

# **2009 Home Barista Championships Rules & Judging Criteria**

**Home Barista Championship at “Wicked Sunday”, 15  
March 2009, River Terrace, Federation Square**

## **What do you need to do in the Home Barista Championship?**

The following is just an overview of the requirements.

The competition will be based on the following:

- 1) Each Home Barista will have 15 minutes in total. This includes preparation time to familiarise yourself with the espresso machine and the grinder; make the coffees to the judges and time to clean up.
- 2) When asked to proceed, the timer will start and the home barista will have 15 minutes to prepare and serve to the 2 judges at the judging table: 2 espressos, 1 cappuccino and 1 latte. The order is at the discretion of the competitor.
- 3) There will be 3 competitors during each 15 minutes time slot
- 4) There will be 3 judges, with one reviewing your technical skills and 2 others judging the taste and presentation.
- 5) You will then need to clean up the equipment and the workspace for the next competitor.

## **What Will Be Provided**

You can bring your own tamper if you want to. Coffee machines (Commercial Grade Expobar Minore) and grinders (Challenge Grinder) will be provided by Expobar Australia. Coffee, tampers, milk jugs, thermometers, coffee cup, saucers, latte glasses will be provided by Home Barista Institute. Milk will be provided by Procal Dairy, but you may bring your own.

## **Information Night Mon 23/2/09, 6.30-8pm**

An information session will be held to provide details on the 2009 Home Barista Championships:

**Date:** Mon 23 February 2009 between 6.30-8pm

**Where:** Home Barista Institute 225-229 Victoria St, West Melbourne (Melway 2B/A11)

**Phone:** 1300-462633 (1300-GoCoffee)

**Who should attend?** Anyone who is interested in competing or wanting to familiarise yourself with the coffee machine and grinder as you will receive tips to assist you in your performance. The judging process will be explained by Ricky Srblin, head trainer at Home Barista Institute.

**RSVP:** Ashley@homebarista.com.au

**When does the entry to Home Barista Championship close?**

The entry closes on Sunday, 8 March 2009. Only 18 contestants are allowed to enter.

For more information, please check Home Barista Institute website [http://www.homebarista.com.au/hbi\\_news\\_42.html](http://www.homebarista.com.au/hbi_news_42.html) , or contact Ashley on 1300-462633 (1300-GoCoffee), or email [ashley@homebarista.com.au](mailto:ashley@homebarista.com.au)

# 2009 Home Barista Championships

Sensory Judge  
Score Sheet

Home Barista Championship at “Wicked Sunday”, 15 March 2009,  
River Terrace, Federation Square

Competitor Name \_\_\_\_\_ Sensory Judge \_\_\_\_\_

1. Espresso Assessment	Score 0-5	Comments
Volume (25-30ml)		
Colour of crema (hazelnut, dark brown, spots)		
Crema thickness		
Taste		
Presentation (cups, sugar, water)		
Total score		

2. Cappuccino Assessment	Score 0-5	Comments
Visually correct cappuccino		
Correct thickness of foam and consistency		
Correct temperature		
Taste balance		
Presentation (Latte Art or not)		
Total score		

3. Latte Assessment	Score 0-5	Comments
Visually correct Latte		
Correct thickness of foam and consistency		
Correct temperature		
Taste balance		
Presentation (Latte Art or not)		
Total score		

4. Competitor Assessment	Score 0-5	Comments
Presentation (passion/skills)		
Personality		
Total score		

Total Score (add 1 to 4 scores)

Out of 85

Sensory Judges

Comments \_\_\_\_\_

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# 2009 Home Barista Championships

Technical Judge  
Score Sheet

Home Barista Championship at “Wicked Sunday”, 15 March 2009,  
River Terrace, Federation Square

Competitor Name \_\_\_\_\_ Technical Judge \_\_\_\_\_

1. Espresso Assessment	Score 0-5	Comments
Consistent dosing and tamping		
Flush group head		
Extraction time (20-30 seconds)		
Understanding of grinder		
Clean work area		
Total score		

2. Cappuccino & Latte Assessment	Score 0-5	Comments
Dry clean filter basket before dosing		
Consistent dosing and tamping		
Extraction time (20-30 seconds)		
Visually correct espresso base		
Clean & Purge steam wand after steaming		
Total score		

3. Competitor Assessment	Score 0-5	Comments
Within 15 minutes timeframe		
Clean work area at end		
General hygiene during presentation		
Total score		

Total Score (add 1 to 3 scores)

Out of 65

Judges Comments \_\_\_\_\_

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