

DaVinci
GOURMET™

BARISTA CRAFT CHAMPIONSHIP

2025 / 2026

ESPRESSO YOUR FLAVOUR

Official Rules and Regulations



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ABOUT THE DAVINCI GOURMET BARISTA CRAFT CHAMPIONSHIP 2025/2026

The DaVinci Gourmet Barista Craft Championship 2025/2026 (the “competition”) is a program organized and owned by DaVinci Gourmet Asia Pacific, Middle East, and Africa (APMEA) and is a wholly owned brand of Kerry Group PLC.

All intellectual property related to the DaVinci Gourmet Barista Craft Championship 2025/26 including these official rules and regulations, POSMs, PR and media related materials, photos, videos and recipes submitted or created at the competition, and the format of the competition, are intellectual property of Kerry Group PLC and DaVinci Gourmet APMEA.

DaVinci Gourmet reserves the right to modify the Rules and Regulations as well as the Competitor Code of Conduct, and/or other documents associated with the competition. All competitors must comply with the revisions accordingly.

The DaVinci Gourmet Barista Craft Championship 2025/26 has a total of four stages under the thematic “Espresso your Flavour”:

- National Preliminary Round (Online submission)
- National Finals Round (Physical Event)
- Sub-Regional Finals Round (Physical Event in English Only)
- Global Finals Round (Physical Event in English Only)

1. GENERAL ENTRY CRITERIA FOR THE CHAMPIONSHIP ARE AS FOLLOW:

1.1 Age and Representation Requirement

- Competitors must be at least 18 years of age and meet the minimum legal age requirements as defined by local laws in their respective countries to qualify as a competitor. They must also represent a coffee shop, café, restaurant or Food Service outlet in their country of residence.
- Competitors in the DaVinci Gourmet Barista Craft Championship 2025/26 must hold a valid passport with a minimum of 9 months validity from their country of residence. Documentation substantiating the company of employment must also be available upon request.
- Competitors cannot be in any form of contractual agreement or employment with any competing brand of DaVinci Gourmet.

1.2 Expenses Paid by Organizers of the DaVinci Gourmet Barista Craft Championship 2025/26

DaVinci Gourmet will cover the cost of air travel to the sub-regional and global finals and hotel accommodation for competitors participating in these stages of the competition based on an assigned itinerary. Transportation from the hotel to the competition venue will be provided on competition day. All other expenses shall be borne by the competitors themselves.

1.3 Substitution and Withdrawal

Substitution of competitors at any stage of the championship is strictly prohibited. If a competitor chooses to withdraw from the competition at any time, they will forfeit their status as a competitor, and no substitutions will be allowed.

1.4 Updates on Rules and Regulations

All rules and regulations are subject to change in accordance with prevailing local health and safety guidelines. The organising committee reserves the right to amend the championship rules and regulations at any time, as necessary. All participants are required to comply with any updates. Any changes will be published on the DaVinci Gourmet Barista Craft Championship 2025/26 website.

2. ABOUT THE NATIONAL PRELIMINARY ROUND

The DaVinci Gourmet Barista Craft Championship 2025/26 National preliminary round is open to all competitors who qualify based on the below preliminary requirements in each participating country. DaVinci Gourmet APMEA reserves the right to qualify or disqualify each submission entry according to the defined criteria.

2.1 NATIONAL PRELIMINARY ROUND SUBMISSION REQUIREMENTS

All competitors submitting entries to the national preliminary round must agree to the DaVinci Gourmet Barista Craft Championship 2025/26 rules and regulations and provide information including their full name, email, contact number, job title, country of residence, restaurant and/or F&B outlet they represent, coffee creation name, detailed recipe including the use of a minimum of one DaVinci Gourmet product, the method of preparation, the inspiration behind the coffee creation and a photo of their coffee creation. Only 1 submission per competitor will be allowed. In the event that multiple entries are received, only the first submission will be accepted.

Please refer to the following guidance on scoring to ensure that submissions meet the requirements to qualify.

2.2 National Preliminary Round Scoring Guide

The National Preliminary Round follows a 20-point scoring system, based on a single beverage creation assessed against the following criteria.

