



BEST BARISTA 2014

ABOUT THE 2014 CAFFÈ VERGNANO BEST BARISTA COMPETITION.

This year will mark the fourth year of the Caffè Vergnano Best Barista Competition.

A series of regional semi finals will be held throughout pre chosen locations and the winners of each semi final will meet together at the SIAL tradeshow in Paris towards the end of October.

For more than 130 years Caffè Vergnano has been producing high quality coffee but it is only with the aid of the expert Barista that our customers drink truly high quality espresso, cappuccino and espresso based drinks.

The Vergnano Best Barista will be judged on many merits of skills which are required of a Barista every day

- Technical skill as a Barista
- Coffee knowledge
- Ability to adapt
- Organisation and cleanliness
- Speed and efficiency
- Latte art skill
- Personality, customer awareness and friendliness

In order to be Caffè Vergnano's Best Barista 2014 you will need to show all of these aptitudes within a 15 minute timeframe. For more details see the judges guidelines and score sheet.

This is an event open to all Baristas who work with Caffè Vergnano or aspire to work with Caffè Vergnano.

Confirmation will be given to the applicants at which time a more detailed schedule will be provided.

A winner of the semi final will be announced on the day of competition.

The final will be held at the SIAL tradeshow in Paris at the end of October.

The Baristas will meet together for a day of competition to determine a final winner who will receive not only the title of Caffè Vergnano Best Barista 2014 but also other worthy prizes.

To enroll, fill out the enrollment form and fax to 0039 11 9493507 or email directly to

d.burgess@caffevergnano.com



THE COMPETITION

Each Barista entering shall, during a period of 15 minutes, must first set up the grinder. Before beginning the grinder will be set completely wrong and must be adjusted correctly without wasting too much coffee. A penalty will be occurred should there be too much wastage (see score sheet)

The barista must then prepare:

- 4 x espresso
- 4 x cappuccino
- 4 x espresso macchiato
- Express takeaway cappuccino (maximum qty in the remaining time).

Sequence of drinks:

The order for serving the beverages is at the discretion of the Barista however the Express takeaway cappuccino beverage must be served last. Only 1 (one) of the Express takeaway cappuccino will be tasted, and this will be a random selection by the head judge. Each Express takeaway cappuccino will be awarded either 1,2 or 3 bonus points depending on the quality and latte art displayed. For more information see the judging guidelines.

The Barista will serve all beverages to a dedicated judging area which must be set out and prepared by the contestant. For scoring, the Barista will be assessed by a panel of three judges: two sensory / technical judges and one head judge.

The Barista is responsible for starting and stopping the time clock. If the barista stops the clock within the given 15 minute time frame, no points will be deducted. There is an additional 2 minutes of penalty time available. The barista can choose to use some or all of the two minute penalty time. Please see below a schedule outlining the deduction point system for using penalty time.

If the Barista has not stopped the time clock after 2 minutes of penalty time, the head judge will inform the Barista that time has expired and the Barista will be asked to stop the performance. At this point the Barista will also be informed by the head judge that they are disqualified.

The penalty scoring system relating to time:

Less than 15 minutes = no deduction of points.
15min to 15min 30sec = deduction of 5 points
15min 31sec to 16min = deduction of 15 points
16min 01sec to 17min = deduction of 25 points
Greater than 17 minutes means the Barista is disqualified.



COMPETITION PROCEDURE

For the semi finals and final there will be either one or two competition stations available depending on location.

Each station will be supplied with:

- an espresso machine,
- grinder
- Caffè Vergnano 1882 Crystal blend
- knock box
- milk,
- Caffè Vergnano espresso cups
- Caffè Vergnano cappuccino cups
- Caffè Vergnano 8oz takeaway cups

The competitor is obligated to use Caffè Vergnano 1882 Crystal blend, Caffè Vergnano cups and the Caffè Vergnano 8oz takeaway cups for the express takeaway cappuccino drinks

The competitor is obligated to use the grinder supplied but is free to use any additional items to enhance their presentation such as water glasses, napkins etc.

As indicated below, each competitor will be allocated the following amounts of time:

TIME 1: Set up (at the competing station) = 10 minutes.

- Time 1 is for the competitor to move to the competing station and set up their work station. This will include set up of the judge area to present their drinks. The competitor will be informed when 2 minutes remains.

TIME 2: Competing time = 15minutes.

- Competition time. Upon start of the clock the competitor will have 15 minutes to complete all the drinks. The competitor will need to first calibrate the grinder before commencing the drink preparation.. Time may only be stopped in the case of a technical problem and this will be decided by the head judge.
- Once the contestant is happy with the grind he/she may commence to prepare the required drinks. The contestant must present to the judging panel the 4 espresso, 4 cappuccino and 4 macchiato drinks before commencing on the bonus express takeaway cappuccino drinks.
- Extracting time for each espresso must be between 20-30secs for a volume of 20ml-30ml
- At the end of the competing time the contestant is required to stop the clock. It is at the discretion of the competitor whether to move in to penalty time or not.

TIME 3: Penalty time = 2 minutes.

- After the fifteen minutes have expired the head judge will inform the competitor that he/she is in to penalty time. If the competitor has not stopped the clock before 17 minutes 00 seconds then the competitor is disqualified.

TIME 4: Clean up time = 10 minutes.

- Once the competitor has stopped the clock they must move swiftly into the clean up phase. The competitor must leave the station ready for the next competitor including back flushing the groups.



OTHER DETAILS.

Every contestant will also have an allocated time to spend on the espresso machine and grinder to familiarize themselves with the machine. The competitor is not allowed to modify the espresso machine internally or externally including steam wands tips and porta filters.

