



**FHA**  
**HoRECA**

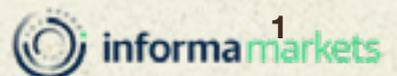
22—25 Oct 2024  
Singapore Expo

FHA Barista Challenge

# Competition Rules & Regulations



ORGANISED BY



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22 OCT 2024

# Café Menu Challenge

Team Challenge



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**1. OBJECTIVE**

This document sets the rules and regulations for the Barista and Culinary Challenge (the "Competition") will take place at FHA-HoReCa, from 22 October 2024 at Singapore Expo. Participation schedule will be announced closer to the date.

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**2. GOAL**

Welcome to the ultimate culinary showdown where artistry meets innovation – The Coffee and Food Pairing Competition. This unique event brings together the finest baristas and chefs to showcase their expertise and creativity in crafting harmonious pairings of exquisite coffee, and delectable dishes. Competitors will collaborate to elevate the sensory experience, highlighting the symbiotic relationship between coffee and cuisine.

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**3. TEAM COMPOSITION**

Each participating team will comprise of (01) chef and (01) barista in total. Registration is open to all industry professionals, chefs and baristas in training. All applications must be submitted together with personal identification documents and letter from institution or company verifying each applicant's identity at the point of registration.

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**4. REGISTRATION**

Each participant has to complete the registration form and complete the payment process online available on [www.fhahoreca.com](http://www.fhahoreca.com).

**Registration Starting Date: 1<sup>st</sup> August 2024, Thursday**

**Registration Closing Date: 30<sup>th</sup> September 2024, Monday**

Registration fee is **SGD150.00** per team 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will not be refunded if the Competition is cancelled for reasons beyond the organiser's control or if application is withdrawn by competitors.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 Café Menu Challenge 2024.



## 5. THE COMPETITION REQUIREMENTS

### 5.1 CHEFS COMPETITION REQUIREMENTS

To prepare and presents within 60 minutes, one (01) type of Savoury, and one (01) type of Sweet dishes in small plates or tapas style, for three (03) portions, individually plated with appropriate garnish in Western style.

### 5.2 BARISTA BEVERAGE REQUIREMENTS

Each duo is required to provide 2 Beverages to compliment the dishes presented to the judges.

The beverage needs to balance the flavour (taste, orthonasal and retronasal aromatics) and texture of the food served.

The beverage can be served at any consumable temperature.

Each beverage must be prepared on site, using a minimum dosage of 15g of coffee per serving.

The beverage must not contain any alcohol or alcohol by productions

Each beverage can be made using the following sponsored equipment:

- ESPRESSO MACHINE – LA CIMBALI
  1. La Cimbali M40
- SPONSORED FILTERED EQUIPMENT, TIME MORE -
  1. Sculptor 078 Electronic Coffee Grinder x1
  2. FISH PRO Kettle x1
  3. BLACKMIRROR Basic2 Scale x1
  4. Crystal-eye Turbo Dripper x2
  5. TIMEMORE Server x3
  6. Filter Paper x1 bag
  7. Dragon Coffee Mug x4
- UCC COFFEE BEAN
  1. Medium Roast Coffee Beans

Additionally, we are providing the following equipment for competition use

- GRINDER
  1. MACAP MXD Xtreme 75mm Flat Titanium Burr 3 Programmable doses
- DAIRY SOURCE
  2. MEIJI 2l Bottled Milk
- WATER SOURCE
  1. Polar Natural Mineral Water

Each participant is required to provide menu description of the items served.

Every item presented on the plate must be edible, cooking and finishing are to be completed onsite during the competition.

Each competitor is responsible to collect all the equipment brought in after judging.

The Organiser will not be accountable for loss or damage of any competitors' belongings.

## 6. FOOD INGREDIENTS

Permitted food to brought into the kitchen at the start of the competition

- Basic stocks, sauces can be reduced but not finished or seasoned. Tasting required to be done at start of the competition
- Salad can be washed and cleaned, but not mixed or cut
- Vegetables, fruits can be washed, peeled, cut but not cooked
- Seafood can be portioned and cut
- Protein can be portioned and cut
- Pastry sponge and doughs (savoury or sweet) can be brought in but cannot be cut in any format
- Fruit pulps can be brought in but with no additives
- Decoration to be done onsite
- Coulis-puree can be brought in but needs to be finished in competition.

## 7. KITCHEN EQUIPMENT

Each team will be allocated one (01) kitchen to share, with the following list of anticipated kitchen equipment provided by the organiser or sponsors. Final equipment list and kitchen layout plan will be shared closer to date.

- 1 x Oven
- 2 x Induction Stoves
- 1 x Tabletop Stand Mixer
- 1 x Sink
- 1 x Under Counter Chiller
- 1 x 13A Electrical Power point

Competitors are required to use the aforementioned equipment provided by the Organiser, or Sponsors, unless stated otherwise. Please note that equipment provided may be subjected to change. Competitors will be notified of such changes, if any, via email by the Organiser.

