



2009 Rules & Regulations

2009 Canadian Barista Competition Rules Index

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Rules of the Barista Championship

New this year: In 2009, four official Regional Barista Championships will take place covering the following regions

1. Prairies Regional Barista Championship: Includes Alberta, Saskatchewan, Manitoba, Yukon Territory, Nunavut, and Northwest Territories.
2. Eastern Regional Barista Championship: Includes New Brunswick, Nova Scotia, Prince Edward Island, Newfoundland and Labrador, Quebec, Ontario from Ottawa east to Quebec
3. Central Regional Barista Championship: Includes Ontario west of Ottawa
4. Western Regional Barista Championship: Includes British Columbia

The Regional Barista Championships are limited to 16 competitors in each region. To qualify for participation in the 2009 Canadian Barista Competition, participants must have participated in a 2009 Regional Barista Championship.

One competitor from each café/roaster/business or master franchise representing only him/herself and his/her café/roaster/business. *Note: More can be added if slots become available so business can enter their first and second choice competitors. Second competitors from a company can be selected if space is available ten days prior to the competition and in order of date of registration. Second competitors will be notified no later than one week prior to the competition.*

A contestant must fax or mail proof of employment in the region that they are applying to compete. Contestants also must provide proof of Canadian citizenship and or residency with a *passport* from Canada or 24 month continuous work or school visa.

There is a fee for participation in the barista competition (\$75 per entry plus GST) and the participants will carry their own expenses for travel, accommodations, and other related expenses.

The first three winning baristas (first, second and third) in each region will qualify to compete in the 2009 Canadian Barista Championship. Of the 16 competitor positions

Application for Participation

Baristas who want to participate in the event must complete a *Barista Registration Form* our website: www.canadianbaristachampionship.com

Verification of all entrants will be made before registration acceptance. Confirmation will occur through email or fax. Concurrently, a time schedule for barista participation will be compiled and presented. The time schedule and list of participants will also be made available at the Barista Pre-competition Meeting and the Judges Pre-competition Meeting.

Competition Procedures

Competitors will be judged on the following criteria:

□ COMPETITION AREA

The competition area will be evaluated for cleanliness at the start and end of the performance/competition time. The bar should be spotless, and the area as orderly as if ready to open for a shift.

□ TASTE EVALUATION

Each competitor will serve each of the four Sensory Judges a single espresso, a single cappuccino and a single signature drink of his/her choice *All drinks must be espresso-based and alcohol-free. There will be a total of 12 drinks, during a period of 15 minutes or less. The order in which the drinks are served is the competitor's choice. *The four drinks of each category must be identical and served simultaneously. All four drinks within each set of drinks must be prepared using the same coffee. However, the barista can prepare each set of drinks (i.e., the espresso, cappuccino and signature drinks using different coffee.) Points will be awarded for the taste of each individual drink (i.e. espresso, cappuccino and the signature beverage). Points will also be based on raw materials used and style of the beverage. Competitors should strive for a harmonious *balance of sweetness, bitterness, acidity, and aromatics*. Each competitor is advised to explain verbally to the judges why they chose their particular coffee, the basic roast profile, the espresso blend structure, the major taste elements, the ingredients used in the signature beverage and the philosophy behind the drinks served.

☐ **BEVERAGE PRESENTATION**

Points will be awarded based on the *visual presentation* of the beverages, including but not limited to cups, glasses, accessories, table settings and above all, the beverage served. This includes elements such as cleanliness of cups and saucers (no spills or drips on cups), consistency of drinks and creativity and style of presentation.

☐ **TECHNICAL SKILLS**

Points will be awarded based on the competitor's *general barista technique and skill*. Points will also be awarded based on the competitor's technical knowledge of the espresso machine and grinder. This includes the competitor's working knowledge of the equipment involved and how it relates to everything from quality of coffee to his/her cleaning skills.

☐ **JUDGES TOTAL IMPRESSION**

Points will be awarded based on the judges overall view of the competitor, his/her technical skills, taste of drinks, and personal and beverage presentation. Points will also be awarded based on the barista's *personal appearance* and appropriate clothing in relation to audience, the competition itself, customer relation, e.g., judges, personal charisma, etc. Barista may bring their own music on CD to be played during their performance period.

