

About The 2011 GBC Australia event

The internationally famous barista competition 'Grand Barista Championship' is on again. Baristas from all over Australia will flock to Dane's Head Office over 3 days to compete for the Australian Title 'Australian Grand Barista Champion' and the chance to fly to Thailand and compete against world class baristas from all over Asia for the Australasian Title 'Australasian Grand Barista Champion'.

Over many years the GBC has seen top class baristas competing for this sought after title coming from all over Australia and Asia. Australia has been the host country for all of these years as this is where the competition was first born and run by Danes Gourmet Coffee CEO, Paul Jackson. As an innovator and trailblazer within the industry, Paul Jackson has created a very competitive atmosphere and benchmark for barista competitions throughout the industry and a real insight to an ever evolving industry.

Dane's has been at the forefront of the coffee industry since 1999 when the Danes Gourmet Coffee Institute was born. This leading edge institute teaching Australia's best baristas and constantly growing and evolving as the industry grew around it, gave birth to the 'Grand Barista Championship' in 2001.

Since its inception in 2001, the GBC has created an ever growing interest in the coffee industry not just throughout Australia, but Asia as well. The event has also brought world class baristas from Asia to compete in the Australasian final each year.

This year Danes Gourmet Coffee has decided to help grow the industry in other parts of the world by allowing Thailand to host this year's Australasian final. The Australian GBC champion will then be flown over to Thailand to compete against Asia's best barista for the 'Australasian Grand Barista Champion' crown.

The 2011 Grand Barista Championship Rules & Regulations

The registration form is contained within this pack and must be completed and returned to Danes Gourmet Coffee for registration by **Friday May 27th 2011, 4pm.**

Both heats as well as the Australian final will be held at Danes Head Office located at 28 Dale St Brookvale NSW 2100.

This is an open event but is however limited by the number of available timeslots. The registration fee is \$45AUD per competitor for entries sent before Sunday May 1st 2011 and \$95 per competitor for entries received after this date. Each registration fee also includes free entry to watch the Australian Final on June 1st 2011. All participants must pay their own travel, accommodation as well as other related expenses.

Confirmation about registration will be issued via fax or email. At which time a more detailed schedule will be provided. The competing barista can choose a preferred date for the heat event either May 30th or May 31st once the entry fee is paid. The actual timeslot however will be through a random draw at the closing of registrations. To avoid disappointment we recommend early registration and payment of the entry fee.

The top 5 scores from the heats will be notified by phone the evening of May 31st about the final on June 1st.

This year our host country for the Australasian GBC Final will be Thailand. The Australian GBC Champion 2011 will be sent to Thailand to compete against Asia's top baristas for the ultimate crown of Australasian GBC Champion 2011. All flights and accommodation will be paid for by Danes Gourmet Coffee.

All entrants must ensure when they complete the registration form, that current and correct contact details are clear. Please inform Danes Gourmet Coffee immediately of any contact details change.

The Competition

Each entering shall, during a period of 10 minutes, produce:

- 1) 4 x espresso coffees
- 2) 4 x espresso based Milk coffees
- 3) 4 x Other black or non espresso type coffees
- 4) Express Latte (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 Latte beverage must be served last.

Only 1 (one) of the Express Latte will be tasted, and this will be a random selection by the head judge. The balance of the Express Latte beverages will be passed to the audience for sampling. Please refer to the judging guidelines for more details and a deeper understanding for the Express Latte beverage.

The Barista will serve all beverages to a dedicated judging area. The sensory judges will move to the same area to taste and score the beverage. One of the served beverages is for the barista's own evaluation.

For scoring, the Barista will be assessed by 2 technical judges and 2 sensory judges during the heats. In the final event there will be 3 (three) sensory judges. A head judge will be present during the heats and final event to ensure judging is consistent, to adjudicate when and where necessary as well score directly the Express Latte section.

The Barista is responsible for starting and stopping the time clock. If the barista stops the clock within the given 10 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 they are disqualified.

