

*Davinci*  
GOURMET™

**BARISTA CRAFT  
CHAMPIONSHIP**  
**2024**  
UNITED THROUGH COFFEE

**OFFICIAL  
RULES & REGULATIONS**



**DAVINCI GOURMET BARISTA CRAFT CHAMPIONSHIP RULES AND REGULATIONS  
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**ABOUT THE  
DAVINCI GOURMET  
BARISTA CRAFT  
CHAMPIONSHIP**



## **1. ABOUT THE DAVINCI GOURMET BARISTA CRAFT CHAMPIONSHIP 2024**

The DaVinci Gourmet Barista Craft Championship 2024 is a program organised 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 2024, including these official Rules and Regulations, photos, videos and recipes submitted or created at the DaVinci Gourmet Barista Craft Championship 2024, 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 Competitor Code of Conduct, as well as any rules, regulations, and/or other documents associated with the DaVinci Gourmet Barista Craft Championship 2024. All competitors must comply with the revisions accordingly.

The DaVinci Gourmet Barista Craft Championship 2024 has a total of three stages under the thematic "United through Coffee":

- National Preliminary Round (Online submission)
- National Finals Round (Physical Event in-country)
- Regional Finals Round (Physical Event in Singapore)

**General entry criteria for the Barista Craft Championship 2024 are as follow:**

### **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 in the DaVinci Gourmet Barista Craft Championship 2024. 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 2024 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. Part-time employment is acceptable provided the competitor can present documentation of proof that they take on a minimum of two regular shifts.

Competitors cannot be in any form of contractual agreement with another competing brand to DaVinci Gourmet.

### **Expenses Paid by Organisers of the DaVinci Gourmet Barista Craft Championship 2024**

DaVinci Gourmet APMEA will cover the cost of air travel to Singapore and hotel accommodation for competitors participating in the Regional Finals, 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.

### **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.

### **Updates on Rules and Regulations**

All rules and regulations are subject to change and can be based on local health and safety guidelines. If any changes occur, the DaVinci Gourmet Barista Craft Championship 2024 organising committee will notify competitors via email before the start of the championship. Possible changes may include, but are not limited to, adjustments to table sizes or layouts, available space, vessels or cups, coffee beans, limits on coaches or helpers in preparation and practice rooms, mask or glove mandates, and schedule modifications for station turnover.

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# BARISTA CRAFT CHAMPIONSHIP

2024

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## NATIONAL PRELIMINARY ROUND



## **2. ABOUT THE NATIONAL PRELIMINARY ROUND**

The DaVinci Gourmet Barista Craft Championship 2024 National preliminary round is open to all competitors who qualify based on below preliminary round submission requirements in each respective participating country. DaVinci Gourmet APMEA reserves the right to qualify or disqualify each submission entry according to the criteria of the preliminary round submission.

### **NATIONAL PRELIMINARY ROUND SUBMISSION REQUIREMENTS**

All competitors submitting entries to the national preliminary round must agree to the DaVinci Gourmet Barista Craft Championship 2024 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.

Competitors with submission containing missing information will be automatically disqualified.

A link to the digital submission form can be found at:  
[www.apmea.davincigourmet.com/bcc2024](http://www.apmea.davincigourmet.com/bcc2024)

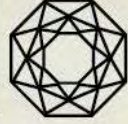
### **NATIONAL PRELIMINARY ROUND EVALUATION FORMAT**

The national preliminary round will be evaluated by 3 judges in the respective participating countries based on a 20 point system. Participants will have to create one coffee-based creation of their choice (hot or cold beverage) and must include a minimum of 1 and maximum of 3 DaVinci Gourmet products available in the competitor's representing country. The creation must also include a minimum of 1 espresso coffee shot and a maximum of 8 ingredients (DaVinci Gourmet products, garnish and ice inclusive as an ingredient).

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.

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**NATIONAL FINALS**





### 3. ABOUT THE NATIONAL FINALS ROUND

Up to 10 competitors shortlisted in the national preliminary round will move on to the in-person National Finals round and compete for the Country Champion title. The country champion from each of the participating countries will move on to compete at the regional finals round in Singapore.

#### NATIONAL FINALS COMPETITION FORMAT

Competitors will be tasked to create two beverages (full servings will need to be prepared for each judge) : 1 hot coffee-based beverage and 1 cold coffee-based beverage with up to two competitors competing at any given time.

The national finals competition area will consist of up to 2 competition stations and will be set up according to the acceptable requirements of each venue.

Each station will include an espresso machine table (approximately 2.5L x 0.9W x 0.9H), presentation table for sensory judges to evaluate, preparation table (approximately 2.4L x 0.75W x 1.0H) for ingredients setup and preparation.

