



About The 2010 Danes Gourmet Coffee® Grand Barista Championship®

The 8th Grand Barista Championship® is organised and conducted by Danes Gourmet Coffee (DGC) and is supported by its sponsors and industry partners to conduct heats. We are proud to be holding our final at the **Harbord Diggers Club, Saturday 18 September 2010**. The competition brings together the best baristi to compete for the DGC Grand Barista title as well as an array of prizes and industry recognition. It is an open competition where anyone can enter.

DGC uses The Grand Barista Championship (GBC) as a vehicle to promote and encourage the level of skill required to make a great espresso. While profiling the most skilful and the most passionate of baristas. The GBC delivers the most credible, transparent, organised and idealistic competition format in Australia. Our overriding aim is to develop a greater awareness of the art and skill of the barista profession for the industry and the end consumer in Australia and the world.

The vision of Danes Gourmet Coffee is to have the Grand Barista Championship continue as Australia's premier barista competition and to advance Australia as one of the top espresso nations in the world.

The 8th Annual Danes Gourmet Coffee Grand Barista Championship 2010

Heats: Friday 09 July & Saturday 10 July 2010

238 Maroondah Hwy
CHIRNSIDE PARK VIC 3116

Monday 30 August & Tuesday 31 August 2010

North Coast Institute of TAFE
Port Macquarie Campus
Widderson Street
PORT MACQUARIE NSW 2444

Wednesday 15 September & Thursday 16 September 2010

Danes Gourmet Coffee Institute Training Facility
28 Dale St
BROOKVALE NSW 2100

Finals: Saturday 18 September 2010

Harbor Diggers Club
Evans Street
HARBORD NSW 2096

The 2010 DGC Grand Barista Championship Rules and Regulations

The registration form (contained in this pack) for the Danes Grand Barista Championship® (DGBC) heats in **Melbourne** must be completed and returned to DGC for registration by **Friday 2 July 2010 by 12pm**, for the **Port Macquarie** heats **Monday 23 August 2010 at 4pm**, and for the the **Sydney** heats **Thursday 9 September 2010 by 4pm** to be eligible to compete. The participation fee is **\$110** per competitor. Each **\$110** registration fee includes free entry to attend the **Finals on Sat 18th September 2010**. All participants must pay his/her own travel/accommodation and related expenses. The DGBC is open to competitors from all states in Australia. They must, however, cover their own travel and accommodation costs and conform to the timeslot allocated for their competition rounds. Confirmation of your entry will be issued via mail, fax or email at which time a detailed DGBC schedule and time allocation for barista participation will be provided. The top 3 competitors will be notified that they have made it through to the final round by telephone on **Friday 17 September 2010**. The final will be held on **Sat 18th September 2010, Harbord Diggers Club, Evan Street, Harbord**. Finalists are to arrive at **9:30am** and their timeslots will be allocated on arrival.

ENTRANTS MUST ENSURE WHEN THEY COMPLETE THE REGISTRATION FORM THEY PROVIDE CURRENT AND CORRECT CONTACT DETAILS. PLEASE ENSURE YOU ADVISE DANES GOURMET COFFEE OF ANY CHANGES TO YOUR CONTACT DETAILS.

The Competition

Each participant shall, during a period of not more than 12 minutes, produce:

- 4 x Black coffees
- 4 x Milk coffees
- 4 x Milk coffees with **identical** latte art designs in the vessel of your choice

You will be assessed by 2 technical judges and 3 sensory judges. A head judge will ensure the judging is consistent.

You will be serving 3 sensory judges and a head judge.

Only the 4 latte art designs must be presented simultaneously.

The order in which the beverages are served is free, but the 4 beverages in the same category must be produced at the same time.

Time is taken from the moment the barista starts the timer. If the last beverage is served to the judges before the 12 minutes of presentation time are up, time will be stopped upon signal from the barista.

If the barista is not completely finished with the presentation within the 12 minute timeframe, he/she will be allowed to proceed, though marks will be deducted from the competitors' total score. If the barista exceeds 2 minutes overtime, he/she will be allowed to complete their presentation although they will be disqualified.

Points to be deducted from the total score when timeframe is exceeded:

1-30	seconds overdue	5 points deducted
31-60	seconds overdue	10 points deducted
61-90	seconds overdue	15 points deducted
91-120	seconds overdue	20 points deducted
2 minutes +		The Barista is disqualified

Two minutes over timeframe, the barista is disqualified.

Competition Procedure

The competition will have 2 Orchestrale Etnica espresso machines and 2 grinders. The machines will be given a station number, No1 or No2. All competitors are assigned a competition time and a station number. Each competition time is 42 minutes in length:

15 minutes preparation time
12 minutes competition time (judged)
15 minutes clean up time

The first competitor will start on the first machine and will be given a 15 minute preparation time. The Barista cannot exceed the 15 minutes of preparation time. If the judges are not ready to begin judging the performance period, the barista will be asked to step back from their machine after completion of the 15 minute preparation time and kindly wait until the judges are ready. When both barista and judges are ready, the MC will announce the start, the barista will begin the stopwatch and the 12 minute presentation period begins. When the first barista starts their performance, the second competitor starts their preparation time on the second machine. When the first barista gives the signal that his/her presentation is over, the clock will stop and the timekeeper will inform the judges if the 12 minutes performance time has been exceeded. The second barista will have to be ready to start their 12 minutes of performance. When the second barista begins their competition time, the first barista will start on the 15 minute clean up time (see Competition Flow – below).