The penalty scoring system relating to time:

Less than 10 minutes = no deduction of points.

10min to 10min 30sec = deduction of 5 points

10min 31sec to 12min = deduction of 15 points

Greater than 12 minutes means the Barista is disqualified.

Competition Procedure

For the competition there are 2 Orchestrale Etnica espresso machines setup in the performance area.

Each espresso machine is referred to as a 'station' and will be marked either 'Station 1' or 'Station 2'.

On location there will also be 2 (two) courtesy Mazzer Robur grinders available for use. A competitor can choose to use one of the courtesy grinders for their performance. The competitor must inform the organiser before the event about using one of the courtesy grinders and the competitor is fully responsible for the courtesy grinder including cleaning and general operation. The organiser does not accept responsibility for something that goes wrong with a grinder before or during a performance.

All competitors will be assigned a time slot with a competing station number at the closing of registrations and closer to the event.

As indicated below each competitor is allocated the following amounts of time:

- Time 1: **Setup time (at the competing station) = 15 minutes**
- Time 2: **Competing time (judged) = 10 minutes**
- Time 3: **Competing penalty time (only if competitor chooses) = 2 minutes**
- Time 4: **Clean up time = 10 minutes**

Competition Procedure (continued)

Descriptions:

Time 1 Setup – 15 (fifteen) minutes:

Time 1 is for the competitor to move to the competing station to setup. At this point the technical judge will instruct the competitor what to do as well manage the time before the next time gate. The competitor has 15 minutes at this stage to setup their station (set grinder if necessary, set up judging area etc). At the end of this time gate the technical judge will inform the competitor when 2 minutes remains and then finally inform the competitor time is up. At this point the competitor is handed to the Head judge.

Time 2 Competition – 10 (ten) minutes:

This is the competition time. To start, the competitor will be asked by the head judge to start the clock, the mechanism to start the clock will be in close vicinity of the competitor's station. Once the clock is started by the competitor, the competitor will not be interrupted unless a question is asked by a sensory judge or possible MC. It's at the discretion of the competitor whether they respond.

At the end of the performance the competitor is required to stop the clock. It's at the discretion of the competitor whether to move into penalty time or stop the clock inside 10min.

Time 3 Competition penalty time – 2 (two) minutes

During the 10 minute competition time the head judge will not interrupt the competitor. After the 10 minute mark the Head Judge will inform the competitor about the penalty time. If the competitor has not stopped the clock at 12min 00 sec the competitor is disqualified. At this point the head judge will inform the competitor & request the competitor to stop the performance.

Time 4 Cleanup – 10 (ten) minutes

Once the competitor stops the clock, they must move swiftly into cleanup of their station. The competitor must return the station to a clean state including back flushing of group heads. The technical judge will lead the competitor through the cleanup period and finally away from the competing station.

Other details:

The Milk is a sponsored product and hence will be supplied by the organiser. The milk will be inside a refrigerator within the performing area. The milk is to be selected by the competitor during setup.

The competitor must use the espresso machine supplied by the organiser and setup in the performing area. The espresso machine group head water will be set to approx 95°C and 9 bars of delivery pressure or approx. 5ml per second.

The competitor is not allowed to modify the espresso machine internally or externally including steam wand tips and portafilters. A grinder (model: Mazzer Robur) will be available for use at the event, the competitor is fully responsible for all aspects of the grinder including pre-cleaning and calibration. The organiser will ensure the grinder is delivered to the station on time.

A knock box for coffee grinds and a cart for moving equipment to and from the competitor's station will be supplied by the organiser. Apart from this, the competitor **must supply their own other equipment and materials for example:**

- Coffee
- Cups and or glasses
- Saucers and or trays
- Spoons
- Water glasses
- Table clothes
- Napkins
- Cleaning cloths
- Tamper
- Shot glasses
- Milk jugs
- Grinders (optional)
- Cart (optional)
- Any specific utensils for the presentation

For the Express latte performance, the organiser will supply all 8oz takeaway cups. The takeaway cup will be plain white in colour. The competitor is permitted to place a sticker on the cup.

