



**NZSCA AGM Meeting 2022**  
**Friday 19 May 8.30am-3.30pm**  
 Sherwood, 554 Frankton Road, Queenstown

**Present: Board:** Roz Cattell (RC) Megan Wyper (MW) Scott Pepler (SP) Ken Shi (KS), Frank Hsu (FH), Nic McClean, (NM) Steph Noble, (SN) Connor Nestor (CN) , Shane York (SY)

**Apologies:** Andrew Smart, Espresso Workshop, Greg Phillipps, Sacred Grounds; Paul, A Bunch of Snobs; Dove Chen from Grey Roasting Co; Simon Fowler, Arrosta Coffee; Chris Innes, Bean Addicted John Cole, Mojo Coffee, Henrik Rylev, Langdon Coffee Merchants, Sally Quantock, Ebony Coffee Roasters, Jeremy Innes, Switch Coffee Christchurch, Stu Hargie, Turning Point Coffee, Bernard

Smith, Vivace, Hayden Thompson, Pomeroy's, Al Borrie, First Hand Coffee, Lachlan Cox-Tuch, Loring, Chris White, Altura, Anna McGregor, Coffee Lab, David Green, L'affare, Casey Deane, L'affare, Peter Van der Gulik and Martin from Espresso Ninja, Tony Pack Fresh, Leigh Moss, ACR Coffee Roasters Emma and Dan Hennah, Sublime, Miles, Weta Coffee

Meeting Mins by Emma Jean McDougall (EJM)

**All attendees:** Please see attached list at end of document

| Agenda Item    | Discussion  |
|----------------|---|
| Meeting opened | <p><b>Welcome by Roz Cattell 9.11am</b></p> <p>Thank you to Sucafina<br/>           Good morning everyone and welcome to the New Zealand Specialty Coffee Association AGM.<br/>           Thank you all for taking time out to join us in one of the most spectacular parts of the world. I'm hoping you get some time outside of the AGM to enjoy what this beautiful place has to offer.<br/>           What a night we had last night! How wonderful that we can celebrate the people in our industry who have contributed to making this community what it is today.<br/>           Congratulations to our recipients: Our first ever Historical Award given to Frances Hollis and Lance Wyatt. David Huang for On-Going Contribution, An Nygen for Friend of the Association and to our Board Member, Nic McLean for Lifetime Achievement.<br/>           Over the past four years we have had two AGM's together and two on-line. Although on-line is convenient and has its place, there's nothing like being together, snuggly in a teepee!</p> |

Last year we had 110 people online representing 65 member companies registered.  
This year we have 80 attending representing 58 member companies.  
Please feel free to ask questions after the reports or if you have any general business, please leave a message in the box at the back.  
We will always endeavor to do our best to answer your questions in the room, however, if we don't have an answer for you today, we'll certainly do our best to have an answer and get back to you.  
Thanks must go to our Awards Evening and AGM Sponsor, Sucafina. Thanks Carl and the Sucafina team that are here today. These great events cannot be run as well as they do without the support of our Sponsors.  
Also huge thanks to the Emma's who have put this together for us today.

Meeting protocols discussed

housekeeping rules

Ice breaker – If you were a coffee bean, what would you be.

RC – reads Agenda

**Apologies read and accepted.**

**Previous minutes accepted SP; Seconded: NM**

**Presidents report – Roz Cattell**

As we reflect on the past year

In my last year's report, I spoke about our new world challenges. Supply Chain issues, staff shortages within our industry and of course, restrictions within New Zealand due to the pandemic.

We are now in a world that is open and we can move freely around our country, however, we are still seeing broken supply chains and staff shortages. Just as we thought we could be in for a nice summer, torrential rain hit the north island on the 27<sup>th</sup> of January, causing dreadful flooding around the country. Cyclone Gabriele hit us early February and once again we saw devastation around the country, with significant destruction in the Hawkes Bay and Coromandel.

With that said, once again, we had members offering help to the affected areas. Offers to roast, supply beans and do whatever was necessary to keep businesses going.

