



Barista Speed Challenge

COMPETITION RULES & REGULATIONS

Organised by:



informa
markets

23 OCT 2024 – BARISTA SPEED CHALLENGE

Individual Challenge

1 OBJECTIVE

This document sets the rules and regulations for the Barista Speed Challenge 2024 (the “Competition”) will take place during FHA-HoReCa, from 23 October 2024 at Hall 3 Singapore Expo, Singapore.

2 GOAL

The goal of the Competition is to emulate a real working condition of a barista working in a specialty coffee shop which offers and serves a myriad of coffee beverages.

3 CONDITIONS OF PARTICIPATION

3.1 QUALIFICATION

The Competition is open to competitors from any countries and gender based on first-come-first-secured basis.

3.2 AGE

All competitors must be at least 18 years of age at the time of competition.

3.3 NATIONALITY

Nationality which is used for registration will be taken as final. This is only applicable to competitors who hold multiple nationality passports.

4 REGISTRATION

Each participant must fill in the registration form and complete the payment process online available on www.fhahoreca.com.

Registration Starting Date: 1st August 2024, Thursday

Registration Closing Date: 18th September 2024, Wednesday

Registration fee is **SGD80.00** per candidate for international and local participants. Fee will not be refunded if the Competition is cancelled for reasons beyond the organiser’s control or if application is withdrawn by competitors.

Submission of registration form indicates acceptance of the rules and regulations of the Barista Speed Challenge 2024.

5 THE COMPETITION REQUIREMENTS

5.1 SUMMARY

- 5.1.1 The Competition will be run with a panel of one (01) technical judge, one (01) visual judge and one (01) head judge.
- 5.1.2 Competitor will serve the beverage allocated by a sponsored Point of Sales (POS) system randomly in a 10-minute competition time.
- 5.1.3 All drinks must be prepared using the sponsored coffee, milk, espresso machine, grinder, syrups and cup ware.
- 5.1.4 Competitor must only produce the ticketed beverage once. Remaking or not serving the beverage will result in a -1 point penalty.
- 5.1.5 The competitor will be judged based on the visual and the entirety of the drink
- 5.1.6 The competitor will be rewarded points based the number of completed beverage.
- 5.1.7 The competitor can produce as many drinks as he/she can manage during the 10-minute competition time.
- 5.1.8 The beverage that will appear from the tickets are beverage that are commonly found in cafes or coffee shops.

The types of beverage will be explained in detail in the “Beverage Type” section below.

- 5.1.9 The competitor with the most number of points will win

5.2 BEVERAGE DEFINITION

5.2.1 Espresso

- i. Espresso is a one (01) fl. oz. beverage (30 ml +/- 5 ml) made from ground coffee, poured from one (1) side of a double portafilter in one (01) continuous extraction.

5.2.2 Double Espresso

- i. Double Espresso is a 2 fl. oz. beverage (60mL +/- 5mL) made from ground coffee, poured from both sides of a double portafilter in 1 continuous extraction.

5.2.3 Americano

- i. 6-8 oz hot water topped with double espresso served in a cup.

5.2.4 Espresso Macchiato

- i. A single shot of ristretto or espresso served in an espresso cup and topped to the brim with frothed milk & latte art expression.

5.2.5 Piccolo Latte

- i. A single shot of ristretto or espresso served in a demitasse glass and topped to the brim with frothed milk & latte art expression.

5.2.6 Flavoured Latte

- i. Double espresso & sponsored syrup topped with 6-8 oz frothed milk served in a cup with latte art expression.

5.2.7 Café Latte

- i. Double espresso topped with 6-8 oz frothed milk served in a cup with latte art expression.

5.2.8 Latte Art Expression

- i. On receiving a ticket containing Café Latte or flavoured latte, a latte art expression will be required to compliment the beverage.
- ii. Latte art expression will be randomly ticketed between the following shapes:
 - a. HEART
 - b. TULIP
 - c. ROSETTA
 - d. SWAN
- iii. The level of complexity for each ticketed pattern can vary based on the skillset and creativity of the competitor to achieve a high score in the 'Visual Appeal' category.

