 1)

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 CNBC officials.

III. 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*. The CNBC 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.

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.

IV. 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.

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 barista at the Barista Precompetition meeting .

II. Judges Evaluation Criteria

The CNBC Representatives defines specific criteria upon which the competitors are to be judged, all of which is available on the CNBC Website. The CNBC Rules & Regulations are based upon the 2005 WBC Ltd. Rules and Regulations and the 2005 WBC Competitor Guidelines to which all CNBC Certified Judges are required to adhere. Competitors are advised to thoroughly review the 2005 CNBC score sheets and the 2005 CNBC Judges Evaluation Manual to ensure that he/she is familiar with the criteria. All materials may be downloaded free of charge at www.expo-coffee.com, or otherwise delivered by contacting the CNBC Event Organizer.

***Competitors will be judged on the following criteria:**

□ 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.

□ 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.

☐ **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.

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 *general barista technique and skill*. Points will also 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 of coffee to his/her cleaning skills.

☐ **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. Points will also 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 their own music on CD to be played during their performance period.

2006 CNBC CERTIFIED JUDGES

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

- **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 WBC 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.

- **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.

- **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.

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

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. Each of the three stations will have a two or 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.

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. The physical frame of the competition consists of a stage with three competition stations.

(See Table 2.)

Station #1

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

Table 2 Competition Flow

1. 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 CNBC Event Coordinator or Audio Visual staff his/her CD. It is also the responsibility of the competitor to ask the CNBC Event Coordinator or Audio Visual staff for the CD after he/she is done competing. The stage manager will be responsible for seeing that each competitor's station is set as the competitor has requested prior to his/her preparation time. The stage manager 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 CNBC Event Coordinator 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 stage manager 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 area 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.

2. 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 cart will be available for use. Each competitor will be assigned a station runner who will assist the competitor as he/she wheels the 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 time-keeper 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 waiters 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 CNBC Event Coordinator 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.

2. PREPARATION TIME (cont.)

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. COMPETITION TIME:

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.

Once the 15-minute preparation time has elapsed and the judges are ready, the MC will introduce the competitor. The competitor will be interviewed in English or French throughout the presentation by the MC. If an interpreter is needed, the competitor must inform the CNBC Event Coordinator upon registration. Each competitor will be hooked to a microphone throughout his/her competition. However, the competitor is only broadcast during his/her actual performance time. *Please note: Competitors may choose not to be interviewed.*

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 MC 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 timer 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 CNBC Event Coordinator and/or the CNBC Stage Manager. At the start of the competitor's competition time, he/she will introduce him/herself to 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. 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.

TECHNICAL ISSUES:

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 stage manager (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 CNBC Event Coordinator will reschedule the competitor to compete again at a later time.

4. 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.

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. CNBC 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 CNBC 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 CNBC 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:

- Competition Table: 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)
- Preparation Table - Forms an "L" shape extending from the left of the station table (For trays, glassware, and additional accessories) measuring 180 cm x 60 cm x 90 cm /L: 6' W: 2' H: 3'
- 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.
- Mini-Refrigerator or Ice Container
- One grinder
- Blender
- Knock Box
- Ice
- Ice Scoop
- Whole Milk
- Trash Can
- One trolley/cart to be used during preparation time. (optional)

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. *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. No accessories are provided.* Competitors may choose to bring their own milk. The CNBC 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.

***It is recommended that competitors bring the following:**

- Coffee (For practice and the competition)
- Grinder (Optional)
- 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

I. Criteria regarding modifications on machinery

No modifications to equipment are allowed. This includes steam tips and portafilter baskets. All steam tips will be 4 holed type and filter baskets will be double shot capacity. The espresso machine will be calibrated to the following specifications: Temperature setting will be at 200.3 degrees F (93.5 degrees C) with a range of plus or minus 2 degrees F (1 degree 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.

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.

II. Precompetition Espresso Machine Evaluation

All competition espresso machines will be checked by a certified technician prior to the event and certified by the CNBC 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 CNBC. Complaints and/or appeals are given to the competition CNBC Head Judge during the holding of the championship that should preferably be a WBC JCC representative. The pool of judges in this particular barista competition will be summoned to confer on the appeal/complaint. *Any judge(s) of this pool who are directly involved with the complainant will be excluded from this summons. Decisions made by the WBC JCC/CNBC Head Judge and the WBC HC (Hemisphere Coordinator) concerning appeals are permanent.

Beverage Criteria

All the standards in the following are WBC/CNBC regulations

Espresso

- Extracted from a double basket.
- One single espresso per cup.
- Prepared with various grams of coffee, depending on the blend, roast of coffee and the grind.
- Espressos should be served in a 2 – 3 oz. / 60 – 90 ml. porcelain demitasse cups with a handle and a rounded interior base.
- Approximately 30 ml ($\pm 0, 5$ CL. /1 oz.) of water in 20 to 30 seconds.
- Served with spoon, sugar and water.
- Hot beverage.

Cappuccino

- A single espresso base with prepared milk
- A beverage of ratios, producing a harmonious balance of espresso, steamed milk and frothed milk.
- Served in a 150 ml. / 5 oz. – 180 ml. / 6 oz. porcelain cappuccino cup with a handle and a rounded interior base.
- Cappuccinos should not be topped with any additional spices and/or powered flavorings.
- Coffee taste is essential. Hot beverage.
- **Milk type/brand is barista's choice*

Signature Drink

- An espresso-based drink,
- Any temperature beverage.
- The drink and its ingredients should be assembled on sight in the competition time.
- A signature beverage must be espresso based. 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.*

Beverage Criteria (cont.)

Water Quality

- Ph value: 6.5 – 8.5
- P.p. mill: 150 TD
- Alkalinity: 25 – 40 mg/L
- Hardness: 5 grains of hardness

Other raw materials/accessories

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

** 2005 CNBC Standards*

Thank you for your interest and participation in the 2006 Canadian National Barista Championship.

The 4th Annual Canadian National Barista Championship Rules & Regulations are based in part and in accordance with the **WBC Ltd., Rules & Regulations** dated **March 2005** and the **WBC Barista Guidelines** dated **April 2005**.

