



M A L A Y S I A



COFFEE
WEEK

2022



MALAYSIA BARISTA TEAM CHALLENGE 2022

3-6 March 2022 | 10 AM to 6 PM
LG Oval, One Utama Shopping
Centre

RULES & REGULATIONS

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Tel: +6 03 8408 1988

Registration: <https://www.mycoffeeweek.com.my/>

ABOUT THE EVENT

Malaysia Barista Team Challenge is designed to reproduce the pressure of what happens behind the great espresso bars around the world.

Baristas must work as a team to deliver the three things that matter to coffee customers; fast service and excellent presentation whilst maintaining quality format that gives the judges, competitors and audience instant results. It's a colorful and energetic display of talent from some of the world's best baristas.

THE COMPETITION FORMAT

With a total of sixteen teams:

- Three baristas per team; each team to provide a team name team leader
- Two teams on stage to battle each other simultaneously
- Each team is to serve the required drinks (by draw lots before the competition round) ordered with as much art and taste as possible in the allotted time
- The beverage menu will contain drinks such as follows:
 - 1) Espresso
 - 2) Long Black/Americano
 - 3) Caffé Latte
 - 4) Cappuccino
 - 5) Piccolo Latte
 - 6) Caffe Mocha
 - 7) Hot signature beverage
 - 8) Milk Coffee based beverages

RULES & REGULATIONS

1.0 Competition Rounds

1.1 Group Phase 1 & 2

1.1.1 The competition will be run with 2 rounds in the group phase. Each Team will compete simultaneously.

1.1.2 Teams will compete in head to head rounds to produce **7 orders** to be served in **5 minutes**.

1.1.3 Upon completion of both rounds within the Group Phase the top 8 teams with highest scores will proceed to the Semi Final Round.

1.1.4 In the event of a tie, the team with the highest number of cups from all rounds will progress through the Knockout Phase. If the number of cups is also tied, a beverage order card playoff (5 minute round) will be held between the teams involved to determine the winner.

1.2 Semi Final

1.2.1 The top 8 teams will compete in head to head rounds to produce a total of **7 orders** to be served in **5 minutes**. All semi finalist will compete twice. Upon completion of semi final, the top 4 teams with highest scores will proceed to the Final Round.

1.3 Final

1.3.1 The top 4 teams will compete in head to head rounds to produce a total of **9 orders** to be served in **7 minutes**. All finalist will compete twice.

Scoring System (per round):

- 3 pts for Professional Judge Vote
- 3 pts for Guest Judge Vote (each round there will be 1 Guest Judge)
- 2 pts for Speed (First to complete serving all beverages to judges)
- 5 pts for Win (Overall highest score in battle)

2.0 Teamwork

2.1 Baristas may organize themselves to do any tasks they see fit. E.g.: 1 Barista taking and delivering orders, 1 in charge of latte art and prep work, 1 in charge of espresso making.

3.0 Cups and Saucers

3.1 Ceramic cups must be presented with saucers. If a cup is dropped or spilt, it can be replaced during competition time. Only the cups served to the judges table will be judged/ scored.

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4.0 Drink Orders

4.1 Before starting the competition, the emcee will make a draw lot to decide the menu of each round.

4.2 Both teams will receive the same orders. Drinks must be served to the judging table and placed on the table according to the sequence provided in the menu.

4.3 Each beverage order could be for any number of drinks and any type of coffee drink per above list (the competition format).

5.0 Timing of Competition

5.1 Preparation Time

5.1.1 Each teams will have five minutes to get their workstation ready to best suit their coffee delivery. E.g. beans in hopper's, grinder calibration, sample/ practice espresso shots, brew equipment, placement of all equipment/ ingredients.

5.1.2 Once five minutes is complete, teams will be asked to step back from their station and wait for the competition round to start.

5.1.3 Porta filters, milk pitcher and cups shall be emptied before the commencement of the competition. No water may be present in the cups at the start of the competition time.

5.2 Competition Time

5.2.1 Each team will be given 5 minutes of competition time for Group Phase and Semi Final; 7 minutes for Finals.

5.2.2 Competition will begin once the emcee calls time.

5.2.3 Timer is stopped when the allotted time for that round is up. If drink orders are not complete then those coffees are not allowed on the table and will not be judged.

5.3 Clean Up

5.3.1 Teams will have five minutes to clean up. During the clean up, teams need to leave the machine, grinder and workstation clean and clear as per how they first stepped on the station. Teams that failed to return the station in the same condition will be penalized 3pts from their accumulated points.