Each competitor will be allocated a start time and a station number and will be given the following competition time within the below allocated segments (based on 3 judges) :

- Grinder Calibration and Table Set-up Time: 10 minutes
- Competition and Performance Time: 15 minutes
- Presentation to Sensory Judges: ~2 minutes
- Station Clean-up: 5 minutes

## NATIONAL FINALS ROUND EVALUATION FORMAT

The national finals round will be judged by up to 4 judges, based on a 123 point system. The two drinks created must meet the following criteria:

- Minimum of 1 and maximum of 3 DaVinci Gourmet products used in each creation (Full list of DaVinci Gourmet products will be provided in the competition pack)
- Minimum of 10ml of DaVinci Gourmet products used in each creation
- Maximum of 8 ingredients (including DaVinci Gourmet products, garnish and ice)
- Minimum of 1 shot of espresso coffee for each creation (Competitors may choose to use their own coffee beans or the one provided)
- Contestants must bring their own ingredients and glassware (unless otherwise stated in your competition pack)
- Competitors may choose to bring their own Dairy milk or Dairy-free milk or use the ones provided.
- Own-made ingredients are permitted but may not conflict with any available DaVinci Gourmet products/flavours (original packaging of ingredients must be shared with organiser, each component of own-made ingredient will be classified as 1 ingredient use in the creation).

If hot milk is not prepared in the hot coffee beverage, points allocated on the technical score sheet section 'Technical Skills (Milk) , will be carried over into the 'Technical Skills (Espresso)' section, thereby doubling the weightage of each component under this section.

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**REGIONAL FINALS**



#### 4. ABOUT THE REGIONAL FINALS ROUND

The regional finals round will be conducted in Singapore through a face-to-face event in October 2024. National finals winners from each participating country will compete for the grand title of DaVinci Gourmet Barista Craft Champion 2024.

##### REGIONAL FINALS COMPETITION FORMAT

Competitors will be tasked to create three drinks [ full servings will need to be made for each judge]: 1 hot coffee-based beverage with latte art, 1 cold coffee-based beverage (black), 1 cold coffee-based beverage (white).

The regional finals competition area will consist of up to 2 competition stations and will be set up according to the acceptable requirements of each venue.

Each station will include an espresso machine table (approximately 2.5L x 0.9W x 0.9H), presentation table for sensory judges to evaluate, preparation table (approximately 2.4L x 0.75W x 1.0H) for ingredients setup and preparation.

Each competitor will be allocated a start time and a station number and will be given the following of competition time within the following below allocated segments:

- Grinder Calibration and Table Set Time : 10 minutes
- Competition and Performance Time : 15 minutes
- Presentation to Sensory Judges : ~3min minutes
- Station Clean-up : 5 minutes

##### REGIONAL FINALS ROUND EVALUATION FORMAT

The regional finals round will be judged by 4 judges, based on a 173 point system. The three drinks created as part of the regional finals round must meet the following criteria:

- Minimum of 1 and maximum of 3 DaVinci Gourmet products used in each creation
- Minimum of 10ml of DaVinci Gourmet products used for each creation
- Maximum of 8 ingredients (including DaVinci Gourmet products, garnish and ice)
- Minimum of 1 shot of espresso coffee for each creation (Competitors may choose to use their own coffee beans or the one provided)
- Competitors may choose to bring their own Dairy milk or Dairy-free milk or use the ones provided
- Contestants must bring their own ingredients and glassware (unless otherwise stated in the competition pack)
- Own-made ingredients are permitted but may not conflict with any available DaVinci Gourmet products/flavours (original packaging of ingredients must be shared with organiser, each component of own-made ingredient will be classified as 1 ingredient use in the creation)

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CHAMPIONSHIP**  
**2024**  
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**DETAILED INFORMATION  
FOR NATIONAL & REGIONAL  
FINALISTS**



## 5. DETAILED INFORMATION FOR NATIONAL AND REGIONAL FINALISTS

### CONFLICT OF INTERESTS

#### JUDGES CONDUCT

DaVinci Gourmet Barista Craft Championship 2024 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 participating competitor (including serving as a primary coach, supporting coach or consultant), they must declare the conflict of interests prior to the championship.

Failure to disclose such conflict of interests 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 championship.

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

In any given year, coordinators and individuals who are involved in the management and/or organisation of the DaVinci Gourmet Barista Craft Championship will not be allowed to compete in the championship. A timeframe of 1 year must be adhered to before such individuals will be eligible for participation of the DaVinci Gourmet Barista Craft Championship.

#### OTHER CONFLICT OF INTERESTS

The DaVinci Gourmet Barista Craft Championship 2024 organising committee requires all competitors and judges to declare any potential conflict of interests prior to the commencement of the championship. Failure to declare such incidents could result in the disqualification of the competitor and the removal of the judge from the championship.

Judges who have been on the judging panel for competitions organised by competing brands to DaVinci Gourmet must also inform the DaVinci Gourmet Barista Craft Championship 2024 organising committee prior to the championship.

If you require further clarifications regarding potential conflicts of interests to the DaVinci Gourmet Barista Craft Championship 2024 and/or on the above policy, please contact DVG Marketing [marketing@davincigourmet.com](mailto:marketing@davincigourmet.com).

## **EVALUATION CRITERIA**

The judges are looking for a champion who:

- Has a mastery of the barista craft and techniques, a distinct palate for flavours, the skill of flavour and application innovation, clear communication, and service skills, and is passionate about the barista profession.
- Has a broad understanding of coffee knowledge and how flavours can elevate or complement the taste of high-quality coffee.
- Prepares and serves innovative, marketable, and high-quality coffee beverages enhanced through flavour.
- Exudes qualities of a role model that others can gain inspiration from.

