

Singapore Home Barista Throwdown

Rules & Regulations Singapore Coffee Week 2025

Updated as of 25 September 2025

1. Eligibility of Competitors

- Open to all individuals aged **18 and above**, regardless of profession.
- All registrations must be submitted through the provided **JotForm**.
- A maximum of **30 competitors** will be accepted on a **first-come, first-served basis**.

2. Official Equipment and Ingredients

The following are the official products provided to each competitor.

Notes:

- Tools and accessories (e.g., knock boxes, tampers, milk pitchers, cloths, etc.) will be supplied by the **event organizers**.
- Competitors may bring and use their own equipment; however, the **official sponsor products listed below are mandatory**.

Category	Brand & Model	Quantity / Details
Official Home Coffee Machine	SMEG Espresso coffee machine EMC02	1
Official Espresso Grinder	SMEG Grinder (CGF01)	1
Official Filter Grinder	<i>(model will be shared shortly)</i>	1
Official Espresso Beans	X Coffee: Arabics Colombia and Brazil Santos	200g
Official Filter Beans	TAG Espresso bean: Bali Kintamani	100g
Official Alternative Milk	Vinamilk Plant Milk 9 Seeds - Less Sugar (not chilled) Vinamilk Plant Milk Soybean Walnut - Less Sugar (not chilled)	1L each
Official Dairy Milk	Vinamilk Green Farm UHT Fresh Whole Milk (not chilled)	1L

Official Takeaway Cup	X Coffee Hot Cups 12oz X Coffee Cold Cups PET 16oz	10 Hot Cups 3 Cold Cups
Official Water Filtration	GFS Everpure 4FC-S	
Official Dripper and Server	Hario Dripper: V60 Neo Hario Server: V60 Barista Server 360ml	1 dripper + 1 server
Official Kettle	<i>(model will be shared shortly)</i>	1

3. Competition Format

- **Judges:** Entries will be evaluated by a panel of **three judges** (names to be shared later).
- **Scoring System:** Judging will be based on a **detailed scoring framework** applied to each of the six beverages (*refer to Judging Criteria below*).
- **Sequence of Competition:** The line-up sequence will be drawn by lot during the **mandatory online briefing (2 Oct 2025, 1:30pm-2:30pm)**. Attendance at this online briefing is **mandatory** for all competitors.
- **Final Round:** The **top 8 competitors** with the highest overall scores will advance to the **Final Round**.
- **Winners:** The **top 3 competitors** in the Final Round will be declared: Champion, 1st Runner-up, and 2nd Runner-up.
- **Prizes:**
 - Champion: \$400
 - 1st Runner-up: \$250
 - 2nd Runner-up: \$150
- **Competition Timing:**
 - **10 minutes** preparation
 - **20 minutes** competition time
 - **5 minutes** clean up
- **Preparation Time (10 minutes):**
During this time, competitors may:
 - Set up tools and ingredients
 - Adjust and test the grinder
 - Pull practice shots
 - Steam milk

- Purge the espresso machine and steam wand
- Taste the provided water
- Organize cups, pitchers, and other equipment
- **Important:** No drinks may be served to the judges during this period, and all portafilters and milk pitchers must be emptied before the preparation time ends. At the end of the 10 minutes, competitors must step back from the station, leaving their workspace ready for the official 20-minute performance.
- During the **20 minutes** competition, competitors are required to prepare **6 beverages** as outlined below. In addition, **one extra beverage (Iced Americano) may be prepared**, with **up to 20% bonus marks** awarded to competitors who fulfill the scoring criteria.

No	Beverage Name	Beverage Type	Official Machine/ Equipment	Official Ingredients
1	Vinamilk Plant Milk 9 Seeds Latte - Art Focus	Milk based	Espresso Machine: SMEG Espresso coffee machine EMC02 Espresso Grinder: SMEG Grinder (CGF01) Takeaway cup: X Coffee Hot Cups 12oz	Espresso Beans: X Coffee: Arabics Colombia and Brazil Santos Alternative Milk: Vinamilk Plant Milk 9 Seeds - Less Sugar (not chilled)
2	Vinamilk Plant Milk Soybean Walnut Latte - Taste Focus	Milk based	Espresso Machine: SMEG Espresso coffee machine EMC02 Espresso Grinder: SMEG Grinder (CGF01) Takeaway cup: X Coffee Hot Cups 12oz	Espresso Beans: X Coffee: Arabics Colombia and Brazil Santos Alternative Milk: Vinamilk Plant Milk Soybean Walnut - Less Sugar (not chilled)
3	Vinamilk Whole Milk Latte – Art Focus	Milk based	Espresso Machine: SMEG Espresso coffee machine EMC02 Espresso Grinder: SMEG Grinder (CGF01)	Espresso Beans: X Coffee: Arabics Colombia and Brazil Santos Dairy Milk: Vinamilk

