



2025 NZ Barista Champs Regional RULES AND REGULATIONS

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1. Conditions of Participation

1.1.1. Age requirement

Competitors must be at least 18 years of age at the time of competing in any NZSCA event that may lead to a WCC sanctioned event. Exceptions may apply on request, though competitors may not proceed past the final top 6 or ranking top six of the national event.

1.1.2. Nationality

Competitors must hold a valid passport from the place they represent or documentation substantiating 24 months of residency, employment or scholastic enrolment, some portion of which must have been within 12 months preceding the final of the NZBC. Exceptions may

apply on request, though competitors may not proceed past the final top 6 or ranking top six of the national event.

1.1.3. Judging conflicts of interest

Competitors may not select their judges within their regional Competition. Other Conflicts of Interest:

NZSCA encourages any potential conflicts of interest to be declared at the soonest opportunity, certainly prior to the commencement of any competition by competitor, judge and/or event organizer

Failure to declare a potential conflict in advance of an event could result in disqualification from events for an individual. Questions regarding conflicts of interest, or clarification of any rules or policies should be directed to emma@nz sca.org

1.1.4. Previous national Barista Champions

May compete at a regional event, but shall not rank or be eligible for prizes within the regions. The same ruling applies to the second and third placegetters in the 2024 Aotearoa Barista Championship.

1.2. Enforcement of Rules and Regulations

The NZSCA will employ these Rules & Regulations throughout the regional competition. If a competitor violates 1 or more of these Rules & 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, according to the process detailed in the “Appeals at a regional Event” section.

1.2.1. COVID-19 Addendums

All Rules and Regulations are subject to change based on local and venue health and safety requirements or guidelines. NZSCA will share any Rules and Regulations changes via email ahead of the competition. These changes may include, but are not limited to changes to material of provided vessels or cups; limits on coaches or helpers in the competitor

preparation and practice area; mask or glove mandates; schedule changes for sanitization; etc.

1.3. Application

1.3.1. Competitor Registration

Competitors must complete the NZSCA ticketing and Competitor Registration online via the ticketing platform no less than 2 weeks prior to the start of the regional events, if positions are not already filled prior. In the event of more entrants than space available to compete, a selection process may take place based on the information provided within the form. This form will include a link to the Competitor and Champions code of conduct.

1.3.2. Competitor Questions

All competitors are personally responsible for reading and understanding current NZBC regional event Rules & Regulations and scoresheets, without exception. All NZBC documents are available at www.nz sca.org Competitors are encouraged to ask questions prior to arriving at a regional event. If any competitor is unclear as to the intent of any of the rules and regulations it is their responsibility to clarify that position with the NZBC Rules and Regulations and Judges Committee prior to their chosen regional event by contacting emma@nz sca.org Competitors will also have the opportunity to ask questions during the official Competitors Meeting held online prior to the start of the regional events. In the case where a competitor cannot attend the online meeting they will be given the link to the recording. If any further clarification is needed it is the competitor's responsibility to reach out and clarify.

1.3.3. Terms & Conditions

Competitors and the New Zealand Barista Champion are visible spokespeople of the NZ Barista Champs event and role models of the specialty coffee industry, and as such must:

- A. Permit The New Zealand Specialty Association., its stakeholders, agents, and representatives to use the competitor's name, image, or likeness in any format without charge for any business purpose, including but not limited to marketing promotion.
- B. Read and abide by the Competitor Code of Conduct document found on the NZSCA website

2. The Competition

2.1. Summary

- A. The NZ Barista Championship has 3 types of evaluation judges: sensory, technical, and head. These judges are the same at a regional level in New Zealand.
 - i. Regional Championships of the NZ Barista Champs will be run with 2 official sensory judges (2 scoring and up to two guest non scoring judges), 1 technical judge, and 1 head judge. Non-scoring shadow judges may be present.
- B. Competitors will serve 1 beverage from 2 categories of drinks espresso, milk beverage, (no signature beverage is required in the regional events) to each of the 4 sensory judges, for a total of 8 drinks, during a period of 11 minutes.
- C. The competitor decides the order in which the drink categories are served; however, any category of drinks must be completed (e.g., all 4 single espressos are served) before a competitor may serve another category of drinks, otherwise they will be disqualified..
- D. Within each category (espresso, milk beverage), drinks may be served in any combination to judges (e.g., 1 at a time, 2 at a time, or all 4 simultaneously). Sensory judges will begin evaluating their drink as soon as it is served, unless otherwise instructed by the competitor.
- E. All 4 drinks within each category must be prepared using the same coffee; however, the coffee used may change between categories. The 4 drinks of each category must contain the same ingredients and follow the same recipe as each other. Deliberately preparing and serving varied drinks within a category will result in a score of 0 in Taste Experience for those drinks that deviate in recipe from the beverage that is served first.
- F. Competitors may produce as many drinks as they choose during the competition; however, only drinks served to the sensory judges will be evaluated.
- G. As there are only two scoring judges they **must be served drinks from differing handles or extractions, to assess consistency**. These judges will sit at each end of the judging area.
- H. Head judges cannot be served. Nothing consumable (e.g., water, beverages, etc.) should be served or provided for the head judge.