A grinder will be made available for the competition. The competitor is fully responsible for all aspects of the grinder including pre-cleaning and calibration. The organizer will ensure that the grinder is in working order.

The competitor is responsible for setting up and presenting the table and bringing any extra equipment that they may require, for example:

- Trays
- Spoons
- Water glasses
- Table cloths
- Display and decoration
- Napkins
- Cleaning cloths
- Tamper
- Shot glasses
- Steaming milk jugs
- Any specific utensils that you may require. (latte art tools)

Although no points are directly awarded for the presentation of the judges table, it is considered as part of the Baristas style and overall evaluation.

For the Express takeaway cappuccino performance, Caffè Vergnano will supply the 8oz takeaway cups. These must be filled to at least 2cm below the rim of the cup and served with no lid.

The competitor may choose to play music of their choice during their presentation.



There will be three types of judges during the Vergnano Best Barista Competition. The judges will be responsible for the following task:

HEAD JUDGE.

- In charge of overall evaluation, calibration of equipment etc.
- Has the final authority in concerning judges decisions.
- Is responsible for judging the express takeaway section.

SENSORY / TECHNICAL JUDGING

- Evaluation of the technical performance of the Barista according to the technical judge sheet. This also includes the extraction times of each espresso.
- The judges are responsible for assessing the taste profile according to the sensory score sheet.
- Evaluation and scoring the barista for an overall score, this will include their Vergnano coffee knowledge and personality

Each judge will have a different role and responsibility with one overall aim of assessing in a fair and consistent manner each and every Barista.



CRITERIA

The competitors will be judged using the following criteria.

Competitors are openly invited to ask questions prior to the competition.

TASTE AND SENSORY EVALUATION.

As everyone will be using the same Caffè Vergnano Crystal blend the taste and evaluation will be largely assessed based on the extraction presented by the barista and their understanding of the coffee, the blend and the company. The texture of the foamed milk and the temperature to which it has been heated will be assessed here.

BEVERAGE PRESENTATION AND PERFORMANCE.

While beverage presentation is not sensory related the visual presentation of the served beverage will be scored by the Sensory/ Technical judge. Performance is also a measure of a Baristas ability to interact with the customers. A combination of professionalism, quality, service, personality, and even style. We are therefore looking for the Barista to be able to communicate their personality and coffee knowledge.

BARISTA TECHNIQUE.

Every Barista has his own style, flair and even personality within the way they work. Each of these traits are encouraged as long as the Barista is still able to work within certain parameters such as time, cleanliness, productivity, consistency, wastage and they way in which they are organized.

SERVICE TO THE JUDGES.

Four (4) Italian espresso's are to be served to a designated judging area. The extraction time for each espresso must be between 20 and 30 secs for a volume no less than 20ml and no greater than 30ml. They will be presented in the provided Caffè Vergnano espresso cups.

Four (4) Italian Cappuccino's are to be served to the designated judging area.

Four (4) espresso Macchiato's are to be served to the designated judging area.

For the express takeaway cappuccino, these are to be served continuously until such a time as the Barista chooses to call end time in accordance with the timing guidelines given. One takeaway cappuccino will be evaluated by the head judge for sensory evaluation. All the takeaway cappuccinos will be assessed for latte art.



BEVERAGE DEFINITIONS.

ESPRESSO

- Extracted from a standard single or double basket.
- One single shot per cup.
- No less than 20ml of extraction per espresso.
- Served in a Caffè Vergnano black espresso cup.

CAPPUCCINO

- One single shot per cappuccino.
- No less than 20ml of espresso per cappuccino.
- Milk to be filled to the rim of the cup.
- Served in a Caffè Vergnano black cappuccino cup.
- Milk to be served to industry standard temperatures: approx 62°C

ESPRESSO MACCHIATO

- One single shot per cappuccino.
- No less than 20ml of espresso per drink.
- Served in a Caffè Vergnano black espresso cup.
- Milk to be served to industry standard temperatures: approx 62°C

EXPRESS TAKEAWAY CAPPUCCINO

- One single shot per cappuccino.
- No less than 20ml of espresso per cappuccino.
- Served in a Caffè Vergnano 8oz takeaway cups. Served without lid.
- Milk to be served to industry standard temperatures: approx 62°C
- The Barista can use garnishing techniques for the design.



REGISTRATION FORM

First Name: _____ Last Name: _____

Address: _____

Country: _____

Email address: _____

Mobile number: _____

Barista at: _____

TERMS AND CONDITIONS:

1. The organizer of this event is Caffè Vergnano. The organizer reserves the right to change any conditions according to circumstances that may prevail.
2. Registration: In signing this registration form the competing Barista confirms to:
 - a. If they win their national competition they will be ready and willing to travel to Paris for the final date to be decided (exact dates to be announced). Flights and accommodation will be paid for by Caffè Vergnano.
 - b. The entering Barista permits Caffè Vergnano to use the Baristas name or image in any format without charge for the purpose of Caffè Vergnano. The referred to may include photographic, video, print, internet or other electronic media.
 - c. The Barista agrees to promote Caffè Vergnano without charge and to uphold the good reputation of Caffè Vergnano.
3. The Barista agrees to wear a Caffè Vergnano shirt which will be provided during the event.
4. Completed registration forms must be given to your local Caffè Vergnano distributor.
5. Any queries may be made to your local distributor or Damian Burgess at d.burgess@caffevergnano.com

I have read and accepted the terms and conditions as listed above

Signed _____ Date ____/____/____