



2011 GBC Judging Guide

For a beverage that's so amazingly complex and volatile, how can it be judged? What makes it better than the next?

To achieve consistency in all our judges some guidelines must be present so as to look for the same objective, quality.

As judges we should all have a general understanding of quality in coffee. This years Grand Barista Championship is designed to make it easier for the barista to interpret their understanding of quality and the creation of flavour.

The competitor will be assessed predominantly on flavour by sensory judges and also their technical skills by technical judges.

The espresso machines will be provided by our Gold sponsor Orchestrale. There will be 2x 2 group Orchestrale Etnica Display. The pump pressure will be set at 9 bars. The head temperature will be between 92 - 95°C and the water delivery rate from the head will be approximately 5ml per second

Sensory Evaluation

When judging subjectively a score 0, 1, 3 or 5 will be awarded as follows:

0= Unacceptable

1= Acceptable

3= Good

5= Excellent

There will also be a mark of 'Yes' or 'No' where a Yes will be awarded 1 and No will be awarded 0

Black Coffee (“Espresso” AND “Other Black”) Evaluation

Aroma:

Aroma is how coffee first introduces itself to you. Aroma can be difficult to distinguish from flavour. Subtle fine distinctions can be detected with our “nose” beyond the basic flavours perceived by our palate alone. Without aroma, we could only taste sweet, sour, bitter and salty. Therefore, coffee aroma is one of the most important attribute to coffee. Fleeting floral or winy notes can be detected most clearly in the aroma. Some words used to describe positive aroma characteristics are fruity, floral, fragrant, chocolaty, earthy, nutty, winy, pungent, caramelly, and spicy.

Acidity:

Acidity in coffee can be related to the desirable dryness of a fine wine. The tartness is experienced at the edges of your tongue and the back of your palate. It is what gives coffee its lively snap or vibrant quality. Without acidity coffee will taste flat and dull. The quantity of acidity does not necessarily denote a quality coffee, but rather it is the expression of that acidity which is important. Is the coffee pleasantly tart or is there an unpleasant sour taste? Positive acidity characteristics may be described as brisk, clean, bright, mellow, dry, delicate, snappy, tart, lively, tangy or vibrant. A darker roast of coffee (up to a medium dark) will normally have less acidity than a light or medium roast and more sweetness will come through in the taste.

Complexity/Balance:

The coexistence of many elements; acidity, body, spiciness, and sweetness for example, combine to make the coffee taste more complex. A harmonious balance between sweet, acidic and bitter. Complexity of flavour is found when the elements combine to create pleasing and interesting sensations which may not reveal themselves immediately or definitively.

Flavour:

Flavour is an overall evaluation of the coffee taste

Here are some terms used to describe **DESIRABLE** flavour qualities:

Bright or dry – highly acidic leaving a dry aftertaste

Caramels – caramel like or syrupy

Chocolaty – aftertaste similar to unsweetened chocolate or vanilla

Earthy – a soil-like quality (sometimes undesirable)

Fragrant – an aroma ranging from floral to nutty to spicy, etc.

Fruity – having a citrus or berry scent

Mellow – a smooth taste lacking acidity but not flat

Nutty – similar to roasted nuts

Spicy – an exotic aroma of various spices

Sweet – a lack of harshness

Wild – a gamey flavor rarely, but sometimes considered favorable

Winy – aftertaste resembling a mature wine

Body:

The body can also be described as the viscosity of the beverage. Body is the perceived weight, thickness, fullness or richness that the coffee imparts on your tongue and palate, and the lingering taste that remains after you swallow. Body is used to define the “mouth feel” of a coffee. It can be light or it can be full. Coffees with heavier body will present more flavour and will carry its flavour well when milk is added. Words associated with body are rich, heavy, sweet, thick, smooth, light, buttery, and creamy.

After Taste:

Sometimes called the “finish”, is the lingering flavour that stays after the coffee is swallowed. It can either reinforce the favourable attributes of the coffee or weaken the overall effect. Does the coffee flavour sweetly disappear, or is there a lingering roughness?

Served with accessories:

The black coffee should be presented as you would in a café, with a spoon, water and a napkin. No sugar is required. The competitor will be awarded either a yes or no. A yes will only be awarded when all items listed are present

The black coffees don't have to be served simultaneously. No additional points will be awarded if they are

Milk coffee Evaluation**Flavour:**

Flavour is an overall evaluation of the coffee taste

Here are some terms used to describe **DESIRABLE** flavour qualities:

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Chocolaty – aftertaste similar to unsweetened chocolate or vanilla

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The coexistence of many elements; acidity, body, spiciness, and sweetness for example, combine to make the coffee taste more complex. A harmonious balance between sweet, acid and bitter. Complexity of flavour is found when the elements combine to create pleasing and interesting sensations which may not reveal themselves immediately or definitively.

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After Taste:

Sometimes called the “finish”, is the lingering flavour that stays after the coffee is swallowed. It can either reinforce the favourable attributes of the coffee or weaken the overall effect. Does the coffee flavour sweetly disappear, or is there a lingering roughness?