3. Beverage Definitions

3.1. Espresso

- A. Espresso is a 1 fl. oz. beverage (30mL +/- 5mL) made from ground coffee, poured from 1 side of a double portafilter in 1 continuous extraction.
- B. Coffee is the accumulation of roasted product of the seed of the fruit of a plant of the genus Coffea.
- C. For the purposes of this competition, no additives of any kind may be added to coffee after it reaches the "green coffee" stage, i.e., seeds of the Coffea genus, dried as a part of the post-harvest process, and free from all pericarp layers. This includes exposure to aromatic substances, flavourings, perfumes, liquids, powders, etc.
- D. Whole bean coffee may be a blend, single-region, single-country, single-farm, etc.
- E. All judges must be served a full espresso. If the shot does not comply with the espresso definition, then taste and/or tactile scores will reflect the resulting sensory experience. Espresso may be prepared with various amounts of coffee.
- F. Espresso will be brewed on a machine with brewing temperature set to between 90.5-96 degrees Celsius (195-205 degrees Fahrenheit).
- G. The espresso machine brewing pressure will be set between 8.5 and 9.5 bars.
- H. Extraction times between 2 pairs of espresso extractions must be within a 3.0 second variance, otherwise a "no" will be given for "Extraction time." A 20-30 second extraction time is recommended, but not mandatory.
- I. Crema should be present when espresso is served, with no break in coverage.
- J. Espresso must be served in a vessel from which judges must be able to drink as required without any functional detriment to their ability to score accurately; this includes but is not exclusive to: vessel being too hot, unable to hold and drink from vessel safely, judges unable to execute espresso evaluation protocol. Espresso must be served to the judges with an appropriate spoon, napkin, and unflavoured water, otherwise the competitor will receive a reduced score in "Attention to detail." Cups, water, spoons and napkins will be provided on site. Sponsor ceramics will be available for use on site. ACME Roman, tasters and espresso ranges will be available in limited colours. Competitors may bring their own ceramics as long as they are ACME.

K. Nothing other than ground coffee and water may be placed in the portafilters, otherwise the espresso will receive 0 points on all scores available on the technical and sensory scoresheets in the espresso category.

3.2. Milk Beverage

- A. A milk beverage is a combination of 1 single shot of espresso (per the definition of espresso in the “Espresso” section) and steamed milk, which should produce a harmonious balance of rich, sweet milk and espresso.
- B. Plain (sweetened or unsweetened) plant-based milks may be used. All milks must be from the sponsors supplied milk (Meadow Fresh and MILKLAB) a list of milk available will be listed on the website. No modified milk will be accepted, or a competitor will receive zero in that category.
- C. No additions may be made to milk, though blending on site is acceptable.
- D. Milk beverages may be served with latte art or with a central circle of white milk. Latte art expression may take any pattern the competitor chooses.
- E. Milk beverages must be served in a vessel from which judges must be able to drink as required without any functional detriment to their ability to score accurately; this includes but is not exclusive to vessel being too hot, unable to hold and drink from vessel safely. If there is a functional detriment to a judges’ ability to score, the “Attention to Details” score will be impacted. Sponsor ceramics will be available for use on site. ACME Roman, tasters and espresso ranges will be available in limited colours.
- F. No additional ingredients or toppings, including but not limited to sugar, spices, or powdered flavourings will be allowed. This also applies to ingredients that are already present in milks, as they are available. No additions may be made. If added, the competitor will receive 0 points in the “Taste Experience” category.
- G. Milk Beverages must be served to the judges with a napkin and unflavoured water, otherwise the competitor will receive a reduced score in “Attention to detail.” water, spoons and napkins will be provided on site.
- H. Nothing other than ground coffee and water may be placed in the portafilters, otherwise the milk beverage will receive 0 points on all scores available on the technical and sensory scoresheets in the milk beverage category.