5.3.2 After each round the stage manager will advise runners to clear the beverages from the judging table and the table will be reset ready for the next round.

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6.0 Judging

6.1 Taste Evaluation

6.2.1 Points will be awarded for the taste of each individual drink (i.e. espresso, milk beverage, and the signature beverage.) Consideration will be given to raw materials used and style of the beverage. Competitors should strive for a **harmonious balance of sweetness, acidity and bitterness.**

6.2 Beverage Presentation

6.3.1 Points will be awarded based on the visual presentation of the drinks including cups, glasses and accessories. This includes elements such as cleanliness of cups and saucers (no spills or drips on cups), consistency of methodology, creativity, and style of presentation.

6.4 Evaluation Scale

6.4.1 There is only 1 type of scoring which is the Yes/No Score. The team receives one (1) point for a score of Yes on this item, and zero (0) points for a score of No.

7.0 Judges Scoring Penalties

7.1 Ceramic cups must be presented including saucer and spoon or no score will be given.

7.2 Milk is not allowed to be poured into pitchers before the round has started. Competitors will be disqualified from that round.

7.3 Nothing other than ground coffee and water may be placed in the portafilters, otherwise will be disqualified from that round.

7.4 Hot Signature Beverage: the coffee component must be made during competition time. Any other beverage ingredients used can be prepared prior to the event, assembled during set up time but cannot be placed in the cup that is to be used to present drink to judges until competition time commences. Any ingredients may be used in the hot signature beverages preparation except alcohol, alcohol extract, or by product, or controlled, or illegal substances. Any infringement will result in **instant disqualification** from that round.

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8.0 Judging Table

8.1 The cloth on the judging table will have two squares per judge, i.e. one square for each team to place their coffees. As the two teams place their beverages on the table the judges will then place their poker chips alongside their preferred cup. Each cup will be judged as it hits the table. Once all the coffees are down (or the time is up) the winning team can be determined by the most points achieved.

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9.0 Machinery, Accessories & Raw Materials

9.1 The competition will be held at the main event stage. The stage will be set as follows:

2 stations set inside the stage are facing out,
1 judging table with custom designed cloth.

9.2 Per Station:

2 x tables
1 x Official Coffee Machine
1 x Official Grinder
1 x Knockbox

9.3 Espresso Machine

9.3.1 The Official Machine will be set at 93°C - 95°C for the competition however, teams are permitted to alter these specifications during setup time or competition time.

9.4 Equipment & Supplies

9.4.1 All teams are **required** to bring their barista essentials (if applicable) includes:

- milk pitchers
- tamper
- tamping mat
- shot glasses
- spoons
- napkins
- any specific utensils needed
- all equipment/accessories needed for Signature Beverage
- bar towels/clean cloth
- scales

9.4.2 Each team will be provided with the below:

- Official coffee (no other coffee is to be used)
- Official Milk
- Official Syrup
- Signature beverage using sponsor products
- Additional Equipment: Teams should seek approval from the event organizer should they wish to bring any other equipment

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10.0 Team Uniforms:

10.1 Competitors are freely allowed to display their sponsors on clothing, tools, etc. to promote their support. Team uniforms are not compulsory however should they be worn they must display the barista challenge. Logos will be supplied by event organizer upon request. Attire must be comfortable, safe and with covered shoes.

11.0 Competition Draw

11.1 The competition draw will be done via live streaming at the event social media platforms.

12.0 Practice Time

12.1 Official practice session time: 10:00am on Friday, 4th March 2022.

The practice area will include equipment identical to that on the competition stage's. Practice schedule will be provided prior to the event.

13.0 Event Start Date

13.1 Official Competition time: 10:00am on Saturday 5th March 2022.

All teams must check in with the event organizer at the MSCA Organizer Booth at least 1 hour prior to their scheduled competition time. Competition times will be posted on www.mycoffeeweek.com.my

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14.0 Additional Points:

14.1 Age requirement: 18+.

14.2 No trays - teams can serve drinks to judges table one at a time or as many as can be carried. It's the teams choice as long as they are placed on the table in their designated spot.

14.3 Competitors must only use the work area provided. Use of additional tables, benches, stands, etc. is not permitted.

14.4 If a team forgets equipment or product they are NOT permitted to leave the stage area once competition time has started to retrieve the items.

14.5 Once set up time begins no assistance or instruction may be provided from any outside influences, i.e. sponsors, friends, coach and etc.

