



Malaysia Latte Art Championship 2020

Official Rules and Regulations

VERSION: 2020.01

Written and approved by the
MSCA Rules and Regulations Committee

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1.0 Organization

The Malaysia Latte Art Championship (MLAC) is a program of Malaysia Specialty Coffee Association (MSCA).

1.1 Rights

All intellectual property related to the Malaysia Latte Art Championship, including these Official Rules and Regulations and the format of the competition, are the property of MSCA. No part of this document may be used or reproduced without the expressed permission of MSCA.

2.0 Conditions of Participation

2.1 Participants

2.1.1 Qualifications

The Malaysia Latte Art Championship (MLAC) is open to qualified participants as determined by Malaysia Specialty Coffee Association (MSCA) residing and working in Malaysia.

2.1.2 Age Requirements

Competitors must be at least 18 years of age at the time of competing in any MSCA sanctioned events.

2.1.3 Nationality

The Malaysia Latte Art Championship (MLAC) is open to Malaysia citizen residing and working Full Time in Malaysia only. Competitors must hold a valid MALAYSIAN passport with documentation substantiating 24 months of residency, employment or scholastic enrolment. Competitors may only participate in one championship per WLAC Competition year. WLAC Competition Year is defined as the time period between the completion of one year's WLAC Event and the completion of the next year's WLAC Event.

2.1.4 Multiple Passports

In the case of multiple passports, the competitor must choose one place and qualify through this respective sanctioned national championship.

2.1.5 Judging and Conflict of Interest

Competitors may not judge in any sanctioned WLAC competition (world, national, regional), including their own, prior to the conclusion of that competition year's WLAC event. Judges may not compete in any sanctioned WLAC competition (world, national or regional), including their own, prior to the conclusion of that year's WLAC Event.

Baristas who participate in judge calibrations as a calibration barista may not compete in any sanctioned WLAC competition (world, national, regional) prior to the conclusion of that year's WLAC event. MSCA encourages any potential conflicts of interest to be declared at the earliest opportunity, certainly prior to the commencement of any competition by competitor, judge and/ or event organizer. This applies to both National WCE sanctioned events as well as the World Competition

Failure to declare a potential conflict in advance of a sanctioned event could result in disqualification from events for an individual, or MSCA removing endorsement for an event and its results that do not follow these guidelines. Questions regarding conflicts of interest, or clarification of the above policy should be directed to secretary@msca.org.my

Competitors may not select or endorse judges within their national competition. Competitors who are involved in the management of their national competition should declare their position via email to MSCA outlining their areas of involvement. This does not necessarily exclude or effect the competitors' engagement, however non-disclosure most likely will

2.1.6 Expenses

MSCA are required to pay the National Champion's flight and hotel accommodations for the WLAC for the purpose of representing their National Body for the duration of the competition. Above and beyond this, competitors are responsible for their own expenses related to the competition, including, but not limited to, additional travel and accommodation needs, local transport, and additional personnel. The WLAC is not liable for any of the competitor's expenses. If a competitor cannot afford these expenses, it is their responsibility to find a sponsor, or outside party to cover these expenses.

2.2 Enforcement of Rules and Regulations

The MSCA will employ these rules and regulations throughout the competition. If a competitor violates one or more of these rules and regulations, they may be automatically disqualified from the competition, except when the rules designate a specific enforcement or consequence. If a judge or competition organizer causes the violation of one or more of these rules, a competitor may submit an appeal per the process detailed in the section "Competitor Protest and Appeals".

2.3 Application

2.3.1 Competitor Registration Form

Competitors must complete the MLAC Competitor Registration Form online at MSCA Official Facebook Page before 1st August 2019. Approved applicants will receive confirmation by email in approximately two (2) weeks after receipt of all required registration documentation.

2.3.2 Final Date to Apply

Applications must be submitted before 1st August 2019. Approved applicants will receive confirmation by email in approximately two (2) weeks after receipt of all required registration documentation.

2.4 Competitor Questions

All competitors are responsible for comprehensive knowledge of the current MLAC Rules and Regulations document and scoresheets. No exceptions or accommodations will be made for competitors who claim to not understand the MLAC Rules & Regulations or scoresheets. All MLAC documents may be downloaded from the MSCA website. Questions can be directed to secretary@msca.org.my Competitors are encouraged to ask questions prior to arriving at the MLAC. Competitors will also have the opportunity to ask questions during the official competitors meeting held prior to the start of the competition.

2.5 Terms and Conditions

Upon submitting a MLAC Competitor Registration Form, competitors acknowledge that they understand the following terms and conditions. Please note that these terms and conditions include individual responsibilities and requirements of representation imposed on the winner of the MLAC.

- A. The winner of the Malaysia Latte Art Championship (MLAC) is a representative of Malaysia Specialty Coffee Association (MSCA).
 - i. Upon entry in the MLAC and in exchange for the opportunity to win, each competitor in the MLAC undertakes that they will:
 - ii. Permit the MSCA to use the competitor's name and image in any format without charge, for the purpose of promoting MSCA.
 - iii. Without limiting the generality of clause (i), the formats referred to in clause (i) may include photographic, video, print, internet, or any electronic media.
- B. Actively work to uphold the good reputation of the MSCA when fulfilling these terms and conditions.
- C. Each competitor must read and abide by the Competitor Code of Conduct document found on the MSCA websites.
- D. The winner of the MLAC must read and abide by the Champion Code of Conduct found on the WLAC and WCE website.

3.0 The Competition

3.1 Summary

- A. The championship is comprised of three (3) separate rounds – a preliminary, a semi-final, and a final round.
- B. During the preliminary round there are one component:
 - i. Stage Presentation – during which two matching free-pour lattes and two matching designer lattes are produced for a panel of judges.
- C. The competitor must present drinks in the order in which the drink categories are set on the scoresheet.

- D. In the Preliminary Round during the stage presentation, the competitor must first present one set of matching free-pour lattes, followed by one set of matching designer lattes.
- E. In Semi-Finals there are TWO components:-
 - i. Art Bar – during which a single creative pattern is created for the judges and is judged on its overall appealing impression and contrast between ingredients
 - ii. Stage Presentation – during which two separate sets of matching free-pour lattes, followed by one set of matching free-pour macchiatos.
- F. In the Semi-Final Round, the competitor must present two separate sets of matching free-pour lattes, followed by one set of matching free-pour macchiatos.
- G. Any category of drinks must be fully completed (e.g. two free-pour lattes) before a competitor may serve another set of drinks, otherwise they will be disqualified.
- H. If a drink is served without the corresponding printed photograph, that pour will receive a zero in the “Two Identical Patterns Matching the Presented Picture” category.
- I. All competitors must produce one designer latte at the Art Bar, according to the schedule arranged by MSCA during the event.
- J. The highest scoring twelve competitors after the preliminary round will advance to the semi-final round. In the semi-final round, competitors will produce a total of six drinks: two separate sets of matching free-pour lattes and one set of matching free-pour macchiatos.
- K. At the end of the Semi-Final Round, the highest scoring six competitors will advance to the Final Round, held entirely on stage. In the Final Round, competitors will produce a total of six (6) drinks; two (2) sets of matching free-pour lattes, and one (1) set of matching designer patterns.
- L. In the final round, the competitor must first present two separate sets of matching free-pour lattes, followed by one set of matching designer lattes. The competitor must also write “Free Pour” and “Designer” on the corresponding picture.

3.2 National Competitions

For ease of conducting national competitions, organizers may choose to select their champion by holding a competition based on only one round. This can be the Preliminary Round (3.3) or the Final Round (3.5) of the WLAC.

National competitions do not have to use identical cups to the WLAC. However, the cups must

fall within the volume definitions of each drink type and, ideally, national competitions are run with cups of the same volume and shape as the WLAC so as to better prepare the National Champions for the WLAC.

