



**Competitors:**

The competition is open for one participant from each educational institution.

**Objective:**

Prepare espresso, cappuccino, based on classical recipes.

One participant from each school. Competition is individual. Sequential number for completing the competition tasks will be drawn at the start of the competition. Contestants must comply with the requirements of work safety and fire protection rules. Competitors confirm their compliance with safety regulations by signature. Competitors must wear their full professional uniform.

Each contestan will be given 30 minutes at assigned station, made up of the following segments:

- 5 minutes Table Set Time
- 20 minutes Competition Time
- 5 minutes Clean-Up Time. After completing the competition tasks, the participants must clean and tidy up their workplaces.

Time table for each task will be provided and must be respected. All equipment will be provided. You are not allowed to bring your own equipment. The use of cell phones or any other electronic device is not allowed during the competition.

**Description of the tasks and rules:**

**Task 1: Preparing and serving 2 espresso coffees**

It has to be served in traditional way. The volume in the cup should be 30/40ml (18/20 gr weight) Extraction time between 20-30 seconds. Coffee must not have any additives, flavorings, colorings, perfumes, aromatic substances, liquids, powders, etc.

All judges must be served a full espresso. If the shot does not comply with the espresso definition, then taste and/or tactile scores will reflect the resulting sensory experience. Espresso will be brewed on a machine with brewing temperature set to between 90.5-96 degrees Celsius. The espresso machine brewing pressure will be set between 8.5 and 9.5bars. Extraction times will be given for "Extraction time" 20-30 seconds.

"Crema" should be present when espresso is served, with no break in coverage at minimum 2 mm. of consistence. The " crema" is evaluated with the help of a teaspoon. If the "crema" quickly becomes liquid, it indicates that it is weak. Espresso must be served in a vessel from which judges must be able to drink as required without any functional detriment to their ability to score accurately; this includes but is not exclusive to: vessel being too hot, unable to hold and drink from vessel safely, judges unable to execute espresso evaluation protocol. Otherwise a "no" will be given for "Functional and correct espresso vessel used." Espresso must be served to the judges with an appropriate spoon, napkin and unflavored water; otherwise the competitor will receive a reduced score in "Attention to detail." Nothing other than ground coffee and water may be placed in the portafilters, otherwise the espresso will receive zero points on all scores available on the technical and sensory score sheets in the espresso category.

The judges evaluate the appearance, performance, technique, and gestures (fluid and harmonious) of the candidate. The judges will evaluate the harmony, the bitter balance, the acidity and the sweetness of the espresso due exclusively to the right dosage, pressure and time of extraction.



### Task 2. Preparing and serving 2 cappuccinos

Served in traditional way in a cup volume (150/170 ml or 120 gr weight). A cappuccino is a combination of one single shot of espresso (per the definition of espresso) and steamed cow's milk that should produce a harmonious balance of rich, sweet milk and espresso, and is less than 170 ml in volume (or 120 gr). The espresso must be made with the same rules and it will be evaluated with the same rules. Cappuccino may be served with latte art or with a central circle of white milk. Latte art expression may take any pattern the competitor chooses. It must have a temperature between 55°/65°. The cup has to be filled up to the edge. The judges will evaluate the remanence of the milk in the steaming pitcher which should not exceed 1 cm. 0 cm receives the highest marks. The colors, the brightness of the surface are evaluated. The foam must have a thickness of 1.5 cm with micro bubbles. Cappuccino must be served in a cup from which judges must be able to drink as required without any functional detriment to their ability to score accurately; this includes but is not exclusive to: vessel being too hot, unable to hold and drink from vessel safely. Otherwise a "no" will be given for "Functional vessel used." Additional toppings, including sugar, spices or powdered flavorings are not allowed. If used, the competitor will receive zero points in the "Taste balance" category. Cappuccino must be served to the judges with a napkin and unflavored water, otherwise the competitor will receive a reduced score in "Attention to detail." Nothing other than ground coffee and water may be placed in the portafilters, otherwise the milk beverage will receive zero points on all scores available on the technical and sensory score sheets in the milk beverage category. The judges evaluate the appearance, performance, technique, and gestures (fluid and harmonious) of the candidate.

#### Products offered by organizers:

- Coffee Beans
- Milk, min 3% fat
- Sugar white,
- Still water
- Cristal Sugar brown,

#### Evaluation criteria: Task 1: Preparing and serving 2 espresso coffees

Description of criteria	Points
Espresso coffee making technique and gestures, right dosage, pressure, time of extraction	0-20
Espresso coffee sensory scores ( "crema", harmonious, acidity, sweetness, bitter balance)	0-20
Attention to detail for espresso serving (spoon, napkin and unflavored water)	0-10
Functional and correct espresso vessel used	0-10
Hygiene (cleanliness of the workplace, no bad habits)	0-10
<b>Total:</b>	<b>70</b>



**Evaluation criteria:** Task 2: Preparing and serving 2 cappuccinos

Description of criteria	Points
Cappuccino making technique and gestures, right dosage, pressure, time of extraction, functional and correct espresso vessel used	0-20
Taste balance (no sugar, spices, powdered flavorings, etc.)	0-20
The remanence of the milk in the steaming pitcher which should not exceed 1cm	0-20
The colors, the brightness of the surface.	0-20
The foam thickness with micro bubbles (the foam must have a thickness of 1.5 cm with micro bubbles)	0-20
Attention to detail for cappuccino serving (spoon, napkin and unflavored water)	0-10
Functional and correct vessel used	0-10
Hygiene (cleanliness of the workplace, no bad habits)	0-10
<b>Total:</b>	<b>130</b>

**Total points: 200**

One winner may be determined in each of the three positions. If there are competitors with the same number of points, then the jury prefers the competitor with a higher score in the second task, if there is still an equal number of points, the jury takes into account the points of the first task from scoring points for - Espresso coffee making technique and gestures, right dosage, pressure, time of extraction.

**Organizers provide participants with the following items for the contest space:**

**CLEANING SUPPLIES & HEALTH & SAFETY**

- Cleaning set for cleaning the bar area
- Recycling bin
- First aid kit

**PRACTICAL COMPETITION AREA**

- Espresso machine
- Blender
- Shaker
- Mixer or blender(seltzer siphon) | With relative nitrogen cylinder
- Knock box
- Press coffee steaming pitchers
- Espresso cups | 5,0-7,5 cc
- Cappuccino cups | 15-17,5 cc
- Water glasses | SMALL
- Paper napkins
- Serving tray
- Cocktail motrtar or mudler