The logo is a circular emblem. It features a central orange circle containing a grey silhouette of a traditional Arabic coffee pot (dallah). Overlaid on this is the text '2018' at the top, 'DUBAI INTERNATIONAL' above the pot, 'COFFEE' in large bold letters across the pot, and 'CHAMPIONSHIP' below it. The entire central design is surrounded by a grey ring with a dashed outer border. The words 'DUBAI INTERNATIONAL' are written along the top arc of the ring, and 'COFFEE CHAMPIONSHIP' along the bottom arc. Two yellow stars are positioned on the left and right sides of the ring.

**2018**

**DUBAI INTERNATIONAL**

**COFFEE  
CHAMPIONSHIP**

**Rules & Regulations**

Organised by

**International Conferences & Exhibitions LLC**

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## SECTION A

### 1. GENERAL CONDITIONS

#### 1.1 COMPETITORS

The Dubai International Coffee Championship is open to all. The Competition is split between two (2) Championship Titles: The National Title and the International Title. The Competition is hosted concurrently and on the same stage and Competitors work off the same schedule.

#### 1.2 IDENTIFICATION

All Competitors must hold a valid Passport or a National ID card, a copy of which, must be attached to their Application for Participation.

#### 1.3 FULL DISCLOSURE

All Competitors must disclose any and all relationships with Judges, Organisers or Sponsors. This will include family, immediate or distant, employer/employee, business partner, instructors etc., Competitors may not double up as judges and vice versa. Failure to declare a potential 'conflict of interest' in advance of the competition could result in Competitor disqualification.

#### 1.4 EXPENSES

All Competitors or their Sponsors will be liable to pick up the costs associated with participating in the competition. This will include, travel and accommodation if applicable, Competition Fees and any other Competitor related costs.

#### 1.5 APPLICATION FORM

The Competitors Application Form must be completed in full and sent back to the Organisers with the respective processing fees. Please log on to [www.coffeeteafest.com](http://www.coffeeteafest.com) for an online version of the Application form. The Closing Date for each Competition will be posted online. The total number of Competitors for each championship title is capped and will be announced online. The Application Form must be submitted with all the supporting documents as required and stated on the form.

#### 1.6 ENQUIRIES

Please direct your enquiries to [info@coffeeteafest.com](mailto:info@coffeeteafest.com). Competitors will also have the opportunity to ask questions during the Competitors Briefing held a day or two prior to the start of the competition.

#### 1.7 VIOLATIONS & GRIEVANCES

Competitors who violate the Rules of the competition will be disqualified. The discretion to disqualify a competitor lies squarely with the HEAD JUDGE who may or may not seek counsel with the judging panel. If the Competitor feels unjustly dealt with, he/she will have the opportunity to submit an appeal in writing to the panel of judges for review on the day of the disqualification. A final ruling on the Appeal will be passed and remedial action will be taken within 24 hours of receipt of the Appeal.

### 2. JUDGES, EVENT FLOW & BEVERAGE DEFINITIONS

#### 2.1 JUDGES

Competitors at the Dubai International Coffee Championship are evaluated by three (3) types of judges: Sensory X 2, Technical X 1, and a Head X 1. These judges cover every aspect of the preparation – the process from bean to cup, including technique, presentation and service. In the event of absence of a Technical Judge, the Head Judge will evaluate the Competitor's cleanliness, station management and timing. A shadow Judge may be present on stage anytime, to assist the Head Judge

The competition will take place in Rounds with each consecutive round reducing the number of Competitors to half but not more than six (6) or as close to half of the initial number of Competitors. Each Round will have the same number of judges (as above) though the judges on each panel may change and is rostered on a schedule.

#### 2.2 EVENT FLOW

A minimum of 2 Rounds and a maximum of 3 Rounds shall be conducted at the competition.



All Competitors will serve two (2) sets of each of these four (4) categories of drinks:

- Service 1: Espresso
- Service 2: Latte Beverage
- Service 3: Any Manual Brew
- Service 4: Signature Beverage with Food Pairing\*

The beverages will be served to each of two Sensory judges adding up to a total of eight (8) individual beverages, within the period of twenty-five (25) minutes. Competitors will serve the beverages in the order as listed above. Sensory judges will begin evaluating their beverage as soon as it is served to them.

The Competitor CANNOT change the order in which the drink categories are served.



1. **Espresso**  
The Espressos must be prepared using ONLY the Sponsored Coffee and Water provided by the Organisers.
2. **Latte Beverage**  
The Latte Beverages must be prepared using ONLY the Sponsored Coffee & Milk provided by the Organisers.
3. **Brewed Coffee (Manual Brew)**  
All these beverages must be prepared using ONLY the Sponsored Coffee provided by the Organisers.
4. **Signature Beverage**  
The Competitor may use their OWN coffee only for the Signature Beverage.

Each category of beverage will be judged individually.

\*Refer to [16.4.5](#) for information on the evaluation process for 'Choice of Food Pairing'.

## 2.3 BEVERAGE DEFINITIONS

### 2.3.1 ESPRESSO

- The Espresso served in each of the espresso based beverages must be between 40ml – 60ml poured from both sides of a double portafilter in one continuous extraction.
- The Espresso may be prepared with variable amounts of coffee grounds.
- The Espresso will be brewed at a temperature between 90.5 - 96 degrees Celsius (195 - 205 degrees Fahrenheit).
- The espresso machine brewing pressure will be set between 8.5 and 9.5 bar
- A 20 - 30 second extraction time is recommended but is not mandatory.
- The Crema on the espresso must be present with no break in cover when served.
- The Espresso must be served in 60-90ml cups.
- Espresso must be served to the judges with an appropriate spoon, napkin, and unflavored water, otherwise the competitor will receive a reduced score in the Head Judge's OVERALL IMPRESSION Score.
- **Nothing other than ground coffee and water may be placed in the portafilters**; otherwise the Espresso will receive 0 points on all scores available on the technical and sensory scoresheets in the espresso category.

### 2.3.2 LATTE BEVERAGE– LATTE ART

- This Latte Beverage is a milk beverage in a combination of a double shot of espresso (as per the definition of ESPRESSO) and steamed full – fat milk, which should produce a harmonious balance of rich, sweet milk and espresso
- The Latte Beverage must be served in the provided 220 ml glass.
- The Latte Art **must be FREE HAND** and may take any pattern the competitor chooses.
- The Latte Art will be judged on design synchronization between the two serves, design intricacy, consistency in the ratio of volumes of froth, milk and espresso used, visual foam quality, contrast, size and position of the pattern in the glass
- The Latte Beverage **must not contain any additives or toppings**, otherwise the Latte Art will receive 0 points on all scores available on the technical and sensory scoresheets in this category.
- The Latte Beverage **must be served to the judges with a napkin and unflavored water**, otherwise the competitor will receive a reduced score in Head Judge's ATTENTION TO DETAIL score.
- **Nothing other than ground coffee and water may be placed in the portafilters**, otherwise the milk beverage will receive 0 points on all scores available on the technical and sensory scoresheets in the Latte Art category.

