

# The 1<sup>st</sup> ACID Latte Art Championship Official Rules & Regulations

(Some parts are reference on World Latte Art & Latte Art Championship Official Rules & Regulations: WCE)

---

## 1. Competition Summary

1.1 The competition is divided into two rounds as follows;

- The 1<sup>st</sup> Round: February 14-15, 2019 (30 Competitors)
- The Final Round: February 16, 2019 (6 Competitors)

Each round of the competition will take the allotted 30 minutes period and it divided into the following 3 sections.

Section 1: Preparation	10 minutes
Section 2: Competition and Presentation	10 minutes
Section 3: Cleaning	10 minutes

(Each section is not included 5 minutes of setup time.)

**Remarks:** Competitors must provide one print of 2 photographs per round (one free hand pour latte and one design latte pattern, which must represent your country) as well as the name and the description of each pattern to the judges prior the competition time starts.

1.2 Competitors will be given 10 minutes of competition time to produce latte of two patterns as follows;

### 1) Free Hand Pour

Competitors are required to produce two matching free pour lattes which refers to their own signature pattern in 2 cups of 6 oz. with the following condition below;

1. Competitors may choose to use either a single or double espresso, or ristretto for each latte.
2. No etching or surface decoration is allowed and will result in a zero (0) visual score being given for that drink.
3. Competitors must provide one print of one photograph of free pour latte pattern for judging against the presented produced lattes. The photo should clearly show the pattern to be attempted (artistic representations of the pattern and pictures on electronic devices will not be accepted).

### 2) Design-Pattern Latte

Competitors are required to produce two matching design-pattern lattes which represent any stories or signatures of their own countries in 2 cups of 10 oz. with the following condition below;

1. Competitors may choose to use either a single or double espresso, or ristretto for each latte.

2. Surface decoration, such as chocolate powder or syrup, is acceptable. This should not affect the flavor of the main body of the drink. Surface decoration may include food coloring but only on the surface of the drink. Using food coloring, or any other flavoring, throughout the drink will result in a zero (0) visual score being given for this drink. The practice of dusting the surface of the crema with chocolate powder before pouring in the milk is acceptable as it is considered that the chocolate largely remains on the surface of the final drink.

3. Etching or any techniques and surface decoration is allowed.

4. Competitors must provide one print of one photograph of design-pattern latte for judging against the presented produced lattes. The photo should clearly show the pattern to be attempted (artistic representations of the pattern and pictures on electronic devices will not be accepted).

### **Remarks**

If the competitor has not finished his/her presentation during the allotted 10 minutes period, he/she is allowed to proceed until the presentation is completed.

However, every second a competitor goes over the allotted 10 minutes period, he/she will lose point as follows;

- To Exceed about 10-30 seconds, 3 points will be deducted.
- To Exceed about 31-60 seconds, 6 points will be deducted.
- To Exceed about 61-90 seconds, 9 points will be deducted.
- To Exceed about 91-120 seconds, 12 points will be deducted.

Any competitor whose performance period exceeds 12 minutes of the competition time will be disqualified.

## **2. Competition Protocols**

2.1 The 1<sup>st</sup> ACID Latte Art competition area consists of 2 stations, which sets 1 Espresso machine and 1 grinder of each station. The competitors will be given the number of station as well as their own time schedule of the competition.

*Remarks:* The sponsored grinder will be announced on the competition website or by email no later than four (4) weeks prior to the events.

Each competitor will have only 25 minutes per round as the schedule shown below;

Station 1	Station 2
<b>Start</b>	
The 1 <sup>st</sup> Barista 10 minutes of Preparation	<b>Start</b>
10 minutes of Competition and Presentation Time	The 2 <sup>nd</sup> Barista 10 minutes of Preparation
10 minutes of Cleaning the station	10 minutes of Competition and Presentation Time
<b>Finish</b>	10 minutes of Cleaning the station
	<b>Finish</b>

2.2 The competitors must prepare all relevant items for the competition during the allotted 10 minutes period of preparation section. (The competitors are not allowed to prepare prior the preparation time)

2.3 In case of judges' unreadiness in the beginning of the competition and presentation time, competitors must step back from the competitor table immediately when the time of preparation is up. Therefore, the competitors must wait till the judges are ready to evaluate. Then, the competition will continue as well as the competition time clocks by the sign of competitors' raising their hands and announce "start".

2.4 Upon competitors' announcement of the end of their presentation, technical judges will stop the time clocks. If the time of competition has elapsed from the allotted 10 minutes period of competition and presentation time. Technical judge will inform the other judges.