Each competitor is advised to provide or bring in the following items, if required, for the competition:

- Pots and Pans
- Kitchen Utensils
- Hot Boxes or Trolleys
- Chinaware
- Glassware
- Plating Equipment

Any additional equipment to be brought in by competitors must be approved by the judging committee prior to the competition. Competitors are required to inform the Organiser in writing with proper description of the equipment they wish to bring in, including details such as brand, model name, model number and all essential equipment specification by **30 September 2024**.

It is each competitor's responsibility to ensure the electrical load onsite is not overloaded, resulting in a power failure or interruptions that may affect other competitors and leading to demerit points.

Aligning with the local fire safety regulations, open flame cooking equipment and gas hobs are NOT allowed at the venue. Any usage of lighters, flambe torches, portable gas cartridge stoves, candles and the like are strictly prohibited.

LA CIMBALI



## 8. CAFE MENU CHALLENGE COMPETITION SCHEDULE

TIME (15 MINS)	STATION 1	STATION 2
08:45–09:00	Prep (10 mins) Brief (5 mins)	
09:00–09:15		
09:15–09:30		
09:30–09:45	Group 1 (60 mins)	Prep (10mins) Brief (5mins)
09:45–10:00		
10:00–10:15	Presentation (5 mins) Judging (10 mins)	
10:15–10:30	Clear kitchen (15 mins)	Group 2 (60mins)
10:30–10:45	Prep (10 mins) Brief (5 mins)	
10:45–11:00		Presentation (5 mins) Judging (10 mins)
11:00–11:15	Group 3 (60mins)	Clear kitchen (15 mins)
11:15–11:30		Prep (10 mins) Brief (5 mins)
11:30–11:45		
11:45–12:00	Presentation (5 mins) Judging (10 mins)	
12:00–12:15	Clear kitchen (15 mins)	Group 4 (60 mins)
12:15–12:30	Prep (10 mins) Brief (5 mins)	
12:30–12:45		Judging (10 mins)
12:45–13:00		Clear kitchen (15 mins)
13:00–13:15	Group 5 (60mins)	Prep (10mins) Brief (5mins)
13:15–13:30		
13:45–14:00	Clear kitchen (15mins)	Group 6 (60 mins)
14:00–14:15	Prep (10mins) Brief (5mins)	
14:15–14:30		Presentation (5mins) Judging (10mins)
14:30–14:45	Group 7 (60mins)	Clear kitchen (15mins)
14:45–15:00		
15:00–15:15		Changeover
15:15–15:30	Presentation (5mins) Judging (10mins)	
15:30–15:45	Clear kitchen (15mins)	
15:45–16:00	Workshop / Presentations time #1	
16:00–16:15	Changeover	
16:15–16:30	Workshop / Presentations time #2	
16:45–17:00	Changeover	
17:00–17:15		
17:15–17:30		
17:30–17:45	Award Presentations	
17:45–18:00		

Detailed competition schedule will be released closer to event date. All competitors are required to report to the Kitchen Manager at least 45 minutes prior to their scheduled participation time. Competitors who are not present at the scheduled time will be considered no show and will be disqualified.

**IMPORTANT NOTES** No company name or logo should be visible to the judges during the competition time. It could be included or placed on uniforms once judging is completed.

## 9. JUDGING CRITERIA

### 9.1 PRACTICAL HOT COOKING

#### 9.1.1 Mise En Place (0-5 points)

Planned arrangement of materials for trouble-free working and service. Correct utilization of working time to ensure punctual completion.

Clean, proper working methods during will also be judged as well as conditions after leaving the kitchen

#### 9.1.2 Correct Professional Preparation (0 – 20 points)

Correct basic preparation of food, corresponding to today's modern culinary art. Preparation should be practical, acceptable methods that exclude unnecessary ingredients. Appropriate cooking techniques must be applied for all ingredients, including starches and vegetables, working skill and kitchen organization.

#### 9.1.3 Hygiene and Food Waste (0 - 10 points)

Please review the guidelines on Food Hygiene and Food Waste under WORLDCHEFS FOOD SAFETY REGULATIONS in the next section of this competition rulebook.

#### 9.1.4 Service (0-5 points)

The punctual delivery of each entry at the appointed time is a matter of urgent necessity. The kitchen jury will determine if the fault of the service if any is the kitchen or service team and recommend any point reductions. The full points will be awarded if service flow smoothly and dishes come out on time from the kitchen.

#### 9.1.5 Presentation (0-10 points)

Clean arrangement, with no artificial garnish and no time-consuming arrangements. Exemplary plating to ensure an appetizing appearance, there should be no repetition of ingredient, shapes and colour as well as cooking techniques between the different dishes.