			Takeaway cup: X Coffee Hot Cups 12oz	Green Farm UHT Fresh Whole Milk (not chilled)
4	Vinamilk Whole Milk Latte – Taste Focus	Milk based	Espresso Machine: SMEG Espresso coffee machine EMC02 Espresso Grinder: SMEG Grinder (CGF01) Takeaway cup: X Coffee Hot Cups 12oz	Espresso Beans: X Coffee: Arabics Colombia and Brazil Santos Dairy Milk: Vinamilk Green Farm UHT Fresh Whole Milk (not chilled)
5	X Coffee Classic Espresso	Espresso based	Espresso Machine: SMEG Espresso coffee machine EMC02 Espresso Grinder: SMEG Grinder (CGF01) Takeaway cup: X Coffee Hot Cups 12oz	Espresso Beans: X Coffee: Arabics Colombia and Brazil Santos
6	TAG Espresso Signature Filter	Filter based	Hario Dripper: V60 Neo Hario Server: V60 Barista Server 360ml Takeaway cup: X Coffee Hot Cups 12oz	Filter Beans: TAG Espresso Bali Kintamani
7 (extra)	Iced Americano	Espresso based	Espresso Machine: SMEG Espresso coffee machine EMC02 Espresso Grinder: SMEG Grinder (CGF01) Takeaway cup: X Coffee Cold Cups PET 16oz	Espresso Beans: X Coffee: Arabics Colombia and Brazil Santos

4. Judging Criteria

1. Vinamilk Plant Milk 9 Seeds Latte - Art Focus <ul style="list-style-type: none">• Visual Presentation (40%) – Symmetry, definition, contrast, creativity• Milk Texture (40%) – Smoothness, glossiness, microfoam quality, integration with espresso• Overall Impression (20%) – Harmony of presentation and professionalism
2. Vinamilk Plant Milk Soybean Walnut Latte - Taste Focus <ul style="list-style-type: none">• Espresso Balance (40%) – Extraction quality, acidity, sweetness, bitterness• Milk Integration (40%) – How well milk complements espresso, mouthfeel• Overall Enjoyment (20%) – Pleasantness and flavor balance
3. Vinamilk Whole Milk Latte – Art Focus <ul style="list-style-type: none">• Visual Presentation (40%) – Symmetry, definition, contrast, creativity• Milk Texture (40%) – Smoothness, glossiness, microfoam quality, integration with espresso• Overall Impression (20%) – Harmony of presentation and professionalism
4. Vinamilk Whole Milk Latte – Taste Focus <ul style="list-style-type: none">• Espresso Balance (40%) – Extraction quality, acidity, sweetness, bitterness• Milk Integration (40%) – How well milk complements espresso, mouthfeel• Overall Enjoyment (20%) – Pleasantness and flavor balance
5. X Coffee Classic Espresso <ul style="list-style-type: none">• Crema Quality (30%) – Thickness, persistence, color• Aroma & Flavor Balance (50%) – Sweetness, acidity, bitterness, body, aftertaste• Overall Impression (20%) – Harmony and shot quality
6. TAG Espresso Signature Filter <ul style="list-style-type: none">• Aroma & Flavor Profile (50%) – Clarity, balance, sweetness, acidity, complexity

<ul style="list-style-type: none"> • Body & Mouthfeel (30%) – Weight, texture, smoothness, drinking experience • Overall Impression (20%) – Harmony, aftertaste, overall enjoyment
7. Iced Americano <ul style="list-style-type: none"> • Completion & Presentation (10%) – Accuracy, proper serving • Taste (10%) – Balance, clarity, refreshing profile

5. Access to Sponsored Products

- Competitors who wish to test and familiarize themselves with the SMEG machine may visit the SMEG booth on **9 October** (before the competition day).
- A **10 minutes preparation time** will be allocated for each competitor immediately before their competition time.
- For access to other sponsored products, please reach out to **En Qi at 80873480**.

6. General Rules

- **Arrival:** Competitors are required to report to the competition area **10 minutes before** their scheduled preparation time.
- **Attire:** Competitors must wear **appropriate and presentable attire**; **open-toed shoes are not allowed**.
- **Conduct:** Any intentional damage to equipment or misconduct will result in **immediate disqualification**.
- **Judges' Decision:** The **decision of the judges is final** and **cannot be contested**.
- **Briefing:** All competitors are required to attend an **online briefing**. The date and Zoom link will be provided in the confirmation email.

7. Safety & Hygiene

- Competitors must follow all safety and hygiene protocols as outlined by the event organizers.

8. Media and Photography

- By participating in the competition, competitors agree to be photographed and filmed by the event organizers for promotional purposes.

9. Liability

- The organizers are not liable for any injuries, loss, or damage incurred during the event.

- Competitors must always adhere to all venue and event policies.

10. Cancellation or Changes

- The event organizers reserve the right to change or cancel the event at any time due to unforeseen circumstances, with prior notice given to participants.