4. Competition Procedure

4.1. Summary

- A. The competition space will consist of a bar/counter with one competition set up
- B. Each competitor will be assigned a start time and practice time on a separate machine.
- C. Each competitor will be given 18 minutes at the bar/counter, made up of the following segments:
 - i. 5 min dial in set up
 - ii. 11 minutes Competition/Performance Time
 - iii. 3 minutes Clean-Up Time.
- D. A full schedule of competition flow will be made available for competitors 2 weeks prior to the event.
- E. The competition will consist of a single competition round.
- F. After all regional competitors have been judged, the competitors with the 4 highest scores will advance if they wish to the main Championship Event. The highest scoring of each of the regionals shall be crowned the regional champion will advance to the Final with a prize pack with no further entry fees. Places 2-4 shall receive a reserved spot in the national event with reduced entry fees should they choose to continue, a deadline will be in place for these reserved positions to allow others to join if they no longer wish to continue. The competitor's regional scores will not carry over to the main championship event. Competitors will receive their scoresheets for review and will receive their scores at the end of the regional event.
- G. At the conclusion each regional, there will be a ceremony where the winner of the regional competition will be announced as well as the top 4, 2-4 placegetters.

Overview of the Competition Area

4.1.1. Bar/Counter service area

Competitors will serve at the bar/counter in a regional event.

Note: Grinders may go on either side of the espresso machine. Competitors must inform the events director prior to their comp time the side of the machines they wish to have their grinder.

5. Machinery, Accessories & Raw Materials

5.1. Espresso Machine

Competitors may only use the espresso machine supplied for the NZBC by the official NZBC espresso machine sponsor. No other espresso machines may be used.

The NZBC regional events will use 2 x single group La Marzocco Linea machines. With standard LM 17g baskets.

The NZBC-provided espresso machine has a fixed technical configuration for the pump pressure (between 8.5 and 9.5 bars) and cannot be altered by the competitors. The machine's brewing temperature will be set at a midpoint between 90.5-96 degrees Celsius (195-205 degrees Fahrenheit).

5.2. No Liquids or Ingredients on Machine

No liquids or ingredients of any kind may be placed or poured on top of the espresso machine (e.g., no water in cups, no pouring or mixing liquids or ingredients, no warming ingredients). If a competitor places or pours liquid or ingredients on top of the machine, they will receive 0 points for the Station Management category.

5.3. Disqualification

Competitors may not change, adjust, or replace any element, setting, or component of the espresso machine or provided sponsor grinder. Any changes or adjustments made may be grounds for disqualification (e.g., portafilters, filter baskets, pressure, steam wand tips, burrs, etc.). Any damage to the competition equipment due to misuse or abuse is grounds for disqualification.

5.4. Grinder

NZBC Competitors must use the NZBC Grinder Sponsors grinder to prepare the espresso for each course in their competition routine. The grinder is TBC. Provided grinders are only to be used on-site. The grinders have a fixed technical configuration including the hopper and cannot be opened or subjected to any functional modifications by the competitors. Competitors may adjust the grind particle size and dose from the external controls. Competitors may not use more than a single grinder in the regional events.

5.5. Additional Electrical Equipment

In addition to the grinder competitors may use one additional piece of electrical equipment during their performance. Competitors must notify the event organizer prior to arriving at the regional of any electrical equipment they are bringing (e.g.,puk press etc.), otherwise the competitor is at risk of their equipment not being allowed in their performance.

Competitors are responsible for ensuring their electrical equipment is safe to operate.

5.6. Provided Equipment & Supplies

The bar/service area will be equipped with the following: 2 x single group Espresso machines, 1 x Grinder, 1 Knock Box, Sponsors: milk, ceramics, water glasses and water, milk jugs, spoons and napkins will all be made available for use.

5.7. Recommended Equipment & Supplies

Competitors are required to bring all additional necessary supplies for their presentation; otherwise, the competitor is at risk of not having enough equipment to complete their presentation. Competitors are responsible for and in charge of their own equipment and accessories while at the competition. NZBC 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 includes the following:

- Coffee (for practice and the competition)
- Additional electrical equipment (maximum one item)
- Tamper
- Shot glasses
- Steaming jugs (if not using the supplied)
- Spoons (if not using the supplied)
- Any specific utensils required
- Bar towels/clean cloths (for practice and the competition)
- Cleaning supplies (counter brush, grinder brush, etc.)