#### 9.1.6 Taste (0-50 points)

The typical taste of the food should be preserved. The dish must have appropriate taste, seasoning, quality, and flavour, the dish should conform to today's standard of nutritional values.

### 9.2 BARISTA BEVERAGES

The barista beverage will be evaluated based on the following criteria, in line with the food section:

#### 9.2.1 Service (0 – 5 points)

The punctual delivery of each beverage at the appointed time is a matter of urgent necessity. The jury will determine if the fault of the service (if any) is the kitchen or service team and recommend any point reductions. The full points will be awarded if service flow smoothly and beverage come out on time from the bar, together with the designated dish

#### 9.2.2 Presentation (0 – 10 points)

Clean arrangement, with no artificial garnish and no time-consuming arrangements. Exemplary garnish to ensure an appetizing and presentable appearance in a typical café setting.

#### 9.2.3 Pairing with Food (0 – 10 points)

The barista beverage must complement or highlight the food. Any attributes or elements that are overpowering or distract the food will receive a low score.



CHEF CHALLENGE							
MENU ITEMS	MISE-EN PLACE	CORRECT PROFESSIONAL PREPARATION	HYGIENE & FOOD WASTE	SERVICE	PRESENTATION	TASTE	MAXIMUM TOTAL
Savoury 1	0-10	0-20	0-20	0-10	0-10	0-50	100
Sweet	0-10	0-20	0-20	0-10	0-10	0-50	100
<b>Total:</b>							<b>200</b>
<b>Average Score (Total / 4):</b>							<b>100</b>

BARISTA CHALLENGE				
MENU ITEMS	SERVICE	PRESENTATION	PAIRING WITH FOOD	MAXIMUM TOTAL
Drink 1	0-5	0-10	0-10	25
Drink 2	0-5	0-10	0-10	25
<b>Total:</b>				<b>50</b>
<b>Average Score (Total / 2):</b>				<b>25</b>

Judging will be performed as per the WorldChefs guidelines and judges will take into account the cleanliness and condition of the kitchen after each team completes their programme.

Hygiene will be paramount in all areas. Judges will be monitoring matters relating to food waste and plastic waste. It is important to reduce the use of disposable plastic materials and packaging.

Teams are advised to use dishwasher-safe plastic containers for food storage and minimise the use of vacuum plastic bags. Violation of the rules will result in loss of points from "Correct Professional Preparation".

Points will be deducted for "Food Waste" if there is more than 10% of leftover at the end of the competition.

## PRIZES

**Champion – \$1,200 SGD Cash Prize, Trophy and Certificate**

**1st Runner-up – \$800 SGD Cash Prize, Trophy and Certificate**

**2nd Runner-up – \$400 SGD Cash Prize, Trophy and Certificate**





## 10. WORLDCHEFS FOOD SAFETY REGULATIONS

The following information is to be read in conjunction with the WORLDCHEF's Competition Guidelines.

NOTES: Tasting judges do not share plates, 1x plate will be as a sample and the other meals will be portioned by a Rookie Jury member or a dedicated wait-person.

THE FIVE KEYS TO WORLDCHEFS FOOD SAFETY IN COMPETITIONS:

The core message of the Five Keys to Safer Food are:

1. Keep clean;
2. Separate raw and cooked;
3. Cook correctly;
4. Keep food at Safe Temperatures, and
5. Selection of safe raw materials to produce the items.
  - i. Time at which the cooking process was completed.

### 10.1. DRESS STANDARDS

Ideally, all members of a team should be dressed near identically.

1. Chef's jacket—The chefs or team of chefs, should enter the competition arena wearing a clean white, pressed chef's jacket.
2. Chef's hat—Standard chef hats, or competition sponsored hats must be worn. Individual event skull caps may be worn.
3. White apron is the standard apron for competitions. Pale coloured ones, and butcher striped aprons are accepted.
4. Safety style, non-slip, must be worn. Sport shoes are not allowed in the kitchen.
5. Neckties—are optional.
6. No visible jewellery is to be worn except for a wedding band, ear stud (no more than 7 mm diameter) or sleeper (small rings).
7. No watches to be worn in the competition kitchen

### 10.2. PERSONAL HYGIENE

- a. Male chefs should be clean shaven.
- b. Chefs with beards must wear a beard net.
- c. Chefs should be clean and showered and demonstrate good personal hygiene.
- d. Hair length which touch the collar, or fall below the collar, must be restrained and covered with a hair net.
- e. After shave and perfumes must not be overpowering.
- f. Sleeves of chefs' jackets must be a minimum of elbow length.
- g. Correct footwear must be clean.