3.3 Preliminary Round

3.3.1 Stage Performance

- A. Each competitor has five minutes to prepare their station and eight minutes to compete. No cleaning time is allocated, although competitors are requested to remove their personal equipment from the stage quickly after their performance.
- B. Competitors must use the grinders and machines provided for the competition. It will not be permissible to use your own. These grinders will be set to an approximate setting but is up to the barista to fine-tune this setting to their personal requirements within the five minutes preparation time.
- C. Competitors are required to make four total drinks: two matching free pour lattes and two matching designer pattern lattes (which may incorporate etching, or similar techniques, and surface decoration).
- D. Competitors are required to provide a printed photograph of each pattern. No more (or less) than one photograph may be provided for each category (free pour latte and designer latte). The photo should clearly show the pattern to be attempted (artistic representations of the pattern and pictures on electronic devices will NOT be accepted). Failure to produce an acceptable picture will lead to a zero (0) score in the “Two Identical Patterns Matching the Presented Picture” section.
- E. Each drink will be judged against the presented picture. Both drinks should match the picture presented and will be scored based on how identical each set of drinks is to the picture presented. If the picture presented and the drinks poured do not match at all then the competitor will receive zero (0) for the whole drink category on the Visual Scoresheet.

- F. The official championship latte cups will be used for all drinks in this section. Competitors may not use their own cups. Failure to comply will lead to the visual scores relating to that drink being scored zero (0). For official cup information, visit <http://www.msca.org.my/>.
- G. Etching on the “free pour” lattes will result in a zero (0) score being given for the whole drink category on the Visual Scoresheet.
- H. There may be two competitors performing at a time, therefore competitors cannot bring their own music and are not expected to give an extensive verbal presentation to the judges and/or audience. Hospitality skills will still be considered and scored when serving the judges.
- I. There will be a panel of four judges: two visual judges, one technical, and one head judge.
- J. Competitors are required to use the coffee and milk provided by the WLAC. Competitors must take unopened, fresh, milk bottles with them on stage. They may not prepare milk offstage. Competitors can prepare their milk from the unopened, fresh, milk bottles during preparation time.
- K. The competition time will be stopped when the competitor stops the competition time clock, raises their hand and calls “time”.

3.4 Semi-Final Round

3.4.1 Art Bar

- A. Each competitor will produce a latte of their own design, utilizing free-pour techniques and/or etching, or similar techniques. Surface decoration (e.g. chocolate powder, etc.) may also be used for the Art Bar designs in moderation. Higher points will be awarded for creativity that highlights the full extent of the barista’s skills (e.g. free-pour, etching, artistic talent, etc.).
- B. Surface decoration may include food colouring, but only on the surface of the drink. The primary focus should be that the beverage must still be appealing to drink, as in a café. That said, food colouring should be limited to one colour, and only to highlight the design. Using more than one colour of food colouring will result in low scores. Using food colouring, or any other flavouring, throughout the drink will result in a zero (0) score being given. Any ingredients typically found in a café (e.g. chocolate powder or matcha) are acceptable. 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. Any garnish not mentioned in the rules is prohibited. Competitors may use chocolate powder together with one (1) food colouring.
- C. Competitors may use their own cups in the semi-final round section. All cups used should not inhibit service or consumption of the beverage. Exterior cup decoration is prohibited.
- D. The final drink should be servable to a customer. If the judging panel feels that this is not the

case, a score of zero (0) will be given for Art Bar. For example, this may be because a dish rather than a cup or glass has been used or an inedible decoration has been used.

- E. Only competitors are allowed in the bar area during the five minutes competition time. Spectators, photographers, etc., are to be kept at a suitable distance as to not interfere with the working barista.
- F. Competitors will have five minutes preparation time before their five minutes begins.
- G. The competitor has up to five (5) minutes to produce their design and present it onto a designated location for the photographer. The photographer will use a standardized format to take the pictures for all competitors.
- H. The competitor may take as many attempts as they require to produce their beverage within the five minutes but must present only one drink to the photographer. It is the responsibility of the competitor to present the drink to the photographer while still fresh. The competitor is responsible for carrying the drink to the designated photography area. The competitor is responsible for any spills or disturbance of drink appearance and is permitted to wipe the spill from the cup and saucer with a clean cloth or napkin.
- I. A timekeeper will advise the competitor when there are 3 minutes, 1 minute and 30 seconds of time remaining. Once the drink is presented to the photographer then the time will be stopped.
- J. The photographs will be judged by a panel of a minimum of four judges: three certified MLAC judges and one judge who may be chosen for their artistic expertise (chef, artist, designer etc.), who may not have coffee expertise.
- K. The judges will assess the photographs of the drinks on their overall appealing impression and contrast between ingredients.
- L. Competitors are required to use the coffee and milk provided by the MLAC, or they will not be scored.
- M. No photo or picture of the pattern is required beforehand.
- N. Photographs may be used by MSCA as appropriate for promoting barista skills.
- O. Competitors must use the grinders and machines provided for the competition. It will not be permissible to use your own. These grinders will be set to an approximate setting but is up to the barista to fine-tune this setting to their personal requirements within the five minutes preparation time.

3.4.2 Stage Performance

- A. There will be five minutes preparation time and nine minutes competing time. No cleaning time is allocated although competitors are requested to remove their personal equipment from the stage quickly after their performance.
- B. Competitors must take unopened, fresh milk bottles with them on stage. They may not

prepare milk offstage. Competitors can prepare their milk from the unopened, fresh, milk bottles during preparation time.

- C. Competitors must use the grinders and machines provided for the competition. It will not be permissible to use your own. These grinders will be set to an approximate setting but is up to the barista to fine-tune this setting to their personal requirements within the five minutes preparation time.
- D. Competitors are required to make six drinks: two separate sets of matching free pour lattes and one set of matching free pour macchiatos. Competitors may not use their own cups. Failure to comply will lead to the visual scores relating to that drink being scored zero (0).
- E. Competitors are required to provide no more (or less) than one printed photograph of each pattern. (two free pour lattes and one macchiato). The quality of the photograph is not assessed; however, the photo should clearly show the pattern to be attempted (artistic representations of the pattern and pictures on electronic devices will NOT be accepted). Failure to produce an acceptable picture will lead to a zero (0) score being awarded in the “Two Identical Patterns Matching the Presented Picture” section.
- F. Each drink will be judged against the presented picture. Both drinks should be identical to the picture presented and will be scored based on how identical each set of drinks is to the picture presented.
- G. Etching on the “free pour” lattes will result in a zero (0) score being given for all categories on the “Visual Score” Sheet of that drink.
- H. There may be two competitors performing at a time, therefore competitors are not expected to give an extensive verbal presentation to the judges and/or audience. Hospitality skills and instructions, if required, should still be considered when serving the judges.
- I. There will be a panel of four judges: two visual judges, one technical, and one head judge.

3.5 Final Round

- L. There will be five minutes preparation time and ten minutes competing time. No cleaning time is allocated although competitors are requested to remove their personal equipment from the stage quickly after their performance.
- M. Competitors must take unopened, fresh milk bottles with them on stage. They may not prepare milk offstage. Competitors can prepare their milk from the unopened, fresh, milk bottles during preparation time.
- N. Competitors must use the grinders and machines provided for the competition. It will not be permissible to use your own. These grinders will be set to an approximate setting but is up to the barista to fine-tune this setting to their personal requirements within the five minutes

preparation time.

- O. Competitors are required to make six drinks: two separate sets of matching free pour lattes and one set of matching designer pattern lattes (designer lattes may incorporate etching, or similar techniques, and surface decoration). Competitors may not use their own cups. Failure to comply will lead to the visual scores relating to that drink being scored zero (0).
- P. Competitors are required to provide no more (or less) than one printed photograph of each pattern (two free pour latte patterns and one designer latte pattern). The quality of the photograph is not assessed. The photo should clearly show the pattern to be attempted (artistic representations of the pattern and pictures on electronic devices will not be accepted). Failure to produce an acceptable picture will lead to a zero (0) score being awarded in the “Two Identical Patterns Matching the Presented Picture” section.
- Q. Each drink will be judged against the presented picture. Both drinks should be identical to the picture presented, and will be scored based on how identical each set of drinks is to the picture presented
- R. Etching on the “free pour” lattes will result in a zero (0) score being given for all seven categories on the visual scoresheet of that drink.
- S. There will be a panel of four judges: two visual judges, one technical, and one head judge

3.6 Use of Provided Milk

Competitors are required to use the coffee and milk provided by the MLAC. Competitors must take unopened, fresh milk bottles with them on stage. They may not prepare milk offstage. Competitors can prepare their milk from the unopened, fresh, milk bottles during preparation time.

