

# 2018 ALFREDO·MINA WSBC JUDGEMENT MANUAL

## Tournament

# 2018 ALFREDO·MINA WSBC Judgement Manual

Encourage the talents who put much effort in pursuing their dreams of becoming baristas, while letting them exchange their insights and helping them promote their potentials through competition. By such initiative, we hope to vitalize the coffee industry and establish proper coffee culture.

## [ Challenge timeline and awards list ]

### WSBC Tournamnet April 5 - April 8, 2018

1<sup>st</sup> prize winner    2<sup>nd</sup> prize winner    3<sup>rd</sup> prize winner

※ Product prize to be awarded aside from monetary awards for individual competition [tax to be paid by the winner]

## 1. Constituents

Play constitution	# of winners	Total # of winners	Competition timeline	Venue
1 <sup>st</sup> - 3 <sup>rd</sup> prize winners of last competition	3	64	-	-
Gangneung Barista Awards	2		October 7, 2017	Gangneung
Vietnam VNSBC	1		June 1 - June 4, 2017	Hochiminh, Vietnam
Local competition	12		September - December 2017	Busan, Daejeon, Daegu, Gwangju
Online preliminary rounds	46		January 20 - February 10, 2018	

Judge composition	Judge Committee	All judges	Visual judges	Quality Judges
Round of 64	Chief judge 1 person, Vice chief judge 2 people	1	2	2
Round of 32		1	2	2
Round of 16, Semi quarters		1	2	2
Semifinals, 3 <sup>rd</sup> place match		1	4	4
Finals		1	4	4

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## 3. Judgement operations and regulations

\* Competition time:

- ▶ Round of 64, round of 32, round of 16, round of 8: Preparation time - 5 minutes (grinder setting time included), 4 minutes of demonstration per challenge
- ▶ Semifinal, 3<sup>rd</sup> place match, finals: 5 minutes of preparation time (grinder setting time included), 10minutes of demonstration per challenge

\* Judge committee constituent:

- ▶ There will be 5 judges for round of 16 and quarterfinals (2 for quality evaluation, 2 for visual evaluation, 1 for total evaluation), semifinal and 3<sup>rd</sup> place match, and 9 judges for finals (4 for quality evaluation, 4 for visual evaluation, 1 for total evaluation).

Challenge constituents	# of games	Game 1 (Art)	Game 2 (Free art)	Game 3 (Leaf)	Judge	
Round of 64	One game	-	-	2 cups		
Round of 32	One game	-	-	2 cups		
Round of 16	3 games	2 cups	- 2 cups . - All different shapes - No device used for 1 cup - Devise used for 1 cup - No pigment allowed.	2 cups		5
Semi quarters			4 cups	- 4 cups - All different shapes - No device used for 2 cups - Devise used for 2 cups - One of the device used cups to feat ure pigment (edible pigment)	4 cups	9
Semifinals						
3 <sup>rd</sup> place match						
Finals						

- ▶ Round 64, round 32 - Winners to be qualified for the next round game.
- ▶ Round of 16, semi quarters, semifinals and 3<sup>rd</sup> place match - those who won the game twice will be qualified for the next game. .
- ▶ Finals - The contestant who won twice will be the final winner
- ▶ Judge quality evaluation standard: espresso 30 ml(extraction time: 25-30 secs, extraction temperature: 93 degrees), milk foam 2cm
  - When using two cups, one has to make it into one cup by extracting again.
  - When mandatory extract is ordered, one could proceed on without the time being counted.
  - Points will be deducted for the participants who use two cups without permission.
- ▶ One can use a number of steam pitchers but they need to use all the pitchers that were used for making foam.
  - Using better device after making a series of cups not allowed
  - Leftover milk volume is not related to the judgement.
- ▶ Should make all at once (making once again is not allowed)
- \* When one goes against the regulation, he/she needs to follow the judge's command; if one does not follow the rule, he/she will be counted out of the evaluation.

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## <Visual Evaluation>

- ▶ Heart: Make the selected shape

Evaluation criteria - accuracy, clarity, balance, proportion, size and the total volume in the cup

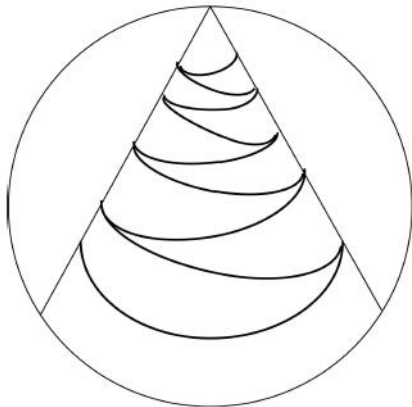
- ▶ Free art: all in different shapes

Evaluation criteria: accuracy, clarity, uniqueness, level of difficulty, size and the total volume in the cup

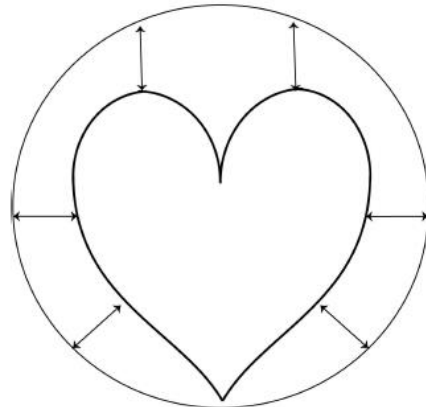
- ▶ Leaf

Evaluation criteria: accuracy, clarity, balance, proportion, size, total volume in the cup

- ▶ Design proportion & wrap-up



Leaf



Heart

## <Quality Evaluation>

- ▶ Evaluation criteria: combination of espresso and milk, amount of foam, quality of foam, temperature, total time taken, neatness of the cup

- ▶ Judge quality evaluation standard: espresso 30 ml(extraction time: 25-30 secs, extraction temperature: 93 degrees), milk foam 2cm

## <Total Evaluation>

- ▶ Accuracy, clarity, the balance of shape, proportion, size of the shape and total volume of two cups will be evaluated.

- Heart, leaf: If the accuracy is all the same, the contestant that has higher points in the order of clarity, shape balance, proportion, size and the total volume in the cup will be the winner.

- Free art: The creativity, accuracy, clarity, level of difficulty, size of the shape and total volume will be evaluated.

The contestant with higher points in the order of following criteria - creativity, accuracy, clarity, level of difficulty and total volume - will be the winner.

## <Items to be provided by the sponsor>

- 1) Espresso machine
  - 2) Grinder
  - 3) Cappuccino cup, plate(8oz cup to be offered by the coffee sponsor)
  - 4) Coffee
  - 5) Milk
  - 6) Tamper, tamper dock, knock box
  - 7) Other items excluded in the list (latte art pen, spoon, wipe tissue, tray and steam pitcher, etc)
- need to be prepared from the contestant him/herself.

\*Be cautious to bring everything needed so that there would not be any disadvantage.