### 10.3. FOOD & DRINKS DURING COMPETITION

- a. Industrially bottled and packaged beverages may be consumed in the competition kitchen.
- b. Industrially produced and packaged energy bars or gels can be consumed in the competition kitchen.
- c. Prepared and cooked foods, like sandwiches or salads, can only be consumed during breaks, and outside the kitchen.

**10.4. GENERAL  
RULES TO FOLLOW**

1. Tasting of food must be carried out with disposable single use utensils, or utensils that are washed after each tasting.
2. Remove a sample of a product from the container with one spoon.
3. Transfer the product sample onto a second spoon, away from the original food container or preparation.
4. Never re-use used spoons. Use clean and sanitary spoons for each tasting. Always use two spoons to ensure sanitary practices are being followed and the product is not contaminated.
5. Double dipping into sauces or food items with the same spoon is strictly prohibited.
6. Food items in transport, and stored, must be covered with clear plastic or a lid.
7. Ready To Eat food (RTE) should not be handled with bare hands.
8. Equipment acceptable for the handling of cooked food are: tongs, chopsticks, or tweezers.
9. Work areas should always be cleared of unnecessary items.
10. Basic spills should be cleaned up immediately.
11. Knives must be kept clean at all times.
12. Food trimmings should be identified and labelled.
13. Food trimmings from your mise-en-place, that may be used later, should be kept separately, not mixed together, labelled, and stored at <5°C (41°F).
14. Hand paper towels to be used for work surface bench and hands wiping.
15. Cloth towels should only be used to handle hot items.
16. Cutting boards in PEHD (polyethylene high-density) material are preferred and should be color coded: green for vegetable, red for meat, blue for fish, brown for cooked meats, and violet for vegan.
17. White is acceptable as a neutral colour for all tasks. Cutting boards should always be clean.
18. Use of wooden cutting boards is not authorized.
19. Cardboard or any porous containers and boxes are not allowed to enter kitchen.
20. Nothing is allowed to be stored on the floor area.
21. Sample the product by tasting.



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**FACE MASK /  
FACE SHIELD**

When requested by the local health authorities or the organisers

- a. These forms of PPE must be worn during the entire competition while in the competition arena.
- b. They must be changed:
  - i. In preparation for service
  - i. If they are spoiled in any way
  - i. Upon returning to the kitchen after any break

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**HAND WASHING**

It is a 30 second process which must take place;

- a. Upon arrival to the kitchen
- b. At the start of the actual competition
- c. When hands become soiled
- d. On the hour
- e. After handling raw proteins
- f. When each task is finished
- g. After mise-en-place has been set
- h. Before service
- i. After visiting the washroom
- j. After handling rubbish
- k. At all times upon returning to the kitchen.

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**SANITIZING**

Recommended chemical sanitizer must be applied for a minimum of 10 seconds before it can be wiped off with a paper towel or scrapper.

- a. All work surfaces must be sanitized upon arrival into kitchen.
- b. All benches must be sanitized at the start of the competition.
- c. All benches need to be sanitized as they become soiled.
- d. All benches must be sanitized at the completion of each task.
- e. All benches must be sanitized prior to starting service.
- f. All benches must be sanitized at the end of the competition.

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**APRONS**

To enhance and promote our profession, and to avoid cross contamination, chefs should not be working with soiled aprons.

- a. Bib aprons can be used when cleaning proteins.
- b. Aprons should be changed:
  - i. At the start of the competition
  - ii. After working on proteins
  - iii. If they become heavily soiled at any stage
  - iv. Prior to service.

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**GLOVES**

- a. Gloves do not give an automatic exemption to proper food handling techniques.
- b. Must be worn when handling hot or cold "Ready To Eat" food (RTE), which will be consumed by the jury/public.
- c. Gloves can be worn if working with dirty items, or items that stain, i.e.: beetroot.
- d. Hand injuries should be protected with a band aid/plaster and covered with a glove.
- e. Changing the gloves is paramount to avoid cross contamination. It is not necessary to wear gloves during the mise-en-place or food items, unless the food items will not receive any heat treatment.
- f. Gloves need to be changed;
  - i. If you start to use other equipment after touching proteins
  - ii. Before starting service
  - iii. Regularly during service
  - iv. Before and after cleaning dirty, or staining vegetables or marinades.

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## RUBBISH

- a. Small bins are permitted on the work bench.
- b. Neither the small table bins nor the main kitchen bin may overflow.
- c. Rubbish needs to be bagged, and removed each hour of the competition, upon closing of the bags.
- d. Bins should be empty at the start of service
- e. Cleaned and washed at the end of service
- f. Sinks must be used for washing and not to hold dirty pots and rubbish.
- g. Rubbish must be separated – i.e.: paper, plastic, organic, not reusable plastic boxes and containers, organic, and disposed of in designated containers.

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## TEAM SPACING

Ideally the team should utilize all work areas of the kitchen to avoid close contact, which at times may be un-avoidable.

