

In conjunction with:



31 Oct – 3 November 2024

# SINGAPORE BARISTA TEAM CHAMPIONSHIP



## Rule Book

**Competition Date:**

1–3 November 2024

Level 1 Main Atrium, Plaza Singapura

**Organiser:**



SINGAPORE COFFEE  
ASSOCIATION

**Venue:**



# Singapore Barista Team Championship 2024

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## About the Championship

The competition is designed to reproduce the pressure of what happens behind the espresso bars around the world. Under pressure, Baristas must work as a team to deliver three things that matter to coffee customers; fast service and excellent presentation whilst maintaining quality and accuracy. It's a colourful and energetic display of talent from some of the world's best Baristas.

## Registration Process

- Form a team of **FOUR(4)** Baristas.
- Register through the online registration, with accurate information.
- The registration fee for each team will be SGD150 per team. Payment must be made via the registration form.
- Competitors are required to attend a **COMPULSORY** Briefing Session (The date and time will be announced soon).

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## Competition Guidelines

- 4 Baristas per team
- Competition comprises Elimination Round, Semi Final and Final Round. Only Elimination rounds have 2 matches.
- Each team is to serve the required drinks from the Beverage Menu cards with as much art and taste quality as possible in the allotted time.
- The Beverage Menu cards will include Take-Away and Dine-in various categories such as Long Black, Caffe Latte, Cappuccino, Piccolo Latte, Filter Coffee, etc.
- Two teams on stage to compete against each other simultaneously. Baristas may organise themselves to do any tasks they see fit.
- Upon start of timer, one team member from each team collects the 2 Beverage Menu cards from the judging table. Both teams receive the same cards in the same order.

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## Sample Menu Card:

### Menu 1 – Card 1/2

Drink #	Drink Type	Ingredients	Design	Dine In/Takeaway	Cup Type
1	Espresso	Fresh Milk	N/A	Takeaway	4oz
2	Hot Latte	Oat Milk	Swan	Dine In	8oz
3	Iced Latte	Oat Milk	N/A	Takeaway	190ml
4	Mocha	Fresh Milk	Tulip	Dine In	80ml
5	Cappucino	Oat Milk	Free Pour	Dine In	80ml
6	Hot Filter Coffee	Fresh Milk	N/A	Takeaway	8oz
7	Hot Americano	N/A	N/A	Dine In	190ml
8	Hot Signature Beverage	Barista's Choice	Free Pour	Dine In	Barista's Choice

### Menu 1 – Card 2/2

Drink #	Drink Type	Ingredients	Design	Dine In/Takeaway	Cup Type
8	Hot Signature Beverage	Barista's Choice	Free Pour	Dine In	Barista's Choice
9	Mocha	Fresh Milk	Swan	Dine In	8oz
10	Hot Latte	Oat Milk	Heart	Takeaway	8oz
11	Cappucino	Oat Milk	Tulip	Dine In	80ml
12	Cold Signature Beverage	Barista's Choice	Free Pour	Takeaway	Barista's Choice
13	Hot Americano	N/A	N/A	Takeaway	4oz
14	Espresso	Fresh Milk	N/A	Dine In	80ml
15	Iced Latte	Oat Milk	N/A	Takeaway	190ml

- Upon receiving the Beverage Menu on stage from judging table during the competition time, drinks must be served to the judging table and placed on the corresponding squares as per indicated on the Beverage Menu card. Only the cups served to the judges' table will be assessed by the judges.
- The team that has completed the drinks as per the menu will raise their hand and call for time.

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## Judging

- Judges will award 1 poker chip (equivalent to 1 point) to their preferred cup for each order from the 2 teams.
- The fastest team to complete all orders for the round will earn additional 2 points.
- Additional 5 points will be awarded to the team with the most number of chips.
- The scoring will be based on seeding system
- For the qualifying rounds a draw between the same number of seeded and unseeded team determines the pairings

## Elimination Rounds– Scoring:

- 15 beverage orders: 15 points
- First finisher: +2 points
- Winning team: +5 points

TOP 6 will proceed to Semi Final round

Please Take Note Below:

1st Match– Hot Signature Beverage

2nd Match– Cold Signature Beverage

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## Semi Final- Scoring:

- 20 beverage orders: 20 points
- First finisher: +2 points
- Winning team: +3 points
- Best Signature Beverage: +2 points

Please Take Note Below:

Only Cold Signature Beverage to be served

## Final- Scoring:

- 20 beverage orders: 20 points
- First finisher: +2 points
- Winning team: +3 points
- Best Signature Beverage: +2 points

Please Take Note Below:

Cold/Hot Signature Beverage to be disclosed during the competition

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## IMPORTANT NOTES

1. Rules and regulations are subject to changes with notice at the sole discretion of the organiser.
2. The competition space will consist of 2 stations.
3. Teams will draw lots to determine their allocation of station.
4. Organizer will draw lots only at the Elimination round to determine the matching team.
5. Teams may organize their team members to do any tasks they see fit.
6. All competitions will be run with 1 head judge + 3 other judges.

In Elimination rounds, competitors are required to serve 15 beverages to the judges within 10 minutes.

7. In Semi & Finals, competitors are required to serve 20 beverages to the judges within 15 minutes.
8. Each team will be given 5 minutes on-stage preparation time before competition starts and 5 minutes clean-up time after competition ends.

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## Seeding System

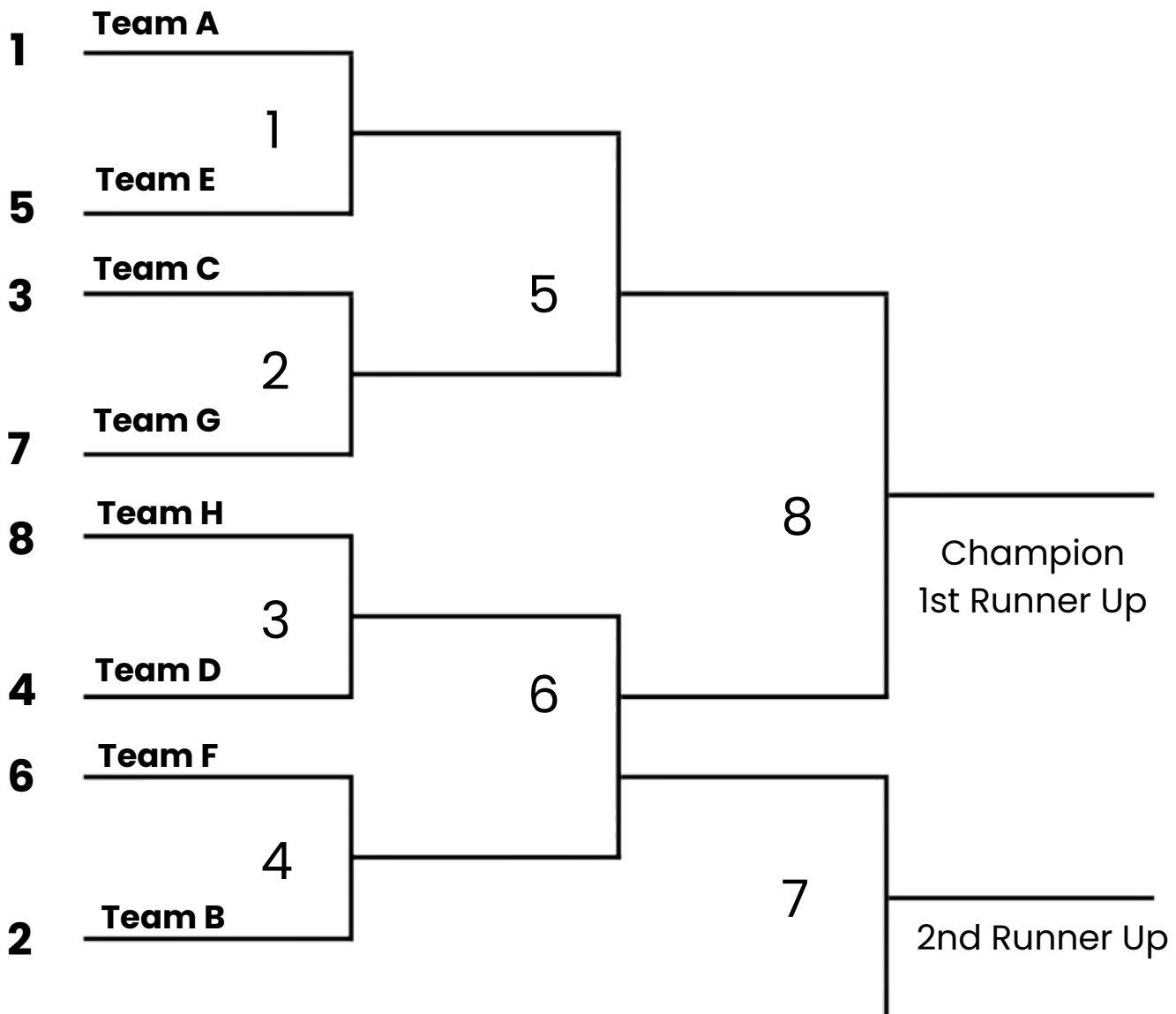
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How does seeding system work in Semi Final?  
Example:

1	Team A
2	Team B
3	Team C
4	Team D

5	Team E
6	Team F
7	Team G
8	Team H





# Singapore Barista Team Championship 2024

## Rules & Regulations

### The Competition

1. Rules and regulations are subject to changes with notice at the sole discretion of the organiser.
2. The competition space will consist of 2 stations.
3. Teams will draw lots to determine their allocation of station.
4. Organiser will draw lots only at the first Elimination round to determine the matching team.
5. Teams may organise their team members to do any tasks they see fit.
6. All competitions will be run with 1 head judge + 3 other judges.
7. In Elimination rounds, competitors are required to serve 15 beverages to the judges within 10 minutes.
8. In Semi & Finals, competitors are required to serve 20 beverages to the judges within 15 minutes.
9. Each team will be given 5 minutes on-stage preparation time before competition starts and 5 minutes clean-up time after competition ends. Things to note:
  - a. Prior to on-stage preparation, it is:
    - i. Mandatory to **ONLY** bring sealed milk bottle (dairy and alternative) on to stage. Only unseal the milk once the on-stage preparation time commences.
  - b. During on-stage preparation, competitors are:
    - i. Allowed to arrange the equipment/syrups/ingredients needed.
    - ii. Allowed to grind the coffee (espresso and filter) **ONLY** to test espresso shot and test grinder. Prior to commencement of competition time, it is mandatory for competitors to ensure portafilters, drippers and servers are **clean**.
    - iii. Allowed to froth the milk (dairy and alternative) **ONLY** for testing. Prior to commencement of competition time, it is mandatory for competitors to ensure milk pitchers are **clean**.
    - iv. Allowed to pre-boil the water to the desired temperature.
    - v. Not allowed to pre-dose coffee (espresso and filter) to be used for competition beverages.
    - vi. Not allowed to pre-weigh syrups as the syrup bottles will be provided with bottle pumps and powder will come with the scoops.

## Rules & Regulations

### The Competition

10. Competitors are allowed to retrieve both menu cards and prepare the beverages in your preferred order. However the placement of the different beverages on the judges table must be in accordance to the sequence as reflected in the menu card.
11. All beverages must be served on the correct number on the judges table, according to the order number on Beverage Menu Card.
12. Competitors are not allowed to move the cups once beverages are served on the Judges' table. Judges will not assess the particular beverage should the beverage is a wrong order from the Beverage Menu Card, including the specified latte art.
13. For espresso based beverages, judges will begin evaluating their drink as soon as both team placed their beverages on the judges table. For filter coffee, judges will begin evaluating their drink as soon as the beverage is served on the judges table.
14. All drinks must be prepared using the official products such as coffee, milk, syrup, machine, cups and etc. The vessels to be used in the competition for each beverage will be stated in the menu card.

## Rules & Regulations

### The Competition

1. All official products will be provided for the competitors during the competitions.
2. Any ingredients other than official products that have the viscosity like syrups (non-official product) and ingredients that create flavours (such as juice, puree and etc) are not allowed. Any other syrups that do not belong to the official products are strictly not allowed.
3. Dry ingredients/garnishing like rosemary, lemongrass, lemon slice, orange peel are allowed.
4. Any other ingredients that do not create flavours such as soda water, cream, foam that helps with the texture are allowed.
5. Chilled and non-chilled official dairy milk and official alternative milk will be provided.
6. No mixture of milk will be allowed throughout the competition.
7. For Filter Coffee preparation, competitors are only allowed to use the official equipment provided such as filter paper, electric kettle, server, dripper as well as the official filter coffee.
8. No other ingredients shall be in the portafilters other than official coffee grounds and water.
9. There will be no additional electricity provided for competitors
10. A team may raise their hand and declare a "technical time out" in the event that they believe there is a technical problem with any of the following SBTC-provided equipment.
11. If the technical problem cannot be solved in a timely manner, the organiser will make the decision whether or not the team should wait to continue their performance or stop the performance and start again at a reallocated time.
12. If it is determined that the technical issue is due to competitor error, the Head Judge may determine that no additional time will be given to the competitor, and the preparation or competition time will resume without time being credited. No time credit will be issued for technical issues caused by improper use; therefore, it is the responsibility of all competitors to understand and follow the correct use of all competition equipment.
13. A full schedule of competition flow will be made available for competitors 1 week prior to the event.

# Singapore Barista Team Championship 2024

## Rules & Regulations

### Signature Beverage

1. For cold beverage, organizer will provide regular ice cubes for competitors.
2. All signature beverages must contain coffee.
3. Any ingredients may be used in the signature beverage preparation except alcohol, alcohol extracts or by-products, or controlled or illegal substances. If these substances are found in the beverage, the respective team will be disqualified from the competition.
4. Any ingredients that have the viscosity like syrups and creates flavours are not allowed, **other than the sponsored Official Syrup flavours.**
5. Dry ingredients/garnishing like rosemary, lemongrass, lemon slice, orange peel are allowed.
6. Any other ingredients that do not create flavours such as soda water, cream, foam that helps with the texture are allowed.

# Singapore Barista Team Championship 2024

## Rules & Regulations

1. Refrigerators will be provided.
2. Dishwashing station will be provided. Competitors are responsible for keeping track of and cleaning their own dishes.
3. Runners and event staff are not responsible for breakage or loss of dishes or competitors' items.
4. It is mandatory for all competitors to attend **Compulsory Competitor Briefing Session (online) on 25 October 2024**. During this briefing session, there will be explanation of the competition flow and competition schedule as well as Q &A for all.
5. The competition will provide two-group espresso machines and grinders.
  - a. On 1 November 2024 (event day 2), each team will be allocated 30 minutes for practice time based on the schedule provided.
6. SBTC does not guarantee additional practice session if any competition team not able to attend the official practice session.
7. Competitors should inform organizer in advance for absence of practice session.
8. Competitors should report to the competition on time. Organiser will not make up time for competitor for any late arrival.
9. Competitors may bring their own interpreter / coach at their sole expense. Upon commencement of the competition time, interpreter / coach will not be allowed to enter competition stage. Failure to comply may result in disqualification.
10. Time keeper will be provided by the Organiser.
11. After each set of drinks has been served to and evaluated by the judges, a runner will clear the drinks from the judges' presentation table at the direction of the Head Judge.
12. Judges decisions are final.
13. Competitors are complied with the Organizer and Sponsors use of teams' names and images for promotion / marketing purposes without charge.
14. If a competitor has forgotten any of their equipment and / or accessories during their preparation time, the competitor may exit the stage to retrieve the missing items; however, their preparation time will not be paused.
15. Once the teams have completed their performance, they should begin cleaning up the station. Competitors are expected to remove all their personal equipment and supplies and thoroughly wipe down their station.

# Singapore Barista Team Championship 2024

## Scorekeeping & Evaluation

1. In the Elimination Round, the team's total score will be tallied by adding the sum of the poker chips accumulated during the competition time. The top 6 or top 8 teams will proceed to the Semi Final.
2. In the event of a tie score at the end of the Elimination Round where we select the top 6 or 8 teams, the team which has completed both rounds with the combined fastest timing will proceed to the Semi Final.
3. Espressos will be evaluated based on the appearance of the crema, the taste experience of the espresso (sweetness, acidity, and bitterness) to determine their quality.
4. Milk beverages will be evaluated based on the appearance of the milk beverage (ie. the milk beverage should have a color combination of milk and coffee, with good color contrast definition, balance in the cup, and a smooth, and possibly glossy/glass like sheen). The texture and temperature of the beverage, and the taste of the coffee and milk will be included in the evaluation. If the latte art is different from what's stated in the menu, it will be assessed.
5. Filter coffee will be evaluated based on clean, clear and the taste balance of the filter coffee (aroma, sweetness, acidity, bitterness and aftertaste).
6. Judges will evaluate the signature beverage on how well the taste components of the espresso and other ingredients fit together and complement each other in the total experience of the signature beverage.
7. Beverage ingredients for cold signature beverage can be prepared prior to the competition, however, the espressos used must be prepared during the competition time.

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## To Be Announced: Official Sponsors

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# End.