Foam density/mouth feel:

The foam density should be such that it compliments the beverage. A good foam density will add weightiness and be viscous in the mouth

Visual presentation:

A nice balance and integration of white foam and crema should be apparent. Latte art will be marked higher for level of difficulty. It should also have a shiny lustre with no large visible bubbles

The milk coffees don't have to be served simultaneously. No additional points will be awarded if they are.

Express Latte Evaluation

Pattern Type

1. A beverage that does not have a pattern or is indistinguishable will score 1 point
2. A beverage that has a standard pattern ie; Heart, Single Rosetta or 2 Leaf Tulip will score 2 points
3. A beverage that has a more complicated pattern ie; Swan, Scorpion, 3+ Leaf Tulip will score 3 points.

Points for patterns are at the discretion of the head judge.

These beverages do not have to be served simultaneously and no extra points will be awarded if they are.

Sensory

The head judge will also choose (at random) 1 of these beverages to sample for taste and the barista will score points based on this. The scoring will be identical to the “milk beverage scoring” but will have a higher critical rating. Critical ratings refer to the multiplier for points scored in the section eg: The section with the highest critical rating is “espresso black” being x3 critical rating, therefore a max score of 90 for this section. The “Other black” or “non espresso” section has a critical rating of x2 which means the total points a barista can score for this section is 60 points even though the judging criteria is identical to the “espresso black”. These critical ratings are shown on the judging sheets.

Barista Evaluation

Coffee description vs taste:

Emphasis for the judges scoring remains on the fact they need to match the barista's description about the beverage to what's actually been served. If no description is given by the barista, judging is at the discretion of the judge/s own palate; a risk for the barista

Attention to detail/All accessories available:

The higher the attention to detail throughout the entirety of the competitors' presentation the higher the mark awarded

Technical Evaluation

Black Coffee Evaluation

Cups pre-warmed prior to use:

If the cups have been pre warmed before they are used to hold the coffee a point will be awarded

Flushes the group head:

A point will be awarded if the competitor cycles the brew head prior to extraction

Dry/clean filter basket before dosing/grinding:

A point will be awarded if the competitor has a dry/clean filter basket before dosing/grinding

Acceptable spill/waste when dosing/grinding:

The amount of ground coffee left over from the prior extraction, for the next extraction. Full marks will be awarded for less than 1 gram wasted. Over 5 grams is unacceptable and a 0 will be awarded

Immediate insert and brewing:

If the competitor inserts the porta filter and activates the brew cycle immediately one mark will be awarded.

Extraction times +/- 2 sec:

If the extraction times fall 2 seconds either side of the previous a point will be awarded

Consistent extraction volume:

Extraction volume will be counted by electrical pulses from the flow meter, whereas 1 pulse = 'x' ml. If the pulse reading is within 'y' pulses either side, a point will be awarded

Milk Coffee Evaluation

Empty/clean pitcher at start:

There should be no milk placed in the pitcher during preparation time. You should see the competitor pour the fresh milk into the pitcher during presentation time. The milk pitcher should be clean inside and out

Purge steam wand before steaming:

A point will be awarded if the competitor purges before steaming the milk

Cleans steam wand after steaming:

A point will be awarded if the competitor wipes the steam wand of milk residue with a dedicated cloth

Purges the steam wand after steaming:

A point will be awarded if the competitor purges the steam wand after the milk has been prepared

Clean pitcher/acceptable milk wastage at end:

Milk wastage will be a total between both "Milk Coffee" and "Express Latte" sections. The total wastage will be poured into a measuring beaker/flask at the end of the barista's presentation and will be marked as follows;

Less than 50mL (including froth) – No Deduction

51mL to 100mL (including froth) – 10 points deduction

+100mL or more (including froth) – 20 points deduction

Station evaluation at start up

Equipment for “Other Black” dry and clean (upon arriving to station)

Baristas are encouraged to save time by pre-preparing their other black coffee as much as they can, including having pre-ground coffee. The only restriction is that the equipment they are using **MUST BE** dry and clean when arriving at their station. This does mean that competitors can start the extraction process during set-up time as long as the equipment was clean when they began their setup time

Overall cleanliness / clean cloths available:

Attention to detail with cleanliness. At least 4 cloths should be present. One for grinder area one for group handles one for steam wand one for bench.

Station/Judges Evaluation on completion

Cleanliness throughout presentation:

The competitors’ attention to detail with cleaning all throughout the presentation

Overall station cleanliness:

How clean the competitors’ station is at the end of the presentation

Understands Grinding/Dosing:

Marks will be lost if the following occur; grinder left on too long, porta filter spouts placed in dosing chamber, uneven tamping, inconsistent shot volume and time, holes in coffee puck after extraction.

Judges Total Impression

This is the judges chance to award the competitor a few more marks for their overall impression of the barista and their performance.

Time Penalties

For a competitor who goes over their presentation time of 10 minutes, marks will be deducted as follows:

Zero to 10 minutes	No deduction
10.01 min to 10min 30sec	5 Points deducted
10min 31sec to 12 mins	15 points deducted
12 minutes	Competitor is disqualified

The time will be deducted off the competitors’ final score only