Judging Criteria	Requirement
All required information is provided clearly without ambiguity <i>[Yes (5) / No (0)]</i>	<ul style="list-style-type: none">• All information requested on the submission form is complete and without ambiguity.• The competitor's name must contain at least the first name and last name.• Café name and contact details must be valid.• All other information pertaining to the beverage submission must be fully furnished.
Beverage name is unique and catchy <i>[Yes (2) / No (0)]</i>	<ul style="list-style-type: none">• Name of beverage furnished by competitor is differentiated from standard names.• Beverage name is three words or less.• Beverage name piques interest and prompts curiosity about its ingredients and preparation method.

<p>Beverage photo has a clear resolution and shot in a transparent glass <i>[Yes (3) / No (0)]</i></p>	<ul style="list-style-type: none"> • Beverage photo submitted by competitor is original and not AI-generated. • Beverage presentation must look congruent to the expected outcome of the furnished recipe – (ie. Layers, types of garnish used, colour). • Beverage image is reasonably clear, focused, and allows for easy viewing.
<p>Beverage ingredient list is detailed clearly. <i>[Yes (2) / No (0)]</i></p>	<ul style="list-style-type: none"> • Recipe includes all ingredients used, with respective volumes and steps to prepare, and is congruent to furnished beverage image. • All ingredients and equipment declared in the recipe have been utilized at least once. • Steps provided in the recipe are clear and easy to understand.
<p>Beverage inspiration is short and sweet, evoking a strong desire to try it. (less than 200 words) <i>[Yes (3) / No (0)]</i></p>	<ul style="list-style-type: none"> • Beverage inspiration is written in no more than 200 words. • Story is clear and links with the ingredients, method used, or equipment. • Story is meaningful and enhances interests to see competitor create live on stage.
<p>Beverage preparation is clearly explained, unique and novel <i>[Yes (5) / No (0)]</i></p>	<ul style="list-style-type: none"> • The method of beverage preparation is either novel or presents an inventive twist on a conventional approach.
<p>All recipe requirements are adhered to <i>[Yes (Qualify) / No (Disqualify)]</i></p>	<p>All beverage recipes comply with the rules and regulations.</p> <ul style="list-style-type: none"> • Contains at least 1 shot of espresso • Contains at least 10ml of DaVinci Gourmet products • Homemade ingredients are not in conflict with DaVinci Gourmet flavours • No alcohol or bi-products of alcohol • No products from competitor brands of DaVinci Gourmet are used • Maximum 8 items are allowed in the beverage recipe (unflavored ice, still and carbonated water are not counted).

Competitors who are shortlisted successfully in the National Preliminary Round will move on to the National Finals Round and compete for the country champion title. Competitors moving on to the National Finals Round will be contacted via the details the competitor provided in the online submission form.

3. NATIONAL FINALS, SUB-REGIONAL FINALS, AND GLOBAL FINALS SCORING GUIDE

The number of beverages required for each round are as follows:

National Finals

- ONE Hot or Cold Espresso-based Beverage (Milk / non-Milk) : 2 servings
- There will be 1 technical and 2 sensory judges for this round

Sub-Regional and Global Finals

- ONE Hot or Cold Espresso-based Beverage (Milk / non-Milk) : 3 servings
- ONE Hot or Cold Signature Beverage (Espresso/All other brew methods/non-coffee/tea/non-tea) : 3 servings
- There will be 1 technical and 3 sensory judges for this round

3.1 Beverage Recipes

All beverage recipes, including detailed information such as ingredients, dosages, equipment, and glassware etc., must be furnished to the organizing committee at least 10 days before the actual in-person event for approval. Failure to do so will result in the disqualification of the competitor without prior notice.

All recipes must contain a minimum of 10ml of DaVinci Gourmet products. Competitors may choose to use any DaVinci Gourmet products as part of their creations.

3.2 Competition Format

The competition will proceed in a sequential manner, with only one competitor competing at any given time.

3.3 Technical Scoring Guide

(National Finals: Max 18 points / Sub-Regional and Global Finals: Max 28 points)

Judging Criteria	Requirement
General Cleanliness and Set-up (Applies to National Finals, Sub-Regional and Global Finals Round)	
Clean working area and all equipment and ingredients are well-organized at the start <i>[Yes (2) / No (0)]</i>	<ul style="list-style-type: none">• Workstation is neat, clean, and tidy at first glance and looks pleasant as if it were a café.• Any spills or loose coffee grounds on the countertop have been cleaned up.• All equipment to be used for the competition are clean (ie. Milk pitchers/tamping mats/shot glasses etc.)
All serving vessels are clean and ready for service <i>[Yes (2) / No (0)]</i>	<ul style="list-style-type: none">• Vessels are not pre-filled with any liquid with the exception of bottles or flasks that may be used to store milk or infusions.• All cups and flatware to be used for the competition are dry and free of stains.• There is no liquid in any vessel that is placed on top of the coffee machine.
Hot or Cold Espresso-based Beverage (Milk / non-Milk) – Espresso Technical Skills (Applies to National Finals, Sub-Regional and Global Finals Round)	