3.7 Beverage Definitions

3.7.1 Preliminary Round

A. Stage Performance - Free-Pour Latte

- A. The official competition latte cup will have a volume between 190ml - 300ml. For official cup information, visit <http://www.msca.org.my/>. This cup must be used or a zero (0) visual score will be awarded for that drink.
- B. The drink must be made of coffee and milk only. Coffee and milk will be provided by the WLAC and competitors will not be permitted to use their own coffee or milk. Failure to do so will result in a zero (0) visual and technical score for that drink.
- C. Competitors may choose to use either a single or double espresso, or ristretto for each latte. Extraction times must be a minimum of 15 seconds for macchiatos, and 20 seconds for lattes.
- D. No etching or surface decoration is allowed and will result in a zero (0) visual score being given for that drink.

B. Stage Performance - Designer Pattern Latte

- A. The official competition latte cup will have a volume between 190ml - 300ml. For official cup information, visit <http://www.msca.org.my/>. This cup must be used or a zero (0) visual score will be awarded for that drink.
- B. The drink shall be made of coffee and milk only. These will be provided by the MLAC and competitors will not be permitted to use their own. Failure to do so will result in a zero (0) visual and technical score for that drink.
- C. Competitors may choose to use either a single or double espresso, or ristretto for each latte. Extraction times must be a minimum of 15 seconds for macchiatos, and 20 seconds for lattes.
- D. Surface decoration, such as chocolate powder or syrup, is acceptable. This should not affect the flavour of the main body of the drink. Surface decoration may include food colouring but only on the surface of the drink. The primary focus should be that the beverage must still be appealing to drink, as in a café. That said, food colouring should be limited to one colour, and only to highlight the design. Using more than one colour of food colouring will result in

low scores. Using food colouring, or any other flavouring, throughout the drink will result in a zero (0) score being given. Any ingredients typically found in a café (e.g. chocolate powder or matcha) are acceptable. 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. Any garnish not mentioned in the rules is prohibited. Competitors may use chocolate powder together with one (1) food colouring.

3.7.2 Semi-Final Round

A. Art Bar - Latte

- A. The official competition latte cup will have a volume between 190ml - 300ml. For official cup information, visit <http://www.msca.org.my/>. This cup must be used or a zero (0) visual score will be awarded for that drink. Exterior cup decoration is prohibited. If the Head Judge considers this is not the case, then a zero (0) score will be given.
- B. The drink shall be made of coffee and milk only. These will be provided by the MLAC and competitors will not be permitted to use their own. Use of a competitor's own coffee or milk will result in a zero (0) visual score being awarded for the offending drink/s.
- C. Competitors may choose to use either a single or double espresso, or ristretto for each latte.
Extraction times must be a minimum of 15 seconds for macchiatos, and 20 seconds for lattes.
- D. Surface decoration, such as chocolate powder or syrup, is acceptable. This should not affect the flavour of the main body of the drink. Surface decoration may include food colouring but only on the surface of the drink. The primary focus should be that the beverage must still be appealing to drink, as in a café. That said, food colouring should be limited to one colour, and only to highlight the design. Using more than one colour of food colouring will result in low scores. Using food colouring, or any other flavouring, throughout the drink will result in a zero (0) score being given. Any ingredients typically found in a café (e.g. chocolate powder or matcha) are acceptable. 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. Any garnish not mentioned in the rules is prohibited. Competitors may use chocolate powder together with one (1) food colouring.
- E. Etching is allowed.

B. Stage Performance - Free-Pour Latte

- A. The official competition latte cup will have a volume between 190ml - 300ml. For official cup information, visit <http://www.msca.org.my/>. This cup must be used or a zero (0) visual score will be awarded for that drink.
- B. The drink must be made of coffee and milk only. Coffee and milk will be provided by the MLAC and competitors will not be permitted to use their own coffee or milk. Failure to do so will result in a zero (0) visual and technical score for that drink.
- C. Competitors may choose to use either a single or double espresso, or ristretto for each latte. Extraction times must be a minimum of 15 seconds for macchiatos, and 20 seconds for lattes.
- D. No etching or surface decoration is allowed and will result in a zero (0) visual score being given for that drink.

C. Stage Performance - Free-Pour Espresso Macchiato

- A. The official competition espresso macchiato cup will have a volume between 74ml and 120ml. For official cup information, visit <http://www.worldlatteart.org/>. This cup must be used or a zero (0) visual score will be awarded for that drink.
- B. The drink must be made of coffee and milk only. Coffee and milk will be provided by the WLAC and competitors will not be permitted to use their own coffee or milk. Failure to do so will result in a zero (0) visual and technical score for that drink.
- C. Competitors may choose to use either a single espresso, or ristretto for each macchiato. Extraction times must be a minimum of 15 seconds for macchiatos, and 20 seconds for lattes. The Macchiato will not be included in the “3-second variance across all drinks served” scoring, they will only receive a Yes/No score based on the 15 second minimum extraction time.
- D. No etching or surface decoration is allowed and will result in a zero (0) visual score being given for that drink.

3.7.3 Final Round

A. Stage Performance - Free-Pour Latte

- A. The official competition latte cup will have a volume between 190ml - 300ml. For official cup information, visit <http://www.msca.org.my/>. This cup must be used or a zero (0) visual score will be awarded for that drink
- B. The drink must be made of coffee and milk only. Coffee and milk will be provided by the MLAC and competitors will not be permitted to use their own coffee or milk. Failure to do so will result in a zero (0) visual and technical score for that drink.
- C. Competitors may choose to use either a single or double espresso, or ristretto for each latte. Extraction times must be a minimum of 15 seconds for macchiatos, and 20 seconds for lattes.
- D. No etching or surface decoration is allowed and will result in a zero (0) visual score being given for that drink.

B. Stage Performance - Designer Pattern Latte

- A. The official competition latte cup will have a volume between 190ml - 300ml. For official cup information, visit <http://www.msca.org.my/>. This cup must be used or a zero (0) visual score will be awarded for that drink.
- B. The drink shall be made of coffee and milk only. These will be provided by the MLAC and competitors will not be permitted to use their own. Failure to do so will result in a zero (0) visual and technical score for that drink.
- C. Competitors may choose to use either a single or double espresso, or ristretto for each latte. Extraction times must be a minimum of 15 seconds for macchiatos, and 20 seconds for lattes.
- D. Surface decoration, such as chocolate powder or syrup, is acceptable. This should not affect the flavour of the main body of the drink. Surface decoration may include food colouring but only on the surface of the drink. The primary focus should be that the beverage must still be appealing to drink, as in a café. That said, food colouring should be limited to one colour, and only to highlight the design. Using more than one colour of food colouring will result in low scores. Using food colouring, or any other flavouring, throughout the drink will result in a zero (0) score being given. Any ingredients typically found in a café (e.g. chocolate powder or matcha) are acceptable. 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. Any garnish not mentioned in the rules is prohibited. Competitors may use chocolate powder together with one (1) food colouring.

4.0 Competition Procedure

4.1 Competition Stage Area

- A. Each competitor will be assigned a start time and station number.
- B. Each competitor will be given the following time at their assigned station, made up of the following segments:
 - i. Five minutes preparation time.
 - ii. Eight minutes performance time in the preliminary round; nine minutes performance time in the semi-final and ten minutes performance time in the final rounds.
 - iii. No clean-up time is allocated.
- C. Competitors may compete two at a time, judged by two separate judge teams. After the first two competitors, two new competitors will compete, judged by two different judge teams. Full scores will be announced at the end of the competition.
- D. The competitor's scores from each round will not carry over to the next round.
- E. At the conclusion of the semi-final round there will be a ceremony where the six finalists are announced.