### 2.3.3 BREWED COFFEE

- This coffee must be **brewed manually without the use of electricity** in the brewing process
- Heat sources may be used to heat the water or the coffee.
- **Not less than 120ml and not more than 300ml** of brewed Coffee must be served to each sensory judge.
- The dispensing of water on to the Coffee must be done manually.
- The Competitor **may use as many brewing devices as they want**, to prepare the brewed coffee.
- The coffee served to each of the two judges must be brewed using the same brewing method.
- The coffee served to each judge must be brewed independently, each using a separate brewing device.
- The brewing devices used must not add any additive substances to the beverage.
- Competitors may only use the brew water provided.
- The boiler-provided water will be heated **between 96°C to 98.5°C**
- The aroma score component of the coffee will be evaluated from the vessel the coffee is served to the judges

### 2.3.4 SIGNATURE BEVERAGE

- The signature beverage **must be espresso** based.
- Each signature beverage must contain a **minimum of 1 espresso shot**.
- The signature beverage must be paired with an item of food.
- The espresso used in the signature beverage **must be prepared during the competitor's performance time**.
- Any ingredients may be used in signature beverage preparation except alcohol.
- All ingredients of the signature beverage must be disclosed upon the judge's request.



- Competitors must bring the original packaging of all ingredients used in their signature beverage for inspection by judges to verify ingredients.
- If the competitor does not provide original packaging when asked, the signature beverage will receive 0 points in all categories available on the sensory score sheet in this category
- Nothing other than ground coffee and water may be placed in the portafilters, otherwise the signature beverage will receive 0 points in all categories available on the technical and sensory scoresheets in the signature beverage category.

## 2.4 ROSTER

A Roster for Competitors will be on a pick of numbers. The schedule will be followed in sequence but Competitors are allowed to swap performances ahead of the start of each Round. Once the Round has commenced, Competitors will not be allowed to swap performances.



45 minutes will be assigned to each Competitor which will be broken down into the following schedule:

- Bar / Station Setup: 10 minutes (assigned to Assist Staff only)
- Prep Time: 5 minutes
- Performance: 25 minutes
- Clean-up and move out: 5 minutes

All Competitors will be informed of the Roster at the Competitors Briefing.

A minimum of 2 Rounds and a maximum of 3 Rounds shall be conducted at the competition.

- Round 1 - All Competitors
- Round 2 - Finals - Half the original number up to a maximum number of 6 competitors

Competitor Scores are not carried over and Competitors will not receive their Score sheets or their scores until the completion of each Round.

Competitors who advance into the Final round will be announced onstage.

## 2.5 COMPETITORS' ORIENTATION MEETING

All Competitors will be required to attend the Competitors' Orientation Meeting scheduled a day or two before the start of the Competition. The meeting is mandatory for all competitors. The Competitor's Orientation Meeting is an opportunity for the Head Judge(s) and the Station Manager(s) to explain the competition flow, review the competition schedule and complete the Competitors' Roster.

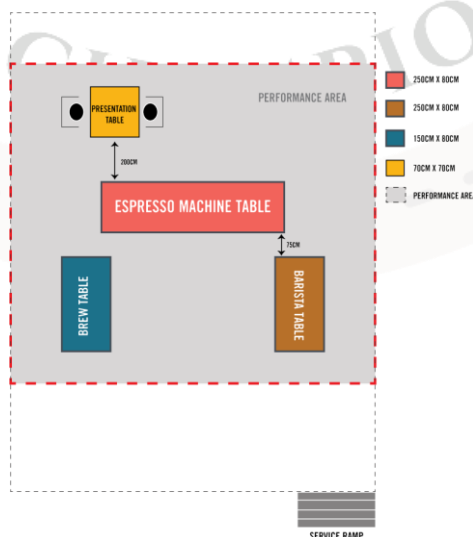
The Orientation Meeting will give the Competitors the opportunity to ask questions and/or voice concerns to the Stage Manager and/or the Head Judges. If a Competitor does not inform the Organisers of his/her inability to attend the Competitors' Orientation Meeting they are may be subject to disqualification by a joint decision of the Head Judge and the Organisers.

The competitor will be required to fill out a form at the Competitor Meeting indicating any bespoke Temperature setting they require on the Espresso Machine.

# 3. BAR/ STATION & STAGE MANAGEMENT

## 3.1 SET-UP

The competition area will consist of one (1) bar/station set up to replicate a working coffee bar setup with approximate 5.5 to 6 running metres of table top space which will accommodate all the equipment and accessories and the required power and water supply. The coffee bar will be 90cm high and will provide enough of work area for the Competitor.



Note: Grinders may go on either side of the espresso machine as required by the Competitor.



### 3.2 STATION MANAGER

The Bar/Station will have a designated Station Manager who will be the Competitors point of contact and the liaison between the Assist Staff and the Competitor. The Station Manager shall also take instructions from the Head Judge and ensure that all equipment at the station is in working order and the station is prepared for the next performance.

The Station Manager will also be in charge of ensuring the set-up is as per the Competitor's requirements. (i.e. placement of the small wares and tableware). The Competitor needs to inform the Station Manager prior to the start of competition if he/she has brought additional electrical equipment for use during his/her performance.

The Competitor may assist with the station set-up but will not be allowed to operate the items when they are plugged and ready to use.

The Competitor may place the Official Coffee beans to be used in the grinder hoppers on stage during set-up.

If the Competitor is using his/her own grinder, then that grinder must be brought on to the stage empty. The provided vacuum sealed coffee bean bag containing the Official Coffee to be used will be opened onstage by the Competitor and emptied into the hopper during the set-up time (of 10 minutes).

The equipment may be tested but will not be switched on after the coffee beans are emptied into the hopper, till the Preparation time begins.

The Stage Manager shall remain onstage during the performance area at about 2m away from the competition station.

## 4. EQUIPMENT & SUPPLIES

The Bar/Stations will be equipped with the following:

### ESPRESSO TABLE

- Espresso Machine (It is compulsory that all Competitors use the 'Official Espresso Machine')
- 2 Espresso Grinders (It is NOT compulsory that all Competitors use the 'Official Grinder')
- 2 Acai Weighing Scales
- 1 Pitcher Rinser
- 1 Knock Box
- 1 Trash Bin

### BREW TABLE

- 1 Hot Water Boiler
- 1 Filter Grinder (It is NOT compulsory that all Competitors use the 'Official Grinder')
- 2 Goose Neck Kettles
- 1 Acai Weighing Scale
- 1 Trash Bin
- Wet Waste Container

### BARISTA TABLE

This table may be used for any specific equipment the Competitor wishes to bring and use to prepare the Signature Beverage



#### Note:

A blender and some manual brewing accessories may be provided on request.