This past year, the media has continued to ask us, "Why is a cup of coffee so expensive". And we continue to explain and break down "what's in the cup"

We have continued conversations with The Restaurant Association and these will be on-going. Both Associations feel that we have synergies and opportunities for collaboration. We are hoping that we can progress this relationship in the coming year. The NZSCA has continued to host Events, grow our Membership, and remain in good financial standing. You will soon hear from the Chairs of Finance, Membership, Events, Education and Allied. I would like to thank everyone involved in these portfolios for the on-going work that you do behind the scenes. This afternoon, I will present on behalf of the Board, a Proposal to reframe our membership. I am hoping that you have all had time to read the proposal. You will have a chance to ask questions once we have presented the proposal. As this requires a change to the Constitution, the proposal requires a vote from members present in the room. One vote per member company please. Thanks to our members, the New Zealand Specialty Coffee Association is in good shape. We have a membership that is happy to collaborate on getting the best information across to our wider group. The ECCA programme and our panel presentation around Sustainability, are a great example of membership collaboration. Thanks also, must go to our current Board. Meg, Nic, Scott, John, Ken, Steph, Frank, Shane, & Connor. Thank you for supporting the New Zealand Coffee Industry and striving to make it the best. Stepping down from the Board, are John Cole and Nic McLean. Ken Shi and Frank Hsu have completed their term. Ken will be standing again. I would like to thank out-going Board member, John Cole, who has given \_\_\_\_\_ as a Board member with the past two years on the Exec Team. John's contribution to the Association and especially in the Education piece has been endless – especially in a climate where we couldn't be in the same room. Also, stepping down is Frank Hsu. Thank you Frank for your contribution to the Board, the Association and our Industry. Franks knowledge around legislation in hospitality has been invaluable. Our Allied Representative Shane York has also completed his term and will be standing again for this position. Nic has been on the Exec Team as Treasurer since 2018. Nic has made sure the financials have been in order and kept us on track. Over the past two years while Nic has faced his own personal challenges, he has continued to look after the finances, even looking over them and signing off payments etc.... while he's been in a hospital bed. Thank you Nic – you have gone above and beyond! Thank you both Ken and Shane for your on-going contribution to the Association. All four positions for the Executive Team are vacant as are the Allied and 3 Board positions. Thank you to the Emma's! As this is my final report as President, I would especially like to thank past and present Board members I have worked with over the past 7 years. Thank you to you, our membership who have taken the time to call, email or just stop and have a chat. It has been a privilege to be part of the New Zealand Specialty Coffee Association and I will be forever grateful for the opportunity.

Roz Cattell

**Moved, RC Second, Connor Nestor**

### **Treasurer Report – Treasurer Nic McClean 9.38am**

Accounts published online \$65K profit up \$9k last year as we got back into events

Two Barista champs in one financial year (August and March)

Accounts for winners separate

Membership slightly down from 2022 from 2021

Lifetime award separate

Operations

Great balance sheet

\$95k in bank in rude health to start the year

### **Moved, NM Second, Shane York**

### **Membership Committee Report - Connor Nestor and Frank Hsu**

We are a not for profit association run by elected volunteer members. Our purpose. Member benefits.

Grateful for how many members we have providing an industry voice, sponsorship, recognition awards, voting rights, representation, website presence, social media, events for them. Membership fees have been the same since 2012.

Sense of community and icons on industry who have paved the way.

Recognition Awards - last night.

Member advantages

Developing business

Looking back, invoices sent on time, some drop off, 19 new members

Board met for the first time in July.

Beers and chippies – great cross section and will replicate that in future

Instagram post in September 2022, shared by 300 people and viewed by 5000k

Roz and Steph on RNZ podcast

Honoka Kawashima, Barista Champion in The Post, a lot more feel good article rather than what's popular.

Membership benefit: offer BNZ small/medium busines 50% off, low account fees. Eftpos rental 24 months, 12 months fees. 7 days processing.

Significant savings. Take payment on phone. E-commerce facility

Further member benefits

Website is almost there.

Our projects

Survey

EECA

Ongoing comms and links

Survey 59, 30 respondents in 2016. More surveys in future

Survey slides – social media

Membership numbers Small: 98 medium 24 Large 22 total 142. Since 1 April 2023, 10 have left and 8 have joined.

Welcome to our new members. Enthusiastic young coffee companies want to be more involved.

Carl Sara – What do I get? The right question is what can I contribute. If everyone can contribute, it's an investment.

Richard Corney – Is this the biggest membership and why are they leaving

EJM – was bigger precovid

CN – case by case as to why they leave

MC – everyone different, what are some things that could be contributed? Time and resources?

