



About The 2011 Danes Gourmet Coffee® Home Barista Competition

The Home Barista Competition is organised and conducted by Danes Gourmet Coffee (DGC) and is supported by its sponsors and industry partners. The competition brings together the best Home baristas to compete for the DGC Home Barista Championship Title.

The competition is only open to competitors who have NOT been employed as a Barista.

- Heat 1:** Sunday 31st July 2011 – Danes Gourmet Coffee Stall
Sydney Rocks Aroma Festival
Host: Daniel Sussmann, Danes Gourmet Coffee Relationship Manager
George Street, The Rocks
SYDNEY NSW 2000
- Heat 2:** Saturday 13th August 2011
Ground Zero
Host: Ivan Gordon, Owner
Shop 2, 18 Sydney Road
MANLY NSW 2095
- Heat 3:** Saturday 27th August 2011
Danes Gourmet Coffee Lovers
Host: Sven Behrens, Manager
Shop 12 Railway Avenue
WAHROONGA NSW 2099
- Heat 4:** Saturday 10th September 2011
Cafe Bolle
Host: Otto Ko, Owner
Shop 2, 9 – 17 Young St
NEUTRAL BAY NSW 2089
- Heat 5:** Saturday 24th September 2011
Molly Coddle
Hosts: Peter & Arthur, Owners
Shop 3, 111-115 Percival Rd
STANMORE NSW 2048
- Heat 6:** Saturday 8th October 2011
Wyld Ivy
Hosts: John & Tricia Steeden, Owners
Shop 16 St Ives Shopping Village
166 Mona Vale Rd
ST IVES NSW 2075
- Finals:** Saturday 29th October 2011
Danes Gourmet Coffee Institute
Host: Paul Jackson, Owner/CEO Danes Gourmet Coffee
28 Dale St
BROOKVALE NSW 2100

The 2011 Home Barista Competition Rules and Regulations

All participants must pay their own travel/accommodation and related expenses. The HBC is open to competitors from all states in Australia. They must, however, cover their own travel and accommodation. The top 6 competitors from each round of heats will be notified by telephone and/or email that they have made it through to the final round on **Saturday 29th October 2011**.

The Competition

Each participant shall, during a period of not more than 5 minutes, produce:

- 2 x Black Coffee's – single shots only
- 2 x Milk Coffee's – single shots only

Time is taken from the moment the barista starts the timer. If the last beverage is served to the judges before the 5 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 5 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:

Competition time is less than 5 minutes	= 0 points deducted
Competition time is more than 5 minutes, but less than 6 minutes	= 5 points deducted
Competition time is more than 6 minutes, but less than 7 minutes	= 10 points deducted
Competition time is more than 7 minutes	= Disqualification

Two minutes over timeframe, the barista is disqualified.

Competition Procedure

The competition will have 1 Domestic espresso machine, 1 grinder. Danes Gourmet Coffee and Riverina Full Cream Milk will be provided. Each competition time is 12 minutes in length:

- 5 minutes preparation time**
- 5 minutes competition time (judged)**
- 2 minutes clean up time**

The first competitor will start on the machine and will be given a 5 minute preparation time. The Barista cannot exceed the 5 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 5 minute preparation time and kindly wait until the judges are ready. When both barista and judge are ready, the MC will announce the start, the barista will begin the stopwatch and the 5 minute presentation period begins. 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 5 minutes performance time has been exceeded.

Note: Preparation time of 5 minutes will include carrying supplies to competition area. The presentation table can be set in this time. Competitors are encouraged to calibrate their grinders and practice pulling shots.

Competition Flow

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

Coffee will be provided by Danes Gourmet Coffee and Competitors will have a choice between 4 blends (Caramba, Viking, Mocha Gold & Caribbean). Milk will be provided by the organisers and their sponsors Riverina Milk and Fonterra brands. The competitor must use the espresso machine supplied by the organisers at the scene. The competitor will not be allowed to modify the espresso machines internally or externally including steam wand tips and portafilters. Danes Gourmet Coffee will supply the following equipment:

- Cups
 - 2 x 180ml ceramic cups
 - 2 x 70ml ceramic demitasse cups
- Saucers x 4
- Spoons x 4
- Water glasses x 4
- Table cloth
- Napkins
- Cleaning cloths
- Tamper
- Danes Dosing Tool
- Milk jugs
 - 1 x 400ml
 - 1 x 600ml
- Milk product – Riverina Milk
- Choice of 4 Danes coffee blends
- Grinder
- Knock tube – for coffee pucks

Judging 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 style of beverage. Emphasis will be given on the harmony between complexity, balance, acidity, body, flavour, aromatic impression and aftertaste.
Beverage Presentation	Marks will be given based on the visual presentation of the beverages.
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 5 minute timeframe.
Service to Judge	Milk and Black coffees can be served as they are completed.

Definitions

Beverages:

Black Coffees

- 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 Coffees

- A single black coffee base with prepared milk.
- 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

Thank you for your interest and participation in the 2011 Danes Gourmet Coffee Home Barista Competition.