## **TECHNICAL SCORESHEET**

Points will be awarded based on the competitor's technical knowledge and skill of operating the espresso machine and grinder(s). Below are the details on the technical evaluation.

## Technical Skills to be Evaluated (Espresso)

- Flushing of the group head must be performed immediately after removal of the portafilter and/or prior to the following extraction. If the group head was flushed prior to the extraction of the served beverages, this is acceptable, and the judge should mark "Yes."
- Always starts with a dry and clean filter basket before dosing.
- If the filter basket is completely dry and has no leftover grounds when fresh coffee is being dosed in, the judge will mark "Yes."
- Acceptable coffee grounds waste when dosing and/or grinding.
- Coffee grounds which are spilled or wasted during the performance time is counted as waste. Judges should evaluate waste quantity (unbrewed) that may be found in the espresso grinder's dosing chamber, knock box, on the counter, in the trash, on the floor or elsewhere. Judges should mark this point as "No" if excessive coffee grounds are wasted.
- Well-distributed coffee puck and well-levelled tamp.
- The competitor must demonstrate a consistent method for dosing and tamping. The competitor should evenly distribute the coffee grounds, followed by levelled tamping of adequate pressure. An uneven tamp is not acceptable.
- Cleans Portafilters (Before Insert).
- The competitor cleans the rim of the basket and side flanges of portafilter before inserting into the machine. If done, the judge will mark "Yes."
- Insert and Immediate Brew.
- The competitor should begin the extraction flow without delay after inserting the portafilter into the machine. If so, the judge will mark "Yes."
- Extraction Time (Within 3 Second Variance).
- Competitors are required to show the extraction time of all shots either with the use of an external digital timer or one that is built-in on the espresso machine. All espresso extracted should come within a 3 second variance of each other. Extraction time begins when the competitor activates the machine's brew switch. Espresso shots that are not served in the final beverages will not be considered.



### **Technical Skills to be Evaluated (Milk)**

- Check that cold fresh milk is always being poured into a clean milk pitcher that has not been filled prior to the competition time. The pitcher should be clean on both internal and external areas. Competitors may request for runners to wash pitchers at any time during the competition.
- Steam wand should always be purged just prior to being inserted into the milk pitcher.
- Judges are to look out for improper steaming techniques such as over-heating of milk or a loud screeching sound from the milk due to improper techniques unless otherwise explained by the competitor if he or she has a specific purpose for such a technique (eg. Flat milk/hot milk without foam).
- A dedicated damp cloth is always used to clean the steam wand immediately after use without allowing milk stain to remain or dry up on its surface.
- Competitor purges the steam wand immediately after steaming and cleaning.
- Excess milk from pitcher is always poured into transparent beaker provided for the technical judge to measure.
- The pitcher should not contain excessive milk waste the milk beverages have been prepared and served. Acceptable waste is no more than 50ml per beverage served.

### **General Cleanliness and Set-up**

- Competitors should be able to set up their working area in a practical and efficient manner that does not look messy to consumers. The cleanliness and organization of the competitor's workstation will be evaluated on a scale between 1 and 3. If the area is deemed messy, a 1 will be awarded.
- This includes the provision of at least 3 clean cloths for different surfaces. (1 for the steam wand, 1 for the drying and clean of portafilter baskets, 1 for general benchtop areas and machine). If the competitor has a towel on their apron, that will also qualify.
- Vessels including cups and pitchers should not contain any liquid before the competition time is started. Otherwise, a 0 is awarded for "All serving vessels are clean and ready for service".
- If there is any water or other liquids in any vessel on top of the espresso machine at any time, the competitor will receive a score of 0 for whole of "General Cleanliness and Set-up".
- There will be no penalty for "All serving vessels are clean and ready for service" if portafilters are not locked in or not cleared out at the start of the competition.

## **Overall Technical Evaluation**

- Sanitary usage of the competitor's cloths will be evaluated by judges. The competitor should have dedicated cloths for each purpose (1 for the steam wand, 1 for the filter basket, and 1 for benchtop cleaning).
- Using a non-dedicated cloth to clean a steam wand (using it for some other purpose other than using it to clean a steam wand).
- Using cloths are non-food safe purposes such as: touching it to face, mouth, etc.
- Using a cloth once it has touched the floor or dropped.
- General hygiene apart from cloths and neat organization of equipment and ingredients is being observed throughout the competition. No coughing or sneezing into work area and/or ingredients.
- Competitors should return the station to a clean state as when they started using it so it is ready for the next competitor. If there are spills or loose coffee grounds on the workstation, these should also be cleaned up by the competitor before the end of the competition time. Cleanliness also applies to all equipment and tools that are being used during the competition. Portafilters should also be clean but do not need to be locked into the machine.