CN – what can we do as individuals? What are the resources and useful for those coming in? Creating pathways for the next generation with large opportunities. Open dialogue to bring people in. A solid community to be a part of

EMW – share what we're doing. 2016 no social media – forever moving

EMW – share other people's successes too. Bring us your ideas or projects. We can't do everything.

CN - education piece – great content

EMW – happy to share events as long as not core events.

RC - Mention of Scotty, the barista who competed from Invercargill – he came with nothing and the community rallied around him

I want more membership slide

Hugo – scope for other education events – focus for roasters, flying in an expert within the budget

NM – championships are self-funding from sponsorship. Education is core, we do have funding available. Covid has really hampered learning

**Moved, Shane York Second CS**

**Education Report - Emma Markland Webster**

EMW – events running non-stop

Survey – we need to improve on this – we know it

Online competitor workshops – world reach especially with WBC rules.

Tough year to train

Level one updates

Need your voices to say what you need. Consolidated roles, the trainer is doing all. More easy and online Etc

Steve Jae: Education expansion to business development

Nadia – survey the type of education that you want

Mark Chirney – value has been conversations with others in the membership. Don't want to formalise. Put your hand up.

EMW – sharing is caring. Networking.

**Moved, Sam Clifford Seconded RC**

**EECA Report 10.23 Decarbonisation Coffee Industry**

**Insa Errey and Scott Pepler**

SP - Talking about collaboration. Awareness over the last year. We need to change the way we're doing things. We have triple the volume over the last 30 years. Agreed to sign an MOU and have been working on this pathway.

Insa – government agency to support businesses.

Reduce costs, create value, future proofing, more sustainable in the markets

Clear timeline for fossil fuels 2037. Gas transition plan to be released later this year.

Five step approach – focus on the first steps to optimise and improve. We have an energy work group.

Optimized and improved checklist on how you consume your energy.

Technology needs to catch up. Get involved. Tools and resources on the energy hub on EECA website.

Aaron Wyatt: renewable resources?

SP: we're not going to stop roasting. Anything electrical is going to be hard. Europe has innovation and we want to be part of the discussion

Aaron Wyatt: The fuel source and the smoke is going?

Insa : needs to working together and works with other industries

SP: a lot of challenges but we need to work together

Alexander Sholtz – Probat in Germany is electric up to 12 kilo up to 25 kilo. There are solutions. Quite a lot of small roasters. Cost is problem.

Reduction slowly

DT – projected life span for gas

Insa - 2050 for gas. 2037

DT- plan B – out of Gas?

Hugo – 4000 kilo tonnes from carbon to the coffee industry in comparison to other industries

Insa Brewing 11k tonnes, wine 12. Fonterra etc. direct one on one with industry. Holistically we all need to work together.

### **MORNING TEA 10.46am – 11.26am**

#### **Events committee Report – Megan Wyper 11.26aam**

Our events portfolio looks a little different each year, which keeps us on our toes. Events have always been about community, education and showcasing NZ coffee to the public and the world.

The events portfolio can feel a little dominating when looking at the association from the outside, or the inside. Events are important for the growth of Specialty coffee in NZ, it's one of our tools to showcase specialty coffee in NZ and bring together our community.

The Barista champs, cup tasters and Latte art are all events that give New Zealand a voice and opportunity overseas. These events show off how great our industry is and that if you have been lucky enough to choose a career within this industry then there are places to grow and develop these skills.

The events showcase not just the baristas but also the coffee roasters, green bean suppliers. Cup tasters, coffee roasters and cupping stills. These events are an opportunity for our roaster and green bean members to showcase their work too.

I think we're all very aware how hard it's been in the last 12 months to not only find passionate hospitality staff but also retain them. Event's is one of the tools that the NZSCA have developed as one of the ways to show interested parties a way forward.

As a previous barista and a coffee roaster that used these events to further my career, I see a lot of value in them.

## **Looking back:**

### **What happened in 2022:**

- . 2022 Barista Championships
- . 2022 Latte Art
- . 2022 Cup Tasters
- . Mice // WBC
- . Online Barista workshop
- . Online judges workshop
- . 2023 Barista Championships
- . community event, beers and chippies, meet the board
  - Extra note for tea trip
  - Games and sausages

These past 12 month have been busy! We ran two NZBC events and hosted more online workshops then previously.