### 3. Coffee & Milk, Equipment and Supplies

Competitions must use provided coffee beans and milk as well as other equipment and supplies, including espresso machine, grinders, cups, kettle, etc.

#### Important Instructions

1. If competitors use their own cups, competitors must bring cups with name label under the cup in order to test and approve the appropriate size no later than 1 hr. prior the competition starts.
2. Coaching from the sidelines is not allowed at any point during the preparation and/or competition time. Doing so may result in disqualification.
3. The 1<sup>st</sup> ACID does encourage cheering from the sidelines by supporters, the audience and other team members. However, they are not allowed to cheer loudly or do anything to distract competitors during the competition.
4. If a competitor has forgotten some of his/her equipment and/or accessories during his/her preparation time or competition time, he/she must inform the head judge that they have

forgotten an item(s) offstage and then retrieve the missing item(s). Nothing may be delivered by the runners, supporters, team members or the audience.

#### **4. Score Evaluation**

The Judges will evaluate the competition in accordance with score sheets as follows;

4.1 Technical Judge Score Sheet

4.2 Visual Judge Score Sheet

-----

# 1st ACID Latte Art Championship : VISUAL Judge Score Sheet

Brand logo Company logo

Number



Competitor Name

VISUAL Judge

D...../...../ 2019

Part-I VISUAL	Point No	Free Pour Latte		Design-Pattern Latte	
		Name.....	Name.....	Name.....	Name.....
<b>1. OVERALL APPEALING IMPRESSION</b> Surprising, Expressionistic, Realistic	30				
<b>2 LEVEL Of Difficulty Successfully Achie</b> Complex Design, Safe design, Mastery	30				
<b>3 CONTRAST BETWEEN INGREDIENTS</b> Clear Defined lines, Slight blurring in picture	20				
<b>4 PROFESSIONAL/performance</b> Attire, Eye Contact, Explanation Quality of Images	20				
<b>Total Point</b>		<b>100</b>			
Comments :					

Part-II VISUAL	Point No	Free Pour Latte		Design-Pattern Latte	
		Name.....	Name.....	Name.....	Name.....
<b>1. OVERALL APPEALING IMPRESSION</b> Surprising, Expressionistic, Realistic	30				
<b>2 LEVEL Of Difficulty Successfully Achie</b> Complex Design, Safe design, Mastery	30				
<b>3 CONTRAST BETWEEN INGREDIENTS</b> Clear Defined lines, Slight blurring in picture	20				
<b>4 PROFESSIONAL/performance</b> Attire, Eye Contact, Explanation Quality of Images	20				
<b>Total Point</b>		<b>100</b>			
Comments :					

With in time freme.....



# 1st ACID Latte Art Championship : TECHNICAL Judge Score Sheet

Brand logo Company logo

Number



Competitor Name

VISUAL Judge

D...../...../ 2019

Part-I TECHNICAL	Point No	Free Pour Latte				Design-Pattern Latte			
		Name.....		Name.....		Name.....		Name.....	
		YES	NO	YES	NO	YES	NO	YES	NO
1. Flushes the group head									
2. Dry/Clean filter basket before dosing									
3. Acceptable spill/ waste when dosing /Grinding									
4. Consistent dosing and tamping									
5. Cleans portafilters ( before insert )									
6. Insert and brew immediately									
7. Extraction time (within 3 seconds variance across all drinks served) x4									
8. Purges & Cleans+Before & After Steaming									
9. Clean pitcher/Acceptable milk waste at the end									
10. Hygiene (cleans the steam wand clean pitcher milk cloth use)									
<b>Total Point</b>		<b>10</b>							

Comments :

Part-II TECHNICAL	Point No	Free Pour Latte		Design-Pattern Latte	
		Name.....		Name.....	
<b>1 VISUAL Crema &amp; Foam Quality</b> Colour Silky Smooth and Glossy and Creamy	10				
<b>2 LEVEL Of Difficulty Successfully Achieved</b> Complex Design, Safe design, Mastery	10				
<b>3 CONTRAST BETWEEN INGREDIENTS</b> Clear Defined lines, Slight blurring in picture	10				
<b>4 HARMONY, SIZE, Position of Pattern</b> Symmetry in cup , Position of design	10				
<b>5 OVERALL APPEALING IMPRESSION</b> Surprising, Expressionistic, Realistic	10				
<b>Total Point</b>		<b>50</b>			

Comments :

Within time frame .....