## SENSORIAL SCORESHEET

- Judges will award points for their sensorial experience throughout the performance time based on a holistic approach taking into account visual appeal, glassware, taste, tactile, inspiration, and recipe information, competition confidence, basic grooming, and presentation skills. The creativity in preparation and style of presentation will also be considered.
- Visual appeal for beverages will be based on visual impression given to judges at the point before it is consumed before any stirring or mixing. Judges will consider layers, colours, latte art, and garnishes as points of consideration for visual appeal.
- Hot beverages do not require latte art at the National Finals, but will be considered as part of "Visual Appeal" for hot beverages served at the Regional Finals.
- Cold beverages at all stages of the competition must be served in transparent glassware and must have at least 2 layers with different colours, otherwise judges will give a reduced score for visual appeal.
- Single-use disposable cups and other serving ware are not allowed and will render a score of 0 on visual appeal if disposable ware is being used.
- Taste descriptors given by competitors during their presentation will be noted by judges and compared with the actual taste of the beverage served. The overall taste profile of the beverage served should hero the taste of coffee instead of masking it and be similar to the descriptors provided by the competitor in terms of flavour profile and aftertaste. If taste descriptors are not furnished by the competitor, a score of 0 will be awarded for this criterion
- Tactile descriptions given by competitors during their presentation will be noted by judges and compared with the texture, weight of mouthfeel, and thickness of the beverage served. Points will be given based on how accurate the provided descriptors are. Competitors will also be awarded points for knowledge displayed on how tactile experience may differ during the use of a sauce, syrup, or powder in the recipe. If tactile descriptors are not furnished by the competitor, a score of 0 will be awarded for this criterion.
- Each beverage will be evaluated from start to finish and how much of a "feel good" factor it gives to consumers from a taste perspective. Basic flavour harmony must be achieved between coffee and the usage of DaVinci Gourmet products and how well they complement or elevate each other. The overall flavour pairing must be pleasant to the taste palate without masking the taste notes of coffee, otherwise a low score will be awarded.
- During the presentation time, competitors must introduce and explain the beverages served to the judges. A good explanation worthy of high scores should cover factual information including the type of coffee used, extraction parameters, use of specific DaVinci Gourmet ingredients, preparation methods, and intended flavours and/or aromas that the judges should experience.

- Competitors can also furnish specific instructions on how each beverage should be consumed, which judges will follow to the best of their ability, otherwise judges may choose individually how best to evaluate each beverage taking a minimum of 2 sips per beverage.
- Judges will evaluate the beverage based on competitors' provided explanations or other observations during the competition time and the dedicated presentation timing only. Any explanation given by the competitor after the completion of the presentation time will not be considered by the judges.
- Any marketing insights or stories that may be relevant to boost the commercial potential of each beverage may be used and furnished by the competitor in each beverage explanation. For instance, the relevance of using core flavours and why these flavours remain core may be used and backed up using market research conducted by the competitor prior to the competition to strengthen a beverage's market value.

## **OVERALL IMPRESSION OF THE BARISTA**

- Physical presentation and grooming
- Judges will score a competitor in this category according to how confident they are in speech and knowledge delivery while ensuring that the use of terminology are well-explained, and words are articulated clearly during the performance delivery. A high score will also be given if the competitor is able to furnish extra information on how the science of flavours and coffee may work together to form a different coffee experience that cafes may tap into to create their signature beverages.
- The barista's professionalism and interest into the coffee industry will be evaluated through wider knowledge demonstrated via techniques, preparation protocols, and understanding of the impact on coffee throughout the coffee's value and supply chain. This can include but is not limited to the knowledge on coffee cultivation, roasting, storing, and different coffee cultures beyond the stage. There must be a correlation between what is explained and what is served.
- Any of the following points found to be marked as a "No" will render immediate disqualification of a competitor from the competition at any stage.
- All competitors are required to have on standby during the competition all recipes of final beverages and homemade ingredients and original packaging of non-DaVinci Gourmet ingredients and be ready to present it to the judges when required. Failure to do so when asked by a judge or competition organizer will render a disqualification from the competition.
- All homemade ingredients must not conflict with the list of DaVinci Gourmet SKUs provided for the stage of competition. For example, competitors are not allowed to use a homemade orange syrup if the DaVinci Gourmet Dry Bitter Orange Flavoured Syrup is an available SKU provided for the stage of the competition.
- Judges will verify that no alcohol or alcohol by-products is being used in the recipe or pre-preparation of any ingredient for the beverages served.
- Competitor is generally polite and does not engage in rude behaviour and/or speech with judges or other competitors or any other member of the organising committee or anyone at the competition.
- All beverages must be served with at least one shot of espresso, a minimum of 1 and maximum of 3 DaVinci Gourmet product (minimum of 10ml of DaVinci Gourmet product), and a maximum of 8 ingredients (including garnish & ice cubes) in each creation in order for it to qualify as a coffee beverage. If this rule is not adhered to, it will be deemed as the beverage is being served into the wrong category and the competitor will be given a zero for both technical and sensory scores on that particular beverage.

## **APPEALS AT THE DAVINCI GOURMET BARISTA CRAFT CHAMPIONSHIP**

Committee reserves the right to award the title of “DaVinci Gourmet Barista Craft 2024 Champion” 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 organising 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.