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## GLASS POLICY

- a. Control - No glass items are permitted in any format into the competition kitchen. This may pertain to wine, vinegar, soy sauce, tomato paste, oils, drinking vessels, and any other products.
- b. Items must be decentered into appropriate non-breakable packaging prior to stepping into the competition kitchen.
- c. If sponsored items are in glass, these will remain on the central ingredient table(s), away from the competition kitchen. Competitors will retrieve products from this area in non-breakable containers. This rule will also apply to the Community Catering where Commercial products are permitted.

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## FOOD EFFICIENCY (LEFTOVERS)

- a. In some circumstances, some food excess is unavoidable, but this must be controlled. It is how you manage it that will be noted.
- b. If all your portions are not sold – there must be an accountability, tickets vs sales vs food remaining.
- c. 5% excess is acceptable due to a number of kitchen factors, spillage, replacement, wrong table.
- d. Be mindful when planning menus to avoid waste factor, i.e.: “Pommes Parisiennes” or smaller scooped vegetables or fruits.
- e. Useable trimmings / excess of preparations, must be properly packaged and labelled with date and name of product as a minimum.
- f. Such leftover food will be reviewed by the kitchen jury before it is taken away.
- g. Deduction for items thrown in the rubbish, or tried to be washed down a sink.

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23 OCT 2024

# Barista Speed Challenge

Individual Challenge



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- 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.
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- 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.
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- 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.
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- 4. REGISTRATION** Each participant must fill in the registration form and complete the payment process online available on [www.fhahoreca.com](http://www.fhahoreca.com).
- Registration Starting Date: 1<sup>st</sup> August 2024, Thursday**
- Registration Closing Date: 30<sup>th</sup> September 2024, Monday**
- 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 COMPETITION REQUIREMENTS

5.1	<b>SUMMARY</b>	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 on 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 beverages 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	<b>BEVERAGE DEFINITION</b>	5.2.1	<b>Espresso</b> 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	<b>Double Espresso.</b> 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	<b>Americano.</b> 6-8 oz hot water topped with double espresso served in a cup.
		5.2.4	<b>Espresso Macchiato.</b> 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	<b>Piccolo Latte.</b> 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	<b>Flavoured Latte.</b> Double espresso & sponsored syrup topped with 6-8 oz frothed milk served in a cup with latte art expression.
		5.2.7	<b>Café Latte.</b> Double espresso topped with 6-8 oz frothed milk served in a cup with latte art expression.
		5.2.8	<b>Latte Art Expression.</b> <ol style="list-style-type: none"> <li>a. On receiving a ticket containing Café Late or flavoured latte, a latte art expression will be required to compliment the beverage.</li> <li>b. Latte art expression will be randomly ticketed between the following shapes: <ol style="list-style-type: none"> <li>i. HEART</li> <li>ii. TULIP</li> <li>iii. ROSETTA</li> <li>iv. SWAN</li> </ol> </li> <li>c. The level of complexity for each ticketed patten can vary based on the skillset and creativity of the competitor to achieve a high score in the ‘Visual Appeal’ category.</li> </ol>

6	<b>MACHINERY, ACCESSORIES &amp; RAW MATERIALS</b>	6.1	All drinks produced must be extracted using Sponsored Equipment, Espresso Machines and espresso grinders provided by 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	<b>STATION INSPECTION &amp; PREPARATION TIME</b>	7.1	<p><b>Station Inspection Time.</b> 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.</p>
		7.2	<p>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.</p> <p><b>Start of Preparation Time.</b> Competitors will have 5 minutes Preparation time.</p> <p>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.</p>
8	<b>SERVICE TIME</b>	8.1	<p><b>End of Competition Time.</b> The competitor is expected to stop all actions when the time runs out, even if they may be still amid preparing a beverage.</p> <p>The POS will cease producing tickets when the 10-minute competition time is completed.</p> <p>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.</p>
9	<b>EQUIPMENT AND MATERIALS FOR COMPETITION USE</b>	9.1	<p><b>Sponsored Equipment/Materials.</b></p> <p><b>9.1.1 Official Coffee Machine by La Cimbali.</b></p> <ul style="list-style-type: none"> <li>• La Cimbali M40</li> </ul> <p><b>9.1.2 Official Coffee Beans by UCC</b></p> <ul style="list-style-type: none"> <li>• Dark Roast Coffee Beans</li> </ul> <p><b>9.2 Provided Equipment / Materials.</b></p> <p><b>9.2.1 GRINDER</b></p> <ul style="list-style-type: none"> <li>• MACAP MXD Xtreme 75mm Flat Titanium Burr 3 Programmable doses</li> </ul> <p><b>9.2.2 DAIRY MILK SOURCE</b></p> <ul style="list-style-type: none"> <li>• MEIJI Milk</li> </ul> <p><b>9.2.3 WATER SOURCE</b></p> <ul style="list-style-type: none"> <li>• Polar Natural Mineral Water</li> </ul> <p><b>9.2.4 CUPWARE</b></p> <ul style="list-style-type: none"> <li>• Huskee Cups in 3 Oz 6 Oz and 8 Oz with saucers provided.</li> </ul>
10	<b>POST-COMPETITION</b>	10.1	<p><b>Scorekeeping.</b></p> <p><b>9.1.1 Official Scorekeeping.</b> The organiser is responsible for adding all scores and for keeping all scores confidential.</p> <p><b>9.1.2 Total Score.</b> 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.</p> <p><b>9.1.3 Tie Scores.</b> 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 the same number of beverages completed, the higher placement will be awarded to the competitor with the higher total visual score on the milk beverage.</p>
11	<b>ADJUDICATION AND DECISION</b>		<p>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.</p> <p>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:</p> <ol style="list-style-type: none"> <li>1. The head judge will request the return of all the competitors' score sheets from the organiser surrounding the suspicious evaluation.</li> <li>2. The head judge will call a meeting with the judge(s) concerned, and the organiser to evaluate the situation.</li> <li>3. The head judge and the organiser will then rule upon the matter in a closed meeting.</li> </ol>