All Competitors will have access to a Service Trolley for use during preparation and clean-up.

### 4.1 ESPRESSO MACHINE

Competitors **MUST** use the espresso machine supplied by the official DICC Espresso Machine Sponsor.

The DICC Espresso Machine has a fixed setting for the pump pressure (between 8.5 and 9.5 bars) that must not be altered by the competitors. The machine temperature may be set between 90.5 – 96.0 degrees Celsius (195 - 205 degrees Fahrenheit). Any requests for variation in temperature must be made in advance of the Competition and may be obliged after consultation with the Espresso Machine Supplier. The Competitor may remind the Station Manager of his/her request onsite and prior to the start of the performance.

### 4.2 GRINDERS

Competitors may use the official Grinders supplied by the Sponsor at the bar/station. Competitors **ARE ALLOWED** to adjust the grind particle size when they are performing at the bar/station. The provided grinders will be calibrated to the same settings for each competitor. The use of a competitor's own grinder is **ALSO** allowed. Two grinders will be provided at the espresso station and one at the Brew Bar.

### 4.3 ADDITIONAL EQUIPMENT AT THE BAR/STATION

In addition to the provided grinder(s), Competitors may use their own items of electrical equipment while preparing their Signature Drink during their performance. Competitors must notify the Organizer at the Competitors Briefing of any electrical equipment they intend using (i.e. hand mixer, kettle, hot-plate etc.). The Organisers reserve the right to refuse the use of any additional equipment if prior notification has not been received. Competitors are responsible for ensuring their electrical equipment is Voltage compatible and has the appropriate plug and/or voltage transformer necessary. The Organisers will not be able provide Competitors with adapters, converters or power extensions.

### 4.4 GROUNDS FOR DISQUALIFICATION

Competitors may not change, adjust or replace any element, setting or component of the Espresso machine provided. Any changes or adjustments made at the Bar/Station (i.e. the portafilters, insert baskets, pressure, steam wand tips, burrs, etc.), without authorization will be grounds for disqualification. Any damage to the competition equipment due to misuse or disregard for the Rules will also be grounds for disqualification.

The request to alter the Temperature settings is covered under the sub-title [4.1 "Espresso Machine"](#) in this section.



#### 4.5 USE OF LIQUIDS IN OR ON THE ESPRESSO MACHINE

No liquids or ingredients of any kind may be placed or poured on top of the espresso machine (i.e. no water in cups, no pouring or mixing liquids or ingredients, no warming ingredients). If a Competitor places or pours liquid or ingredients on top of the machine, they lose marks in the Head judge's Overall Impression score.

#### 4.6 RECOMMENDED EQUIPMENT & SUPPLIES

Competitors are required to bring all additional necessary supplies for their performance and service or risk not having enough supplies to complete their presentation. Please make allowances for breakage in transit and during the competition. Competitors are responsible for and are in charge of their own supplies while at the competition and preparation area.

##### Checklist of supplies Competitors may require:

- ✓ Coffee (only for Signature Drink)
- ✓ Additional Electrical Equipment if required (for use while preparing their Signature Beverage)
- ✓ Tampers
- ✓ Shot glasses
- ✓ Steaming pitchers
- ✓ Milk (if required for your Signature Beverage. As an option, you may use the Official Milk)
- ✓ Spoons
- ✓ Any specific utensils required
- ✓ Equipment/accessories required for the Signature Beverage
- ✓ Napkins for service (Limited Supply will be provided at the Bar/Station)
- ✓ Water Glasses (for the sensory judges)
- ✓ Water Jug
- ✓ Water (for the sensory judges. Competitors may use the official water provided)
- ✓ Bar towels/clean cloths (for practice and the competition)
- ✓ Cleaning supplies (counter brush, grinder brush, etc.)
- ✓ Tray(s) (for serving drinks to the judges)
- ✓ All accessories for judges presentation table
- ✓ Manual Brewing Equipment
- ✓ Service Trolley (You have the option to use the trolley provided)

## 5. PRACTICE

### 5.1 PRACTICE ROOM

Located in close proximity of the Stage Area is the Practice Room. This is an informal setting for Competitors to have their final practice sessions and prep work done. The practice room will be equipped with two DICC 2 - group Espresso Machines and two DICC sponsored Grinders, a large Chiller for Milk, Water and storage space for Competitor's supplies. A washing station (Sink) is also provided. The practice area is reserved for Competitors, One (1) Competitor's Coach, the organiser-approved volunteers, the assigned technician and the Organisers only. This area is RESTRICTED and is NOT open to friends and families of the Competitors.

### 5.2 PRACTICE TIME

Practice times will be rostered and based in sequence with the Competition schedule. Competitors may swap schedules with each other on mutual consent. A Practice Room Supervisor will be on standby to ensure that Competitors adhere to the rules of the practice room.

### 5.3 PRACTICE ROOM RULES

The following rules apply:

- a. Each Competitor will have 30mins of station practice and 15 minutes of service preparation (total of 45 minutes) in a separate area marked as a Practice Room.
- b. All Competitors must NOT occupy the Practice room for longer than the time assigned to them. The Practice room must be kept neat and clear of any obstacles after each Competitors practice session.
- c. All Competitors will be briefed on the coffee, milk, water that is provided by the Organisers. Samples of the coffee and milk will be provided to the Competitor for their practice sessions.
- d. Each Competitor will be assisted by a Runner during the Practice Sessions.
- e. Each Competitor is allowed only One (1) assistant/mentor in the practice room. There are no exceptions to this rule.
- f. The Practice Room will be equipped with a minimum of 2 Espresso Machines, 3 grinders, milk, coffee, water, refrigerators and a washing facility.
- g. Competitors must carry their own manual brewing equipment, cutlery and crockery for their practice session.
- h. Each Competitor must clean up after themselves and ensure the Espresso Machine, Grinders, Chiller and washing sink is left clean for the next Competitor.

## 6. MOVING TO THE STAGE

### 6.1 PERSONALISED AUDIO

Competitors may bring their own music on a USB which will be played during their performance. Out of respect for local laws and customs, Competitors whose choice of music containing profanity or hurting religious sentiment will not be entertained. Competitors must mark their music clearly with their name and scheduled performance time to ensure that the AV technician is able to provide the personalized music requested. It is also the Competitor's responsibility to retrieve the music from the Stage Manager after the competition.



## 6.2 INTERPRETERS

Competitors may have a designated interpreter if language poses a barrier. When addressing the Competitor, the interpreter is allowed only to translate what the emcee or head judge says. When a Competitor speaks, the interpreter is only allowed to translate exactly what the competitor says. No additional competition time will be allotted with the use of an interpreter. Interpreters must accompany Competitors at the Competitors' Orientation Meeting and the Competitor must confirm the use of an Interpreter to the Stage Manager and Head Judge at the Competitors' Orientation Meeting.