4.2 Art Bar

- A. The competition space will consist of a bar area that can be viewed by the public. A barrier should exist around the bar to allow the competitor to work unhindered by spectators and photographers etc., although still allowing good vision for them.
- B. Each competitor will be assigned a start time and station number.
- C. Each competitor will be given the following time at their assigned station, made up of the following segments:
 - i. 5 minutes to bring their equipment to the workstation and prepare the grinder.
 - ii. A maximum of 5 minutes to create and present their pattern to the judges/photographer.
 - iii. No clean-up time is allocated.

5.0 Machinery, Accessories, and Raw Materials

5.1 Espresso Machine

Competitors must use Nouva Simonelli Aurelia Wave T3, 2 Groups espresso machine supplied for the MLAC by the official MLAC espresso machine sponsor. The MLAC-provided espresso machine has a fixed technical configuration and cannot be altered by the competitors. The espresso machine will be calibrated to the following specifications: The temperature will be set between 90.5-

96 degrees Celsius (195-205 degrees Fahrenheit), and the pump pressure set between 8.5 and 9.5 bars (atmospheres).

5.1.1 Disqualification

Competitors may not change, adjust or replace any element, setting, or component of the espresso machine. Any changes or adjustments made may be grounds for disqualification (e.g. the portafilters, insert baskets, temperature, pressure, steam wand tips, etc.). Any damage to the competition equipment due to misuse or abuse is grounds for disqualification at the discretion of the presiding head judge.

5.2 Grinder

Competitors must use Victoria Arduino Mythos 2 – Variable Speed Grinder as official MLAC grinder provided during their performance.

5.3 Milk

Competitors are required to use MLAC-provided milk during their performance. Provided milk will be whole milk. MLAC strives to provide fresh milk, and milk sponsor information will be updated at <http://www.msca.org.my/>. Competitors must take unopened, fresh milk bottles with them on stage. They may not prepare milk offstage. Competitors can prepare their milk from the unopened, fresh, milk bottles during preparation time.

5.4 Coffee

Competitors are required to use MLAC-provided coffee during their performance. MSCA should take steps to ensure that the sponsored coffee is suitable to present excellence in latte art. This includes (but is not limited to) coffee being between 14 and 20 days off roast and medium to medium-dark roasted coffee (Agtron 40 to 60 ground on 'gourmet scale'). For official coffee information, visit <http://www.msca.org.my/>.

5.5 Additional Equipment

- A. Competitors are encouraged to minimize the equipment they use for their performance. No tablecloths, napkins or decoration is required for the judges' table. Trays for carrying the drinks and a menu card are permissible.
- B. Non-required decoration may cause competitors to lose points in the "Professional Performance" section of the visual scoresheet, at the head judge's discretion.

5.6 Provided Equipment and Supplies

Each competitor's stage station will be equipped with the following:

- Machine table (For espresso machine, grinder and blender) L: 1,80m W: 0,90m H: 0,90m
- Work table (Forms an "L" shape extending from the left of the station table) 1,10m-1,30m W: 0,60m-0,80m H: 0,90 m
- Presentation table (Judges' table) L: 1,80m W: 0,60m H: 1,00m
- Espresso machine
- Grinder
- Knock box
- Milk
- Coffee
- Trash can

5.7 Recommended Equipment and Supplies

Competitors are required to bring all additional necessary supplies for 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 MLAC, volunteers, and event staff are not responsible for the safety of items left in the competitors' preparation room or competition area.

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

- Tamper
- Shot glasses
- Steaming pitchers
- Cups (For semi-final round art bar latte)
- Saucers (Not required)
- Spoons (Not required)
- Any specific utensils required
- Bar towels/clean cloths (for practice and the competition)
- Cleaning supplies (counter brush, grinder brush, etc.)
- Tray(s) (for serving drinks to the judges)
- Waiter's Cart

6.0 Competitor Instructions Prior to Preparation Time

6.1 Competitor Orientation Meeting

Prior to the start of the MLAC, a Competitor Orientation Meeting will take place. This meeting is mandatory for all competitors. During this meeting, the MLAC event manager and a head judge will make announcements, explain the competition flow, cover the competition schedule, lead a tour of the stage and back stage areas. This will be an opportunity for competitors to direct questions to the MLAC event manager and/or a head judge.

6.2 Preparation/Practice Room

There will be a staging area designated as the competitors' preparation/practice room. This area will be reserved for the competitors, volunteers, and any MLAC officials. MLAC judges, press/media, competitor's family members, and supporters may not be present in this area without consent from the MLAC event manager. Competitors will be able to store their equipment, accessories, ingredients, etc. in this room. Refrigerators will be provided for any ingredients that need to stay cold. This room will also include a dishwashing station for competitors to use to wash glass and barware. Competitors are responsible for cleaning their own dishes and glassware and keeping track of these items. Runners and event staff are not responsible for breakage or loss of dishes or competitor items.

6.2.1 Practice Time

The preparation/practice room will have espresso machines and grinders identical to the competition equipment on stage. Each competitor will have 30 minutes of scheduled practice time. Practice times will be scheduled based on competition time (i.e. the first scheduled competitors will have the earliest scheduled practice times). Competitors will be emailed a practice schedule prior to arriving to the MLAC. If a competitor is unable to attend their assigned practice time, they are responsible for switching with another competitor or finding an alternate time. The MLAC does not guarantee access to practice space outside of assigned practice time slot.

6.3 Competition Music

MLAC shall reserve the right to provide and play music during competitors' routines. Competitors may not supply or select their own music.

6.4 Be on Time

Competitors should be in the preparation/practice room a minimum of 45 minutes prior to their scheduled 5 minutes of Preparation Time. Any competitor who is not onsite at the start of their 5 minutes of preparation time may be disqualified.

6.5 Station Setup

The head runner will be responsible for ensuring that each competitor's station is set as the competitor has requested prior to their preparation time (e.g. the head runner will make sure each competitor's grinder is placed to the right or the left of the espresso machine per the competitor's request). It is the responsibility of the competitor to check and ensure the station is set and clean before preparation time. If not acceptably clean, the competitor may ask the head runner for re-cleaning of specific areas.

6.6 Supporters/Assistants Not Allowed on Stage

No person(s) other than the competitor, the competitors' interpreter, and MLAC volunteers and officials may be on stage during the competitor's preparation, performance, and clean-up time.

7.0 Preparation Time

7.1 Begin Preparation Time

Each competitor will have 5 minutes of preparation time. Once the prior competitor begins their competition time, the next scheduled competitor may begin their 5-minute preparation time upon advice from the MLAC event manager and/or the preparation timer. The purpose of the preparation time is to set up the station and prepare the area for competition.

Once the competitor has arrived at their assigned station and agreed that the station is set to their specifications, the official preparation timekeeper will ask the competitor if they are ready to begin. Before the competitor is allowed to touch anything at their station, the competitor must press the start button on the remote control attached to the clock to begin their 5 minutes of preparation time. The designated official preparation timekeeper will begin a stopwatch the moment the competitor presses the start button on the remote control.

Competitors must take unopened, fresh milk bottles with them on stage. They may not prepare milk offstage. Competitors can prepare their milk from the unopened, fresh, milk bottles during preparation time.

7.2 Judges' Presentation Table

Tablecloths, water, napkins, and decoration are not required and will not result in a higher score but may result in points lost for hospitality at the discretion of the head judge, dependent on the severity of the infringement. This rule is designed to help competitors by preventing them purchasing and transporting unnecessary equipment.

7.3 Practice Shots

Competitors are allowed and encouraged to pull practice shots during their preparation time. “Pucks” (also known as “cakes”) are allowed to be left in the portafilters at the start of the competitor’s competition time.

7.4 Pre-Heated Cups

Cups can be preheated during the competitor’s preparation time. However, no water may be present in cups at the start of the competitor’s competition time. At no point may there be cups with liquid in them on top of the espresso machine.