## 12 EVALUATION CRITERIA

The judges are looking for the following:

1. High standard in techniques of coffee making that will lead to consistency of drinks made.
2. 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.

## 13 TECHNICAL EVALUATION PROCEDURE

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

### 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

1. It can be drawn from a single portafilter spout, or from one side of a double portafilter spout.
2. 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.
3. Crema should be present when espresso is served, with no break in coverage to score a '1'.
4. 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).
5. It must be served in a demitasse cup.

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

#### 12.2.3 PART III - Double Espresso Evaluation

1. It must be extracted from both sides of a double portafilter spout.
2. The minimum amount of coffee required in a double basket is 16g.
3. Crema should be present when espresso is served, with no break in coverage to score a '1'.
4. 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).
5. 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 (50ml-70ml)	1
Adequate Water Volume	1
Crema	1
Correct Serveware	1

#### 12.2.4 PART IV - Americano Evaluation

1. It must be extracted from both sides of a double portafilter spout.
2. The minimum amount of coffee required in a double basket is 16g.
3. Crema should be present when americano is served, with no break in coverage to score a '1'.
4. 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).
5. The serving size of the americano should be around 180 – 240 ml.
6. VI. It must be served in a latte mug or cup.

#### 12.2.5 PART V - Espresso Macchiato Evaluation

1. It can be drawn from a single portafilter spout, or from one side of a double portafilter spout.
2. 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.
3. 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).
4. Frothed milk must be added to the brim of the cup, with any desired latte art expression.
5. 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 (25ml-35ml)	1
Milk Quantity	1
Visual Appeal	1 / 2 / 3
Correct Serveware	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 (55ml-70ml)	1
Milk Quantity	1
Visual Appeal	1 / 2 / 3
Correct Serveware	1

**12.2.8 Part VIII - Flavoured Latte Technical Evaluation**

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

**14 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



24 OCT 2024

# Coffee Brewing Competition

Individual Challenge





- 
- 1. OBJECTIVE** This document sets the rules and regulations for the Coffee Brewing Competition (the "Competition") that will take place during FHA-HoReCa, on 24 October 2024 at Hall 3 Singapore Expo, Singapore.
- 
- 2. GOAL** The goal of the Competition is to showcase the craft and skill of filter coffee brewing by hand, promoting manual coffee brewing and quality of service.
- 
- 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 has to fill in the registration form and complete the payment process online available on [www.fhahoreca.com](http://www.fhahoreca.com).
- Registration Starting Date: 1<sup>st</sup> August 2024, Thursday**
- Registration Closing Date: 18<sup>th</sup> 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 Coffee Brewing Competition.

## COMPETITION SUMMARY

1. The competition is a multi-round, elimination tournament.
2. In each round, two or more competitors will brew coffee concurrently using pour over equipment.
3. Competitors have five minutes to complete the brewing process of preparing, brewing, and presenting their coffees.
4. Coffees are to be presented in identical vessels to a panel of judges.
5. A blind taste-based evaluation will be conducted by the judges to determine the best brew.
6. On a synchronised count of three, judges will simultaneously point to their preferred brew.
7. The winner of each round advances to the next stage.
8. Competitors who do not proceed on will be eliminated.