<p>Flushes the grouphead after every shot <i>[Yes (1) / No (0)]</i></p>	<ul style="list-style-type: none"> Grouphead is being flushed at least once in between every shot. If it is the last shot of the round, then competitor must show that the grouphead is flushed at least once after the extraction and before the round ends.
<p>Always starts with a dry and clean filter basket before dosing <i>[Yes (1) / No (0)]</i></p>	<ul style="list-style-type: none"> Portafilter is always free of used coffee grounds and is dry when dosing a new round of coffee.
<p>Well-distributed coffee puck and well-leveled tamp <i>[Yes (1) / No (0)]</i></p>	<ul style="list-style-type: none"> Coffee grounds are evenly distributed either manually or with a tool and tamped with adequate pressure in a leveled-manner.
<p>Cleans portafilters (before insert) <i>[Yes (1) / No (0)]</i></p>	<ul style="list-style-type: none"> Cleans basket rim and side flanges of portafilter before inserting into the machine.
<p>Insert and immediate brew <i>[Yes (1) / No (0)]</i></p>	<ul style="list-style-type: none"> Inserts the portafilter into the machine and hits the brew button within 3 seconds to start the flow of water.

<p>Hot or Cold Espresso-based Beverage (Milk / non-Milk) – Milk Technical Skills (Applies to National Finals, Sub-Regional and Global Finals Round)</p>	
<p>Empty and clean milk pitcher at the start <i>[Yes (1) / No (0)]</i></p>	<ul style="list-style-type: none"> Cold fresh milk must be poured into a clean pitcher, which must not have been filled during the preparation time. Pitcher must be clean inside and outside.

Purges the steam wand before use <i>[Yes (1) / No (0)]</i>	<ul style="list-style-type: none"> Steam wand is always purged before inserting into the milk pitcher.
Steam wand is cleaned with a damp cloth after every use (No milk residue) <i>[Yes (1) / No (0)]</i>	<ul style="list-style-type: none"> Steam wand is always cleaned with a dedicated steam wand towel.
Purges the steam wand immediately after steaming and cleaning <i>[Yes (1) / No (0)]</i>	<ul style="list-style-type: none"> Steam wand is always purged without delay after steaming milk.
Acceptable milk waste at the end <i>[Yes (1) / No (0)]</i>	<ul style="list-style-type: none"> Milk pitcher should be more or less empty after the milk beverage has been served to all sensory judges. Acceptable milk waste is not more than 3oz.

In the espresso beverage, the points given for milk technical skills will be reallocated to the points for espresso technical skills if the competitor does not make use of the steam wand.

Signature Beverage – Technical (Only applies to the Sub-regional and Global Finals Round)	
All equipment are used professionally and with care <i>[Yes (2) / No (0)]</i>	<ul style="list-style-type: none"> All equipment on the performance stage are used professionally and with care. Competitor does not engage in

	behaviour that could damage any equipment (ie. No loud banging, no throwing of equipment)
Drips and spills during preparation are kept to a minimum and cleaned promptly <i>[Yes (2) / No (0)]</i>	<ul style="list-style-type: none"> Any liquid such as milk and/or water or other liquids used during beverage preparation are promptly cleaned whenever there is a spillage. This includes cups, milk pitchers etc. Spills must not be intentional.
No breakages of glassware and other equipment <i>[Yes (2) / No (0)]</i>	<ul style="list-style-type: none"> No glassware or equipment are broken during the preparation of beverages.
Workflow is well-planned and neat <i>[Yes (2) / No (0)]</i>	<ul style="list-style-type: none"> A neat and organized workflow is observed (ie. Placement of equipment and steps)
Cleanliness of station is maintained throughout service <i>[Yes (2) / No (0)]</i>	<ul style="list-style-type: none"> Standard of cleanliness is kept high and competitor demonstrates a “clean-as-you-go” behaviour.

