



European Junior Bartender Contest

COFFEE TRIAL - RULES



1. COMPETITION PROCEDURE

Each competitor will have 10 minutes at their workstation, made up of the following segments:

FOR THE ESPRESSOS: (Station N° 1)

- 2 minutes Preparation Time
- 2 minutes 30 seconds Competition/ Presentation Time

FOR THE CAPPUCCINOS (Station No. 2)

- 2 minutes Preparation Time
- 3 minutes 30 seconds Competition/ Presentation Time

2. THE COMPETITION

- A. The competition will take place in two stages:
 1. Each competitor will serve the judges two single espressos in no more than 2 minutes 30 seconds;
 2. Each competitor will serve the judges two single espressos in no more than 3 minutes 30 seconds;
- B. Two workstations will be made available to competitors (one for espressos and one for cappuccinos).
- C. The judges will start their evaluation of the beverages as soon as they are served.
- D. The two beverages in each category must be identical in content.

3. BEVERAGE DEFINITIONS

3.1 Espresso

- A. An espresso is a one fluid ounce beverage (25 to 35 ml including crema).
- B. An espresso is prepared with several grams of coffee (depending on the coffee and how it is ground) (**The grinder will already be set up**).
- C. The espresso is to be prepared at a temperature of 90.5 to 96 degrees Celsius.
(the machine will already be set up)

- D. La pressure in the espresso machine is too be set between 8.5 and 9.5 bar. (**the machine will already be set up**)
- E. The suggested but not mandatory extraction time is between 20 and 30 seconds.
- F. Espressos must be served in a cup with the Café Liégeois handle
The ‘correct’ cups to be used are to be ready on the machine.
- G. Espressos must be served to the judges on a tray with a spoon, a napkin and Spa water (**supplied**).
The following must also be on the tray: Nutroma milk, sugar as well as an accompaniment (chocolate) (**supplied**). Presentation must comply with serving rules (see score sheet).

3.2 Cappuccino

- A. A cappuccino is a coffee and milk beverage with a harmonious balance between rich, soft, sweet milk and espresso.
- B. Cappuccino is prepared with one (1) espresso, heated milk and approximately 1 centimetre of milk froth (assessed vertically).
- C. A traditional cappuccino is a 90 to 120 ml beverage.
- D. Cappuccinos are to be served in a Café Liégeois double-walled glass. (**supplied**)
The ‘proper’ glasses to be used are to be ready on the machine.
- E. Additional ingredients such as powders, sugar, syrups or any others are not allowed.
- F. Cappuccinos must be served to the judges on a tray with a spoon, a Café Liégeois napkin and Spa water (supplied).
The following must also be on the tray: sugar as well as an accompaniment (chocolate) (supplied). Presentation must comply with serving rules (see score sheet).

4. MACHINE, ACCESSORIES AND OTHER ITEMS OF EQUIPMENT

4.1 ESPRESSO MACHINE

Competitors must use the espresso machine provided by Café Liégeois (Brasilia Excelsior 2 Group <http://www.brasilia.it/>

The espresso machine is to be calibrated to the following specifications: The temperature is to be set between 195 and 205 degrees F (90.5 and 96 degrees C), and pump pressure is to be set between 8.5 and 9.5 bar.

4.1.1 No liquids or ingredients on the machine

No liquid or other ingredient may be placed on top of the espresso machine

(e.g.: no water in cups; no serving or mixing liquids and ingredients, no heating ingredients).

4.2 GRINDER

Competitors are required to use the official grinder provided by Café Liégeois (Brasilia RR55 OD). <http://www.brasilia.it/>

The grinder will be calibrated and set appropriately and no alteration will be necessary.

4.3 Disqualification

Competitors are not permitted to change, adjust or replace a component or set parts of the espresso machine or of the grinder. Any change or adjustment may be grounds for disqualification (for instance portafilters, filters, temperature, pressure, steam wand ends, etc.).

4.4 EQUIPMENT PROVIDED

Each competitor station is to be equipped with the following items:

- Table for machine (for espresso machine, Grinder).
- Work Table (forms an "L" to the left of the machine table, used for accessories)
- Presentation Table (Judges)
- Espresso machine
- Grinder
- Knock box
- Nutroma Cappuccino whole milk<http://www.lattesensation.be/nl/>
- Waste bin
- Tamper
- Stainless steel jugs
- Café Liégeois napkin
- Spa water & tumbler
- Café Liégeois Magnifico chocolate
- Cups, saucers, spoons, etc.
- Trays and doilies
- Cleaning equipment (tea towel, dishcloth, brush, soap, etc.)

In short all necessary equipment is supplied. Competitors cannot bring in any equipment, they are required to use the equipment provided to the exclusion of any other.

5. INSTRUCTIONS TO COMPETITORS BEFORE PREPARATION TIME

5.1 COMPETITORS' ORIENTATION MEETING

Before the start of the competition, an orientation meeting will take place and it is mandatory for all competitors. During this meeting, the person in charge of events for Café Liégeois will give specific instructions or indications, explain the competition process and the competition timetable. This is an opportunity for competitors to ask any questions or deal with any anxieties they might have.

6. PREPARATION TIME

6.1 START OF PREPARATION TIME

Each competitor will have 2 minutes' preparation time for each category. The purpose of preparation time is to prepare the station and prepare everything necessary for the competition. Competitors will have an opportunity to prepare their trays or equipment in this time.

When competitors arrive at their stations, the preparation timekeeper will ask the competitors if they are ready to start.

6.2 JUDGES' PRESENTATION TABLE

The judges' presentation table can be set up during the competitors' preparation time. Water for the judges can be placed on the judges' presentation table during the competitors' preparation time.