## BREWERS SPECIFICATION AND RESTRICTIONS

1. Competitors must use Timemore's pour over equipment.  
*Items sponsored by Timemore would be as follows:*
  - a. Sculptor 078 electric grinder x1
  - b. FISH Pro Kettle x1
  - c. BLACKMIRROR Basic2 scale x1
  - d. Crystal-eye Turbo dripper x2
  - e. TIMEMORE Server x3
  - f. Filter paper x1 bag
  - g. Dragon coffee mug x4
2. UCC Sponsored Coffee Beans - Medium Roast Blend
3. No other type of coffee brewer is permitted for use in any aspect of the competition. This includes, but not limited to brewing methods such as French Presses, zero bypass brewers, syphons, Aeropress, or any other alternative brewing devices.

## FILTER USE AND GUIDELINES

1. Any type or brand of filter is permissible.
2. Filters can be made of paper, metal, cloth or any other material, provided it is neutral in taste and does not impart flavour to the brewed coffee.

## BREWING ACCESSORIES AND TOOLS

1. Accessories that aid in coffee brewing, such as grinders, kettles, decanters, scales, stirrers, spoons, timers, thermometers, brewer stands, sifters, air blowers, RDT (Ross Droplet Technique) tools, WDT (Weiss Distribution Technique) tools, chilling rocks (frosty balls), and water dispersion aids are allowed for use in competition.
2. All accessories must comply with the rules specifically stipulated under "Brewer Specifications and Restrictions" and may not contravene any other rules of the competition.
3. Other than the items provided, competitors are encouraged to bring all other accessories they require by themselves.

## BREWING REGULATIONS

1. Only ground coffee and water are permitted as ingredients.
2. Competitors are required to use UCC coffee beans for the duration of this competition.
3. A maximum of 18g of ground coffee is allowed in each recipe.
4. Competitors are required to prepare a minimum of 150g of brewed coffee.
5. Competitors may add bypass water of any temperature to their brewed coffee.
6. Brewed coffee not presented within the 5-minute time limit will not be considered for judges' evaluation.

## WATER REGULATIONS

1. Competitors are to use the water provided by the organiser
  - Polar Mineral Water

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## JUDGING PROCESS

1. Each round is judged using the Blind Cupping technique – Spoon, Slurp, Spit.
2. Competitors' names and/or countries are marked on the underside of the cups to remain hidden.
3. There is no formal scoresheet. Judges simply determine their preferred choice of coffee.
4. Each judge arrives at their judges point independently, without discussion with fellow judges.
5. On the count of three, judges point simultaneously, confidently, and definitively at their chosen cup.
6. The Emcee reveals the round winner by lifting the winning cup.
7. In the event of a tie, with all judges pointing at different cups, a predetermined Head Judge will taste all samples and decide on the winner.
8. The head judge decision is final.

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## COMPETITION TIME

1. Within the 5 minutes of competition time, competitors must -
  - b. Pre-heat or pre-chill brewer and vessels, if doing so,
  - c. Grind the coffee.
  - d. Prepare the recipe.
  - e. Pour all the brewed coffee into the judging vessel.

---

## PREPARATION TIME

1. Competitors may utilise the 5 minutes preparation time allocated to do the following:
  - a. Set brewing equipment into positions.
  - b. Pre-heat brewing water in kettle.
  - c. Sort through coffee bean.
  - d. Weigh out coffee doses.
  - e. Assemble the brewer.
  - f. Filter preparations.
2. Competitors may not:
  - a. Rinse the filter.
  - b. Pre-heat/Pre-chill brewers and vessels
  - c. Add coffee to the grinder or grind the coffee.

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## 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**



25 OCT 2024

# Coffee Mixology Challenge

Individual Based Challenge





- 
- 1. OBJECTIVE** This document sets the rules and regulations for the Coffee Mixology Challenge (the "Competition") will take place at FHA-HoReCa, from 25 October 2024 at Singapore Expo.
- 
- 2. GOAL** This Competition sets out to challenge coffee and cocktail professionals to showcase their skillsets and creativity through development of unique and flavourful drinks blurring the lines between coffee and cocktail making.
- 
- 3. CONDITIONS OF PARTICIPATION**
- 3.1 QUALIFICATION** The Competition is open to all industry professionals, chefs, baristas and bartenders in training or schooling 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.
- 
- 4. REGISTRATION** Each Competitor must complete the registration form and complete the payment process online available on [www.fhahoreca.com](http://www.fhahoreca.com).
- Registration Starting Date: 30<sup>th</sup> August 2024, Friday**
- Registration Closing Date: 30<sup>th</sup> September 2024, Monday**
- Registration fee is **SGD80.00** per individual 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 Coffee Mixology Challenge 2024.