## 6.3 TROLLEY SERVICE

A Service Trolley will be available for the competitors to transport their items to and from the competition area. Prior to the getting on stage, Competitors will load the trolley with the supplies and tableware needed for competition. Each competitor will be assigned a station runner who will assist the competitor as they wheel the service trolley on stage. Only the assigned station runner will be allowed to assist the competitor on stage with off-loading the trolley once onstage. Once the bar/station is set up to the Competitors satisfaction the station runner will leave the stage. The Station Manager will introduce the competitor to the preparation timer before the performance begins.

## 6.4 SUPPORTERS/ASSISTANTS NOT ALLOWED ON STAGE

Only the competitor, their designated interpreter and Judges are allowed to be within the marked stage during the allotted Preparation and Performance Time. A designated Runner and the Stage Manager may be on stage during the Table Set-up and Clean-up Time.

## 6.5 PUNCTUALITY

Competitors should be ready to start their Bar/Station Set-Up and Preparation on schedule. Competitors must be on standby to get on-stage at least 10 minutes ahead of their scheduled time and failure to be on-stage on time will result in equal time reduced from their Stage Set-up and Prep time. A competitor who is late on stage will have equal time deducted from their set-up time.

# 7. PREPARING FOR YOUR PERFORMANCE

## 7.1 YOUR SET-UP TIME

Each competitor has **10 minutes on the clock of Set-Up time**. The clock starts once the Competitor enters the Performance Area which will be clearly marked onstage. The Competitor is expected to use the Set-Up time to unload his/her service trolley and set up all the accessories and equipment for their Preparation and subsequent Performance. During this time, the Competitor may open the sealed bag of Coffee beans and transfer it into the hopper of the Grinder(s).

## 7.2 YOUR PREPARATION TIME

Each competitor has **5 minutes on the clock of Preparation time**. Once the competitor has completed their set-up, the assigned Stage Manager or Timekeeper will ask the competitor if they are ready to begin. The Competitor must signal the Timekeeper that he/she is ready to begin their 5 minutes of Preparation time.

## 7.3 ITEMS ON & OFF THE SERVICE TROLLEY

Competitors are responsible for the loading and unloading of supplies on the provided service trolley. The assigned runner will remove the trolley off stage at the end of the Competitor's preparation time. The service trolley is not allowed in the Performance Area during the performance. Please note that if items are left on the service trolley after the Competitor's Preparation time has concluded, the Competitor will NOT be allowed to retrieve those items until their Performance is underway. It is preferable that the Competitor stays within the Performance Area during the entire period of their Performance.

## 7.4 JUDGES' PRESENTATION TABLE

The judges' presentation table can be set during the Competitor's set-up time. If a competitor does not wish to pre-set the judges' presentation table during his/her Preparation time, they can set the table at the start of their competition/Performance time.

## 7.5 PRACTICE SHOTS

Competitors may pull practice shots during their preparation time.

## 7.6 PRE-HEATED CUPS

Cups may be preheated during the competitor's Preparation time. However, no water may be present in cups at the start of the Competitor's Performance time. Liquids or ingredients must not be placed on top of the machine. Reduced Marks will be awarded in "Bar Management Skills" on the Head Judge's score sheet, if this rule is not followed.

## 7.7 END OF PREPARATION TIME

Competitors may not exceed their allotted **5 minutes of Preparation time**. The timekeeper will give the competitor a 3 minute, 1 minute, and 30 second warning during their 5 minutes of preparation time. At end of 5 minutes, the official preparation timekeeper will indicate that time has expired and ask the competitor to step away from the station. Any competitor who fails to cease preparation within 5 minutes will be subject to penalties as shown in [Section 8.9](#).

## 8. YOUR PERFORMANCE – AT THE STATION

(Also [see section 2: JUDGES, EVENT FLOW & BEVERAGE DEFINITIONS](#))

### 8.1 MICROPHONE AND INTRODUCTION

Competitors are required to wear a wireless microphone during their performances; however, the microphone will only be on during the Performance time. The Emcee will introduce the Competitor to the audience.

### 8.2 BEGIN PERFORMANCE TIME

The Emcee will ask the competitor if they are ready to begin. Before introducing themselves, the Competitor must signal the Station Manager by raising their hand as an indication to start the Clock. The designated Timekeeper will begin a stopwatch to keep track of the time. Clocks are placed in view of the audience and the Competitor.

Tracking time elapsed during the 25-minute Performance time is the responsibility of the Competitor, though they are allowed to ask for a time check at any point. The designated timekeeper or Emcee will give the competitor a 10 minute, 5 minute, 3 minute, 1 minute, and 30 second warning during their 25 minutes of Performance time.

If the clock malfunctions for any reason, Competitors may not stop their Performance. In the event of the clock malfunction, the Timekeeper's time is the official time for the competition. The Competitor will receive the same warnings noted above.

### 8.3 COMPETITOR INTRODUCTION

At the start of the performance, the Competitor must introduce themselves to the judges. The sensory judges will be seated at the judges' presentation table. The Technical judge will stand towards one side of the bar/station or behind the bar/station and will take reasonable care to not interfere with the Competitor. The Head Judge may move between the Sensory Judges Table and the Technical judge

### 8.4 SERVICE OF BEVERAGES

All drinks must be served at the judges' presentation table. Drinks not served at the judges' presentation table will not be scored. Competitors are required to serve unflavored water to the sensory judges for each beverage course. Competitors can serve the unflavored water to the judges at the start of the performance time or when the first set of drinks are served. Water glasses should be filled as needed throughout the presentation.

### 8.5 CLEARING THE SERVED DRINKS

After each set of drinks has been served to and evaluated by the judges, a runner will clear the drinks from the judges' presentation table at the direction of the head judge and/or Sensory judges. Runners will remove cups, saucers and spoons used in the previous beverage course. If a competitor has special instructions for the runner they will need to explain these instructions to the runner, head judge, and the Stage manager before the start of their competition time, otherwise all cups, saucers and spoons will be removed. If instructions were not given to the head judge and the Stage manager and if the wares the Competitor wants onstage were removed by the runner, retrieval of the wares is allowed in accordance with Section 9.3 - Forgotten Accessories. The runner will make every reasonable effort to avoid impeding the competitor but it is the competitor's responsibility to navigate the bar flow successfully.

### 8.6 BAR / STATION RESTRICTIONS

Competitors may only utilize the Bar furniture provided by the Organisers i.e. the Espresso machine table, Brew table and the Barista's Work table. The use any other furniture that is placed on over the Competition floor (i.e. table, chairs, benches, dustbins etc.) will result in demerit points. The use of a Competitor's free-standing knock-box is permitted.

### 8.7 END PERFORMANCE TIME

The Competition time will be stopped when a competitor raises his hand and says "TIME" to signal the Station manager and Timekeeper that his/her performance is complete. Only the time recorded by the Head Judge or official Timekeeper will be used for scoring purposes.