Technical Evaluation

(Applies to National Finals, Sub-Regional and Global Finals Round)

General hygiene maintained throughout (including cloths) <i>[Yes (2) / No (0)]</i>	<ul style="list-style-type: none"> No unsanitary behaviour is shown by the competitor such as touching of face/mouth during the competition. Cloths dropped on the floor should not be used All cloths should be for a dedicated use (ie. Steam wand only, table top only etc)
Station is left in a clean state as before <i>[Yes (2) / No (0)]</i>	<ul style="list-style-type: none"> Station equipment should be returned to a clean state as when it was found including cleaning up all spills by the time the performance time ends. Used coffee grounds can be left inside the portafilter when performance time ends.

3.4 Sensory Scoring Guide (Applies to all beverages prepared)

(National Finals: Max 21 points per drink,per judge / Sub-Regional and Global Finals: Max 33 points per drink, per judge)

Judging Criteria	Requirement
Sensory Evaluation (Applies to National Finals, Sub-Regional and Global Finals Round)	
Visual Appeal <i>[0 to 3]</i>	<ul style="list-style-type: none"> Served in a transparent glassware that is not single-use Glassware used to serve beverage is functional (ie appropriate size, suitable temperature etc) in a way that does not hinder the judge's evaluation process. The visual of the beverage in the glassware used is pleasant and includes latte art or a garnish.
Taste Experience and Flavour Harmony <i>[0 to 3]</i>	<p>COFFEE/TEA BEVERAGES</p> <ul style="list-style-type: none"> In coffee-based beverages, the taste of the beverage should always have a balance of coffee or tea with the flavours selected for the beverage. The flavours should not completely mask away the taste of coffee or tea. The flavours selected should be perceived as pleasant to the judges with the competitor's choice of coffee or tea. There should be no presence of unpleasant tastes such as strong bitterness, strong sourness, oiliness, or any other acrid taste or aroma profiles. <p>NON- COFFEE/TEA BEVERAGES</p> <ul style="list-style-type: none"> In non-coffee/tea beverages, the flavours selected should work in harmony with each to create a pleasant taste experience. The flavours selected should be perceived as pleasant to the judges with all the other ingredients used in the beverage's recipe. There should be no presence of unpleasant tastes such as strong bitterness, strong sourness, oiliness, or any other acrid taste or aroma profiles.
Well-explained, introduced, and prepared <i>[0 to 3]</i>	<ul style="list-style-type: none"> Competitor introduces the beverage name and reason for choosing the name. Competitor clearly articulates recipe information with dosages of each ingredient, beverage making steps, choice of equipment, and glassware.

Overall Impression of Barista (Applies to National Finals, Sub-Regional and Global Finals Round)	
Physical presentation and grooming <i>[0 to 3]</i>	<ul style="list-style-type: none"> • Competitor is well-dressed with clean clothes that are appropriate for baristas • Competitor is neatly groomed • Competitor observes hygiene all the time
Audible clear speech and knowledgeable about coffee and flavours <i>[0 to 3]</i>	<ul style="list-style-type: none"> • Competitor shows confidence during speech and makes eye contact with sensory judges • Competitor makes reference to how flavour plays a part in the coffee taste experience • Competitor speaks with audible volume and clear diction.
Confident Use of Equipment and Space <i>[0 to 3]</i>	<ul style="list-style-type: none"> • Competitor gives a sense of comfort on stage • Competitor is not trembling • Competitor uses the available space to spread out workflow and equipment
	<ul style="list-style-type: none"> • Competitor serves all sensory judges the same recipe in the correct category.
Concept Novelty <i>[0 to 3]</i>	<ul style="list-style-type: none"> • The demonstrated beverage concept is creative, new, and has a point of differentiation from common beverages. • The demonstrated beverage has a story or inspiration behind it that showcases the barista's personality and/or experiences. • The demonstrated beverage is presented as an opportunity for café menus or addresses a current gap or challenge in the coffee or beverage industry.

The following criteria which are evaluated by the sensory judges are non-negotiable and will result in the competitor's disqualification from the competition if any non-compliance is found.