6.3 PRACTICE SHOTS

Competitors are allowed to perform 1 practice shot during their preparation time.

6.4 PREHEATED CUPS

Cups are to be placed on top of the machine. However, should a competitor consider that they are not hot enough, they may be preheated during the competitors' preparation time.

6.5 END OF PREPARATION TIME

Competitors will not have any more than the 2 minutes' preparation time. The timekeeper will inform competitors when there is 1 minute, then 30 seconds of preparation time left.

7. START COMPETITION TIME

7.1 *Competitors are responsible for managing the competition / presentation times of 2 minutes 30 seconds or 3 minutes 30 seconds; they can nevertheless ask for their time at any point.*

The timekeeper will announce the time as follows:

when there is one minute, and when there are 30 seconds left.

7.2 COMPETITOR INTRODUCTION

At the start of the competition time, competitors are to introduce themselves to the judges: 'Hello, welcome, etc. However competitors must not mention the college for which they are taking part under any circumstances.

7.3 SERVE BEVERAGES

All beverages must be served at the judges' presentation table.

Competitors are to serve water to the judges.

7.4 TIMEKEEPING

Every competitor must observe the competition times, however a 20-second extension of the regulation time will be allowed in return for a loss of 3 points on the 'Timekeeping' score sheet. After these 20 seconds allowed, competitors will be stopped and have 6 points deducted from their score sheet.

8. TECHNICAL ASPECTS

- 8.1 *If, during preparation and/or competition time, a competitor becomes aware that there is a technical problem with the equipment, he/she is to restart from the beginning.*

8.2 OBSTRUCTIONS

- A. *If anyone (a volunteer, judge, member of the audience or photographers) is clearly an obstruction to a competitor, this competitor is to be given extra time.*
- B. *Volunteers, supporters, team members or the audience must not give anything to competitors. Likewise they are not entitled to speak to competitors during the competition.*

9. CLEANING TIME

After having presented the beverages and if they have any time over, competitors will take care to return the coffee machine to the state of cleanliness they found it at the start, for the next competitor.

10. ASSESSMENT CRITERIA

1. JUDGES' OVERALL IMPRESSION

Competitors will be awarded points in line with the overall impression the judge has of them; their skills, the taste of the beverages and their own personal presentation as well as that of their beverages.

2. COMPETITION AREA

Judges will assess the competition area, in terms of its cleanliness, at the start and at the end of presentation / competition time.

3. BEVERAGE PRESENTATION

Competitors will be awarded points for visual presentation of beverages, cups and glasses. This category includes aspects such as cleanliness of cups and saucers (no drips), beverage consistency and presentation style.

4. TECHNICAL SKILLS

Competitors will receive points for their technical knowledge and skill in using the espresso machine and the grinder.

5.1 Espresso technical skills

- A. Flush the grouphead (flush the grouphead = pass water through the grouphead)
- B. The grouphead must be flushed before each shot
- C. Filter clean and dry at the start
- D. Consistent dosing and tamping, remove excess coffee with the hand or brush
- E. The grinder dose will be pre-set and considered correct. The dose is to be tamped using the tamper in two goes and with approximately 25 kg of pressure.
- F. Clean the edge of the filter and the sides of the portafilter before inserting it in the machine.
- G. Switch on and start extraction immediately; competitors must start extraction immediately after inserting the portafilter in the machine, without waiting.
- H. The judges will determine this result by analysing competitors' hygiene throughout their presentation.

5.2 Cappuccino technical skills

- A. Note that the first 7 assessment criteria are the same as those for the espresso assessment.
- B. Stainless steel milk jug clean and dry at the start
- C. Competitors must serve cold fresh milk in the jug, which must not be filled during preparation time The jug must be clean inside and out
- D. Purges the wand before heating the milk
- E. Competitors must purge the steam wand before inserting it in the milk jug
- F. Cleans the wand after heating the milk
- G. The steam wand must be cleaned with a specific cloth for this purpose
- H. Purges the steam wand after heating the milk
- I. Stainless steel milk jug clean / acceptable milk wastage at the end
- J. The stainless steel milk jug must be more or less empty once the cappuccinos have been served
- K. Overall hygiene during presentation
- L. The judges will determine this result by analysing competitors' hygiene throughout their presentation.

5. ESPRESSO ASSESSMENT

- A. Crema colour
- B. Crema consistency and persistence
- C. Served with accessories (paper doily, saucer on the left, suitable coffee spoon on top of the cup, handle to the right, milk jug top right with the handle turned to the right, sugar bowl bottom right, accompaniment (chocolate)).

6. CAPPUCCINO ASSESSMENT

Cappuccino Visually Correct

- A. *The judges will assess the cappuccino visually to determine the visual result. The cappuccino must have a combination of coffee and milk colours on the surface, with a smooth and bright appearance. The result of a visually correct cappuccino only assesses the surface. A contrast must be sought between the colour of the crema all around the rim of the glass and an smooth, bright and attractive appearance.*

Froth consistency and persistence

- B. *Froth in the cappuccino must be at least 1 cm thick to achieve the maximum result. The froth must be soft, with a silky texture with micro-bubbles only.*
- C. *Cappuccinos must be served with a spoon, a napkin and water.*
- D. *Also served with accessories (paper doily, saucer on the left with doily, suitable coffee spoon on top of the cup, handle to the right, sugar bowl bottom right, accompaniment (chocolate).*

After the prize-giving ceremony, competitors will have an opportunity to review the results with the judges. In the event of any dispute, the judges will have sole decision-making authority.

These rules and regulations are an extract from the World Barista Championship (WBC) Rules and Regulations, revised and adapted in line with hotel college students' capabilities.