6. Competitor Instructions Prior to Preparation Time

6.1. Competitors' Orientation Meeting

Prior to the start of the Event, a Competitor Orientation Meeting will take place, either online or in person. This meeting is mandatory for all competitors. During this meeting, the

NZBC events director will make announcements, explain the competition flow, review the competition schedule. This will be an opportunity for competitors to ask questions and/or voice concerns.

6.2. Preparation Practice Area

There will be space designated as the competitors' practice area. This area will be reserved for the competitors, coaches, volunteers, and any NZBC officials. 1 coach, and 1 helper, are allowed. Competitors will be able to store their equipment, accessories, ingredients, etc. in this space at their own risk. Runners and event staff are not responsible for breakage or loss of competitor items.

6.3. Practice Time

The preparation/practice area will have at least 1 single group espresso machine and grinder identical to the competition equipment on stage bar area. Each competitor may have 15 mins 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 schedule prior to the Event. The NZBC does not guarantee access to practice space outside of assigned practice time.

6.4. Competition Music

Competitors may not bring their own music at a regional level.

6.5. Be on Time

Competitors should be available at a minimum of 30 minutes prior to their scheduled competition time. Any competitor who is not standing-by and ready to begin immediately at the start of their time may be disqualified.

6.6. Table Setup

A head runner will be responsible for ensuring each competitor's station is set as the competitor has requested prior to their preparation time (i.e., placement of the grinder, electrical equipment) The competitor must be present prior to their competition time and inform the Events Director prior to the event of any additional equipment and grinder position preferences. After the head runner has set up the station, the competitor is responsible to re-adjust it, if needed.

6.6.1. Additional Electrical Equipment to stage area

If a competitor has brought additional electrical equipment the competitor needs to inform the NZBC Events Director prior to the start of competition. The head runner will contact the competitor approximately 30 minutes prior to the start of time. If the competitor would like to help the head runner take their additional electrical equipment to the station, this will be allowed; however, once the item is in place and plugged in, the competitor will not be allowed to touch the item and must leave the area immediately.

6.7. Supporters/Assistants Not Allowed on Stage

Only the competitor and NZBC-authorized personnel are allowed on-stage during the allotted Preparation, Performance times. Failure to comply may result in disqualification.

7. Preparation Time

7.1. Begin Preparation Time

Each competitor will have 5 minutes of preparation time.

Once the competitor has arrived at the bar area/stage and agreed that the station is set to their specifications, the timekeeper will ask the competitor if they are ready to begin. The competitor must indicate clearly by raising their hand that they wish to start. The designated timekeeper will begin a stopwatch the moment the competitor raises their hand and calls “time”. If competitor’s preparation time is ready to begin and the competitor is not ready, their time may be started at the discretion of Stage Manager. Competitors are responsible for ensuring that they are ready prior to the start of their preparation time.

7.2. Judges’ Presentation Area

The judges’ presentation space can be set during the competitor’s preparation time, including the serving of water. If a competitor does not wish to pre-set the judges’ presentation table during their preparation, they can set the table at the start of their competition/performance time.

7.3. Practice Shots

Competitors are allowed and encouraged to pull practice shots during their preparation time. “Pucks” (also known as “cakes”) may remain 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. Liquids or ingredients must not be placed on top of the machine otherwise 0 points will be awarded in "Station management."

7.5. End of Preparation Time

Competitors may not exceed their allotted 5 minutes of preparation time. The timekeeper will give the competitor a 2-minute, 1-minute, and 30-second warning during their 5 minutes of preparation time. At 5 minutes, the official preparation timekeeper will indicate that time has expired and ask the competitor to step away from the station. Any competitor who fails to cease preparation within 5 minutes will be subject to penalties as shown in the "Time Penalties" section below.

8. Competition Time

8.1. Microphone and Master of Ceremonies

Competitors are required to wear a wireless microphone during their performances; however, the microphone will only be on during the performance time. The Master of Ceremonies (emcee) will introduce the competitor to the audience.