Compliance (Applies to National Finals, Sub-Regional and Global Finals Round)	
Presents all ingredients used in original packaging when asked	<ul style="list-style-type: none"> Competitors must bring along all raw materials in their original packaging that are used to make homemade ingredients. When asked by the judge or organizer, the competitor must be able to furnish these items for verification.
Homemade ingredients are not in conflict with DaVinci Gourmet flavours	<ul style="list-style-type: none"> All homemade ingredients used must not be flavoured with a flavour that is available in the DaVinci Gourmet portfolio. Commercially available fruit juices are accepted
No alcohol or bi-products of alcohol	<ul style="list-style-type: none"> No alcohol or bi-product of alcohol or technique that could lead to the development of alcohol is used in any of the ingredients before or during the performance
All espresso-based beverages that are served to sensory judges must contain at least 1 shot of espresso	<ul style="list-style-type: none"> All espresso-based beverages that are served to judges must contain at least one espresso shot per portion as per the definition of “espresso” in the rules and regulations.
No usage of competing products	<ul style="list-style-type: none"> All products used in the syrups, sauces, powder, concentrates, fruit mixes category are not from brands apart from DaVinci Gourmet. All products from competing brands of DaVinci Gourmet are not allowed even if they do not fall under the above-mentioned categories.

4. DETAILED INFORMATION FOR NATIONAL, SUB-REGIONAL, AND GLOBAL FINALISTS

4.1 Conflict of Interests

Judges’ Conduct

DaVinci Gourmet Barista Craft Championship 2025/26 judges must not provide coaching or guidance at any stage or in any country of the championship. If a registered judge has coached or provided feedback in any capacity to any competitor (including serving as a primary coach, supporting coach or consultant), they must declare the conflict of interests prior to the competition.

Failure to disclose such conflict of interest may result in the disqualification of the competitor. Once the championship has begun or judges have started deliberation (whichever comes first), no communication or consultation in any form, between judges and competitors may take place. Failure to comply to this will result in the disqualification of the competitor and the removal of the judge from the judging panel of the competition.

Judges who have been on the judging panel for competitions organized by competing brands of DaVinci Gourmet must also inform the competition committee prior to the championship.

All further clarifications regarding potential conflicts of interests may be forwarded to the organizing committee at marketing@davincigourmet.com.

Competitors' Code Of Conduct

Competitors may not select or endorse any judges on the judging panel at any point during the competition.

Competitors may not engage in dishonest activities that may provide an unfair advantage over other competitors.

Competitors are to accept that decisions made by the organizing committee are final and are made in the best interests of all competitors. Competitors who do not adhere to these decisions risk disqualification from the competition.

In any given year, coordinators and individuals who are involved in the management and/or organization of the DaVinci Gourmet Barista Craft Championship will not be allowed to compete in the championship. A timeframe of 15 months must be adhered to before such individuals will be eligible for participation in the competition.

DaVinci Gourmet expects competitors to exhibit honesty in their behaviour and show respect towards other competitors, as well as the rights, opinions, persons, and cultures of all involved parties. Any form of cheating, dishonesty, or unethical behaviour will not be tolerated.

Competitors are responsible for the impact of their behaviour on the DaVinci Gourmet Barista Craft Championship 2025/2026. It is mandatory for competitors to comply with all laws and regulations of the country and location where the competition takes place and to show respect for the hosting location's culture. DaVinci Gourmet cannot be held accountable for any violations of laws and regulations by competitors.

Competitors are expected to engage with others in a manner that is respectful, appropriate, and constructive, even in challenging situations. DaVinci Gourmet encourages competitors to uphold the principles of fair play and act with integrity throughout the competition, representing the profession and respecting the competition, its sponsors, and supporters.

Protests and appeals should be handled according to championship Rules and Regulations. The official rankings of the championship will determine the relevant title for each competitor in that competition year. All competitors are expected to collaborate with DaVinci Gourmet in a positive manner.

DaVinci Gourmet reserves the right to modify the Competitor's Code of Conduct, as well as any rules, regulations, and/or other documents associated with the DaVinci Gourmet Barista Craft Championship 2025/2026, and competitors must comply with the revisions. DaVinci Gourmet reserves the right to disqualify any competitor at any stage of the competition for failing to adhere to the Competitor's Code of Conduct or engaging in conduct deemed inappropriate, unprofessional, or contrary to the spirit of the championship.

4.2 Social Media Policy

All contestants are encouraged to engage positively with their audience on social media, and actively share their participation in the DaVinci Gourmet Barista Craft Championship 2025/2026 on social media, tagging DaVinci Gourmet and using the #DaVinciGourmetBCC2526 accordingly, sharing insights, and experiences related to the competition in a constructive manner. Negative or disparaging comments about fellow competitors, judges, or the competition itself are not allowed.

Content related to the championship should be in the spirit of fair play, dignified, and in good taste, adhering to the DaVinci Gourmet Code of Conduct.