Note: Preparation time of 15 minutes will include carrying supplies on to stage and on to set up area. The presentation table can be set in this time. Competitors are encouraged to calibrate their grinders and practice pulling shots. Coffee pucks/cakes can be left in the portafilters until, the start of the 12 minute competition time.

Competition Flow

EVALUATION WILL BE GIVEN ONLY FOR THE COMPETITION PERFORMANCE AND NOT DURING PREPARATION AND CLEAN UP TIMES.

Machine No.1		Machine No.2	
Start		Start	
1st Barista	15 min preparation	2nd Barista	15 min preparation
	12 min		12 min
3 min judging	presentation	3 min judging	presentation
	15 min clean up		15 min clean up
3rd Barista	15 min preparation	4th Barista	15 min preparation
	12 min		12 min
3 min judging	presentation	3 min judging	presentation
	15 min clean up		15 min clean up

Milk will be available at the stage and provided by the organisers and their sponsors Riverina Milk and Fontera brands. The competitor must use the espresso machine supplied by the organisers at the scene. The espresso machine will be calibrated to 92-95°C and 9 bars pump pressure and a water delivery rate of 9ml per second. The competitor will not be allowed to modify the espresso machines internally or externally including steam wand tips and portafilters. A grinder will also be

supplied and may be calibrated as the competitor wishes however the competitor has the option to bring their own. Two knock boxes and two carts will be supplied. Apart from this, the competitor **must supply all their own equipment and materials** such as:

- Coffee
- Cups and or glasses
- Saucers and or trays
- Spoons
- Water glasses
- Table clothes
- Napkins
- Cleaning cloths
- Tamper
- Shot glasses
- Milk jugs
- Milk product (optional)
- Grinders (optional)
- Cart (optional)
- Any specific utensils for the presentation
- Baristas may bring their own music on compact disc to be played during their performance period.

Competitors should also make allowances for breakage during travel.

Judges

Three types of judges will be responsible for completion of the following tasks:

Head Judge

- In charge of overall evaluation, calibration, etc.
- Finalises authorization concerning critical decisions in the judge evaluation
- Makes sure all judging sheets are accurately completed

Technical Judges

- Evaluating the technical skills of the barista according to the GBC judge sheet
- Recording all espresso shot times

Sensory Judges

- Evaluating the beverages' taste
- Evaluating the personal presentation of the barista
- Evaluating the beverage presentation

Criteria

The competitors will be judged by the following criteria in all rounds. Questions regarding elements of the competition should be made prior to the competition. Judging sheets are made available for your review for specific mark allocation.

Taste Evaluation	Marks will be given for the taste of the individual beverage based on coffee used and style of beverage. Emphasis will be given on the harmony between complexity, balance, acidity, body, flavour, aromatic impression and aftertaste. The individual competitors are advised to present verbally to the judges information on the coffee used and the philosophy behind their beverages.
Beverage Presentation	Marks will be given based on the visual presentation of the beverages including cups, glasses, accessories and above all the beverage as such.
Barista Technique	Marks will be given based upon the competitor's technique at the machine. This implies the use of the machine and the grinder including such matters as neatness, cleanliness and working within the 12 minute timeframe.
Personal Presentation	Marks will be given based upon the barista's personal appearance in relation to audience, MC, judges, etc. During the 12 minute competition period, the competitor will be interviewed by the judges.
Service to Judges	Only the 4 latte art designs have to be served to the judges simultaneously. Milk and Black coffees can be served as they are completed.

Definitions

Beverages:

Black Coffee

- Extracted from a double basket
- One single shot of black coffee per cup
- No less than 15ml of emulsion
- Served in a warm ceramic demitasse cup
- Served with a spoon, napkin and water

Milk Coffee

- A single black coffee base with prepared milk.
- Any size
- Milk to be flush with rim of vessel
- Served in any warm cup/glass
- Served **without** garnish such as chocolate
- Milk temperature no more than 60°C
- Served with a spoon, napkin and water

Latte Art

- A single black coffee base with prepared milk
- Any size
- Served in any vessel
- All latte art designs must be identical
- All latte art beverages must be served and presented simultaneously
- You can use garnishes to add to the design

During the final series each finalist will be required to wear a Danes GBC Jacket. Each competitor will be equipped with a microphone however the competitor will only be broadcast during his/her presentation. If the competitor agrees he/she will be asked questions throughout the presentation by the MC.

Thank you for your interest and participation in the 2010 Danes Gourmet Coffee Grand Barista Championship®.