14.6 Trolleys will not be provided. Each team is responsible for loading and unloading their equipment onto the station. Unloading equipment onto their competition station can only take place once the set up time begins.

14.7 Music will be provided by the event organizers only - no other music can be used.

14.8 As two teams will be performing at the same time they will not need to present throughout each of the rounds.

14.9 Teams will be requested to supply a bio for the MC's introduction.

14.10 Team members do not need to work for the same company or from the same state. Teams are free to include any baristas they choose as long as there are no more than 3 in each team.

14.11 Substitutions - team reserves/ substitutes are permitted and must be included on the entry form.

14.12 There are no restrictions on number of shots per drink as long as it is within the guidelines of the drink description.

14.13 Milk temperature is not definitive, though within general industry standard, 55 - 65 degree Celcius.

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14.0 Additional Points:

14.14 During the set-up or competition time if there is a perceived problem the team should report to the station manager immediately and the head judge will decide whether to continue.

14.15 If any accidental interference or interruption to the teams during competition time is caused by runners, judges, photographers, etc. the head judge should be informed and they will decide whether to continue.

15.0 Protest, Violation of Rules:

15.1 If a team feels they need to protest against another team, the team captain should contact the head judge for a decision.

15.2 The head judge can disqualify teams for safety violations and meddling with other competitors.

15.3 The decision of the head judge and competition judges is final. No correspondence will be entered into.

15.4 By participating in the Malaysia Barista Team Challenge, team members will allow Malaysia Specialty Coffee Association and competition sponsors to use the team and team member's names and images for promotion and marketing purposes without charge.

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16.0 Description of Beverages (Recommendation)

16.1 Espresso

Each team must make one drinks each time an espresso is requested via draw lot right before each round.

Ceramic cup and saucer: Espresso (short black) - Espresso 80ml

Take away cup (T/A) : 4oz

The coffee recommended to be a 25 - 30ml shot and served as a traditional espresso

Definition: using an espresso machine, a 25 - 30ml beverage poured through the portafilter to include water and ground coffee only. Capped with a honey brown crema.

16.2 Americano/Long Black

Each team must make one drink each time a americano/long black is requested via draw lot right before each round.

Ceramic cup and saucer: Long Black - Cappuccino 190ml

Take away cup (T/A) ; 8oz

Definition: an espresso shot poured onto hot water that's already in the cup. Cup must be filled 5 - 10cm from rim. Espresso shot recommended at 25 - 30ml. It is up to the teams to make this decision.

16.3 Caffé Latte

Each team must make one drink each time a café latte is requested via draw lot right before each round.

Ceramic cup and saucer: Latte - Cappuccino 190ml

Take away cup (T/A) ; 6oz / 8oz (per menu card order)

Definition: Contain an espresso shot (of at least 25-30ml) and steamed milk only, with a 0.5 - 1.5cm rich dense foam on top. Using food coloring, flavoring, garnishes or powder (eg. Choc/ Cocoa powder) for surface decoration is NOT permissible. It must contain only crema and milk in any design.

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16.0 Description of Beverages (Recommendation)

16.4 Piccolo Latte

Each team must make one drinks each time a piccolo latte is requested via the draw lot right before each round.

Ceramic cup and saucer: 80ml

Take away cup (T/A) : 4oz

Definition: Contain an espresso shot and steamed milk only, Using food coloring, flavoring, garnishes or powder (eg. Choc/ Cocoa powder) for surface decoration is NOT permissible.

16.5 Cappuccino

Each team must make one drink each time a cappuccino is requested via the draw lot right before each round.

Ceramic cup and saucer: 190ml

Take away cup (T/A) ; 8oz

Definition: Contain an espresso shot and steamed milk only, Using food coloring, flavoring or garnishes other than Da Vinci Gourmet chocolate for surface decoration is NOT permissible. Any other latte art is applicable.

16.6 Hot Signature Beverage with Sponsor's Product

Round 1 & 2: Each team must make one signature drink is requested via the the draw lot right before each round.

Final Round: Each team must make three signature drink is requested on the draw lot right before each round.

Cups: Teams choice to bring own or use sponsors cups and saucers provided.

Definition: Must contain a distinct coffee flavor. The drink can have any other ingredient the barista chooses. Must use the sponsor's product. Must be served hot. Using food coloring, flavoring, garnishes or powder (eg. Choc/ Cocoa powder) is permissible as long as the finished product is edible and palatable. Any other beverage ingredients used can be prepared prior to the event and assembled during set up time but cannot be place in the cup that is to be used to present the drink to judges until competition time commences.