The 22 events were moved around a lot because of changing levels and restrictions which made it hard to organsie more community events like our popular Tasters series. This is also reflected in our main events as numbers were a lot lower than previous years due to having cancel and reschule several times.

2022 Barista Championships –

we hosted these in August at the Whirinaki Events Centre in Lower Hutt.

It was a tough year, we had to cancel it once and then when we finally were able to run it we met challenges of covid and staff shortages. So 7 number of entries 6 showed up due to covid

We offered a \$2000 cash prize again to best newcomer. The winner used the money to travel to MICE which was amazing. They rocked up wearing their NZBC Tshirt too. Each year we're seeing more new faces, this award is really great to incentivize people to enter as it's showing that it's more than just about winning the main prize. It's about giving it ago.

The 2022 best Newcomer prize went to: YJ from Mojo Coffee cartel in Auckland



People's choice: this was our 3<sup>rd</sup> year of this prize. People vote for their favorite competitor and have to leave a reason. The competitors this year each also campaigned themselves for more votes.

This resulted in boosted social numbers and email sign ups. As well as expanding our audience for the comp and specialty coffee. Our 2022 people's choice winner was: Johnny from Archies Cafe in Auckland. Using coffee by Atomic coffee roasters

Highest scoring milk-based beverage after the heats went to: Hanna Terramoto

Your top four in 2022 sChampionship finalits are:

Hanna Terramoto

YJ Huang

Luise Metelka

Johnny Leung

Winner of the 2022 Barista champs that will be competing at the 2023 World Barista championships is: Hanna Teramoto. She will be heading to Athens Greece next month and representing NZ at the World Barista championships.

2022 Cup Tasters

The Cup tasters' event is always a fun event that everyone gets involved in – it's a real crowd pleaser. L'affare in Auckland hosted the event this year. Again this was another event that was cancelled and then rescheduled so the numbers are lower as a result.

We had a 26 registered competitors + 2 sponsors jumped in

The finalists were:

Alan Bruce – Flight Coffee Wellington

Han Lee – Meebz coffee Auckland

August Hislop – Atomic coffee roasters

Ewan Kim – Camper Coffee Auckland

Han Lee and August Hislop were first time competitors

Winner is:  
Ewan Kim from Camper Coffee in Auckland – off to Athens next month.

#### 2022 Latte art

Our Latte art championships took place in July in Auckland at a new venue in Ponsonby. Beautiful venue that allowed us a lot more space to really showcase the event and our Sponsors.

We had 13 competitors for the Latte art

The finalists were:

Hoony Chae  
Yu-hsin (dennis) Hsueh  
Honoka Kawashima  
Joseph Heo  
Jenny Kim  
Daniel Woodhouse

The winner that's heading to the World Barista Championships in Taipei in November is:  
Dennis Hsueh

#### World Barista Championships 2022

This year it was hosted at MICE in Melbourne, great turn out from our NZ industry!  
A large portion of the volunteers were from New Zealand. Including our MCs, Dan, Sue and myself.

We also saw a number of our judges take up judging roles, David Huang also nabbed a seat judging the finals.

Luise Metelka represented New Zealand at the WBC 2022, 30 kiwis cheering her on.

#### NZBC 2023

In preparation for the competition we hosted a couple online workshops. For the first time in barista championship history the rules and regulations had a huge overhaul. We were the first county to not only use them in our comp but also train our judges.

The first online workshop was hosted by our WBC rep Emma Markland- Webster and the content from said workshop was then used around the world to train over WBC Competition bodies.

We had 35 people attend these online workshops, they were made up of: Baristas, judges and coaches from not just NZ but also from Hong Kong, KL, Singapore, the USA and Ukraine

This workshop is now baseline for all WBC competition bodies around the world.

This year we were concerned heading in with competitor numbers and we were back to our original time line (March). We had very low numbers but they left it to the very last minute to enter so in the end we had 10 entries.