## COMPETITION REQUIREMENTS

Each Competitor is expected to concoct ONE (1) coffee cocktail that fulfils the following criteria:

1. All Competitors must use 30 milliliters (ml) or more coffee in the cocktail created. This will need to be reflected in the recipe card submitted on registration
2. **Equipment.** Coffee extraction method must be made through either of the following methods:
 **Filtered Equipment provided by Timemore**
  - i. Sculptor 078 Electronic Coffee Grinder x1
  - ii. FISH PRO Kettle x1
  - iii. BLACKMIRROR Basic2 Scale x1
  - iv. Crystal-eye Turbo Dripper x2
  - v. TIMEMORE Server x3
  - vi. Filter Paper x1 bag
  - vii. Dragon Coffee Mug x4
3. Coffee Machine provided by Cimbali
  - i. **La Cimbali M40**
4. All coffee must be made through the following beans sponsored by UCC Coffee
  - i. **Medium Roast Coffee Beans**

Additionally, we are providing the following materials for competition use

5. **GRINDER**
  - i. MACAP MXD Xtreme 75mm Flat Titanium Burr 3 Programmable doses
6. **OFFICIAL DAIRY SOURCE**
  - i. MEIJI Fresh Milk
7. **OFFICIAL WATER SOURCE**
  - i. POLAR Natural Mineral Water
8. Alcohol content shall not exceed 70 milliliters (ml), from not more than 4 alcoholic ingredients. This is applicable for both long and short drinks.
9. All Competitors are limited to 10 minutes for the coffee brewing, preparation and presentation of the cocktails.
10. Each Competitor will prepare 2 portions simultaneously.

One portion will be utilised for presentation,

Second portion will be divided into 3 tasting glasses and served to a blind tasting judging panel.

A recipe card containing the original recipe of the created Cocktail **MUST** be submitted on registration.

- a. Competitors shall use Metric Standard measurements to determine the volume of ingredients used.
- b. All recipes shall be written in milliliters (ml).
- c. Product brands and type must be submitted in the recipe card provided.

Each Competitor is responsible for bringing all equipment and ingredients required for their cocktail, unless specified by the organiser.

The Organiser will not be held accountable for loss or damage of any competitors' belongings.

## INGREDIENT GUIDELINES

1. Garnishing. All garnishes must be prepared on the side and only shall be assembled during the Competition proper.
2. Garnishes preparations includes the following:
  - a. Only Edible Garnishes are permitted.
  - b. Use of Edible flowers and dehydrated fruits are permitted.
  - c. Home-made or self-made ingredients will not be permitted.
  - d. Blending of multiple ingredients will not be permitted.
  - e. Food Dyes shall not be will not be permitted.
2. Applicants with any use of illegal drugs, sexual contents, inappropriate and dangerous acts will be disqualified.
3. Preparation Method Allowed: All drinks may be stirred, shaken, thrown or blended.

## EVALUATION CRITERIA

All competitors will be judged based on the following categories:

	Creativity	Skill-set	Working Techniques
	<i>All criteria mentioned below are including of the following but not limited to:</i>		
1	Naming of Drink	Ingredients Knowledge	Competitors Personal Appearance
2	Originality of Creations	Proportion Knowledge	Showmanship
3	Ingredients Utilised	Choice of Utensils and Glassware	Speed / Time Utilised
4	Garnish Utilised		Service Techniques
5	Taste of Cocktail		General Housekeeping of Workstation
6	Glassware Utilised		

A scoring sheet will be provided closer to the competition date.

## 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:

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

Judges will split into 2 separate panel – Front and Back, judging from the following perspectives:

1. Front Panel: Visual
2. Back Panel: Blind tasting

## COMPETITION SCHEDULE

Sequence for each competitor will be determined through lot drawing done during the briefing. The day of the competition schedule will be as follows:

COFFEE MIXOLOGY					
TIME (15 MINS)	STATION 1	STATION 2	TIME (15 MINS)	STATION 1	STATION 2
08:45–09:00			13:00–13:15	Participant 10	
09:00–09:15			13:15–13:30		Participant 11
09:15–09:30			13:30–13:45	Participant 12	
09:30–09:45	All participants to be present and standby for 10AM briefing		13:45–14:00		Participant 13
09:45–10:00			14:00–14:15		
10:00–10:15	Briefing		14:15–14:30	Changeover	
10:15–10:30			14:30–14:45	Award Presentation	
10:30–10:45	Preparation		14:45–15:00		
10:45–11:00	Participant 1				
11:00–11:15			Participant 2		
11:15–11:30	Participant 3				
11:30–11:45			Participant 4		
11:45–12:00	Participant 5				
12:00–12:15			Participant 6		
12:15–12:30	Participant 6				
12:45–13:00			Participant 8		

\*\*Schedule is subject to changes depending on day events

## 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**

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## 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 individual 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.

### PUNCTUALITY

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

### STAGE SIDE

All competitors are reminded to be ready by the stage side 5 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.

### GROOMING STANDARDS

All Competitors are required to be appropriately groomed in working attire, or in their respective school uniforms for the competition.

### 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](mailto:coffeetea@foodnhotelasia.com).

# Acknowledgements

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