Posting content that violates championship Rules and Regulations or undermines the integrity of the event may lead to penalties or disqualification.

Active competition appeals should not be discussed through public commentary or social media until they are resolved, or the appeal will be considered void.

5. COMPETITION SETUP AND FORMAT

5.1 Order of Presentation

The competitor may decide on the order in which the coffee beverages are prepared and served. However, they must specify clearly to the judges which category of beverage it belongs to.

5.2 Tasting of Beverages

Sensory judges will begin their evaluation process as soon as they are served unless otherwise advised by the competitor.

5.3 Food Pairing Presentation

Bite-size food may be served to the judges as part of the beverage presentation but these will not be consumed by judges and no additional scores will be given.

5.4 Competition Coffee Beans

Competitors are required to bring along their own coffees for use in the competition and are responsible for ensuring they have the appropriate amounts needed for the competition.

Coffees used for this competition must have no additives of any kind added to the coffee after it reaches the 'green coffee' stage, i.e., seeds of the *Coffea* genus, dried as part of the post-harvest process, and free from all pericarp layers. This includes exposure to aromatic substances, flavourings, perfumes, liquids and powders.

6. COMPETITION BEVERAGE STANDARDS AND DEFINITIONS

An espresso shot is defined as a 1 fl. oz. beverage (about 30ml) made from ground coffee, poured from 1 side of a double portafilter in 1 continuous extraction.

All espresso-based beverages served must contain at least one shot of espresso and 10ml of a DaVinci Gourmet product.

All signature beverages can be served as a coffee or non-coffee beverage, with or without milk, at any temperature, and must contain at least 10ml of a DaVinci Gourmet product. Teas can also be used.

No alcohol or bi-product of alcohol or technique that could lead to the development of alcohol can be used in any of the ingredients for all beverages. Doing so will result in the competitor's disqualification.

Selected fresh pasteurized milk will be available during the championship. However, competitors may choose to bring their preferred dairy or non-dairy milk (sweetened or unsweetened) to use. All commercially available and unflavoured milks are accepted.

Combining and blending milk is allowed, provided all milk products used are commercially available and prepared according to the manufacturers' intended usage.

Milk powders and other additions to milk are not allowed regardless of the type of milk chosen. Competitors can remove elements from commercially available milk (eg. through freeze distillation) provided that no ingredients or additives are used in the process.

Human milk is not allowed. Competitors will receive a zero for the beverage in technical and sensory scores for that beverage if a non-approved milk type is used.

6.1 Time on Stage

Each competitor will have the following time on stage for a total of **35 minutes at the National Finals Round** and 39 minutes at the **Sub-Regional and Global Finals Round**.

- 7 minutes of preparation time
 - Judges' table set up and Station set-up
- 15 minutes of calibration time
 - Filling of grinder with coffee beans
 - Includes grinder calibration and pulling of practice shots.
- 6 minutes of competition time (National Finals Round) or 10 minutes of competition time (Sub-Regional and Global Finals Round)
- 7 minutes of station reset and clean up time

6.2 Allotted Times and Penalties

Competitors may not exceed their time slots as detailed above. Competitors who exceed their allotted times will be allowed to proceed for another 30 seconds, thereafter they will be required to stop. However, a penalty of 1 point per second in the overall competition scoring will apply.

6.3 Forgotten Accessories

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.

6.4 Microphone and Emcee

Competitors are required to wear a wireless microphone during their performances for the purpose of presentation.

6.5 Competition Start

The emcee will ask the competitor if they are ready to begin. Once the competitor is ready, the emcee will signal to the timekeeper to start the official time. Competitors must not touch their equipment or have any liquids in their vessels before the official start time.

6.6 Beverages to be Served at Judges' Table

All drinks must be served at the judges' presentation table(s). Drinks not served at the judges' presentation table(s) will not be scored.

6.7 Serving of Water

Unflavoured drinking water will be provided to each sensory judge by organizers. Competitors may also choose to serve their own unflavoured still or sparkling water. If competitors are found to be serving flavoured water or other non-neutral tasting beverages to the judges apart from their competing beverage, they will receive a zero for sensory score for that particular beverage.

6.8 Glassware

Competitors will be responsible for bringing all appropriate glassware and flatware for their beverages and judges' water.