## **COMPETITION SETUP AND FORMAT**

### **ORDER OF PRESENTATION**

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

If there are deviations from the required beverage categories, the competitor will receive a ‘No’ on their sensory scoresheet, which will result in an immediate disqualification of the competitor.

### **TASTING OF THE BEVERAGES**

Sensory judges will begin their evaluation process as soon as all beverages are served and both competitors have completed their presentation.

### **FOOD PAIRING PRESENTATION**

Bite-size food may be served to the judges as part of the beverage presentation. However, no additional score will be provided in such instances. Competitors must make-known to the judges of any allergen information from the food served. Judges have the liberty of deciding if they would like to taste the food served.

## COMPETITION BEVERAGE GUIDELINES

### CONDITIONS OF BEVERAGES PREPARED WITHIN THE SAME CATEGORY

All beverages within the same category must be prepared using the same coffee beans, brew parameters, recipe ratio, service glassware and flatware. Deliberately preparing and serving varied drinks within the same category will result in a '0' in the score sheet under section 'Taste Experience and Flavour Harmony' in that particular beverage category. Different coffees may be used during the service of other beverage categories and must be provided by the competitor themselves.

All beverages served during the competition must contain at least 1 shot of espresso and at least 10ml of DaVinci Gourmet products.

Contestants can only use a maximum of 8 ingredients (including DaVinci Gourmet products, garnish and ice cubes) in each beverage during the Davinci Gourmet Barista Craft Championship.

An espresso is a 1 fl. Oz. beverage (30mL +/- 5ml) made from ground coffee, poured from 1 side of a double portafilter in 1 continuous extraction.

Coffee is the accumulation of roasted product of the seed of the fruit of a plant of the genus *coffea*.

A selected blend of Specialty Grade Arabica Coffee will be provided for the purpose of this championship; however competitors may choose to bring and use their own coffee beans not limited to the species of *Coffea Arabica*.

For the purpose of this competition, no additives of any kind may be 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.

## **ESPRESSO BREWING METHOD**

All espresso shall be brewed on the sponsored espresso machine at the championship event. The brewing temperature must be set between 90.5 and 96 degree Celsius (195 - 205 degree Fahrenheit). Individual group heads may be set to different temperatures within this range. However each beverage course should be served at a consistent temperature.

The espresso machine brewing pressure must be set between 8.5 and 9.5 bars with no pre-infusion settings. Should the competitor require pre-infusion settings, this must be made known to the DaVinci Gourmet Barista Craft Championship organising committee on the competitor's volition at the start of the preparation time.

Extraction times between 2 pairs of espresso extractions must be within a 3.0 second variance, otherwise a 'NO' will be given in the scoresheet under section 'Consistent Extraction Time'. There is a recommended extraction time of between 20 and 30 seconds, but does not have to be adhered to.

Only pure ground coffee and water may be placed in the portafilters during the extraction of any espresso, otherwise the beverage will receive a '0' on all sections of the technical and sensory scoresheets in that beverage category.

## **HOT BEVERAGE REQUIREMENTS**

All hot coffee beverages prepared at the championship must contain at least 1 shot of espresso and at least 10ml of DaVinci Gourmet product, to be served at a reasonable temperature between 55°C and 65°C, with or without any milk content.

If the competitor chooses not to prepare hot steamed milk for their hot beverage, the scores allocated for 'Technical Skills (Milk)' will be reallocated into 'Technical Skills (Espresso)', doubling the weightage of all components of that category.

## **COLD BEVERAGE REQUIREMENTS**

All cold beverages prepared at the championship must contain at least 1 shot of espresso and at least 10ml of DaVinci Gourmet product, to be served chilled with or without ice cubes in a transparent glassware. The cold beverages can be served with or without milk.



### **HOT BEVERAGE WITH LATTE ART REQUIREMENTS**

All hot beverages with latte art prepared at the championship must contain at least 1 shot of espresso and at least 10ml of DaVinci Gourmet product, to be served at a reasonable temperature between 55°C and 65°C with milk and a free-pour latte art design.

There is no specific requirement on the design of the latte art and the competitor may choose to draw different designs for each judge being served.

Judges will score the quality of the latte art on the scoresheet under section 'Latte Art Visual Appeal' based on the design that they are served.

Milk used to draw the latte art must be prepared and steamed during the championship time and on the designated DaVinci Gourmet Barista Craft Championship sponsored espresso machine. Should this not be adhered to, competitors will receive a '0' on the sensory scoresheet under section 'Latte Art Visual Appeal' for this category.

Only free-pour latte art from a milk pitcher is allowed, otherwise competitors will receive a '0' on the sensory scoresheet under section 'Latte Art Visual Appeal' for this category.

### **COLD COFFEE (DAIRY/NON-DAIRY) REQUIREMENTS**

All Cold coffee beverages (dairy milk/non-dairy milk) prepared at the championship must contain at least 1 shot of espresso and at least 10ml of DaVinci Gourmet product, to be served chilled with or without ice cubes in a transparent glassware.

If a non-transparent glassware is used, the competitor will receive a '0' on the sensory scoresheet under section 'Served in Transparent Glass with Visual Appeal'.