The 2023 best Newcomer prize went to: Honoka Kawashima

People's choice: Jenna Phillips from Scared Grounds in Taupo

Highest scoring milk-based beverage after the heats went to: Honoka

Your top four in Championship finalist are:

Jenny Kim – Atomic Coffee Roasters

Hooika Kawashima – Franks coffee in wellington

Mike Tann – from Meebz coffee roasters Auckland

Jenna Phillips – from Scared Grounds in Taupo

Jason Moore – Vanguard Coffee roasters in Dunedin

Nara Lee – Handpicked coffee in Auckland

Winner of the 2023 Barista champs that will be competing at the 2024 World Barista championships is: Honika Kawashima. She will be heading to Busan in South Korea next May and representing NZ at the World Barista championships.

Barista Championship 2023/24 new structure.

People are seeing the barista champs as unobtainable; they're thinking about winning not about the opportunity to further themselves as professional baristas. So, we want to get back to the regions, supply the gear so that the barista championships become more about understanding their coffee which at the core of the comp this is what it's truly about.

It's about us as an association reaching our community nationwide and in turn should benefit our supporters / sponsors by increasing their reach.

Region events, not full running, much like the US regional heats. We're still in the designing process as to how the event will work. If you would like to get involved with the new format, then please reach out and join our events committee. This is an exciting development that we're looking forward to getting off the ground.

Supply the gear and the core of the competition to reach our community. Like US regional. Get involved in new committee.

#### Games and Sausages

Games and sausages. Again like all events in our calendar this past year, it was cancelled and rejiggled a couple times.

Our annual end of year get together is normally hosted in December, but was cancelled and moved to June,

Atomic Coffee roasters Auckland, 80 people attended – it was fully booked.

Wellington, Havana hosted 42 people

Christchurch, Switch and Opel hosted the Christchurch event, 20 people

In December we hosted another games and sausages, this time

Peoples coffee roasters in Wellington hosted.

Christchurch it was switch and opel again

And Auckland was Havana at their new roastery

We feel it's time to step away from this style of event, it's feeling a bit tired so we're looking to shake it up this year. Due to the success of our Christchurch event we feel that this format, hosted at a neutral venue while supporting our hospitality community will work better moving forward.

One last thing to note. The events committee organised a bus day trip to Zeelong estate tea plantation, it was scheduled for the beginning of December. There was interest expressed for this event once the communications were sent out but due to the time of year, staffing issues and budgets of our members there wasn't any uptake. It was planned around the tea picking season so it's a hard event to shift around. However we're keen to see this type of event happen in the future.

## Community Events:

Struggled this past year to get our Taster series off the ground due to covid restrictions and having to move our core events twice. Our events committee is looking forward to getting this going again this coming year.

We moved our in person board meeting to Christchurch in Feb, so that we were able to host a new causal community event, that was designed to captor regional feedback. It was nice to meet some new faces of the coffee community in Christchurch.

We will be seeking event hosts for our Taster series this year and we're open to all types of events so please let us know so we can use our platform to shout about them and support the events in any way we can.

Thanks to our sponsors

Next NZ events

World events

## Questions

TH – regionals tender process as sponsors

EMW – will clarify sponsorship. Friendly and approachable

MW – success in US with regionals

EMW – barista walking the talk and understanding their coffee. Two judges and two from community.

Hugo – venue?

EMW: to replicate that venue in Christchurch or Auckland, \$20000 more

NC: would we get \$20000 more value if we moved it?

EMW – sponsorship in three year terms.

TH: important conversation about the costs – generate that revenue to change the venue. On rotation to growing our community

MW – try with regionals first.

Paul Baker – sponsorship from Christchurch tourism

EMW – we need help with the ideas and suggestions

Benji – Auckland, Wellington Christchurch

CS – used to be hugely popular

Steve – larger companies to help out – increase membership to employ two people full time to get more involved 50% member involved in Auckland.

RC – very conscious of, as we grow, 16 hours a week. Changed 5 years.

EMW – not just championship

MM – issues around resource, economic of us all coming to Queenstown. Let's go to the council and what value can we deliver as industry.  
MW – energy and input to do more. Opportunity on local council  
Steve – consulate to a Large compelling event. EG growing industry awareness – reflecting the industry growth. Make it worth travel.  
MW – want to involve as many people as possible  
RC – do you need more people in this membership  
MW – step up and help.

**Moved: Richard Corney Seconded: Hugo**

**Constitutional Member Change: Roz Cattell 12.00**

Membership all read? Show of hands

A community has asked us to come in and you will vote it.

Proposals to move to one membership.