Competition Flow

A barista's entire competition time is 45 minutes in length. The 45 minutes are divided as follows:

- 15 minutes preparation time
- 15 minutes performance time
- 15 minutes clean up time

After completion of the 15 minutes of preparation time, the barista will be kindly asked to step back from the station area to await the judges. Each of the three stations will have a two or three-group espresso machine, and espresso grinder. Each station will be assigned a number, one, two or three, which correspond with each competitor's assigned time and station.

After the judges complete their evaluations, the second barista will be instructed to begin their 15-minute performance time. The third competitor will wait five minutes and then begin upon instruction from the timekeeper begin their preparation time. The first barista will begin their clean-up time immediately following completion of their competition performance. The physical frame of the competition consists of a stage with three competition stations.

(See Table 2.)

Station #1

1st Barista	15 min preparation		2nd Barista	15 min preparation (start: 5 min within #1's competition time)		3rd Barista	15 min preparation (start: 5 min within #2's competition time)	
	15 min competition			15 min competition			15 min competition	
4th Barista	Barista: 15 min clean up	Judges: 5 min evaluation	5th Barista	Barista: 15 min clean up	Judges: 5 min evaluation	6th Barista	Barista: 15 min clean up	Judges: 5 min evaluation
	15 min preparation (start: 5 min within #3's competition time)			15 min preparation (start: 5 min within #4's competition time)			15 min preparation (start: 5 min within #5's competition time)	
	15 min competition			15 min competition			15 min competition	

Table 2 Competition Flow

Time Standards

Competition time begins the moment the *barista presses the timer*. If the last beverage is served to the judges before the 15 minutes of competition time are up, time will be stopped when the competitor presses the stop button on the timer or raises their hand and calls "time". The competitor may choose to stop the clock whenever he/she wishes. For example, competitors can stop the clock once his/her final drink is placed on the presentation table to be served to the judges, or after serving his/her final drink, or competitors can choose to go back to their station to clean before stopping the clock and ending their performance time. Once the competitor stops the clock, the back-up timekeeper will stop the stopwatch. The judges will record the final time on the clock. If the clock has malfunctioned for any reason, the Head Judge will record the time from the back-up timer. *Competitors may not continue talking to the judges once their competition time has ended.* Any conversation after the competitor's competition time will not count towards his/her total score. The maximum timeframe (without penalty) for the competition/presentation is 15 minutes. Competitors will not be penalized for finishing early. If the competitor has not finished his/her presentation during the allotted 15-minute period, he/she is allowed to proceed until the presentation is completed. One point (minus 1) will be deducted for each second of overtime after 15 minutes. The maximum penalty is 120 points and this will be deducted from the competitor's combined scored sheet total. . *Please note: any competitor whose performance period exceeds 17 minutes will be disqualified.* If the barista exceeds two minutes overtime,

he / she will be allowed to complete their presentation although they will be disqualified.

Maintenance of proper and accurate times as well as administration of the overall competition area is the responsibility of the barista competition officials.

1. PRIOR TO PREPARATION TIME:

Competitors may bring music on one CD to be played during his/her competition time. (*Music may not contain profanity.*) Competitors must mark the CD case clearly with his/her name and competitor number. It is the competitor's responsibility to give the Audio Visual staff his/her CD. It is also the responsibility of the competitor to ask the Audio Visual staff for the CD after he/she is done competing. The stage manager will be responsible for seeing that each competitor's station is set as the competitor has requested prior to his/her preparation time. The stage manager will make sure that each competitor's grinder and blender are placed to the right or the left of the espresso machine per the competitor's request. Competitors have the option of using the grinder provided, or bringing his/her own grinder(s).

If a competitor has brought his/her own grinder and/or blender, please inform the Stage Manager if he/she has not done so already. The head runner will contact the competitor prior to his/her preparation time. Once the competitor's assigned station is cleared and cleaned from the previous competitor, the stage manager, station runner or barista will take the competitor's grinder and/or blender out to the assigned station, place it in the correct location and plug it in however, once the grinder is in place and plugged in, the competitor will not be allowed to touch the grinder and/or blender and must leave the stage immediately. (Please note: If a competitor is using his/her own grinder, it must be empty. No coffee beans are allowed in the hopper until the competitor's preparation time.) Competitors should be in the preparation area 30 minutes prior to his/her scheduled preparation time. Any competitor who is not onsite at start of their 15 minutes of preparation and/or competition time may be disqualified.