This beverage category must be served with elements of dairy or non-dairy milk including dairy or non-dairy creamers.

## **MILK USAGE FOR PREPARATION OF BEVERAGES (ACROSS ALL CATEGORIES)**

Selected fresh milk and non-dairy 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 if it is not commercially available and unflavoured.

No human milk will be accepted. In this instance, competitors will receive '0' points in that particular drinks category.

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.

## **NON-DAIRY COLD COFFEE REQUIREMENTS**

All non-dairy cold coffee beverages prepared at the championship must contain at least 1 shot of espresso and at least 10ml of DaVinci Gourmet product, to be served chilled with or without ice cubes in a transparent glassware.

If a non-transparent glassware is used, the competitor will receive a '0' on the sensory scoresheet under section 'Served in Transparent Glass with Visual Appeal'.

This beverage category must not be served with any elements of dairy or non-dairy milk including dairy or non-dairy creamers.

## **OTHER QUALIFYING REQUIREMENTS**

Only sponsored DaVinci Gourmet products may be used in the crafting of all beverages. Any use of non-DaVinci Gourmet products in the syrup, sauce or powder category or products from competing brands, or from a non-approved list of DaVinci Gourmet products shall render an immediate disqualification from the championship.

All beverages must be served in a vessel from which judges may be able to drink as required without hindering their ability to evaluation and score the beverage objectively and professionally. Non acceptable practices include using vessels that are too hot to touch, vessels that cannot be held to drink safely, dirty or unhygienic glassware, glassware that is tinted with smell and any other similar errors that may cause judges to be unable to execute a proper evaluation. The competitor may receive a reduced score under section 'Taste Experience and Flavour Harmony' if the above is not adhered to.

Alcohol is not permitted in any beverage served throughout the DaVinci Gourmet Barista Craft Championship. Alcohol extracts or by-products and controlled or illegal substances are also not permitted. If these substances are found in the beverage, the competitor will face an immediate disqualification from the championship.

All ingredients used must be disclosed upon request. Competitors must bring the original packaging of all ingredients used in their signature beverage for inspection and verification by the judges. If the competitor does not provide ingredients in its original packaging upon request, the beverage will receive '0' points in all sections of the sensory scoresheet for that category.

All beverages should be prepared and assembled on-site during the allocated championship time. The preparation of a signature beverage is captured in the sensory scoresheet under section 'Well explained, introduced, and prepared'. Certain ingredients that may require advance preparation may be prepared prior to the championship time, but must be brought in as an individual component and assembled on-site during the championship time. Judges reserve the right to request for information on how the ingredients was prepared and may request for the competitor to present the original packaging of all ingredients used.

## **COMPETITION PREPARATION GUIDELINES**

### **PREPARATION START TIME**

Each competitor will have 10 minutes of preparation time. Competitors are responsible for ensuring that they are ready prior to the start of their preparation time.

### **JUDGES PRESENTATION TABLE**

The judges' presentation table can be set during the competitor's calibration time, including the serving of water. If a competitor does not wish to pre-set the judges' presentation table during their preparation, they can set the table at the start of their competition/performance time.

### **PRACTICE SHOTS**

Competitors are allowed and encouraged to pull practice shots during their preparation time. Portafilters do not need to be engaged in the machine at the start of competition time.

### **PRE-HEATED CUPS**

Cups can be preheated on the machines during the competitor's preparation time. However, no water or other liquid may be present in cups at the start of the competitor's competition time. Liquids or ingredients must not be placed on top of the machine otherwise '0' points will be awarded in "Technical Evaluation".

### **END OF PREPARATION TIME**

Competitors may not exceed their allotted 10 minutes of preparation and calibration time. The timekeeper or emcee will give audio alerts at the 5 minute, 3 minute, and 1 minute mark.

Any competitor who fails to step away from the competition table and cease all preparation within 10 minutes will be given penalties based on the overtime rules as spelt out in the scoresheets.

### **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.

## **DURING THE COMPETITION**

### **MICROPHONE AND EMCEE**

Competitors are required to wear a wireless microphone during their performances; however, the microphone will only be on during the performance time and the presentation time. Competitors are to respond to the questions from the emcee or sensory judges during their performance, but are not required to voluntarily speak without being asked to.

### **COMPETITION START TIME**

The Emcee will ask the competitor if they are ready to begin. Once the competitors are 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 performance time is started.

It is the competitor's responsibility to keep track of elapsed time and ask for time checks if required.

### **COMPETITION STATION DURING THE COMPETITION**

When the competition has started, the Emcee, judges, and runners will take reasonable care to ensure they do not interfere with the competitor.

### **COMPETITION 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 receive a score of 0 in Sensory Score for that particular beverage.

Unflavoured drinking water will be provided to each sensory judge by the DaVinci Gourmet Craft Championship 2024 organising committee. Competitors may however choose to serve unflavoured sparkling water if they deem that it will improve the experience of the beverage. Competitors should prepare the appropriate glassware should they wish to serve 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 score of 0 in Sensory Score for that particular beverage.