Welcoming the business groups

Craig from Opal - inclusivity will bring everyone in

Richard Corney - commercial view: same fee as everyone. Could fund potential

David Huang - def benefit to being inclusive. - different needs and demands. conscious of how we manage it to balance the needs of this group of people. Eventually we are telling them they need to get a roaster.

Robert Hulse - individual membership - one vote at AGM. Can they block vote

Carl Sara - talks about equal voting around the world. Those who are engaged vote

David Burton - more and more roasters have their cafes and Columbus will allow 80 potential members and it will get sorted out. Opportunity for information and education going straight to the coal face. Our trainer at Columbus needs that link.

Nic McClean - if we got flooded with 100 passionate coffee people. And full time people and more inclusive

Aaron - the ability for everyone to be in the same room. We are all competitors and we're honest about it. How would we feel if your best account was in the room?

Hugo - as a green coffee buyer we are in the room with our customers and competitors. What are the key concerns

Mark - changing pains different interests and goals - talks to other coffee rosters. I see new barista's and want to learn and there's a disconnection, hospitality groups to the barista;s coming in with depth and where their career could go. Create strength and resilience.

Difficult but growth.

EMW - opportunity for these people,

DT - fear to get eaten by your wayward child

DW - does it not make coffee better across NZ

Paul Baker - more roasters may turn up!  
Carl Sara - individual barista guild in Korea meant more cohesive in our community. We can welcome what can be  
Steve - natural maturity to reach further to better improve. Base layer but you might get more faction. Would represent the whole industry.  
Struggling to meet industry needs at the moment.  
Roz - not changing the association. Values will remain the same  
Saskia: Barisa guild?  
EMW : resource heavy  
Saskia: is it one membership?  
EMW: you don't have to identify  
Saskia: everybody  
EMW: As long as they are doing business in NZ  
12.30pm  
Voting: Yes: 47 No: 2 abstain: 0  
PASSED

we are now at one membership. Allied will now be an extra person on the board.

General business:

RC – none online or via suggestion box and none arising.

EJM – presented employee of the year – what an honour – it's a group effort! Kia kaha!

Photo

**LUNCH 12.45-1.45**

**Elections 1.45pm run by EMW runs election process**

Final call for nominations, Mark Chirnside stands

58 companies present. Proxy votes read by who is voting for who.

One vote per company.

Thanks to John Cole and Frank. Thanks to Roz, now immediate past president.

Nominations for President: Megan Wyper nominated by Roz. Megan speaks.

Megan Wyper unopposed.

Treasurer – thank you to Nic. Call for nominations for Treasurer. Steve Jae nominated.

Steve Jae elected unopposed.  
 Thank you to Vice President – Megan  
 Anyone can stand – nominates for Vice President – Tom Handiside. Tom speaks  
 Tom elected unopposed  
 Thanks to Second Vice President – Scott Pepler re standing – any other nominations  
 Scott elected unopposed  
 Thanks to Shane for Allied member.  
 Two remain on board, Steph and Connor. Need four names from each company. Each nomination speaks.  
 Voting commences - Whilst being counted, there's a great sustainability platform and feedback from Sucafina, JBL, FairTrade and Kōkako.  
 Thanks to the Panel session

Election results:

~~Shane York withdraws~~

Andrew Walton

**Ken Shi**

**Sam Keall**

**Jason Moore**

Jamie Galloway

**Alice Burton**

Mark Chirnside

Announced at 3.20pm. Those in bold are now on the board.

**Aaron Wyatt closes AGM Meeting, Seconded David Burton at 3.20pm**

**Attendees:**

| First name | Last name | Member Company     |
|------------|-----------|--------------------|
| Ruby       | Bollinger | Acme Cupco Limited |
| Megan      | Wyper     | Acme Cupco Limited |
| Paddy      | Kennedy   | Acme Cupco Limited |