8.2. Begin Competition Time

- A. The Master of Ceremonies will ask the competitor if they are ready to begin. Before introducing themselves to the judges, the competitor must start the official clock by stating time and raising their hand. The designated timekeeper will begin a stopwatch the moment the competitor starts, to begin their 10 minutes of competition/performance time.
- B. Tracking time elapsed during the 11-minute competition/performance time is the responsibility of the competitor, though they may ask for a time check at any point. The competition timekeeper will give the competitor a 3-minute, 1-minute, and 30-second warning during their 10 minutes of competition time. The timekeeper is required to vocalize these warnings in real-time and may interrupt a competitor while they are speaking.

8.3. Competitor Introduction

At the start of the competitor's performance, they will introduce themselves to the sensory judges and the head judge. The sensory judges and head judge will be behind the judges' presentation table. The technical judge will stand towards 1 side of the station or behind the station and will take reasonable care to not interfere with the competitor. Shadow judges may be present on stage. Shadow judges will not inhibit the competitor or stand in the judges' way; they should be positioned behind sensory judges or at the end of the Judges table. Shadow judges will not score a presentation. They are present simply to take notes on a competitor's performance, which may be used for review by the judges in deliberation. Shadow judges are not mandatory.

8.4. Serve Required Beverages

- A. All drinks must be served at the judges' presentation table/bar. Drinks not served at the judges' presentation table/bar will receive a score of 0 in Taste Experience and Accuracy of Flavor Descriptors (where applicable).
- B. Competitors are required to serve water to the 4 sensory judges for each beverage course. Competitors can serve water to the judges at the start of the performance time or when the first set of drinks are served. Water glasses should be filled as needed throughout the presentation.

8.5. 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 at the direction of the head judge. Runners will remove cups, saucers and spoons used in the previous beverage course. If a competitor has special instructions for the runner, they will need to explain these instructions to the runner, head judge, and the NZBC stage manager before the start of their competition time, otherwise the standard of cups, saucers and spoons will be removed. If instructions were not given to the head judge or stage manager and if the wares the competitor wants onstage were removed by the runner, retrieval of the wares is allowed in accordance with Forgotten Accessories. The runner will make every reasonable effort to avoid impeding the competitor, but it is the competitor's responsibility to navigate their station successfully.

8.6. Station Perimeters

Competitors may only use the work area provided by the NZBC: the machine table/bar and presentation table/bar. 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 use any space under any competition tables for storage, otherwise the competitor will receive 0 points in the “Station management/Clean working area at end” section..

8.7. End Competition Time

- A. Competition time will be stopped when a competitor raises their hand and says “time”. It is the competitor’s responsibility to call “time” clearly to allow the time to be recorded accurately. Only the time recorded by the head judge or official timekeeper will be used for scoring purposes.
- B. The competitor may choose to end their performance at any time. For example, competitors can stop the clock once their final drink is placed on the presentation table to be served to the judges or may choose to go back to their station to clean before stopping the clock.
- C. Competitors are allowed up to 11 minutes for completion of their performance without penalty. There is no penalty or additional incentive to complete a performance in less than 10 minutes.

8.8. Communication After the Competition Time

Competitors may not talk to the judges once their performance has ended. Any communication provided to judges after the completion of a presentation will not be considered for scoring evaluation. Competitors may continue to talk to the Master of Ceremonies after the competition time has ended; however, the judges will not consider conversation or information given after the competition time.

8.9. Time Penalties

- A. If the competitor has not finished their preparation or presentation during the allotted 11-minute period, they are allowed to proceed until the preparation or presentation is completed.
- B. A point shall be deducted for every second over 11 minutes from the competitor’s total score up to a maximum penalty of 60 points (1 minute).

- C. Any competitor whose preparation or performance period exceeds 12 minutes will be disqualified.

8.10. Coaching

Instructions or ‘coaching’ may not be provided to a competitor during the time of their competition under penalty of disqualification. The NZBC encourages audience participation and enthusiastic fan support that does not interfere with competition. Coaches, supporters, friends, or family members are not allowed in close proximity the stage/bar area while the competition is in progress, otherwise the competitor is subject to disqualification by the presiding head judge.

9. Technical Issues

- A. A competitor may raise their hand and declare a “technical time out” in the event that they believe there is a technical problem with any of the following NZBC-provided equipment:
 - i. The espresso machine (including power, steam pressure, control system malfunction, lack of water or drain malfunction)
 - ii. The grinder
 - iii. The audio-visual equipment (such as the competitor’s microphone)
- B. Preparation or competition time will be paused by the stage manager (during preparation time) or by the head judge (during competition time). 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 the “technical time out” being called.
- C. If the stage 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.
- D. If the technical problem cannot be solved in a timely manner, the stage manager/head judge will make the decision whether or not the competitor should wait to continue their performance or stop the performance and start again at a reallocated time.