The competitor may choose to end their performance at any time. For example, Competitors can stop the clock once their final drink is placed on the presentation table to be served to the judges or may choose to go back to their station to clean before stopping the clock. Competitors are allowed up to a maximum of 25 minutes for completion of their performance without penalty. There is neither penalty nor additional incentive to complete a performance in less than 25 minutes.

### 8.8 COMMUNICATION AFTER THE PERFORMANCE TIME

Competitors may not talk to the judges once their performance has ended. Any communication provided to judges after the completion of a presentation will not be considered for scoring evaluation. Competitors may continue to talk to the Emcee after the competition time has ended; however, the judges will not be impacted by the conversation or information given after the competition time.

### 8.9 TIME PENALTIES

If the competitor has not finished their Preparation within the allotted 5 minutes or Performance during the allotted 25-minute period, they are allowed to proceed until their Preparation or Performance is completed. However, the following rule and demerit points shall apply:

**8.9.1 EXCEEDING SET-UP AND PREPARATION TIME**

5 marks will be deducted from the Total Score for time exceeding the 15 minutes allotted to the Competitor for Set-up and Preparation, up to a maximum 30 seconds and 1 mark for every second thereafter.

**8.9.2 EXCEEDING PERFORMANCE TIME**

One (1) point shall be deducted for every second over 25 minutes from the competitor's total score up to a maximum penalty of 60 points (1 minute).

**8.9.3 EXCEEDING MOVE OUT TIME**

One (1) point shall be deducted from the total score if the Competitor does not clean up and move out of the Performance Area within the allotted time of 5 minutes.

**8.9.4 DISQUALIFICATION**

Any competitor whose Performance time exceeds 26 minutes will be automatically disqualified.

**8.10 COACHING AND VERBAL INSTRUCTIONS**

'Coaching' or issuing 'Verbal Instructions' to a Competitor during the time of their competition is not allowed. The Emcee will inform that audience participation must be limited to cheering and not include any form of instructions. No member of the audience will be allowed to get onstage while the Competition is in progress.

**9. TECHNICAL ISSUES & PROBLEMS****9.1 CALL FOR TIME-OUT**

A competitor may raise his/her hand and declare a "technical time out" in the event that they believe there is a technical problem with any of the following provided equipment:

- a. The espresso machine (including power, steam pressure, control system malfunction, lack of water or drain malfunction)
- b. The grinders
- c. Any additional electrical equipment provided by the Organisers (excluding the competition clock)
- d. The audio-visual equipment (such as the competitor's music or microphone)

The Preparation or Performance time will be paused (by the Stage manager during preparation time or by the Head judge during Performance time). The official timekeeper will make a note of time when "technical time out" is called. It is the competitor's responsibility to ensure the timekeeper is aware of the "technical time out" being called.

- 9.11 If the Stage Manager/Head judge agrees there is a technical problem that can be easily resolved, they will decide the appropriate amount of time for the competitor to be credited. Once the problem has been resolved, the competitor's time will resume.
- 9.12 If the technical problem cannot be solved in a timely manner, the Stage Manager/Head judge will make the decision whether or not the competitor should wait to continue their performance or stop the performance and start again at a re-allocated time.
- 9.13 If a Competitor must stop their performance, the Competitor along with the Head judge and Station Manager will reschedule the competitor to compete the performance in full, again at a later time.
- 9.14 If it is determined that the Technical problem is due to Competitor error or related to the Competitor's personal equipment, the Head judge may determine that no additional time will be given to the Competitor, and the preparation or competition time will resume without time being credited.
- 9.15 A technical time out for inconsistency or variation between group heads requiring adjustment may only be declared during Preparation time.

**9.2 OBSTRUCTIONS**

- 9.2.1 If any individual, such as volunteers, judges, audience members, or photographers are of an obvious hindrance to a competitor, then the Competitor will be given additional time at the discretion of the head judge.
- 9.2.2 If the judges' presentation table has not been cleared within a reasonable amount of time after each set of drinks has been served, then the Competitor will be credited time for the delay this error has caused at the discretion of the Head judge.

**9.3 FORGOTTEN ACCESSORIES**

- 9.3.1 If a competitor has forgotten any of their equipment and/or accessories during their Preparation time, the competitor may leave the bar to retrieve the missing items; however, their Preparation time will not be paused.
- 9.3.2 If a competitor has forgotten any of their equipment and/or accessories during their Performance time, they must inform the head judge that they have forgotten the item(s) offstage and then retrieve the missing item(s) themselves. The competition time will not be paused.
- 9.3.3 Nothing may be delivered by the runners, supporters, team members, or the audience, otherwise the competitor is subject to disqualification by the presiding Head judge.

## 10. CLEAN-UP & MOVE OUT

Once a competitor has completed their entire performance, they should begin cleaning up the Bar. A station runner will help the Competitor to load their supplies on a trolley. If a Competitor brought their own electrical equipment, the station runner can help the competitor remove these items from the station. Competitors are expected to remove all their personal equipment and supplies and thoroughly wipe down the bar tops. It is expected that the Competitor cleans up his/her performance.

## 11. SCORES & TIES

### 11.1 SCORE KEEPING

#### 11.1.1 DICC OFFICIAL SCORE KEEPING

The DICC official scorekeepers are responsible for adding all scores and for keeping all scores confidential.

#### 11.1.2 COMPETITOR'S TOTAL SCORE

The Competitor's Total Score will be tallied by adding the sum of the Sensory Judges Score sheets and (+) the Technical Score Sheet and (+) the Head Judge's Score Sheet on Overall Impression. Demerit points for exceeding time limits in Preparation & Performance will be deducted to arrive at a **Total Score**.

### 11.2 TIED SCORES

If there is a tie between two or more competitors, the official scorekeepers will:

- 11.2.1 Take the average of the tied Competitor's Sensory Scores from the preliminary round (Qualifying/1<sup>st</sup> Round) and the Final (2<sup>nd</sup> Round). The Competitor with the highest Sensory Score average will win the tie.
- 11.2.2 If the tied Competitors have the same Sensory Score average of the 1<sup>st</sup> and 2<sup>nd</sup> Rounds, then the average of the Total Scores from the 1<sup>st</sup> and 2<sup>nd</sup> Round will be considered to determine the winner.
- 11.2.3 If the tied Competitors have the same Sensory Score averages from the 1<sup>st</sup> and 2<sup>nd</sup> Rounds, then the Competitor with the highest Head Judge's OVERALL IMPRESSION Score shall be declared the winner.

## 12. SCORE REVIEWS

Following the awards ceremony, competitors will have an opportunity to review their score sheets with the judges on-site. Competitors may ask for a copy of their score sheets for their future reference. Please be aware that your score sheets may be made public after the Completion.