|         |            |                              |
|---------|------------|------------------------------|
| David   | Worth      | AMC Roastery Supply          |
| Ken     | Shi        | Aoraki Coffee Roaster        |
| Daisy   | Dong       | Aoraki Coffee Roaster        |
| Jay     | Denton     | Roma Coffee                  |
| Rebecca | McKenzie   | Mackenzie Coffee Co          |
| Aaron   | Wyatt      | Santos Coffee                |
| Kym     | Wyatt      | Beverage Services            |
| Roz     | Cattell    | Bon Accord Products          |
| Geoff   | Mackintosh | Bullet Cup                   |
| Georgia | Millward   | Bullet Cup                   |
| Andrew  | Walton     | Caffeine Fix                 |
| Jono    | Norton     | Chiasso Coffee               |
| Linda   | Smith      | Coffee & Nut Trading Pty Ltd |
| Hugo    | MacDonald  | Cofinet                      |
| Tane    | Welton     | Cofinet                      |
| Mark    | Chirnside  | Crafted Coffee               |
| Insa    | Errey      | EECA                         |
| Nic     | McClellan  | Extra Shot                   |
| David   | Thomas     | Extraction Specialists       |
| Nadia   | Bonner     | Fairtrade ANZ                |

|         |             |                              |
|---------|-------------|------------------------------|
| Benji   | Taiaroa     | FEOH                         |
| Richard | Corney      | Flight Coffee                |
| Nick    | Clark       | Flight Coffee                |
| Rob     | Hulse       | Fonterra                     |
| Jamie   | Galloway    | Foundation Coffee            |
| Frank   | Hsu         | Frank's Coffee               |
| Kate    | Swan        | Goodman Fielder              |
| Sarah   | McMath      | Goodman Fielder              |
| Joe     | Lawless     | Groundwork Espresso Services |
| Sam     | Clifford    | Havana Coffee Works          |
| Bob     | Weatherford | Havana Coffee Works          |
| Tom     | Ormond      | Hawthorne Coffee Roasters    |
| David   | Burton      | Jacks Coffee/Roast Co        |
| An      | Nguyen      | JDE                          |
| Alice   | Burton      | John Burton Limited          |
| Alla    | Heta        | John Burton Limited          |
| Danny   | Mosca       | John Burton Limited          |
| Mike    | Murphy      | Kokako Organic Coffee        |
| Kerry   | Murray      | L'affare                     |
| Tom     | Handiside   | La Marzocco NZ               |

|                   |                     |                           |
|-------------------|---------------------|---------------------------|
| Steve             | Jae                 | La Marzocco NZ            |
| Saskia            | Kirkbeck            | Machine Ltd               |
| Steve             | Smith               | Machine Ltd               |
| Emma              | Markland<br>Webster | Monster Trucks            |
| Andrew            | Feldon              | Mouthwater Coffee Company |
| Connor            | Nestor              | New Ground Coffee         |
| Muller            |                     | NZ Couriers               |
| Emma              | McDougall           | NZ Specialty Coffee Assn  |
| Craig             | Jones               | Opal Coffee               |
| Michalina         | Sujewicz            | Opal Coffee               |
| Steph             | Noble               | Ozone coffee roasters     |
| Sheldon           | Pritchard           | Ozone Coffee Roasters     |
| Tony              | Chetham             | Packfresh Limited         |
| Alexander         | Scholtz             | Probat Oceania            |
| Paul              | Baker               | Rancilio                  |
| Jenna             | Phillips            | Sacred Grounds Limited    |
| David Po-<br>Chun | Huang               | Society Coffee            |
| Joseph            | Oosten              | Sucafina NZ               |
| Carl              | Sara                | Sucafina NZ               |

|           |             |                                   |
|-----------|-------------|-----------------------------------|
| Gemma     | Bui         | Sucafina NZ                       |
| Patrick   | Russell     | Sucafina NZ                       |
| Gavin     | Rogers      | The Alternative Dairy Co          |
| Bonnie    | Lam         | The Dojo                          |
| Daniel    | Daulton     | The Strictly Coffee Company       |
| Sheona    | Kearney     | Tiger Coffee                      |
| Kurt      | Morrison    | Tiger Coffee                      |
| Scott     | Pepler      | UCC Coffee NZ Ltd                 |
| Jason     | Moore       | Vanguard Specialty Coffee Co      |
| Morgan    | Thomson     | Vanguard Specialty Coffee Co      |
| Shane     | York        | Vertical Logistics                |
| Cameron   | Hoogervorst | Vivace Coffee Roasters/Mojo/Prima |
| Mitch     | Cortez      | Wolf Coffee Roasters              |
| Alexander | Tong        | Wolf Coffee Roasters              |
| Chamroeun | Chap        | Pies and Coffee                   |