2. PREPARATION TIME:

The first competitor will start at the first station and begin his/her 15 minutes of preparation time. The purpose of the preparation time is to carry or wheel all supplies out on stage, set up the station and prepare the bar for competition. A cart will be available for use. Each competitor will be assigned a station runner who will assist the competitor as he/she wheels the cart from the preparation area to his/her assigned station. Only the assigned station runner will be allowed to assist the competitor on stage with the cart. (Please note: Coaches, supporters, friends, or family members are not allowed on stage while the competition is in progress.) Once the competitor has arrived at his/her assigned station, the time-keeper will signal to the competitor that the

15 minutes of preparation time have begun. The runner will not help the competitor unload the cart or set-up the station. Each competitor must unload his/her supplies off the cart on his/her own. Once the cart is unloaded, the station runner or barista will wheel the cart off stage. The waiters cart will not be allowed on stage during the performance/competition time. If a competitor has brought an item or piece of equipment that does not fit on the station table provided, he/she must ask the Head Judge prior to the start of their 15 minutes of preparation time, if he/she may be allowed to leave the item on the floor, out of the way. If a competitor has forgotten some of his/her equipment and/or accessories, he/she must retrieve the missing items him/herself. Nothing may be delivered by the runners, supporters, team members, or the audience.

Preparation Time (cont.)

Any water, glassware, napkins, or decorations the competitor would like on the presentation table must be incorporated into his/her 15-minute performance/competition time. During 15 minute prep time, contestants may set up the head table, however, they cannot pre-fill the water glasses. Competitors will not be allowed to exceed the 15 minutes of preparation time. The timer will give the competitor a ten minute, five minute, three minute, one minute, and thirty second warning during his/her 15 minutes of preparation time. If the 15-minute preparation period has elapsed and the judges are not ready to begin judging the performance, the competitor will be asked to step back from the machine. *Please note: Cups should 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. If coffee "pucks" or "cakes" are left in the portafilter at the start of his/her competition time points will be deducted from the technical score sheet for "clean working area at startup".*

(See Part I – Station Evaluation At Start-Up)

3. COMPETITION TIME:

During the competition, the following five or six judges will assess the barista: four sensory judges and one or two technical judges. Evaluation will only be compiled based on competition performance and not the preparation or clean up, although the competitor must leave the station in an acceptably clean condition for the next competitor.

Once the 15-minute preparation time has elapsed and the judges are ready, the MC will introduce the competitor. The competitor will be interviewed in English throughout the presentation by the MC. If an interpreter is needed, the competitor must inform the Event Coordinator upon registration. Each competitor will be hooked to a microphone throughout his/her competition. However, the competitor is only broadcasted during his/her actual performance time. *Please note: Competitors may choose not to be interviewed and give their own presentation during the 15 minute Competition Time. These will need to be relayed to the MC prior to the event or at registration. Tracking time elapsed during the 15-minute competition/performance time will be the responsibility of the competitor, though he/she may ask for a time check at any period.* The MC will ask the competitor if he/she is ready to begin. Once the 15 minutes have begun, the competitor may set the head table, if they have not already done so

during their 15 minute preparation time. The competitors must serve the judges water, during their performance either at the start of their presentation. Before the competitor introduces him/herself to the judges, the competitor must press the start button on the timer to begin his/her 15 minutes of competition/performance time. The designated back-up timekeeper will begin the stopwatch the moment the competitor presses the start button on the clock at the judge's presentation table. Once the first competitor is five minutes into his/her competition time, the second competitor may begin his/her 15-minute preparation time at the second station upon advisement from the Event Coordinator and/or the Stage Manager. At the start of the competitor's competition time, he/she will introduce him/herself to the four Sensory Judges. The four Sensory Judges will be standing behind the judges' presentation table. (All drinks competitors wish to be evaluated must be served at this table.) Once the 15 minutes of competition time have begun, the competitor may set the judges' presentation table. Competitors are required to serve water to the judges. Competitors can serve water to the judges after they have set the presentation table or when they serve the first set of drinks. A station runner will clear the judges' presentation table upon a signal after each set of drinks. The runner will clear only the cups, saucers and spoons.