## 13. COMPETITOR'S GRIEVANCES

### 13.1 GENERAL COMPLAINTS

If a competitor has an issue or complaint to make regarding his/her participation at the Dubai International Coffee Championship, the competitor should contact the DICC event organizer. The Organizer will make every attempt to resolve the issue on-site in consultation with the Head judges and the parties concerned.

### 13.2 ON SCORING

If a competitor objects to the scores given by one or more judges, the competitor can meet with his/her head judge during the Competitor Score Reviews to explain their concern. The Head judge will discuss the Competitor's concern onsite with the judges who judged the Competitor. The judges will make a coordinated decision on-site and Head judge will inform the competitor of the decision.

### 13.3 WRITTEN APPEAL

If the competitor does not agree with the way their complaint was handled or the decisions made regarding their complaint, they may appeal the decision in writing to the Organisers. All decisions made by the Organisers will be final.

The written appeal must include the following:

- a. The Competitors details
- b. Date & Time of Incident
- c. The Competitor's complaint
- d. Details of all Party/Parties involved
- e. Competitor's contact information

Any written appeal that do not include all the above information will not be considered for review. Competitors should submit their appeal to the Organiser via email to [enquiries@coffeeteafest.com](mailto:enquiries@coffeeteafest.com) within 24 hours of the occurrence of the event.



## SECTION B

### 14. CRITERIA FOR EVALUATION

#### WHAT ARE THE JUDGES LOOKING FOR?

- The Head Judge's role is specifically to monitor the Competitor's persona, customer service skills and professionalism behind the bar
- The Technical Judge's role is specifically to monitor the Competitor's diligence in following protocols, practices and techniques
- The Sensory Judge's predominant role is to the Competitor's Presentation and Service Skills and to access the Competitor's coffee by Taste, Smell, Visuals and Description (Knowledge). The Sensory Judges may also measure the temperature of the Beverage served to them.

#### 14.1 TECHNICAL EVALUATION AT THE BAR

The technical judges will evaluate:

- all the procedures followed through the making process of each drink
- the competition area for cleanliness at the beginning and end of the performance/competition time;
- wastage

Marks will be awarded based on the competitor's technical knowledge, work flow and skill operating the espresso machine, grinders, brewers and bar accessories.

#### 14.2 SENSORY EVALUATION AT THE JUDGES' TABLE

Marks will be awarded for the sensory aspects of each individual drink served (i.e. espresso, espresso based latte beverage, brewed coffee and the signature beverage.) Competitors should strive for a harmonious balance of sweetness, acidity and bitterness and are advised to brief the judges on what to look out for in their respective presentations. For the Signature beverage, Competitors are advised to brief the judges why they chose a particular coffee, the basic roast profile, ingredients and preparation methods used and their choice of food pairing. Points will also be awarded for the visual presentation of each of the drinks. This includes elements such as cleanliness of cups and saucers (no spills or drips on cups), creativity, style and finesse of presentation.

#### 14.3 HEAD JUDGE'S OVERALL IMPRESSION

Points will be awarded or deducted based on the Competitor's overall demeanor, neatness (attire, presentability), customer service and management behind the coffee bar.

### 15. TECHNICAL EVALUATION AT THE BAR

The Technical Score Sheet include marking the Competitor from the very start of their performance including organizational Skills, Cleanliness, procedures and practices, use of equipment and precision of processes followed during the preparation of each beverage to the end of their performance which will include clean-up at end and neatness of the station on exit from the Performance Area. The following is an explanation of the Technical score sheet.

#### 15.1 STATION EVALUATION FOR CLEANLINESS AND ORGANIZATION AT START-UP

(Maximum: 6 marks)

The Evaluation is based on the cleanliness of the competitor's work station (espresso table, brew table, barista table, top of machine etc.) and the competitor's ability to organize the work space in a practical and efficient way

(1 = YES and 0 = NO)

- A minimum of three clean cleaning cloths should be available when the performance time starts. The cloths must be clean and have a designated purpose (i.e. one for the steam wand, one for drying/cleaning baskets, one for bar clean up. A towel on the competitor's apron/person for one of these uses is included in this count.)
- No water in the cups at the start of the competitor's performance time.
- No milk in the pitchers at the start of the competitor's performance time.
- The drip tray should be wiped down at the end of the Preparation time.
- No water, milk or coffee spillage should be seen on the bar table and the end of the Preparation time
- The porta filters must be placed in the group heads at the start of the performance.



Please note:

- Over preparation will be marked down (i.e. milk in the pitchers)
- Competitors may have pucks (used coffee grounds) in the portafilters at the start of their competition time.





## 15.2 ESPRESSO EVALUATION

(Maximum: 6 marks)

### 15.2.1 FOR THE PREPARATION OF ESPRESSOS IN THE 1<sup>ST</sup> SERVICE

Please note that the Technical Judge will evaluate your procedures and practices taking into consideration the sequence of each of the following:

(1 = YES and 0 = NO)

- Flushes the group head
- Dry/clean filter basket before dosing
- Acceptable spill/waste when dosing/grinding
- Consistent dosing and tamping
- Cleans portafilters (before insert)
- Insert and immediate brew

Weight of dosed coffee (g):

Extraction Time:

Wastage (g)

The judges will mark the Competitors on each of the following procedures followed while preparing the espressos in the 1<sup>st</sup>, 2<sup>nd</sup> and 4<sup>th</sup> Service)

#### Flushes the group head

Flushing of the group head must prior to each extraction.

#### Dry/clean filter basket before dosing

The filter basket must be completely dry and clean prior to the served beverages.

#### Acceptable spill/waste when dosing/grinding

Spill/waste is defined as ground coffee left unused during the competition/performance time that may be found in the espresso grinder's dosing chamber, around the knock box, on the counter, in the trash, on the floor or elsewhere. Waste created in the process of preparing beverages that are not served to judges does not count towards a competitor's total waste evaluation. Spill/waste of up to 5 grams of unused coffee per beverage category is considered acceptable. A reasonable amount of coffee purged is NOT included in waste. All coffee used for drinks must be ground during competitor's performance time.

#### Consistent and effective dosing and tamping

The competitor must demonstrate a consistent method for dosing, settling, levelling, tamping. The competitor should evenly distribute the coffee grounds, followed by levelled tamping with adequate pressure.

#### Cleans portafilters (before insert)

The Competitor must clean basket rim and side flanges of portafilter before insert into the machine.

#### Insert and immediate brew

The Competitor should start the extraction immediately after inserting the portafilter into the machine without any delay.