## **RUNNERS TO CLEAR SERVED DRINKS POST-EVALUATION AND STATION TURNOVER**

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 sensory judges. Runners will remove cups, saucers and spoons used in the previous beverage course. If a competitor has special instructions for the runner, they will need to explain these instructions to the runner and sensory judges, and the DaVinci Gourmet Craft Championship 2024 stage manager before the start of their competition time, otherwise the standard of cups, saucers and spoons will be removed.

Similarly, the runner will make every reasonable effort to avoid inconveniencing the competitor, but it is the competitor's responsibility to navigate their station successfully.

Once a competitor has completed their performance, they should begin cleaning up the station. A station runner will provide appropriate carts for the competitor to load their supplies and equipment on. The station runner can help the competitor remove items from the station. Competitors are expected to remove all their personal equipment and supplies and thoroughly wipe down their station in a manner that it is ready for the next competitor.

## **STATION PERIMETERS**

Competitors may only utilise the work area provided by the DaVinci Gourmet DaVinci Gourmet Craft Championship 2024: 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.). Any attempt to do so will result in automatic disqualification. Competitors may not utilize any space under any competition tables for storage, otherwise the competitor will receive 0 points in the technical section of *"Part I: General Cleanliness and Set-up"*.

The only allowed exceptions to the rule are a free-standing knock box; and steps or platforms as necessary for baristas to fully access the espresso machine & presentation tables. These allowed additions must be provided by the competitor and are the sole responsibility of the competitor.

### **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. Only the time recorded by the official timekeeper will be used for scoring purposes.

The competitor may choose to end their performance at any time. For example, competitors can stop the clock once their final drink is placed on the presentation table to be served to the judges or may choose to go back to their station to clean before stopping the clock.

Competitors are allowed up to 15 minutes for completion of their performance without penalty. There is no penalty or additional incentive to complete a performance in less than 15 minutes.

### **COMMUNICATION AFTER COMPETITION TIME**

Competitors will be given allocated time to present their beverages the judges once their performance has ended. Thereafter, any other communication to judges after the completion of a presentation will not be considered for scoring evaluation. Competitors may continue to talk to the Emcee after the competition time has ended; however, the judges will not consider conversation or information given after the competition time.

### **TIME PENALTIES**

If the competitor has not finished their preparation or presentation during the allotted period, they are allowed to proceed until the preparation or presentation is completed.

A point shall be deducted for every second over 15 minutes from the competitor's total score up to a maximum penalty of 30 points (0.5 minute).

Any competitor whose preparation or performance period exceeds 15.5 minutes will be disqualified.

### **FORGOTTEN ACCESSORIES**

If a competitor has forgotten any of their equipment and/or accessories during their competition time, they must inform the Emcee that they have forgotten item(s) off stage and then retrieve the missing item(s) themselves. No extra time will be credited for retrieval of forgotten items.

Runners, supporters, team members, or any member of the audience, are not allowed to deliver any items to the competitor, otherwise the competitor is subject to disqualification by the judges.

## **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
- The audio-visual equipment

Preparation or competition time will be paused by the Emcee. The official timekeeper will make note of time when "technical time out" is called. It is the competitor's responsibility to ensure the timekeeper is aware of the "technical time out" being called.

If the technical judge agrees there is a technical problem that can be easily resolved, they will decide the appropriate amount of time for the competitor to be credited. Once the technician has fixed the problem, the competitor's time will resume.

If the technical problem cannot be solved in a timely manner, the stage technical judge/ DaVinci Gourmet Craft Championship 2024 organising committee will make the decision whether the competitor should wait to continue their performance or stop the performance and start again at a reallocated time.

If a competitor must stop their competition time, the competitor along with the DaVinci Gourmet Barista Craft Championship organising committee and stage manager will reschedule the competitor to compete in full again later.

If it is determined that the technical issue is due to competitor error or the competitor's personal equipment, the technical 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.

A technical time out for inconsistency or variation between group heads requiring adjustment may only be declared during preparation time.



## **OTHER COMPETITOR'S INSTRUCTIONS**

### **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.

### **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 calibration time may be disqualified.

### **INTERPRETER**

Competitors may bring their own interpreter at their sole expense. It is recommended that country Flavour Genius be appointed as the competitor's interpreter, especially for the purpose of the Regional Finals in Singapore where English will be the main language medium during the competition.

When conversing with the competitor, the interpreter is only allowed to translate what the emcee, judges, DaVinci Gourmet organising committee or runner has said. When a competitor speaks, the interpreter is only allowed to translate exactly the words spoken by the competitor. No additional competition time will be allotted with the use of an interpreter.

If not conversing in English, Judges will judge the competitor based on the translation provided by the appointed interpreter of the competitor, not based on the competitor's spoken words.

## **MACHINERY, ACCESSORIES AND RAW MATERIALS**

### **ESPRESSO MACHINES**

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

### **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). If a competitor is seen placing or pouring liquid or ingredients on top of the machine, the competitor will receive '0' points on their technical scoresheet under section 'Technical Evaluation'.

### **ADJUSTMENTS TO MACHINE PERIMETERS**

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 organising committee and its sponsors during the competition. Any changes, or adjustments made may be grounds for disqualification (eg. Portafilters, filter baskets, pressure, steam wand tips, burrs). Any damage made on the competition equipment due to misuse or abuse will be grounds for disqualification. Competitors may however request for a change of temperature setting if necessary.