If a competitor would like the station runner to clear any additional items such as cookies, chocolates, sugars, honey, etc., he/she must tell the head runner prior to going on stage. Time will be stopped when the competitor presses the stop button on the timer attached to the clock or raises his/her hand and calls "time". The competitor may choose to stop the clock whenever he/she wishes. Once the competitor stops the clock, the back-up timer will stop the stopwatch. The judges will record the final time on the clock. If the clock has malfunctioned for any reason, the Head Judge will record the time from the back-up timer. Competitors may not continue talking to the judges once their competition time has ended. Any conversation after the competitor's competition time will not count towards his/her total score. If the competitor has not finished his/her presentation during the allotted 15-minute period, he/she is allowed to proceed until the presentation is completed. However, points will be deducted from the competitor's combined score sheets total. ** Any competitor whose performance period exceeds 16 minutes will be disqualified.*

There will be a five-minute delay between the first barista's competition time and the second barista's preparation time. The judges use this time delay to complete their written evaluation of the first barista's competition performance. At this time, the Head Judge will collect score sheets to verify completion and will hand them to the designated scorer.

***TECHNICAL ISSUES:**

During the preparation and/or competition time, if a competitor feels there is a technical problem with the espresso machine, the grinder and/or the blender, the competitor should raise his/her hand and ask for the stage manager (during preparation time) or for the Head Judge (during competition time), and the time will be stopped. If the Head Judge agrees there is a technical problem, the Head Judge will decide the appropriate amount of time for the competitor to be credited. Once the technician has fixed the problem, the competitor's time will resume. If for some reason the technical problem

cannot be solved in a timely manner, the Head Judge will make the decision whether or not the competitor should wait to continue his/her performance or stop the performance. If a competitor must stop his/her competition time, the competitor along with the Head Judge and Event Coordinator will reschedule the competitor to compete again at a later time.

4. CLEAN-UP TIME:

Once a competitor has finished his/her competition time, he/she should begin cleaning up the station. The assigned station runner will bring the waiters cart back out on stage for the competitor to load his/her supplies on. The station runner will clear the judge's presentation table; however, the competitor is responsible for clearing and cleaning his/her station table without assistance. If a competitor brought his/her own grinder and/or blender, the station runner can help the competitor remove these items from the station. Competitors are expected to thoroughly clean their station after their competition time. Once a competitor has finished cleaning his/her station, the head runner will inspect the station. If the Stage Manager does not feel that the competitor has cleaned the station sufficiently, the head runner will consult with the Head Judge to determine whether the competitor should return to the station and finish cleaning.

Raw Materials, Accessories and Machines

The entire competition area will have three identical customized espresso machines, one per each of three stations.

Besides the espresso machine, each station will contain at least the following equipment:

- Competition Table: steel or strong wooden working table measuring 180 cm x 90 cm x 90 cm/6 ft. x 3 ft x 3 ft. (the espresso machine is placed on this table)
- Preparation Table - Forms an "L" shape extending from the left of the station table (For trays, glassware, and additional accessories) measuring 180 cm x 60 cm x 90 cm /L: 6' W: 2' H: 3'
- Sensory judge presentation table, (or up to three separate presentation tables) Measuring approximately 120 cm x 90 cm x 105 cm / 4 ft. x 3 ft. x 3.5 ft.
- Ice Container
- One or Two grinders
- Knock Box
- Ice
- Ice Scoop
- Whole Milk (Natre) Soya Milk (NutriSoya)
- Trash Can
- One trolley/waiter's cart to be used during preparation time. (optional)

* There can be variations on size dimensions of tables, espresso tables etc. depending on availability.

Some basic materials (such as milk) will be provided by the organizers and their sponsors. The barista can voluntarily make use of these materials. It is recommended, however, that each barista bring all accessories needed for their presentation, such as cups, glasses, spoons, herbs, espresso, tray, grinders, etc. *Please note: Other than milk and ice, which are guaranteed to be provided on-site, the competitors are asked to bring all supplies necessary for their presentation. No accessories are provided.* Competitors may choose to bring their own milk. The barista competition officials will provide some additional accessories for emergency purposes. However, this is not a guarantee. Competitors may use any accessories or ingredients (excluding alcohol) they wish. 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.

***It is recommended that competitors bring the following supplies:**

- Coffee (For practice and the competition)
- Grinder (Optional)
- Tamper
- Shot Glasses
- Steaming Pitchers
- Cups & Saucers (For all 12 drinks including spares)
- Spoons
- Any Specific Utensils Required
- Water Glasses
- Water (For judges)
- Milk (Optional)
- Bar Towels/Clean Cloths
- Tray (For serving drinks to the judges)
- All Accessories (For judge's presentation table)
- Napkins
- Sugar
- Any equipment needed for the Signature Drink (i.e. Blender)

Machine Assignment

The physical framework for the competition consists of a stage with three competition stations, each of which is assigned station number one, two or three. The competitors are, by lottery, assigned a competition time and a competition

station. Information about competition time and station will be relayed to barista at the Barista Precompetition meeting.