## 15.3 LATTE BEVERAGE EVALUATION

(Maximum: 16 marks)

### 15.3.1 FOR THE PREPARATION OF THE ESPRESSOS IN THE 2<sup>ND</sup> SERVICE

Please note that the Technical Judge will evaluate your procedures and practices taking into consideration the sequence of each of the following:

(1 = YES and 0 = NO)

- Flushes the group head
- Dry/clean filter basket before dosing
- Acceptable spill/waste when dosing/grinding
- Consistent dosing and tamping
- Cleans portafilters (before insert)
- Insert and immediate brew

Weight of dosed coffee (g):

Extraction Time:

Wastage (g):

### 15.3.2 FOR THE PREPARATION OF THE MILK AND LATTE ART IN THE 2<sup>ND</sup> SERVICE

(1 = YES and 0 = NO)

- Appropriate size of milk pitcher(s) used
- Empty/clean pitcher at start
- Purges the steam wand before steaming
- Follows protocols to stretch the milk
- Cleans steam wand after steaming
- Bleeds the steam wand after steaming
- Rotates the pitcher until ready to pour
- Consistent pour to attain desired latte art design
- Acceptable milk waste at end (not more than 90ml)
- Rinses Pitcher at end

Recorded Milk Left: \_\_\_\_\_ (ml)



#### 15.4 BREWED COFFEE EVALUATION

(Maximum: 12 marks)

(2 marks each)

- Effective use of brewing equipment brought to Brew Table
- Consistent brew ratio maintained in each preparation
- Acceptable brewed coffee wasted at end (not more than 20% in each preparation of the served beverage in each cup)
- No spillages/clumsiness displayed during the brewing process
- Use of clean cloth and clean working area maintained
- Preparation Skills

#### 15.5 SIGNATURE BEVERAGE EVALUATION

(Maximum: 10 marks)

##### 15.5.1 FOR THE PREPARATION OF THE ESPRESSOS IN THE 3<sup>RD</sup> SERVICE

Please note that the Technical Judge will evaluate your procedures and practices giving consideration to the sequence of each of the following: (\*Refer to [section 16](#) for details)

(1 = YES and 0 = NO)

- Flushes the group head
- Dry/clean filter basket before dosing
- Acceptable spill/waste when dosing/grinding
- Consistent dosing and tamping
- Cleans portafilters (before insert)
- Insert and immediate brew

Weight of dosed coffee (g): \_\_\_\_\_ Extraction Time: \_\_\_\_\_ Wastage (g): \_\_\_\_\_

##### 15.5.2 FOR THE PREPARATION FOR THE REST OF THE SIGNATURE DRINK IN THE 3<sup>RD</sup> SERVICE

(1 = YES and 0 = NO)

- Effective use of equipment and/or ingredients brought to Barista Table
- No Spillages
- Use of clean cloth
- Fluency of preparation

#### 15.6 STATION EVALUATION FOR CLEANLINESS AND ORGANIZATION AT THE END

(Maximum: 10 marks)

(1 = YES and 0 = NO)

- Good Health & Hygiene standards followed (Competitors must avoid touching their hair, face or mouth while preparing their beverages)
- Espresso table wiped down and left clean
- Drip tray wiped down at end
- Portafilters rinsed, spouts cleaned and portafilters placed back on group heads
- Proper usage of cloths (The competitor should use one for the steam wand, one for cleaning the filter basket and one for the workstation)
- Surface of knock box cleaned or Knock box emptied into garbage bin
- Milk put back into Chiller
- Brew table wiped down and left clean
- Barista table wiped down and left clean
- The portafilters cleaned of spent pucks and the station ready for the next Competitor

## 16. SENSORY EVALUATION AT THE JUDGES' TABLE

The Sensory Judges mark the Competitor on each beverage served to them using a set of guidelines and procedures. Each competitor will be evaluated by two sensory judges. The Head Judge may drink any beverage served to the sensory judges.

Competitors may produce as many beverages as they choose during the competition; however, only the two beverages served to the sensory judges will be evaluated. The following is an explanation of the sensory judge evaluation procedures and guidelines.

#### 16.1 ESPRESSO EVALUATION

(See [section 2.3 for Espresso Beverage Definition](#))

(Maximum: 20 marks)

Sensory judges will complete all steps of the evaluation before recording scores. Scores can be awarded in part or in full.

Sensory judges will stir the espresso three (3) times with a spoon (moving the spoon front to back) to mix the flavors within the shot, then immediately taste the beverage. Sensory judges will take at least two complete sips to fully evaluate the espresso. Judges will not taste the espresso off the spoon.

Competitors may override the Judge's evaluation protocol by giving them specific alternative instructions on how they want the espresso evaluated. As long as the instructions are reasonable, the judges should follow all instructions given by the competitor.

Espressos will be evaluated using the following protocol:

- **Crema (5 marks)**  
The crema must stretch across the entire surface of the espresso and not have any broken spots or cracks.
- **Taste Balance (5 marks)**  
The taste components ie. sweetness, acidity and bitterness must fit together and complement each other.
- **Tactile (5 marks)**  
The espresso should have body and texture. The competitor will be scored solely on the tactile descriptors they offer the judges and how accurately these descriptors match the tactile perception of their espresso. If no flavor descriptors are given, no marks will be given for this scoring component.
- **Accuracy of Flavour Descriptors (5 marks)**  
All flavor descriptors given by the competitor for their espresso will be taken into consideration for this scoring component. This score is based on how accurately these descriptors match the flavor of the espresso. If no flavor descriptors are given, no marks will be given for this scoring component.

## 16.2 LATTE BEVERAGE EVALUATION

(See [section 2.3 for Espresso Beverage Definition](#))

(Maximum: 27 marks)

Sensory judges will complete all steps of the evaluation before recording scores. Scores can be awarded in part or in full.

### 16.2.1 VISUAL

These scores will be recorded relatively fast in order that the beverage may be consumed to assess its taste qualities. Sensory judges will first evaluate the appearance of the beverage using the following criteria:

**(6 marks)**

- Synchronized patterns in the 2 glasses

**(4 marks)**

- Equal Froth – Milk – Espresso ratio in the 2 glasses  
(Joint Score evaluation by both Sensory Judges)

**(1 = YES and 0 = NO)**

- Intricacy of Pattern
- Design clearly identifiable at first glance
- Foam texture glossy and appealing
- Colour contrasting backdrop with defined lines
- Design size and position of pattern in the cup as served

### 16.2.2 TASTE

Sensory Judges will next evaluate the taste of the Milk Beverage by taking an initial sip followed by at least one more sip from another position on the rim of the cup. The Sensory Judges will evaluate the Taste of the beverage with the following criteria:

**(6 marks)**

- **Taste Balance**  
*The beverage should have a harmonious balance of the sweetness of the milk and its espresso.*

**(6 marks)**

- **Accuracy of Flavour Descriptors**  
*All flavor descriptors given by the competitor for their milk beverage will be taken into consideration for this scoring component. This score is based on how accurately these descriptors match the flavor of the milk beverage. If no flavour descriptors are given, no marks will be given for this scoring component.*

Competitors may override the evaluation protocol by giving the judges specific alternative instructions on how they want the milk beverage evaluated. If reasonable, the judges should follow all instructions given by the competitor.