## **GRINDER**

The competitors are only allowed to use the supplied grinder by the DaVinci Gourmet Barista Craft Championship organising committee and its sponsors during the competition. No other grinders may be used or be present on stage.

The grinders have a fixed technical configuration including the hopper and cannot be opened or subjected to any functional modifications by the competitors apart from adjustments to the grind particle size and dose that can be made from the external controls.

The provided grinders will not be calibrated before and in-between rounds. Competitors have the responsibility of making use of the calibration time to perform such calibrations.

Coffee beans may not be placed in the grinder hopper regardless of whether it is attached to the grinder or not until the competitor's preparation time has begun.

## **ELECTRICAL EQUIPMENT**

Competitors may use up to 2 additional pieces of battery-operated equipment during their performance. Competitors are responsible for ensuring their electrical equipment can operate in the country where the DaVinci Gourmet Barista Craft Championship is held and does not compromise the safety of event.

Competitors are also responsible for ensuring the smooth and safe transfer of all additional equipment into and out of the event venue.

The DaVinci Gourmet Barista Craft Championship organising committee will not provide electrical adapters, converters, chargers, or extension cords for the operation of such equipment.

## **LIST OF PROVIDED EQUIPMENT AND SUPPLIES**

Each competitor station will be equipped with the following:

- Double Group Espresso Machine
- Grinder
- Knock Box
- Trash Can
- Buzzing Cart (if needed)
- DaVinci Gourmet Milk Pitcher
- Tamping Mat
- Tamper
- Coffee Scale
- Espresso Yield Scale
- 3 x different colour cloths (black/brown + 2 other colours)

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.

Competitors should make allowances for breakage during travel and/or during the competition.

Competitors are responsible for and in charge of their own equipment and accessories while at the competition. The DaVinci Gourmet Craft Championship 2024 organising committee, volunteers, and event staff are not responsible for the safety of items left in the competitors' preparation room or competition area.

Competitors should notify the DaVinci Gourmet Craft Championship 2024 organising committee of all additional equipment to ensure it is allowed. If a competitor would like to check if their equipment is allowed in advance of the competition, they may email DVG Marketing [marketing@davincigourmet.com](mailto:marketing@davincigourmet.com).

The competitor is obligated to provide all relevant information, which includes the make/model and a picture of the equipment.

However, determinations on equipment allowance may be revised if additional relevant information is discovered onsite that was not previously disclosed or differs from provided details.

The list of supplies the competitor may bring includes the following:

- Coffee (for practice and the competition)
- Additional electrical equipment (maximum two items)
- Additional battery-operated equipment (as long as not in violation of any other stated restrictions)
- Tamper
- Shot glasses
- Steaming pitchers
- Milk (option to use DaVinci Gourmet Barista Craft Championship-provided milks)
- Cups and saucers as needed
- Spoons
- Any specific utensils required
- All equipment/accessories required appropriate service of all beverages
- Napkins
- Water glasses (for 3 sensory judges)
- Water (for 3 sensory judges)
- Bar towels/clean cloths (for practice and the competition)
- Cleaning supplies (counter brush, grinder brush, etc.)
- Tray(s) (for serving drinks to the judges)
- All accessories for judges' presentation table
- Buzzing cart (option to use DaVinci Gourmet Craft Championship 2024 provided cart)

## **POST COMPETITION**

The DaVinci Gourmet Craft Championship 2024 organising committee scorekeepers are responsible for adding all scores and for keeping all scores confidential.

In each round, the competitor's total score will be tallied by adding the sum of scores on all technical and all sensory scoresheets depending on the number of judges available for that round, then deducting any time penalty.

If a tied score is achieved in 2 or more competitors, the official scorekeepers will total all the involved competitor's sensory scores. The competitor with the highest sensory score will win the tie and place above any other competitor with the same total competition score.

If the tied competitors have the same sensory score, then the higher placement will be awarded to the competitor with the higher total sensory hot coffee beverage score.

If the tied competitors have the same sensory hot coffee beverage scores, then the higher placement will be awarded to the competitor with the higher "Overall Impression of Barista" score.

## **PHOTOGRAPHY & VIDEOGRAPHY**

All photography and videography taken during the competition sessions will be deemed as the property of DaVinci Gourmet Barista Craft Championship 2024 and may be used across both digital (socials and website) and non-digital DaVinci Gourmet brand marketing materials.

## **DEBRIEFING**

Following the competition, competitors will have an opportunity to review their scoresheets with the judges online in accordance with the announced schedule. Competitors are allowed to keep their original scoresheets after the DaVinci Gourmet Barista Craft Championship 2024 organising committee scans the scoresheets. Please be aware your scoresheets may be made public after the completion of the DaVinci Gourmet Barista Craft Championship 2024.

## **COMPETITION-RELATED ENQUIRIES**

Please email [marketing@davincigourmet.com](mailto:marketing@davincigourmet.com) should you have any further questions regarding the DaVinci Gourmet Barista Craft Championship 2024.