- E. If a competitor must stop their competition time, the competitor along with the head judge and stage manager will reschedule the competitor to compete in full again later.
- F. 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.
- G. No time credit will be issued for technical issues caused by improper use; therefore, it is the responsibility of all competitors to understand and follow the correct use of all competition equipment.
- H. A technical time out for inconsistency or variation between group heads requiring adjustment may only be declared 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 at the discretion of the head judge.
- B. If the judges' presentation table has not been cleared within a reasonable amount of time after each set of drinks has been served, then the competitor will be credited time for the delay this error has caused at the discretion of the head judge.

9.2. Forgotten Accessories

- A. If a competitor has forgotten any of their equipment and/or accessories during their preparation time, the competitor may exit the stage to retrieve the missing items; however, their preparation time will not be paused.
- B. If a competitor has forgotten any 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. The competition time will not be paused.
- C. Nothing may be delivered by the runners, supporters, team members, or the audience, otherwise the competitor is subject to disqualification by the presiding head judge.

10. Clean-up Time

Once a competitor has completed their performance, they should begin cleaning up the station. If a competitor brought their own electrical equipment, the station runner can help the competitor remove this item 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. Post Competition

11.1. Scorekeeping

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

11.2. Competitor's Total Score

The competitor's total score will be tallied by adding the sum of the technical scoresheet and 2 sensory scoresheets, then deducting any time penalty. Please note the head judge scoresheet does not count towards the competitor's total score.

11.3. Tie Scores

- A. If there is a tie between 2 or more competitors, the scorekeeper will total all the involved competitor's sensory espresso scores (Part I from the sensory scoresheets). The competitor with the highest sensory espresso score will win the tie and place above any other competitor with the same total competition score.
- B. If the tied competitors have the same sensory espresso score, then the higher placement will be awarded to the competitor with the higher total sensory milk beverage score (Part II from the sensory scoresheets).
- C. If the tied competitors have the same sensory espresso and milk beverage scores, then the higher placement will be awarded to the competitor with the higher "Total impression" score (Part V from the sensory scoresheets).

11.4. Debriefing

Following the competition, competitors will have an opportunity to review their scoresheets with the judges in accordance with the announced schedule.

12. Evaluation Criteria

12.1. What the Judges are Looking for in a Barista Champion

The judges are looking for a champion who:

- A. Has a mastery of technique, craft, and communication and service skills; and is passionate about the barista profession.
- B. Has a broad understanding of coffee knowledge beyond the 8 drinks being served in the competition.
- C. Prepares and serves high quality beverages.
- D. May serve as a role model and a source of inspiration for others.

12.2. Competition Area

A technical judge will be present, the technical judge will evaluate the competition area for cleanliness at the beginning and end of the performance/competition time.

Evaluation Scales

12.3. Yes/No Score Yes = 1, No = 0

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

12.4. Numeric Scores (Accuracy)

- 0 – None to evaluate
- 1 – Not very accurate (acceptable/average)
- 2 – Somewhat accurate (good/very good)
- 3 – Very accurate (excellent/extraordinary)

Available scores range from 0 to 3. Half-points are not permissible. Judges should score as follows: A score of 0 indicates that nothing was available to score in this category (e.g., no descriptors were named). A score of 1 indicates that the elements in this category were incorrect or not very accurate (acceptable/average). A score of 2 indicates that elements in this category were somewhat accurate (good/very good). A score of 3 indicates that elements in this category were mostly or all accurate.

Certain scores are weighted and multiplied by 2 or 4. Scores of 0 require the approval of the head judge.

12.5. Numeric Scores (Impression)

- 0 – None to evaluate
- 1 – Not very (acceptable/average)
- 2 – Somewhat (good/very good)
- 3 – Very (excellent/extraordinary)

Available scores range from 0 to 3. Half-points are not permissible. Judges should score as follows: A score of 0 indicates that nothing was available to score in this category. A score of 1 indicates that the elements in this category made a low or average impression (acceptable/average). A score of 2 indicates that elements in this category made a good or mixed impression (good/very good). A score of 3 indicates that elements in this category made a high impression (excellent/extraordinary). Certain scores are weighted by 2. Scores of 0 require the approval of the head judge.