## 16.3 BREWED COFFEE EVALUATION

(See [section 2.3 for Brewed Coffee Definition](#))

(Maximum: 35 marks)

Sensory judges will begin recording scores as soon as the coffee is served. Scores can be awarded in part or in full. **(5 Marks each)**

### 16.3.1 COMPETITOR'S BRIEF

The Competitor is expected to brief the judges on the beverage served. All information will be taken into consideration while scoring each component of this Service. Marks are given based on how well the description matches the experience,

### 16.3.2 AROMA

Judges will evaluate the Aroma of the beverage as soon as it is served and preferably at +70°C. The intensity in the aroma is scored from 0 to 2 with 0 = 'lacking aroma' / 2 - 3 = 'moderately aromatic' and / 5 = 'exceptionally aromatic'.

### 16.3.3 FLAVOUR

At 70°C, Judges will evaluate the Flavour in intensity and quality as a combination of Taste and Aroma of the beverage

### 16.3.4 AFTERTASTE

Also, at approximately 70°C, Judges will evaluate the retaining taste and aroma felt at the back of the tongue and palate. If the lingering taste is bitter, a lower mark is given.

### 16.3.5 ACIDITY

The evaluation process continues as the temperature of the beverage falls. The Acidity of the beverage is next evaluated. Optimum acidity gives a flavourful, lively taste on the first sip contributing positively to the experience. Sourness or intense acidity will be unpleasant.

### 16.3.6 BODY

This component will be scored on the quality of the tactile feeling of the beverage in the mouth.

### 16.3.7 BALANCE

Judges will assess the taste components ie. Flavour, Aftertaste, Acidity and Body working together to complement or contrast each other. This is the final scoring component of the Brewed Coffee Service.

Evaluation ceases when the temperature of the beverage falls below 30°C.

## 16.4 SIGNATURE BEVERAGE EVALUATION

(See [section 2.3.4 for Signature Beverage Definition](#))

(Maximum marks: 18)

Sensory judges will complete all steps of the evaluation before recording scores. Competitors must provide the Judges with a comprehensive explanation of the served beverage including the coffee and additives /ingredients used, reasoning for the preparation methods followed and tastes and aromas the judges could expect to experience. If there are specific drinking instructions, Competitors will be expected to deliver these instructions to the judges when they serve the beverages. The Judges will also expect to hear about the Competitors choice of Food Pairing.

The following evaluation criteria will apply:

#### (Upto 3 marks each)

- Comprehensive explanation of the beverage given
- Appealing visual presentation of beverage
- Creative use of Coffee
- Taste / Flavour
- Choice of Food pairing
- Functionality on a menu

### 16.4.1 COMPREHENSIVE EXPLANATION OF THE BEVERAGE GIVEN

The competitor must explain their signature beverage to the judges with factual information. When determining this score, judges will consider whether or not there is a correlation between what was explained and the actual taste and aromas of the signature beverage.

### 16.4.2 APPEALING VISUAL PRESENTATION OF THE BEVERAGE

The Judges will evaluate the beverage and the way it is presented. Flawed crockery used or a messy presentation will reflect on the marks given for this scoring component.

### 16.4.3 CREATIVE USE OF COFFEE

Marks will be given on how creatively the coffee is visually represented in the beverage.

### 16.4.4 TASTE AND FLAVOUR

Judges will evaluate the signature beverages based on how well the taste components of the espresso (sweet, acidic, bitter) fit together and complement the other ingredients used. The coffee taste should be predominant and easy to identify and Judges will follow the Competitor's drinking instructions.

### 16.4.5 CHOICE OF FOOD PAIRING

This is the last sensory component to be judged in the Competitor's service. Judges will evaluate the Competitor's choice of food paired with the Signature Beverage. The Competitors must inform the Judges on how the food complements the Signature Beverage. Judges will make an independent decision to determine if the food complements or distracts from core experience of the beverage.

### 16.4.6 FUNCTIONALITY ON A MENU

The Competitor must convince the Judges of the functionality of their Signature Beverage on a Menu of a Specialty Café at a particular price point. The Competitors explanation must include factual information on the cost of preparation (ingredient cost), length of time required for the preparation, shelf life of the beverage and the options to serve the beverage hot, cold, frozen, bottled, gassed (nitrogenated or carbonated) etc. The Judges will make their independent decisions on whether the Competitor's Signature Beverage will complement the Menu of a Specialty Café at the Competitor's suggested price point.



## 17. HEAD JUDGE'S OVERALL IMPRESSION

(Maximum marks: 40)

The Head Judge's Overall Impression will have 4 independent scoring components each carrying **10 marks**:

### 17.1 EVALUATING THE COMPETITOR AS A BARISTA

The Head Judge will evaluate the competitor's demeanor including his/her personality, people-skills, neatness and attention to detail. The competitor must have clean finger nails, look clean, be neatly dressed and wear appropriate footwear. This does not mean that the Competitor must not be trendy. The judges will also mark the Barista on his/her display of passion and enthusiasm during their performance.

### 17.2 THE COMPETITOR'S CUSTOMER SERVICE SKILLS

The Competitor's people skills, politeness and communication with the Judges will be marked under the Barista's Customer service Skills. The Competitor is expected to make eye contact with the Sensory Judges, avoid being patronizing, consider the Judges as customers and display an impeccable sense of customer service during the entire duration of the Performance.

### 17.3 THE COMPETITOR'S ATTENTION TO DETAIL

The Head Judge will mark the Competitors on his/her attention to detail in service at the Sensory Judges Table. This will include but not be limited to the side at which the barista stands when placing the cup of coffee in front of each Judge, the position of the cup handles (If any), position of the teaspoon on the saucer (if any), the availability of napkins, water and accessories as each service dictates.

### 17.4 THE COMPETITOR'S BAR MANAGEMENT SKILLS

The competitor must display ease working around the bar and display an understanding of the espresso machine, grinders, weighing scales and all the equipment and accessories that is in use at the Bar. The Competitor must clean up after himself/herself while working, avoid dropping things on the floor, avoid spilling water/beverages, demonstrate smooth work flow and avoid a messy work space. All accessories should be readily available and organized at the Bar. The Competitor must display technique and professionalism in routine. The Competitor must keep back-up cups and accessories at hand, in case of mistakes or spills.

## 18. JUDGES OBLIGATIONS

All judges must be impartial in their scoring and genuine in recording their comments. In the unlikely event, a Judge is found to be coaching one or more competitors ahead on their performance or scores one or more competitors unfairly, in favour of, or against the competitors, the following action will be taken:

- The Head Judge will call a meeting with the entire panel of Judges and the organisers to evaluate the situation.
- The Head Judge will request the return of all the concerned Competitor's score sheets from the official score keeper.
- The Head Judge and the organisers will issue a statement and re-evaluate the Competitor's performance.

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