6.9 Station Parameters

Competitors may only utilise the work area provided including the machine table and presentation tables. Competitors are not allowed to bring any other furniture and/or equipment onto the competition area floor (e.g., a stand, table, dumbwaiter, bench, etc.).

6.10 Competition End Time

Competition time will be stopped when a competitor raises their hand and says "time". It is the competitor's responsibility to call "time" clearly to allow the time to be recorded accurately.

6.11 Technical Issues during Competition

A competitor may raise their hand and declare a "technical time out" when they believe there is a technical problem with any of the following provided equipment:

- The espresso machine (including power, steam pressure, control system malfunction, lack of water or drain malfunction)
- The grinder (does not include self-brought grinder)
- The audio-visual equipment

The competition time will be paused and the issue will be investigated. If the issue can be rectified, the competition time will resume and the time loss due to the issue will be compensated. If the issue cannot be rectified immediately, the competitor will be asked to either switch to another station or have their competition time rescheduled.

If the issue is deemed to have been caused by the competitor's negligence or misunderstanding, the competition time shall resume without compensation for time loss.

6.12 Competition Music

Competitors will not be given a choice of music. The background music will be selected and played by the DaVinci Gourmet-appointed agency.

6.13 Punctuality

Competitors should be on time for their scheduled practice session (if applicable) and competition time. Any competitor who is not standing by and ready to begin immediately at their respective reporting times may be disqualified.

7. MACHINERY, ACCESSORIES AND RAW MATERIALS

7.1 Competition Espresso Machine

Competitors are required to use the designated espresso machines as supplied by the DaVinci Gourmet Barista Craft Championship organizing committee and its sponsors during the competition. No other espresso machine may be used or be present during the championship.

7.2 Competition Grinder

Competitors may choose to use the designated espresso grinder for espresso-based beverages or choose to bring their own. Competitors are to ensure that the grinder model is made known to the organizing committee for approval before the competition. Competitors are also responsible for ensuring that the grinder works with the power rating of the host country of the competition.

7.3 No Liquids or Ingredients on Espresso Machines

No liquids or ingredients of any kind may be placed or poured on top of the espresso machines (eg. No water in cups, no pouring of mixing liquids or ingredients, no warming of ingredients). Doing so will result in zero points for “All serving vessels are clean and ready for service” in the technical scoresheet.

7.4 Adjustments to Machine Perimeters

Apart from brew temperatures, grind size, and dosing measurements, competitors may not change, adjust or replace any element, setting, or component of the espresso machine and/or grinder provided by the DaVinci Gourmet Barista Craft Championship organizing committee and its sponsors during the competition. Any changes, or adjustments made, or damage to the equipment, may be grounds for disqualification (eg. Portafilters, filter baskets, pressure, steam wand tips, burrs).

7.5 Provision of DaVinci Gourmet Products

All ingredients and DaVinci Gourmet products used for the purpose of the competitor's performance during the competition must be brought by the competitor including pumps and other tools as required. DaVinci Gourmet will not be responsible for providing ingredients apart from the official fresh milk of the competition.

7.6 Additional Equipment Allowed

- 1 x coffee grinder (electrical or handheld)
- Unlimited number of battery-operated scales
- 2 x hand-held battery-operated equipment

Please ensure that these equipment are declared to the organizing committee prior to the competition for approval. Please ensure that all battery-operated equipment are fully charged as power chords will not be provided for charging.

7.7 Weighing Scales

Competitors are allowed to bring as many weighing scales as they require. All scales should be battery operated. Please ensure that the battery equipment is fully charged as power chords will not be provided for charging.

7.8 List of Equipment Provided and Supplies

Each competitor station will be equipped with the following:

- Double Group Espresso Machine
- Espresso Grinder
- Knock Box
- Trash Can
- Tamping Mat
- Tamper
- Commercial grade ice blender

Competitors are required to bring all additional necessary supplies for their presentation; otherwise, the competitor is at risk of not having enough equipment to complete their presentation.

8. APPEALS AT THE DAVINCI GOURMET BARISTA CRAFT CHAMPIONSHIP

The committee reserves the right to award the title of “DaVinci Gourmet Barista Craft Champion 2025/26” to the most deserving competitor based on the scores tabulated from the judges’ scoresheets objectively.

Appeals will not be entertained unless there are grounds for reconsideration due to dishonest practices by other competitors or judges.

The DaVinci Gourmet Barista Craft Championship organizing committee reserves the right to handle such issues on a case-by-case basis depending on the circumstances that give rise to a needed appeal.

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