7.5 End of Preparation Time

Competitors will not be allowed to exceed the 5 minutes of preparation time. The timer will give the competitor a four minute, and thirty second warnings during their 5 minutes of preparation time. At 5 minutes, the official preparation timekeeper will call “time” and ask the competitor to step away from the station.

8.0 Competition Time

8.1 Introduction by the Master of Ceremonies

Once the five-minute preparation time has elapsed and the judges are ready, the Master of Ceremonies will introduce the competitor.

8.1.1 Interpreter

Competitors may bring their own interpreter. When speaking to the competitor, the interpreter is only allowed to translate what the emcee has said. When a competitor speaks, the interpreter is only allowed to translate exactly what the competitor has said. No additional competition time will be allotted for the use of an interpreter. It is the competitor and coach’s responsibility to read the Interpreters Best Practice document that is available from MSCA (secretary@msca.org.my). Competitor and coach will be required to sign a statement confirming that they have read and understand what is required at the orientation meeting prior to the competition.

8.2 Begin Competition Time

The Master of Ceremonies will inform the competitor to start competition time. Before the competitor begins introductions to the judges, the competitor must press the start button on the remote control attached to the clock to begin their competition performance time. The designated competition

timekeeper will begin a stopwatch the moment the competitor presses the start button on the remote control. In the absence of a clock the competitor will be asked to raise their hand to start the time.

Tracking time elapsed during the competition performance time is the responsibility of the competitor, though they may ask for a time check at any point. In the semi-final round in the stage area the competition timekeeper will give the competitor a three-minute, one minute, and thirty second remaining warning during their 8/9/10 minutes of competition time. During the final round the competition timekeeper will give the competitor a five, three, and one minute, and thirty second remaining warning during their 8/9/10 minutes of competition time. The timekeeper is required to give these warnings as they happen and may be given to the competitor while they are speaking.

Please note: If the clock has malfunctioned for any reason, competitors may not stop their time. In the case that the clock has malfunctioned, the timekeeper's time is the official time for the competition. The competitor will receive the same warnings noted above.

8.3 Serve Required Beverages

All drinks must be served at the judges' presentation table.

See 3.0 "The Competition" and 3.7 "Beverage Definitions".

8.4 Runners Clear the Served Drinks

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 upon the head judge's signal. If a competitor has special instructions for the runner they will need to explain these instructions to the MLAC event manager and the runner before the start of their competition time. The runner will make every effort to avoid impeding the competitor, but it is the competitor's responsibility to navigate their station successfully.

8.5 Station Perimeters

Competitors may only utilize the work area provided by the MLAC: the machine table, worktable, and presentation table. The introduction of any other furniture and/or equipment that is placed directly on or over the competition area floor (e.g. a stand, table, dumbwaiter, bench, etc.) will result in automatic disqualification. Competitors may not utilize any space under any competition tables for storage. The only exception to this is the allowance of a free-standing knock box.

8.6 End Competition Time

Competition time will be stopped when the competitor stops the competition time clock, raises their hand, or calls “time.” It is the competitor’s responsibility to do this clearly to allow this time to be recorded accurately.

Competitors will not be penalized or rewarded for finishing early.

8.7 Communication After the Competition Time

Competitors may not continue to talk to the judges once their competition time has ended. Any conversation after the competitor’s competition time will not count towards their total score. Competitors may continue to talk to the Master of Ceremonies after the competition time has ended; however, the judges will not consider any conversation or explanation given after the competition time.

8.8 Overtime Penalties

- T. During the Art Bar competition, competitors must place their completed beverage in the designated judging/photography location before the end of the 5-minute competition time. If a competitor goes over the allotted 5 minutes, they will receive a zero (0) for Art Bar.
- U. If the competitor has not finished their presentation during the allotted 8/9/10-minute period, they are allowed to proceed until the presentation is completed.
- V. For every second a competitor goes over the allotted 8/9/10-minute period, they will lose one point.
- W. Any competitor whose performance period exceeds 10 minutes in the preliminary stage round and 11 minutes in the semi-final and 12 minutes in the final round will be disqualified.

8.9 Coaching

Coaching is not allowed at any point during the preparation and/or competition time. Doing so may result in disqualification. The MLAC does encourage cheering from the audience by supporters, the audience, and other team members. However, they are not allowed to assist the competitor in any way. (Please note: coaches, supporters, friends, or family members are not allowed on stage during the duration of the stage performance, including preparation time).

As discussed in 8.2 “Forgotten Accessories”, no persons other than the competitor may retrieve forgotten accessories or equipment for the competitor. Delivery/retrieval of forgotten items by any person other than the competitor will result in disqualification.

9.0 Technical Issues

- A. During the preparation and/or competition time, if a competitor feels there is a technical problem with:
 - a) The espresso machine (including power, steam pressure, control system malfunction, lack of water or drain malfunction).
 - b) The grinder.
 - c) Any additional electrical equipment (excluding the competition clock).
 - d) The AV equipment (such as the microphone).

...the competitor should raise their hand to call a “technical time out” and ask for the event manager (during preparation time) or for the head judge (during competition time), and the time will be stopped. 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 making note of the “technical time out” being called.

- B. If the event manager/head 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.
- C. If the technical problem cannot be resolved in a timely manner, the event manager/head judge will make the decision on whether the competitor should wait to continue their performance or stop the performance and start again at a reallocated time.
- D. If a competitor must stop their competition time, the competitor along with the head judge and event manager will reschedule the competitor to compete in full again later.
- E. If it is determined that the technical issue is due to competitor error or the competitor’s personal equipment, the head 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.
- F. Unfamiliarity with competition equipment is not grounds for a technical timeout.
- G. Inconsistency or variation between group heads requiring adjustment is only grounds for technical timeout during preparation time.

9.1 Obstructions

- A. If any individual, such as volunteers, judges, audience members, or photographers are of an obvious hindrance to a competitor, then the competitor will be given additional time. The head judge is responsible for overseeing this and will decide how much additional time should be credited.

- B. If individuals (such as photographers or cameramen) make physical contact with a competitor, the competitor can call a time out. The head judge has final discretion on whether the time out is deemed necessary.

9.2 Forgotten Accessories

- A. If a competitor has forgotten some of their equipment and/or accessories during their preparation time, the competitor may exit the stage to retrieve the missing items; however, the preparation time will not be stopped.
- B. If a competitor has forgotten some of their equipment and/or accessories during their competition time, they must inform the head judge that they have forgotten an item(s) offstage and then retrieve the missing item(s) themselves with no assistance. The competition time will not be stopped.
- C. Nothing may be delivered by the runners, supporters, team members, or the audience.
- D. Delivery/retrieval of forgotten items by any person(s) other than the competitor may result in disqualification.

10.0 Clean-up Time

Once a competitor has finished their competition time, they should begin cleaning up the station. If a competitor brought their own electrical equipment, the station runner can help the competitor remove these items from the station. Competitors are expected to remove all their personal equipment and supplies and thoroughly wipe down their station. The judges do not evaluate the clean-up time.

11.0 Post-Competition

11.1 Scorekeeping

11.1.1 WLAC Official Scorekeeping

The MLAC official scorekeepers are responsible for adding all scores and for keeping all scores confidential.

11.1.2 Competitors' Total Score

The competitor's total score of Stage Presentation will be tallied by adding the total of the technical scoresheets and the two visual scoresheets, and any time penalty subtracted from the total. To calculate the total score of Art Bar, each judge's score will be multiplied by three, and then calculated by adding the total score of each judge. The head-judge scoresheet does not count towards the competitor's total score.

11.1.3 Tie Scores

If there is a tie between two or more competitors in any round, the official scorekeepers will total all the visual points only to break the tie.

11.2 De-Briefing

Following the awards ceremony, competitors will have an opportunity to review their scoresheets with the judges.

- A. Competitors will not be allowed to keep their original scoresheets before the WLAC event manager scan the copy of the scoresheets.
- B. Following the MLAC, the MLAC event manager will e-mail competitors the schedule of debriefing.