12.6. Numeric Scores (Experience)

- Unacceptable = 0
- Acceptable = 1
- Average = 2
- Good = 3
- Very Good = 4
- Excellent = 5
- Extraordinary = 6

Available scores range from 0 to 6. Half points are permissible in the range of 1 to 6. Judges are encouraged to use the full range of scores. Low numbers indicate a poorer experience and higher indicates a better experience. Certain scores are weighted and multiplied by 2 or 4.

Scores of 0 require approval of the Head Judge.

12.7. Taste Evaluation

Points will be awarded for the taste of each individual drink (i.e., espresso, milk beverage). Consideration will be given to raw materials used and style of the beverage. Competitors should strive for a harmonious balance of sweetness, acidity, and bitterness. Competitors are advised to explain verbally to the judges why they chose their particular coffee, the basic roast profile, the espresso constituent structure, the major taste elements and the philosophy behind the drinks served.

12.8. Beverage Presentation

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

12.9. Technical Skills

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

12.10. Judges Total Impression

Points will be awarded based on, but not limited to, the judges' experience of the competitor's skills, taste of drinks, and beverage presentation.

13. Technical Evaluation Procedure

The following is an explanation of the technical scoresheet.

13.1. Technical Scoresheet – Part I

13.1.1. Clean Working Area at Start-up/Clean Cloths

- A. The cleanliness and organization of the competitor's workstation (worktable, prep table, top of machine) will be evaluated on a scale between 1 and 6. If the area is deemed messy, a 1 will be recorded.
- B. Verify the competitor's ability to organize the working area in a practical and efficient way.
- C. Over preparation should be marked down (e.g., milk in the jugs, etc.)
- D. A minimum of 3 clean cloths should be available when the performance time starts. The cloths must be clean and have a designated purpose (i.e., 1 for the steam wand, 1 for drying/cleaning baskets, and 1 for bar clean up. A towel on the competitor's apron/person for 1 of these uses is included in this count).
- E. If there is any water in the cups on top of the espresso machine at any time, the competitor will receive a score of 0 for "Station management/Clean working area at end."

- F. Competitors may have pucks (used coffee grounds) in the portafilters at the start of their competition time. This will not count against “Clean working area at start-up/Clean cloths.”

13.2. Technical Skills Espresso – Part II

Please note the technical skills standards are the same for all 3 beverages. The technical scoresheet is the same in Part II, III

13.3. Flushes the Group Head

Flushing of the group head must occur in the time after removal of the portafilter and prior to each extraction. If the group head was flushed prior to the extraction of the served beverages, the judge will mark “Yes.”

13.4. Dry/Clean Filter Basket Before Dosing

If the filter basket is completely dry and clean prior to the served beverages, the judge will mark “Yes.”

13.5. Acceptable Spill/Waste When Dosing/Grinding

Spill/waste is ground coffee left unused during the competition/performance time that may be found in the espresso grinder’s dosing chamber, in the knock box, on the counter, in the trash, on the floor or elsewhere. Waste created in the process of preparing beverages that are not served to judges does not count towards a competitor’s total waste evaluation. Spill/waste of up to 5 grams of unused coffee per beverage category is considered acceptable. In order to earn a score of excellent 5 or higher, the waste must not exceed 1 gram of unused coffee per beverage category. Wasting more than 5 grams of coffee per beverage category is unacceptable and will result in 0 points. A reasonable amount of coffee purged is not included in waste. All coffee used for drinks must be ground during competitor’s 10 minutes competition time.

13.6. Consistent and Effective Dosing and Tamping

The competitor must demonstrate a consistent method for dosing and tamping. The competitor should evenly distribute the coffee grounds, followed by levelled tamping of adequate pressure. Cultural differences are taken into consideration.

13.7. Cleans Portafilters (Before Insert)

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

13.8. 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.”

13.9. Extraction Time (Within 3 Second Variance)

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 within each category of drinks, the judge will mark “Yes.” Extraction time begins when the competitor activates the machine’s brew cycle. Shot times for shots that are not served will not be included in this score.

13.10. Technical Skills Milk Beverage – Part III

Please note the first 7 evaluation areas are the same as under the Espresso Evaluation – Technical Skills.