Judges Evaluation Criteria

The barista competition organization defines specific criteria upon which the competitors are to be judged, all of which is available on the Website. The Barista Rules are based upon 8 years of international barista competitions. Competitors are advised to thoroughly review the 2009 score sheets to ensure that he/she is familiar with the criteria. All materials may be downloaded free of charge at Website URL, or otherwise delivered by contacting the Barista Event Organizer.

Coaching

Coaching from the sideline is not allowed during the competition. If the Barista has forgotten some of hers/his equipment, accessories etc. they have to get it themselves, it is not to be delivered by supporters, audience or team members. This is reason for *disqualification*. The barista event organizers does encourage cheering from the sidelines by supporters, the audience and other team members. However, they are not allowed to assist the competitor in any way. An official coach/trainer must be designated in order to clarify whom the respective coach/trainer is for each competitor, to avoid “back-door” coaching. This coach/trainer is then barred from participating as a judge at this event.

Ingredients

The competitor is allowed to use any ingredient (except alcohol), which is needed to create the personal signature drink. The drink and its ingredients should preferably be produced during the competition time. This will produce higher scores. The competitors must bring all ingredients needed themselves to the stage area and assigned station.

2009 CERTIFIED JUDGES

Competitors will be observed by one Head Judge and judged by four Sensory Judges and two Technical Judges.

- **Head Judge:**

The Head Judge is responsible for managing any issues or concerns that take place on stage during a performance. The Head Judge is responsible for making sure the judges are evaluating each competitor according to the Barista Organization standards. He/She will take notes during the competitor’s time and review the score sheets of the four Sensory Judges and the two Technical Judges for accuracy and consistency, but his/her scores will not count towards the competitor’s total score. The Head Judge has final authorization concerning any problems or issues that occur during performances. The Head judge may substitute for another judge, either due to illness, or perceived

conflict of interest, or any other legitimate reason. In these cases the head judge's score will count for that competitor. This will be announced prior to the start of the affected competitor's performance.

- **Technical Judge:**

The one or two Technical Judge(s) will position themselves around the competitor and his/her station. The Technical Judges will evaluate competitors on the following criteria:

Hygienic/cleanliness of station at the start.

Clean cloths available and proper use of clean cloths

Usage of grinder.

Consistent grinding, dosing and tamping.

Extraction procedure.

Milk frothing techniques.

Visual espresso base for cappuccinos and signature beverages.

Cleanliness of station at the end of the performance time.

The total sum of the two Technical Judges score sheets are added and divided by two.

This sum is then added to each of the four sensory score sheets.

- **Sensory Judge:**

The four Sensory Judges will be located at the judges' presentation table. Each Sensory Judge will only evaluate the drink that is served to him/her. The Sensory Judge will evaluate competitors on the following criteria:

Ability to communicate with the judges and Master of Ceremonies.

Accuracy of competitors' description of drinks served.

Visual appearance of the drinks.

Drinks served with the correct accessories.

The quality of the espresso blend.

The taste and quality of the drinks served.

Taste balance of all drinks.

Temperature of drinks and cups.

Usage of ingredients in signature beverage.

Competitor's attention to detail and overall creativity.

Barista Event Areas or Zones

The physical frame of the competition will consist of the following areas:

- **Backstage**

This area is reserved for baristas, their designated coaches and officials and/or other specially authorized persons. The number of people backstage is limited. The area will contain storage ice freezers and tables for the barista's raw materials/ingredients /accessories/machinery, etc. judges must avoid this area prior to and during competition.

- **Preparation Area/Backstage**
An area next to the stage/competition area will be designated as the preparation area which only stage-authorized persons are allowed access. These include but are not limited to: baristas who are about to begin preparation time; the barista's assistant; and Barista Event officials. Competitors will be able to store their equipment, accessories, ingredients, etc. in this room/area.
- **Stage/Competition Area**
Only authorized persons are allowed to enter the competition area.
- **Barista Practice Area (could be same as Stage/Competition Area)**
An area will be reserved for the baristas and will be equipped with three espresso machines identical to the competition machines. Here, barista's can practice for competition, make last minute adjustments or just get familiar with the type of espresso machine/grinder to be used in the competition. All baristi will be assigned a Practice Period at the Barista Pre-competition Meeting or prior to competition.
- **Media**
This area is restricted to journalists and authorized officials.
- **Show Production & Audio Visual**
This area is restricted to audiovisual and show production personnel.
- **Dishwashing Area/Room**
Competitors will have access to sinks, washing detergents and cloths to wash small wares, glasses etc.