12.0 Competitor Protest and Appeals

12.1 Competitor Related Issues

12.1.1 Protest

If a competitor has an issue or protest to make regarding the MLAC during the competition, the competitor should contact the MLAC event manager. The event manager will then determine whether the issue can be resolved on-site at the MLAC, or whether the issue will require a written appeal following the MLAC.

If the MLAC event manager decides that the issue and/or protest can be solved on-site at the MLAC, the MLAC event manager will contact the involved party or parties to ensure fair representation. The competitor's issue and/or protest will be discussed, and a decision will be made jointly, on-site, by the MLAC event manager and the designated onsite representative of the MSCA Competition Operations Committee. The MLAC event manager will inform the competitor of the decision.

12.1.2 Appeal

If a competitor has a complaint that cannot be resolved on-site, or the competitor wishes to appeal a decision made on-site, the MLAC event manager will ask the competitor to submit their formal complaint and/or appeal in writing to the MSCA Competition Operations Committee. The decision by the MSCA Competition Operations Committee is final.

The complaint and/or appeal letter must include the following:

- 1) Competitor name
- 2) Date

- 3) A clear and concise statement of the complaint
- 4) Date and time references (if applicable)
- 5) Competitor's comments and suggested solution
- 6) Party/Parties involved
- 7) Competitor's contact information

Any written complaints and/or appeals that do not include this information will not be considered. Competitors should submit their written complaint and/or appeal to the MLAC event manager via email within 24 hours of the offending incident or the decision given.

12.1.3 Appeals Reviewed by the MSCA Advisory Board

The MSCA Advisory Board will review written complaints and appeals within 30 days of receipt. The MSCA Advisory Board Chair will contact the competitor in writing via email with the final decision.

12.2 Judge/Judging-Related Issues Upon Reviewing Scoresheets

12.2.1 Protest

If a competitor objects to the scores given by one or more judges, the competitor can meet with their Head Judge and/or one or more representatives of the MSCA Competition Operations Committee during the competitor debriefing to explain their protest. The Head Judge will discuss the competitor's protest onsite with the judges who judged the competitor along with one representative each of the MSCA Competition Operations Committee. They will decide on-site and a representative of the MSCA Competition Operations Committee will inform the competitor of the decision.

12.2.2 Appeal

If the competitor does not agree with the decision, they may appeal the decision in writing to the MSCA Competition Operations Committee. The decision by the MSCA Competition Operations Committee is final.

The appeal letter must include the following:

- 1) Competitor name
- 2) Date
- 3) A clear and concise statement of the complaint
- 4) Date and time references (if applicable)
- 5) Competitor's comments and suggested solution
- 6) Party/Parties involved
- 7) Competitor's contact information

Any written protests/appeals that do not include this information will not be considered. Competitors should submit their written complaint or appeal to the WLAC event manager via email within 24 hours of the debriefing or the decision given.

12.2.3 Appeals Reviewed by the MSCA Advisory Board

The MSCA Advisory Board will review written complaints and appeals within 30 days of receipt. The MSCA Advisory Board Chair will contact the competitor in writing via email with the final decision.

13.0 Judging Criteria

13.1 Competition Area

The technical judge will evaluate the competition area for cleanliness at the beginning and end of the performance/competition time.

13.2 Beverage Presentation

Points will be awarded based on the visual presentation of the drinks.

13.3 Technical Skills

Points will be awarded based on the competitor's technical knowledge and skill operating the espresso machine and grinder.

13.4 Performance

Points will be awarded based on the judges' overall impression of the competitor, their skills, and personal and beverage presentation.

14.0 Technical Evaluation Procedure

The following is an explanation of the technical scoresheet. Each competitor will be evaluated by one technical judge.

14.1 Evaluation Scale

There are two types of scoring:

- Yes/No
- Numeric Scores (0-6)

The evaluation scales are the same for technical and visual judges.

Evaluation	Score
Yes	1
No	0

Evaluation	Score
Unacceptable	0
Acceptable	1
Average	2
Good	3
Very Good	4
Excellent	5
Extraordinary	6

14.1.1 Yes/No Scores

The competitor receives one (1) point for a score of Yes on this item, and zero (0) points for a score of No.

14.1.2 Numeric Scores

Available scores range from 0 to 6. Half points are permissible from 1 to 6. Judges are encouraged to use the full range of scores (e.g. if no visible pattern is seen a zero may be appropriate). Low numbers indicate a poorer presentation and vice versa. Certain scoring criteria may be weighted by being multiplied by x2 or x4.

14.2 Technical Skills – Espresso

The technical skills standards are the same for all beverages in both the Preliminary and Final Rounds (differing only by the number of drinks assessed in each round).

No technical evaluation will be made of the Preliminary Round Art Bar.

14.2.1 Preliminary Round

	FREE POUR LATTE		DESIGNER LATTE	
Espresso	YES	NO	YES	NO
Flushes the group head				
Dry/clean filter basket before dosing				
Acceptable spill/waste when dosing/grinding				
Consistent dosing and tamping				
Cleans portafilters (before insert)				
Insert and brew immediately				
Extraction time (within 3 seconds variance across all drinks served) x 4				
TOTAL (0-10)				

14.2.2 Semi-Final Round

		FREE POUR LATTE 1		FREE POUR LATTE 2		FREE POUR MACCHIATO	
Espresso							
		YES	NO	YES	NO	YES	NO
	Flushes the group head	<input type="checkbox"/>					
	Dry/clean filter basket before dosing	<input type="checkbox"/>					
	Acceptable spill/waste when dosing/grinding	<input type="checkbox"/>					
	Consistent dosing and tamping	<input type="checkbox"/>					
	Cleans portafilters (before insert)	<input type="checkbox"/>					
	Insert and brew immediately	<input type="checkbox"/>					
	Extraction time (within 3 seconds variance across all drinks served) x 4	<input type="checkbox"/>					
	TOTAL (0-10)	<input type="text"/>		<input type="text"/>		<input type="text"/>	

14.2.3 Final Round

		FREE POUR LATTE 1		FREE POUR LATTE 2		DESIGNER LATTE	
Espresso							
		YES	NO	YES	NO	YES	NO
	Flushes the group head	<input type="checkbox"/>					
	Dry/clean filter basket before dosing	<input type="checkbox"/>					
	Acceptable spill/waste when dosing/grinding	<input type="checkbox"/>					
	Consistent dosing and tamping	<input type="checkbox"/>					
	Cleans portafilters (before insert)	<input type="checkbox"/>					
	Insert and immediate brew	<input type="checkbox"/>					
	Extraction time (within 3 seconds variance across all drinks served) x 4	<input type="checkbox"/>					
	TOTAL (0-10)	<input type="text"/>		<input type="text"/>		<input type="text"/>	

14.2.4 Flushes the Group Head

The flushing of the group head must occur prior to each extraction (either after removal of the portafilter from the group or just before re-insertion.) If the group head was flushed prior to the extraction of the served beverages, the judge will mark “Yes”.

14.2.5 Dry/Clean Filter Basket before Dosing

If the filter basket was dried and cleaned prior to the served beverages, the judge will mark “Yes”.

14.2.6 Acceptable Spill/Waste when Dosing/Grinding

Spill/waste is ground coffee that was not used during the competition/performance time (e.g. spill/waste can be found in the dosing chamber, in the knock box, on the counter, in the trash, on the floor, etc.). Waste that is created by beverages that are not served does not count towards a competitor’s total waste. Acceptable spill/waste is up to 5 grams of unused coffee per beverage category. In order to earn maximum points, the waste should not exceed 1 gram of unused coffee per beverage category. Wasting more than 5 grams of coffee per beverage category should result in 0

points. A reasonable (less than 20g) amount of coffee ground for the purposes of purging grounds from the grinder is not included in waste.

14.2.7 Consistent Dosing/Tamping

The competitor should be demonstrating a consistent method for dosing and tamping for all the competitor’s drinks. For both the free pour latte and designer latte, the judge will mark yes under each drink’s category, and vice versa. The competitor should evenly distribute the coffee grounds, followed by levelled tamping of adequate pressure. Cultural differences should be taken into consideration.