13.11. Empty/Clean pitcher/jug 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.

13.12. Purges the Steam Wand Before Steaming

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

13.13. Cleans the Steam Wand After Steaming

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

13.14. Purges the Steam Wand After Steaming

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

13.15. Acceptable Milk Waste at End

The pitcher/jug should be more or less empty after the milk beverages have been prepared. Acceptable waste is no more than 90ml in total.

13.16. Technical – Part V

13.17. Station Management/Clean Working Area at End

- A. Technical judge will evaluate 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. Competitors should be grinding coffee for each shot or set of shots.
- D. The competitor should try to achieve extraction times within a 3.0 second variance and shot volume of 25-35 ml (30 ml +/- 5 ml).
- E. The technical judge will evaluate the competitor's workflow throughout the presentation, including: the organization and placement of tools, cups and accessories; the competitor's movement and flow in and around the workstation; the cleanliness and maintenance of the station (equipment, counters, towels, pitchers); the management of coffee and ingredients (milk, signature beverage ingredients). In the absence of a technical judge, the head judge will evaluate the Station management and cleanliness at the end of the performance/competition time.
- F. Liquids or ingredients must not be placed on top of the machine; otherwise 0 points will be awarded in "Station management/Clean working area at end."
- G. The cleanliness of the area is evaluated. If a spill occurs, the competitor should have it cleaned up by the end of their performance time. Cleaning while working (e.g., removing spent grounds or wiping tables) will improve the competitor's score, as will cleaning the station before they end their performance time. All wares and tools (e.g., tampers, cups, trays, pitchers/jugs) are included in this evaluation including items on the espresso machine and worktables. Spent pucks (used coffee grounds) are allowed to be in the portafilters at the end of the performance and are not part of this score.

13.18. Clean Portafilter Spouts

- A. 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.

13.19. General Hygiene Throughout Presentation

The judge will determine this score based on the competitor's sanitary practices throughout their entire presentation. If proper hygiene is used for the entire presentation, the judge will mark "Yes."

Examples of unacceptable practices include:

- Touching hands to face, mouth, etc. and then using the hands for beverage preparation.
- Touching the floor and then using the hands for beverage preparation.

13.20. Proper Usage of Cloths

The judges will evaluate the correct and sanitary usage of the competitor's cloths. The competitor should use one for the steam wand, one for cleaning the filter basket and one for the workstation.

Examples of unacceptable practices are:

- D. Using a non-dedicated cloth to clean a steam wand (using it for some other purpose other than using it to clean a steam wand.)
- E. Anything that is not sanitary or food safe with a cloth such as: touching it to face, mouth, etc.
- F. Using a cloth once it has touched the floor or dropped.

14. Sensory Evaluation Procedure

Each competitor will be evaluated by 2 official scoring sensory judges and two non scoring guest judges. The following is an explanation of the sensory scoresheet.

14.1. Espresso Evaluation – Part I

- A. Espressos will be evaluated using the following protocol by the two official sensory judges. Sensory judges will complete all steps of the evaluation before recording scores.

- B. Sensory judges will stir the espresso 3 times with a spoon (moving the spoon front to back) to mix the flavors within the shot, then immediately taste. Sensory judges will take at least 2 complete sips to fully evaluate the espresso. Judges will not taste the espresso off the spoon.
- C. Competitors may override the evaluation protocol by giving the judges specific alternative instructions on how they want the espresso evaluated. As long as the instructions are reasonable, and are not in contradiction with other rules, the judges should follow all instructions given by the competitor.

14.2. Crema

Judges will visually evaluate the appearance of the crema for presence in the vessel. To score a “yes” the crema must stretch across the entire surface of the espresso and not have any holes or broken spots.

14.3. Accuracy of Taste Descriptors

Judges will listen to the taste (flavor and aftertaste) descriptions and explanations given by the competitor and compare those with the beverage served. The overall taste profile of the beverage served should support specialty coffee. Any flavor or aftertaste descriptors given by the competitor for their espresso will be taken into consideration under this score. This score is based on how accurately these descriptors match the flavor and aftertaste of the espresso. Taste descriptors must be given or a score of 0 will be received in this category.

14.4. Accuracy of Tactile Descriptors

The judges will listen to the tactile descriptions and explanations given by the competitor and compare those with the thickness and texture of the beverage served. The judges will score how accurately the given description matches the tactile sensation of their espresso. If the experience matches the description, but the tactile experience score is low, high marks cannot be given. If no descriptors are provided, the competitor will receive a 0 for this score.

14.5. