

IN CONJUNCTION WITH:



Rules & Regulations

Competition Date:

10-12 October 2025

Level 1 Main Atrium, Plaza Singapura

ORGANISER



SINGAPORE COFFEE
ASSOCIATION

VENUE PARTNER



LAST UPDATE ON 1 AUGUST 2025

IN CONJUNCTION WITH:



Singapore Barista Team Championship 2025

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.

Programme:

Teams Practice Session: 10 October 2025
Competition Date: 11 - 12 October 2025

Venue:

Plaza Singapura (L1 Main Atrium)

Registration deadline:

1 September 2025

Participation Fee:

SGD150/team

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** Online Briefing Session (The date and time will be announced soon).

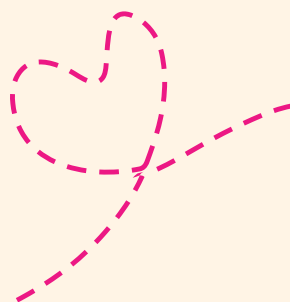
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Singapore Barista Team Championship 2025

Competition Format

- 4 Baristas per team
- Competition comprises Preliminary Round, Quarter Final Round, Semi Final Round and Final Round. Only Preliminary rounds have 2 matches.
- Each team is to serve the required drinks from the Beverage Menu cards within the allotted time.
- The Beverage Menu cards will include Take-Away and Dine-in scenarios across the categories. (subjects to changes for the options for Take-Away Cups and Dine-in Cups)



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Competition Format

1. Two competing teams on stage to compete against each other simultaneously. Baristas may organise themselves to do any tasks they see fit.

Team A  **Team B**

2. Upon start of timer, one team member from each competing team collects the Beverage Menu cards from the judging table. Both competing teams receive the same cards in the same order.

Eg:

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

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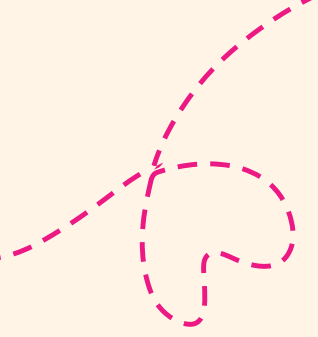


Singapore Barista Team Championship 2025

3. Upon receiving the Beverage Menu card, drinks must be served to the judging table and placed on the corresponding squares and sequence as per indicated on the Beverage Menu card. Only the cups served to the judging table will be assessed by the judges.



4. Once all beverage servings are completed and placed on the judging table within the time, the competitor who serves the final cup must raise their hand and call "Time." (Only the last person to serve should do this.)



Singapore Barista Team Championship 2025

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Competition Format

- Each competing team must serve the beverages in the order listed on the Beverage Menu card with as much creative art and quality taste as possible in the allotted time.
- Beverage Menu cards will include beverages with Dine-in and Take-away cups in various categories such as Long Black, Caffe Latte, Cappuccino, Piccolo Latte, Filter Coffee, etc.
- Judges will award 1 poker chip (equivalent to 1 point) to their preferred cup for each order from the 2 teams.
- The fastest team (first finisher) to complete all orders for the round will earn additional 2 points.
- The best signature beverage of each match will be awarded 2 additional points.
- Additional 5 points will be awarded to the competing team with the most number of chips (winning team).
- We will be conducting a draw to determine your competition order for the preliminary rounds
- Scores from the Preliminary Round will determine team seeding for the Quarter Final Round onward.



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Preliminary Rounds- The total score for each match:

- 15 beverage orders: 45 points (max 3 points per beverage)
- First finisher: +2 points
- Winning team: +5 points
- Top 8 will proceed to Quarter Final round

Please Take Note Below

- 1st Match - Hot Signature Beverage
- 2nd Match - Cold Signature Beverage

Quarter Final Round & Semi Final Round - Scoring:

- 20 beverage orders: 60 points (max 3 points per beverage)
- First finisher: +2 points
- Winning team: +5 points
- Best Signature Beverage: +2 points

Please Take Note Below

- Only Cold Signature Beverage to be served

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Final Round- Scoring:

- 20 beverage orders: 60 points (max 3 points per beverage)
- First finisher: +2 points
- Winning team: +5 points
- Best signature beverage: +2 points

Please Take Note Below

- Cold / Hot Signature Beverage to be disclosed during the competition

In the situation of a tie, the organiser will:

- a) the total score and time will be taken into consideration to decide on the final winner.
- b) the team shall win at least 2 signature beverages from the Beverage Menu card so to be eligible to claim 2 more points.

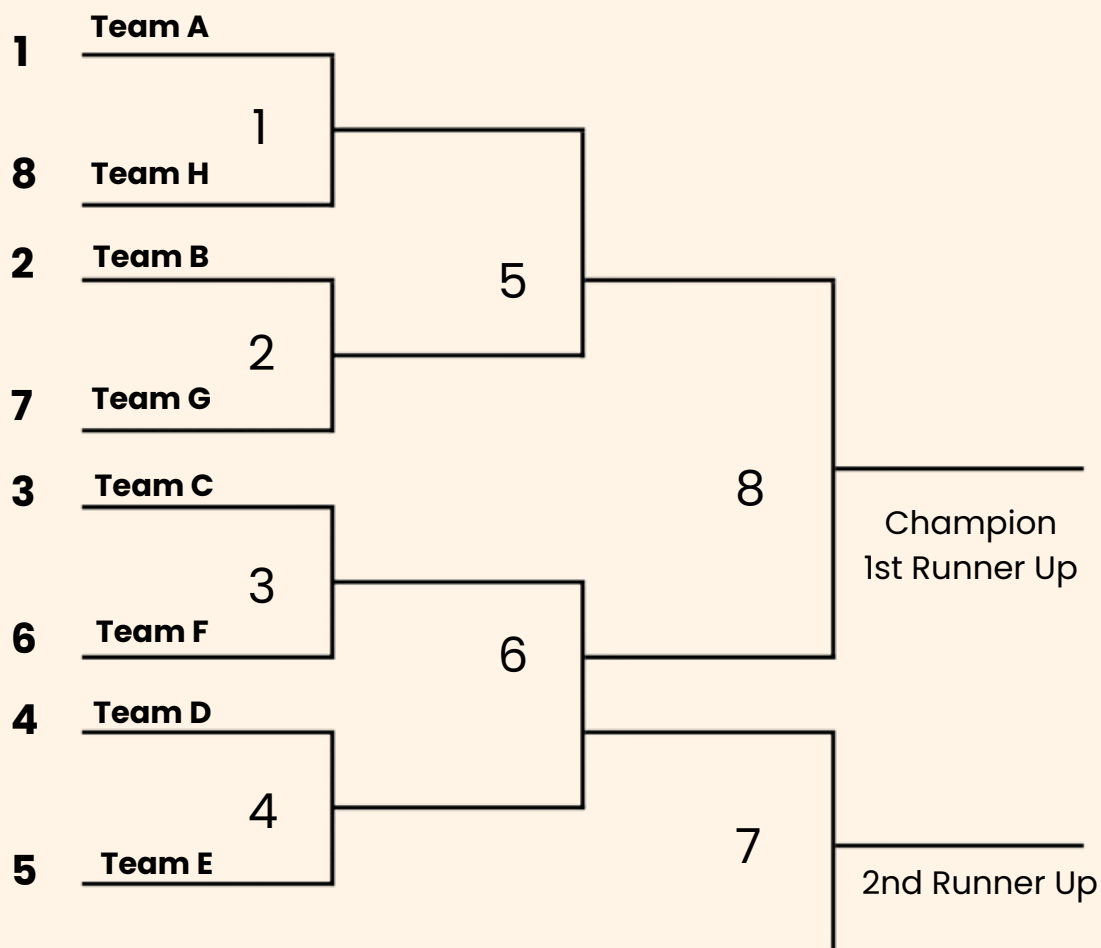
How does seeding system work in Quarter Final Round?

Example:

1	Team A (The Highest score)
2	Team B
3	Team C
4	Team D
5	Team E
6	Team F
7	Team G
8	Team H (The Lowest score)

**Subject to change*

Following the preliminary round, the team with the highest score will be assigned as Team A, and the lowest-scoring team will be assigned as Team H

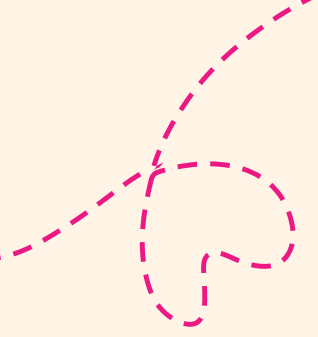


RULES & REGULATIONS

**Subject to change*

THE COMPETITION

1. Rules and regulations are subject to changes with notice at the sole discretion of the organiser.
2. There will have 2 stations in the competition.
3. A lot draw will be conducted for competing teams to determine their assigned stations.
4. A drawing session will be held prior to the preliminary rounds to determine team matchups
5. Competing 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 Preliminary rounds, competitors are required to serve 15 beverages to the judges within 10 minutes.
8. In Quarter Final round, Semi Final round & Finals round, 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/milk provided by organiser (dairy and alternative) on to stage. Competitor to 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
 - vii. Not allowed to fill coffee beans into the grinder (filter)



RULES & REGULATIONS

**Subject to change*

THE COMPETITION

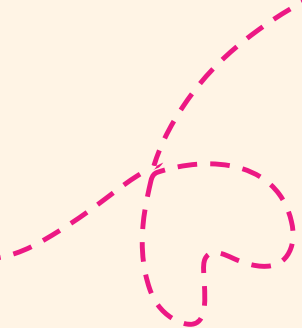
10. Competitors are allowed to retrieve both beverage menu cards and prepare the beverages in your preferred order. However the placement of the different beverages on the judging table must be in accordance to the sequence as reflected in the beverage menu card.
11. All beverages must be served on the correct number on the judging 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 judging 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 judging table. For filter coffee, judges will begin evaluating their drink as soon as the beverage is served on the judging 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 beverage menu card.

RULES & REGULATIONS

**Subject to change*

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; only **simple syrup** is allowed) 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.
8. Competitors are permitted to use their own selected coffee (barista choice) for the filter preparation, according to what is indicated on the beverage menu card.
9. No other ingredients shall be in the portafilters other than official coffee grounds and water.
10. There will be no additional electricity provided for competitors
11. A competing team may raise their hand and declare a “technical time out” in the event that there is a technical problem with any of the following SBTC-provided equipment. In the event of a **technical time out**, all team members **must step away from the station**.
12. If the technical problem cannot be solved in a timely manner, the organiser will make the decision whether or not the competing team should wait to continue their performance or stop the performance and restart at a reallocated time.
13. 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.
14. A full schedule of competition flow will be made available for competitors 1 week prior to the event.



RULES & REGULATIONS

**Subject to change*

SIGNATURE BEVERAGE

1. For cold beverage, organiser 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 competing team will be disqualified from the competition.
4. Any ingredients that have the viscosity like syrups (only simple syrup is allowed) 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**.

RULES & REGULATIONS

**Subject to change*

COMPETITION GUIDELINES

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 Online Briefing Session (The date will be announced soon)**. During this online 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 **10 October 2025 (event day 2)**, each competing team will be allocated 50 minutes for practice time based on the schedule provided.
6. SBTC does not guarantee additional practice session if any competing team not able to attend the official practice session.
7. A briefing on equipment usage will be given by the organiser before practice time starts. Competitors are responsible for understanding how to operate the equipment and should clarify any doubts during the practice session.
8. Competitors should inform organiser in advance for absence of practice session.
9. Competitors should report to the competition on time. Organiser will not make up time for competitor for any late arrival.
10. 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.
11. Time keeper will be provided by the Organiser, Competitor are responsible to clarify the time cues with timekeeper accordingly, before the competition start.
12. After each set of drinks has been served to and evaluated by the judges, a runner will clear the drinks from the judging table at the direction of the Head Judge.
13. Judges decisions are final.
14. Competitors agree to comply with the Organiser's and Sponsors' use of teams' names and images for promotional and marketing purposes without charge.
15. If a competitor has forgotten any of their equipment and / or accessories during their preparation time, the competitor need to inform the stage manager and may exit the stage to retrieve the missing items; however, their preparation time will not be paused.
16. Upon finishing their performance, competitors should promptly clean their station by removing all personal items and thoroughly wiping down the area



Singapore Barista Team Championship 2025

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SCOREKEEPING & EVALUATION

1. In the Preliminary Round, the competitors total score will be tallied by adding the sum of the poker chips accumulated during the competition time. The top 8 competing team will proceed to the Quarter Final round.
2. If a tie occurs at the end of the Preliminary Round while determining the top 8 competing teams, the competing team with the shortest total time taken to complete both rounds will qualify for the Quarter Final round
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.
8. Technical aspect and cleanliness throughout the competition will be taken into consideration; where points deduction may apply depending on head judges discretion.
9. All judges must declare any potential conflicts of interest and are strictly prohibited from coaching competing teams. Violation of this rule will lead to disqualification of the competing team.

SINGAPORE BARISTA TEAM CHAMPIONSHIP



IN CONJUNCTION WITH:



ORGANISER



SINGAPORE COFFEE
ASSOCIATION

VENUE PARTNER