14.2.8 Cleans Portafilters (Before Inserting)

Cleans basket rim and side flanges of portafilter before insert into the machine. If okay, the judge will mark “Yes”.

14.2.9 Insert and Immediate Brew

The competitor should start the extraction immediately after inserting the portafilter into the machine without any delay, if done; the judge will mark “Yes”.

14.2.10 Extraction Time

Technical judges will time all shots extracted and determine whether shot extraction times are within a 3.0-second variance. If the extraction time is within a 3.0-second variance of each other for all the competitor’s drinks (both for the free pour latte and designer latte, except for the macchiato) the judge will mark “Yes” under each drinks category, and vice versa. Extraction time begins when the competitor activates the machine’s pump. Shot times for shots that are not served are not included in this score. Extraction times must be a minimum of 15 seconds for macchiatos, and 20 seconds for lattes. If the extraction times are outside/under the times stated, a zero (0) will be given in this area. The Macchiato will not be included in the “3-second variance across all drinks served” scoring, they will only receive a Yes/No score based on the 15 second minimum extraction time.

14.3 Technical Skills - Milk Frothing

14.3.1 Preliminary Round

Milk				
	YES	NO	YES	NO
Empty/clean pitcher at start	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Purges steam wand before steaming	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Cleans steam wand after steaming	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Purges steam wand after steaming	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Clean pitcher/acceptable milk waste at the end	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
TOTAL (0-5)	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

14.3.2 Semi-Final Round

Milk						
	YES	NO	YES	NO	YES	NO
Empty/clean pitcher at start	<input type="checkbox"/>					
Purges steam wand before steaming	<input type="checkbox"/>					
Cleans steam wand after steaming	<input type="checkbox"/>					
Purges steam wand after steaming	<input type="checkbox"/>					
Clean pitcher/acceptable milk waste at the end	<input type="checkbox"/>					
TOTAL (0-5)	<input type="text"/>		<input type="text"/>		<input type="text"/>	

14.3.3 Final Round

Milk						
	YES	NO	YES	NO	YES	NO
Empty/clean pitcher at start	<input type="checkbox"/>					
Purges steam wand before steaming	<input type="checkbox"/>					
Cleans steam wand after steaming	<input type="checkbox"/>					
Purges steam wand after steaming	<input type="checkbox"/>					
Clean pitcher/acceptable milk waste at the end	<input type="checkbox"/>					
TOTAL (0-5)	<input type="text"/>		<input type="text"/>		<input type="text"/>	

14.3.4 Empty/Clean Pitcher at Start

The competitor should pour cold, fresh milk into a clean pitcher, which must not have been filled during the preparation time. The pitcher should be clean on both inside and on the outside.

14.3.5 Purges Steam Wand before Steaming

The competitor should purge the steam wand before inserting it into the milk pitcher.

14.3.6 Cleans the Steam Wand after Steaming

The steam wand should be cleaned with a dedicated bar towel.

14.3.7 Purges the Steam Wand after Steaming

The competitor should purge the steam wand after steaming the milk.

14.3.8 Clean Pitcher/Acceptable Milk Waste at End

The pitcher should be more or less empty after the drinks have been prepared. Acceptable waste is no more than 90ml/3oz in total per each drink category.

14.4 Technical Skills - Hygiene

Hygiene		
Hygiene (cleans the steam wand, clean pitcher, milk cloth use)	(0-6pts) x 2	<input type="text"/>
TOTAL (0-12)		<input type="text"/>

The judge will determine this score based on the competitor’s hygiene throughout their entire presentation.

When the competitor’s presentation time begins, the competitor must have a minimum of 3 cloths and each should have a purpose. The judges must evaluate the usage of these cloths. The competitor should use one for the steam wand, one for cleaning the filter basket and one for the workstation. Competitor would receive low score if:

- Use a non-dedicated cloth to clean a steam wand (using it for some other purpose other than using it to clean a steam wand.)
- Do something that is not sanitary or food safe with a cloth (e.g. touching it to the face or mouth, etc.)
- Use a cloth once it has touched the floor.

14.5 Performance

Performance		
Workspace organised and clean at start and in the end	(0-6pts)	<input type="text"/>
Overall impression (use of grinder, well extracted espresso, milk techniques, machine cleanliness)	(0-6pts) x 6	<input type="text"/>
TOTAL (0-42)		<input type="text"/>

14.5.1 Workspace Organised and Clean at Start and End

- The cleanliness and organization of the competitor’s workstation (work table, prep table, top of machine) will be evaluated on a scale between 1 and 5. If the area is messy, a 1 can be given.
- It is permissible to have a small amount of coffee grounds around the grinder. The competitors are allowed to work; therefore, we do not score zero (0) due to some coffee around the grinder.
- Verify the competitor’s ability to organize the working area in a practical and efficient way.
- Too much pre-preparation should be marked down (e.g. milk in the pitchers, etc.).
- A minimum of three clean cloths should be available when the performance time starts. The cloths must be clean and have a purpose (e.g. one for the steam wand, one for drying/cleaning baskets, one for bar clean up. A towel on the competitor’s apron/person is included in this count).
- The cups should be warming. The cups should be placed on the top of the espresso machine unless the competitor is using their own device to warm the cups. There should be

no water in the cups at the start of the competition time. If there is any water in the cups on top of the espresso machine at any time, the competitor will receive a score of zero (0) on each of the technical scoresheets.

- G. Competitors may have pucks in the portafilters at the start of their competition time. This will not count against clean area at start up.
- H. Clean working area at end. It is permissible to have a small amount of coffee grounds around the grinder. The competitors are allowed to work; therefore, we do not score zero (0) due to some coffee around the grinder.
- I. If an accident should occur (e.g. a competitor spills one of the drinks), the competitor should have it cleaned up by the end of their performance time.
- J. Cleaning while working (removing spent grounds, wiping tables) will help the competitor's score.
- K. All wares and tools (tamper, cups, trays, pitchers, etc.) are included in this evaluation including items on the espresso machine and work tables.
- L. Spent pucks are allowed to be in the portafilters at the end of performance and are not part of this score.

14.5.2 Overall Impression

The Overall Impression of the competitor's technical performance will be evaluated on a scale between 0 and 6. Elements to be considered should include:

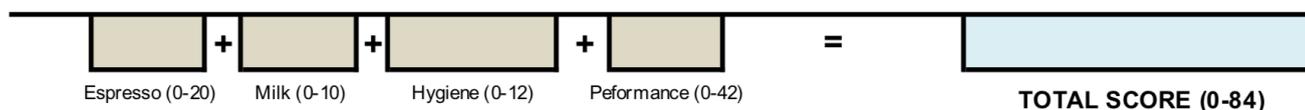
- A. The competitor's overall workflow and use of tools, equipment and accessories.
- B. The competitor should display an understanding of the correct use and operation of the espresso machine.
- C. The competitor should display an understanding of the correct use and operation of the grinder – including the management of coffee in and through the grinder. The competitor should have adjusted the grind during their preparation time. Competitors should be grinding coffee for each shot or set of shots.
- D. The competitor is trying to achieve extraction times within a three second variance and shot volume of 25-35 ml (30 ml +/- 5 ml). Extraction times must be a minimum of 15 seconds for macchiatos, and 20 seconds for lattes.
- E. The technical judges are responsible for inspecting the competitor's understanding of the grinder and consistency of dosing and tamping skills. Judges must look for: levelness of tamp, indications of channeling or holes, and consistency of tamping.
- F. The technical judges will evaluate the competitor's work-flow throughout the presentation, including: the organization and placement of tools, cups and accessories;

the competitor's movement and flow in and around the work station; the cleanliness and maintenance of the station (equipment, counters, towels, pitchers); the management of coffee and milk.