Standards and criteria regarding modifications on competition machinery

No modifications to equipment are allowed. This includes steam tips and portafilter baskets. All filter baskets will be double shot capacity. The espresso machine will be calibrated to the following specifications: *Temperature setting will be at around 200 degrees F (93.5 degrees C) with a range of plus or minus 5 degrees F (3 degree C), and the pump pressure set between 8.5 and 9.5 bars.* Any changes or adjustments made to the espresso machine are reason for disqualification.

Competitors have the option of using the grinder(s) provided, bringing their own grinder(s) or using both the provided grinder and their own grinder. Competitors may not use more than two grinders during their performance.

Precompetition Espresso Machine Evaluation

All competition espresso machines will be checked by a certified technician prior to the event and certified by the Event Coordinator.

Complaints & Appeals

All complaints and appeals must be submitted in written form and contain the following general information:

- Complainant Name (person/café/business, etc.)
- A statement detailing the problem
- Time and date references
- Reference to all the persons involved, and specific details
- Complete contact information i.e. Phone number; fax number; email address; street address.

Any complaints and/or appeals, which do not, as a minimum, include the details above, will be refused without further consideration. These will include complaints and/or appeals that *arise during* the actual competition. Complaints and/or appeals are given to the competition Head Judge and the Event Organizer during the holding of the championship. The pool of judges in this particular barista competition may or may not be summoned to confer on the appeal/complaint. *Any judge(s) of this pool who may be directly involved with the complainant will be excluded from this summons. Any and all individuals who are involved will be summoned to ensure full transparency of this process. Decisions made by the Head Judge Event Coordinator concerning appeals are final.

Beverage Criteria

Espresso

- Extracted from a double basket.
- One single espresso per cup.
- Prepared with various grams of coffee, depending on the blend, roast of coffee and the grind.
- Espressos should be served in a 2 – 3 oz. / 60 – 90 ml. porcelain demitasse cups with a handle.
- Approximately 1-oz. / 30 ml ($\pm 0, 5$ CL. /1 oz.) beverage in 20 to 30 seconds.
- Served with spoon, sugar and water.
- Hot beverage.

Cappuccino

- A single espresso base with prepared milk
- A traditional cappuccino is a 5 to 6 ounce (150 to 180 ml) beverage

- A beverage of ratios, producing a harmonious balance of espresso, steamed milk and frothed milk.
- Served in a 150 ml. / 5 oz. – 180 ml. / 6 oz. porcelain cappuccino cup with a handle
- Cappuccinos should not be topped with any additional spices and/or powered flavorings.
- Coffee taste is essential.
- Hot beverage.
- **Milk type/brand is barista's choice*

Signature Drink

- An espresso-based drink,
- The drink and its ingredients should be assembled on sight in the competition time.
- A signature beverage must be espresso based. A distinct taste of espresso must be present. First and foremost it should be a beverage; the judges should be able to drink it and it must be drinkable without a spoon. Competitors are allowed to use any ingredients in the signature beverage as long as they do not contain any alcohol or illegal substances. *(Please note: This rule applies to extracts as well. Competitors using extracts in his/her signature beverage should be prepared to verify that no alcohol is listed in the ingredients of the extract. No ingredient(s) where the alcohol has been burned out or off will be allowed in the signature beverage.)* If alcohol is discovered as an ingredient in the signature beverage, the signature beverage will receive zero points on all points available in the signature beverage category. All ingredients must be disclosed upon request. Competitors must bring the original bottles and/or packaging of all ingredients used in his/her signature beverage. The components of the signature beverage should preferably be produced during the competition, i.e., the signature beverage and its ingredients should be assembled on site during the competition time. **The signature beverage can be any temperature.. * No ingredients or substances other than ground coffee may be placed in the portafilters.*

Water Quality

- 5 grains of hardness
- 140 TDS

Other raw materials/accessories

- **Non-alcoholic ingredients.*
- **Barista's choice*

**2007 WBC/SCAE/SCAA/Tea & Coffee Barista Championship Standards*

The **2008 Canadian Barista Regional Competition Rules** are based on criteria from past international barista competitions , (WBC, SCAE, SCAA, T&C Barista Championships) since 1997.