Competitors should prepare and pack properly all their equipment and supplies to avoid breakage during transportation. Each competitor will be allocated an area for their equipment at the back of the competing area. A more detailed discussion will take place about the logistics prior to the event.

Music: Competitors are required to inform the organiser before the event about the music selection and format. It's the responsibility of the competitor to ensure the music is compatible. The music will be played during the competitor's performance or TIME period 2.

Judges

There are three types of judge for the Grand Barista Championship. The judges are responsible for the following tasks:

Head Judge:

- In charge of overall evaluation, calibration of equipment, etc.
- Has the final authorization concerning critical decisions in judging.
- Is accountable for ensuring all judging sheets are accurately completed and scores clearly legible.
- Once complete the head judge will pass the score sheet to the appointed scorer administrator responsible for tallying & posting scores asap after the performance.
- Is responsible for the random sampling and scoring the Latte express beverage.

Technical Judges:

- In charge & empowered to evaluate the competitors technical performance according to the enclosed GBC technical judge sheet. This includes recording all espresso shot times in accordance to the GBC technical score sheet.

Sensory Judges

- Sensory Judges are accountable for the following:
 - evaluating and scoring each beverage for taste according to the GBC sensory score sheet
 - Evaluating and scoring the barista for an overall score (coffee knowledge & attention to detail).

Criteria

The competitors will be judged using the following criteria and in all rounds.

Competitors are encouraged to ask questions prior to the competition.

Taste & sensory evaluation

Marks will be given for the taste of the individual beverage served and the style of the beverage.

Emphasis is placed upon the harmony between aroma, complexity, balance, acidity, body, flavour, and aftertaste.

Competitors are encouraged to inform the judges verbally about the coffee used and the philosophy behind the choice. This is encouraged so as to allow the judges to measure the skill of the barista 'what's described vs. what's delivered'.

Beverage Presentation

Whilst beverage presentation is not sensory related, the visual presentation of a served beverage maybe scored by the sensory judge in the section 'overall impression'.

Barista Technique

There are limited parameters within the rules of the completion that govern how a barista must work to deliver a beverage. The reason is that the competition is about 'learning what's new,' 'exploring new way's and sharing with the industry new things. Therefore the Barista will be scored technically and primarily on a few metrics such as performance in terms of time, neatness, cleanliness, productivity in terms of coffee waste and consistency across shot times.

Service to the Judges

Four (4) black espresso's are to be served to a designated judging area, 1 (one) is for the Barista.

Four (4) milk coffee's are to be served to a designated judging area, 1 (one) is for the Barista.

Four (4) other black coffee's are to be served to a designated judging area, 1 (one) is for the Barista.

For the Express Latte beverage, these are to be served continuously up-until such time the barista chooses to end the performance in accordance with the timing guidelines given. One Express Latte will be randomly sampled and scored by the head judge. The balance will be served to the audience.

Beverage definitions:

Espresso (Black) Coffee

- Objective:
 - Extracted from a standard single or double basket.
 - One single shot of coffee per cup
 - No less than 15ml of emulsion
 - Served in a warm ceramic demitasse cup

Milk Coffee

- Objective
 - Prepared milk on a single shot 'espresso base'.
 - Any size serving
 - Milk to be flush with the rim of the cup
 - Served in a warm cup/glass
 - Served **without** garnish such as chocolate
 - Milk temperature to industry standards approx. 62 °C

Other black coffee

- Objective:
 - A black coffee (non espresso) made using any device (barista needs to take into account preparation time)
 - Served in a warm ceramic demitasse cup

Express latte

- Objective
 - Served in a 8oz takeaway cup
 - The head judge will randomly sample 1 (one) drink to score and ensure quality
 - Will be served to the audience after the drinks have been counted by the head judge.
 - The barista can use a garnishing technique for the design.

Other general information:

During the final series each finalist is required to wear the Danes GBC Jacket provided by the organiser.