6 MACHINERY, ACCESSORIES & RAW MATERIALS

- 6.1 Espresso machines and espresso grinders are provided by the sponsors.
- 6.2 A list of machinery, accessories and raw materials provided by the sponsors, if any, will be sent to the competing participants in due course. Competitors will have to use the sponsored items unless stated otherwise.
- 6.3 Other than the items provided, competitors are encouraged to bring all other accessories by themselves. Competitors are expected to be professional in managing and preparing the drinks for the judges in the most hygienic and safest manner.
- 6.4 No liquid is allowed on the top of the espresso machines or it will result in zero (0) score for "Station management" in the technical score sheet.
- 6.5 Competitors shall not change (add or remove) or adjust any parameters or elements of the espresso machine including the portafilters as it would result in an immediate disqualification.

7 STATION INSPECTION & PREPARATION TIME

7.1 Station Inspection Time

Competitors are required to be ready with all their equipment on mobile service cart at the side of the stage to get up on stage at least 10 minutes prior to the start of their 5 minutes Station Inspection Time.

Upon being on stage next to their assigned station, Competitors will have to inspect the station. Competitors are not allowed to relocate the grinder or the espresso machine. Once they are satisfied with the state of the equipment and cleanliness, they will have to give signal to the timekeeper that they are ready and the timekeeper will start the Preparation time on a timer/stopwatch.

7.2 Start of Preparation Time

Competitors will have 5 minutes Preparation time.

During the Preparation time, no outside assistance can be given by anyone. All preparation must be made by and only by the competing individual. If they have forgotten to bring any item on stage, they need to go off stage to get it themselves. No one is allowed to pass it to them on stage or near to the stage area. This area boundary will be demarcated by officials on the ground. Any assistance, eye contact or communication received from the public shall be ground for disqualification.

8 SERVICE TIME

8.1 End of Competition Time

The competitor is expected to stop all actions when the time runs out, even if they may be still amid preparing a beverage.

The POS will cease producing tickets when the 10-minute competition time is completed.

Every second after the 10-minute Service Performance time, a point will be deducted from the overall score. A total of 60 points may be deducted and thereafter it will be a disqualification.

9 POST-COMPETITION

9.1 Scorekeeping

9.1.1 Official Scorekeeping

The organiser is responsible for adding all scores and for keeping all scores confidential.

9.1.2 Total Score

The competitors total score will be tallied by adding the sum of the technical score sheet and all three (03) visual score sheets, then deducting any penalty.

9.1.3 Tie Scores

If there is a tie between two (02) or more competitors, the competitor with the most number of completed beverage will win the tie. If the tied competitors have number of beverages completed, the higher placement will be awarded to the competitor with the higher total visual score on the milk beverage.

10 ADJUDICATION AND DECISION

All decisions made by the judges and the organiser are final. Competitors will not receive their score sheets after the Competition. There will be no debriefing session after the Competition. Any appeal and protest regarding the competition decision will not be entertained.

If in the unlikely event that the head judge or any other personnel from the organiser discovers or suspects potential dishonest behaviour by a judge during the competitors' evaluation, the following will apply:

- i. The head judge will request the return of all the competitors' score sheets from the organiser surrounding the suspicious evaluation.
- ii. The head judge will call a meeting with the judge(s) concerned, and the organiser to evaluate the situation.
- iii. The head judge and the organiser will then rule upon the matter in a closed meeting

11 EVALUATION CRITERIA

The judges are looking for the following:

- i. High standard in techniques of coffee making that will lead to consistency of drinks made.
- ii. Competitors' capabilities, coordination and execution in an environment simulating a realistic bar operation in cafes or coffee shops.

The judges will be judging from two (02) perspectives. Technical and Visual.