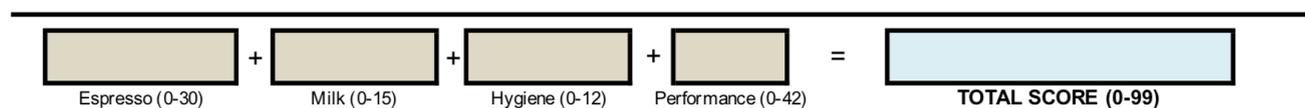
- G. A zero (0) will be awarded in this category in the case that any liquid or ingredients are placed on top of the machine.
- H. Clean portafilter spouts and avoided placing spouts in dosing chamber
- I. The competitor needs to remove any water or grounds on the portafilter spouts by cleaning the spouts. Rinsing, using a towel, and wiping with fingers are all acceptable methods for achieving clean spouts.
- J. During levelling, the competitor should not place portafilter spouts directly over the dosing chamber (this could allow water to contaminate the dosing chamber).
- K. The competitor should display an understanding of the correct use and operation of the steam wand in creating the required quality of textured milk.

14.6 Total Scores for Each Round

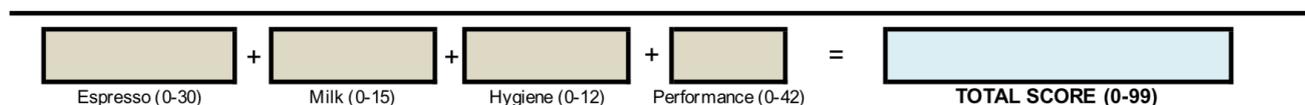
14.6.1 Preliminary



14.6.2 Semi-Final



14.6.3 Final



15.0 Visual Evaluation Procedure

The following is an explanation of the visual scoresheet.

The visual standards are the same for all beverages in both the Preliminary Semi-Final, and Final Round (differing only by the number of drinks assessed in each round).

15.1 Semi-Final Round - Art Bar

The addition of a semi-final round in the bar area is to allow the competitors to push the boundaries in their creativity and artistic aesthetics without the stresses of being judged on stage. Patterns presented should be an inspiration for baristas worldwide and be an impressive representation of the baristas skills for the general public.

- A. The photographs will be judged by a panel of a minimum of 4 judges, 3 certified MLAC judges, and 1 judge who may be chosen for their artistic expertise (chef, artist, designer etc.) who may not have coffee expertise.
- B. The judges will assess the drinks on their overall appealing impression.

15.2 Preliminary Round, Semi-Final Round, and Final Round - Stage Performance

Patterns will be evaluated using the following criteria by all visual judges. It is important that visual judges follow these criteria consistently.

Two Identical Patterns Matching the Presented Picture	Visual Foam Quality	Contrast Between Ingredients	Harmony, Size, and Position of Pattern	Level of Difficulty Successfully Achieved	Overall Appealing Impression	Total
x2		x2		x2	x4	
Both Cups identical	Silky and creamy	Clear Defined Lines	Symmetry in cup	Complex design	Pattern was confusing	
Only one identical	Shiny and glossy	Contrast	Position of design	Safe design	Impressive	
Only one was similar	No bubbles	Slight blurring in picture	Handle in correct position	Mastery	Progressive, breakthrough, development of the craft	
Cup under filled	Dry foam	Significant blurring in picture		Messy and rushed	Surprising	
	Matte with no gloss	Lacked clarity			Expressionistic or realistic	

15.2.1 Two Identical Patterns Matching the Presented Picture

Judges will assess the similarity of the two presented patterns to the presented picture. Because competitors are demonstrating their skill in replicating an intended pattern, this is the only category where judges will review both presented patterns, and not just the pattern specifically presented to them.

6 points will only be awarded to two patterns that are identical to the presented picture, whatever the quality of the design in the presented picture (this section is marking the similarities rather than the quality of the pattern itself). 2.5 points would be awarded if one pattern was identical to the presented picture and the other bore no resemblance to the picture at all. 0 points would be awarded if both drinks bore no resemblance to the picture at all. 1-5 points can be used where the drinks show some similarities to the presented picture.

15.2.2 Visual Foam Quality

Judges should visually assess the quality of the foam on the beverage, for a bubble free, smooth, glossy rich consistency. Judges will only evaluate the one cup presented to them in this section.

15.2.3 Contrast between Ingredients

Judges will review only the drink presented to them. High points will be awarded to patterns demonstrating sharp contrast between the surface of the beverage and the white milk foam. Unintentional mixing/blurring of the contrast will reduce this score.

Judges should consider areas of mixed crema and milk foam that are intentionally created by the competitor as a requirement of the desired pattern.

15.2.4 Harmony, Size, and Position of Pattern

Judges will only review the pattern presented to them. Judges will be assumed to be right handed, unless the competitor asks the judges to determine different, and so patterns should be presented orientated with the cup handle at 3 o'clock.

Judges will review if the size of the pattern is suitable to the cup it is presented and if the pattern is aesthetically positioned in the cup. If the pattern involves several elements, are these elements positioned and balanced aesthetically with each other.

15.2.5 Successfully Achieved Level of Difficulty

Judges will review only the pattern presented to them. High scores should only be awarded to difficult patterns successfully achieved and vice versa. If a competitor attempts a difficult pattern but fails to represent that pattern at all in the presented drink, then a low score should be expected.

15.2.6 Overall Appealing Impression

Judges will review only the drink presented to them. Judges should review the look of the drink in its totality based on its personal impact on them. Judges will consider the creativity of the pattern. Highest points will be given for presenting a design that pushes the boundaries in latte art skills and techniques. Judges are looking to recognise fundamental latte art skills such as free-pouring and give higher points when these skills are taken to new levels and enhanced with further techniques (on those drinks categories that allow it). To score this section it may be worth considering how a customer, rather than a coffee professional, may score the presented pattern.

Judges are scoring the pattern presented, not the photograph; if the competitor is unsuccessful in creating the planned pattern then they should expect lower scores.

15.2.7 Professional Performance

Competitors will be evaluated using the following protocol by all visual judges. It is important that visual judges follow this protocol consistently.

Judges will review two areas within this section, the competitor's performance and hospitality skills. The competitor's performance will include how they project to the audience, and the confidence, flair, and style they display in the production of the drinks.

Hospitality skills will include the service skills, warmth, personality, body language, professionalism and tone they exhibit in their service to the judges.

Competitors may be competing at the same time and therefore will not have microphones and their own music; it is therefore not expected for them to give a detailed verbal presentation.

Professional/Performance (Hospitality skills, confidence, flair)
x 4
Eye Contact
Professional Attire
Explanation
Quality of images
Spills on cups

16.0 Dishonest Behavior by a MLAC Official

If in the unlikely event that the head judge or any other MLAC personnel discovers or suspects potential dishonest behavior by a MLAC judge during a competitor's evaluation, then the following will apply:

- A. The head judge will request the return of all the competitors' scoresheets from the official score keeper surrounding the suspicious evaluation.
- B. The head judge will call a meeting with the MLAC judge(s) concerned, the MLAC Executive Director, and the MLAC Certification Committee Chair to evaluate the situation.
- C. The MLAC Executive Director and the MLAC Certification Committee Chair will then rule upon the matter in a closed meeting.
- D. If the matter of dishonesty is extensive, the MLAC Certification Committee Chair has the power to rule that the MLAC judge will be excluded from judging in any future MLAC sanctioned competitions.

16.1 Appeal

If the MLAC judge in question does not agree with the decision, they may appeal the decision in writing to the MLAC Advisory Board. The decision by the MLAC Advisory Board is final.

The appeal letter must include the following:

- 1) Name
- 2) Date
- 3) A clear and concise statement of the complaint
- 4) Date and time references (if applicable)
- 5) Comments and suggested solution
- 6) Party/Parties Involved
- 7) Contact Information

Any written protests/appeals, which do not include this information, will not be considered. Judges should submit their written complaint or appeal to the MLAC event manager via email to secretary@msca.org.my within 24 hours of the debriefing or the decision given.

16.2 Appeals Reviewed by MSCA Advisory Board

The MLAC Advisory Board will review written complaints and appeals within 30 days of receipt. The MLAC Advisory Board Chair will contact the competitor or judge in writing via email with the final decision.