Each competitor will be equipped with a microphone. The competitor may be asked questions during the presentation by the MC or judge however it's at the sole discretion of the competitor whether they choose to respond or be broadcast.

The results of judging (the competitor's score) will be made available to the competitor asap after completion of the competitor's performance on the day.

Thank you for your interest and participation in the GBC 2011 event.

GBC Australia 2011

(May 30th to June 1st 2011)

REGISTRATION FORM



Grand Barista Championship

Heat 1, Monday 30th May 2011
Registration entry fee is \$95AUD
(\$45AUD if sent before 1st May)



Grand Barista Championship

Heat 2, Tuesday 31st May 2011
The registration entry fee is \$95AUD
(\$45AUD if sent before 1st May)

Details of the competing Barista:

First Name: _____ Last Name: _____

Address: _____

Organisation/Employer (if applicable): _____ State: NSW VIC SA QLD ACT TAS WA NT

Email address: (essential) _____ @ _____

Mobile Tel: (____) _____ (essential)

Jacket Size: S M L XL (Jacket size is required should you make it to the GBC final)

If you are working as a barista, or have previous barista experience, please indicate your place of work (company name and position). Alternatively please offer other related barista experience:

TERMS AND CONDITIONS:

- The organizer of GBC Australia is The Danes Gourmet Coffee Institute. The organiser of the event reserves the right to change any condition according to circumstances which may prevail or circumstances deemed not to be in the best interest of the event.
 - Registration - In signing this registration form, the competing Barista confirms:
 - If they win GBC Australian Final 2011 they are willing and ready for travel to Thailand in approximately mid July 2011 to compete on behalf of Australia at the Australasia Grand Barista Championship. Flights and accommodation will be paid for by Danes as part of the GBC 2011 1st prize
 - The entering barista accepts the terms and conditions set-out below and understands 'About GBC Australia 2011'. Additionally the barista accepts the terms and conditions that will be imposed upon the winner of GBC Australia
 - The barista permits Australia GBC or Australasia GBC use of the barista's name and image in any format without charge for the purpose of promoting GBC. Without limiting the generality of format the referred to include photographic, video, print, internet or other electronic media.
 - The barista agrees that upon being crowned GBC Australian winner they will travel to Melbourne for 'The Barista Experience' to promote GBC with flights and accommodation paid for by Danes
 - The barista agrees to promote GBC at each opportunity without charge and agrees to actively work to uphold the good reputation of GBC.
 - During the period from 'announcing the Grand Barista Championship Australia 2011' to the time of 'announcing the Grand Barista Championship Australia 2012' event, the winner of GBC Australia 2011 may be called upon, to a maximum of 40 hours, perform training and promotional tasks as specified by GBC and without charge, and not limited to, public demonstrations, media interviews, industry exhibitions and events.
 - Once the registration application is approved the barista will be notified and be requested to pay the registration fee in full at which time a time slot for a heat event will be allocated.
 - The registration fee is only payable once a registration form is received and approved by the event organizer. There is no refund either full or partial, after the competing Barista has paid the registration fee.
 - The registration fee is forfeited if the registered Barista does not turn up & partake at the time allocated by the GBC Australia event organizer.
 - Completed registration forms to daniel@danesh.com.au or delivered in person to the below address. For general information email daniel@danesh.com.au
 - Payment of registration fee is by either (a) EFT transaction, please call Danes Gourmet Coffee Head Office on 02 9938 4522 to organise (b) Cheques should be made out to "Danes Gourmet Coffee" and sent with registration details to: Danes Gourmet Coffee, PO BOX 7113 Warringah Mall, NSW 2100.
- Entries close Friday May 27th 2011 @ 4pm. As positions are limited by time slots, we suggest registering early to avoid being disappointed and missing out.

I have read and accept the terms and conditions listed above

Signed _____ Date _____/_____/_____

Signature of competing Barista (Registration form must be signed to be eligible to compete).

Office use only:

Entrant contacted:		Entrant time slot:	
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