12 TECHNICAL EVALUATION PROCEDURE

12.1 Evaluation Scale

12.2 Technical Score Sheet

12.2.1 Start-Up Assessment (PART I)

12.2.2 PART II - Single Espresso Evaluation

- I. It can be drawn from a single portafilter spout, or from one side of a double portafilter spout.
- II. The minimum amount of coffee required in a single basket is 8g, while the minimum amount of coffee required in a double basket is 16g.
- III. Crema should be present when espresso is served, with no break in coverage to score a '1'.
- IV. The competitor should try to achieve a minimum extraction time of 20-30 seconds, yielding a volume of 25-35 ml (30 ml +/- 5 ml).
- V. It must be served in a demitasse cup.

Criteria	Points
Minimum Amount of Coffee Use (16g in Double Basket)	1
Extraction Time (20-30 seconds)	1
Espresso Volume (50 ml – 70 ml)	1
Adequate Water Volume	1
Crema	1
Correct Serve ware	1

12.2.3 PART III - Double Espresso Evaluation

- I. It must be extracted from both sides of a double portafilter spout.
- II. The minimum amount of coffee required in a double basket is 16g.
- III. Crema should be present when espresso is served, with no break in coverage to score a '1'.
- IV. The competitor should try to achieve a minimum extraction time of 20-30 seconds, yielding a volume of 50-70 ml (60 ml +/- 10 ml).
- V. It must be served in a demitasse cup.

Criteria	Points
Minimum Amount of Coffee Use (8g for Single Basket / 16g for Double Basket)	1
Extraction Time (20-30 seconds)	1
Espresso Volume (25 ml – 35 ml)	1
Milk Quantity	1
Visual Appeal	1 / 2 / 3
Correct Serve ware	1

12.2.4 PART V - Americano Evaluation

- I. It must be extracted from both sides of a double portafilter spout.
- II. The minimum amount of coffee required in a double basket is 16g.
- III. Crema should be present when americano is served, with no break in coverage to score a '1'.
- IV. The competitor should try to achieve a minimum extraction time of 20-30 seconds, yielding an espresso volume of 50-70 ml (60 ml +/- 10 ml).
- V. The serving size of the americano should be around 180 – 240 ml.
- VI. It must be served in a latte mug or cup.

Criteria	Points
Minimum Amount of Coffee Use (16g in Double Basket)	1
Extraction Time (20-30 seconds)	1
Espresso Volume (50 ml – 70 ml)	1
Adequate Water Volume	1
Crema	1
Correct Serve ware	1

12.2.5 PART V - Espresso Macchiato Evaluation

- I. It can be drawn from a single portafilter spout, or from one side of a double portafilter spout.
- II. The minimum amount of coffee required in a single basket is 8g, while the minimum amount of coffee required in a double basket is 16g.
- III. The competitor should try to achieve a minimum extraction time of 20-30 seconds, yielding an espresso volume of 25-35 ml (30 ml +/- 5 ml).
- IV. Frothed milk must be added to the brim of the cup, with any desired latte art expression.
- V. It must be served in a demitasse cup.

12.2.6 PART VI - Piccolo Latte Technical Evaluation

Criteria	Points
Minimum Amount of Coffee Use (8g for Single Basket / 16g for Double Basket)	1
Extraction Time (20-30 seconds)	1
Espresso Volume (25 ml – 35 ml)	1
Milk Quantity	1
Visual Appeal	1 / 2 / 3
Correct Serve ware	1

12.2.7 PART VII - Café Latte Technical Evaluation

Criteria	Points
Minimum Amount of Coffee Use (16g for Double Basket)	1
Extraction Time (20-30 seconds)	1
Espresso Volume (55 ml – 70 ml)	1
Milk Quantity	1
Visual Appeal	1 / 2 / 3
Correct Serve ware	1

12.2.8 Part VIII - Flavoured Latte Technical Evaluation

Criteria	Points
Minimum Amount of Coffee Used (16g for Double Basket)	1
Extraction Time (20-30 seconds)	1
Espresso Volume (55 ml – 70 ml)	1
Milk Quantity	1
Visual Appeal	1 / 2 / 3
Correct Choice of Syrup	1
Minimum Quantity of Syrup Used (10 ml)	1
Correct Serve ware	1

13 PRIZES, AWARDS AND CERTIFICATE

Champion – \$1,000 SGD Cash Prize, Trophy and Certificate

1st Runner-up – \$600 SGD Cash Prize, Trophy and Certificate

2nd Runner-up – \$300 SGD Cash Prize, Trophy and Certificate

GENERAL COMPETITION GUIDELINES

ORIENTATION MEETING

The orientation meeting is mandatory for all participating teams. During this meeting, the organiser and presiding head judge will make announcement, explain the competition flow, review the competition schedule, lead a tour of the stage and backstage areas.

This will be an opportunity for competitors to ask questions and/or voice concerns to the organiser and/or presiding head judge.

If any team or team member cannot attend the orientation meeting and does not make advance plans with the organiser, the whole team are subject to disqualification by the presiding head judge.

PRACTICE AND PREPARATION ROOM

There will be a staging area designated as the preparation and practice room. The table layout cannot be altered in the preparation and practice room. This area will be reserved for the competitors, coaches, supporters, interpreters and the organiser. Judges, media, competitors' family members and supporters may not be present in this area without consent from the organiser. Competitors will be able to store their equipment, accessories, ingredients, etc. in this room at their own risk. Competitors are responsible for keeping track of and cleaning their own dishes and glassware. Runners and the organiser are not responsible for breakage or loss of dishes or Competitors' items.

PUNCTUALITY

Competitors should be in the preparation room a minimum of 15 minutes prior to their scheduled 5 minutes Preparation time. Any competitor who is not standing-by and ready to begin immediately at the start of their 5 minutes Preparation time may be disqualified.

STAGE SIDE

All competitors are reminded to be ready by the stage side 10 minutes prior to the end of the routine by the presiding competitors. Competitors are responsible for keeping their own time. Stage hands may or may not come over to remind the competing participants.

SUPPORTERS / ASSISTANTS NOT ALLOWED ON STAGE

Only the participating competitors, their designated interpreter, and the organiser-authorised personnel are allowed to be on-stage during the allotted Preparation, Competition and Clean-up times. Failure to comply may result in disqualification.

COACHING

Instructions or 'coaching' provided to the competitors during the Competition may result in penalty of disqualification. The organiser encourages audience participation and enthusiastic fans' support that do not interfere with the Competition. Please note coaches, supporters, friends, or family members are not allowed on stage while the Competition is in progress, otherwise the competitor is subject to disqualification by the presiding head judge.

CLEAN-UP TIME

Once the competitor has completed their performance, they should begin cleaning up the station. A station runner will bring the mobile service cart back out on stage for the competitor to load their supplies on. If a competitor brings their own electrical equipment, the station runner can help the competitor removes the items from the station. Competitors are expected to remove all their personal equipment and supplies and thoroughly wipe down their station. Judges do not evaluate the Clean-Up time.

COMMUNICATION AFTER THE COMPETITION 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.

UNFAIR PRACTICES

Whilst the organiser aims to keep the competition as fair as possible, the judges and organiser acknowledge that there may be too many potential unfair practices that may occur during the Competition which this document cannot comprehensively cover.

Therefore, in the event that the competitor is judged to have committed or received unfair advantages such as outside assistance or coaching from the supporters from the moment they are on stage, the head judge may at their discretion disqualify the competitor.

INTELLECTUAL PROPERTY RIGHTS AND COMMITMENT

By entering the Competition, all competitors and competitors agree to take part in any publicity concerning the Competition at any stage including but not limited to photos, filming and interviews.

All competitors and competitors grant the organiser a non-exclusive, royalty-free, irrevocable, perpetual, worldwide license to use intellectual property rights whether registered or unregistered in any formats, including name, image, or likeness of the competitors for any business purpose, including but not limited to marketing promotion.

ENQUIRIES

For enquiries, please contact the organiser at coffeetea@foodnhotelasia.com.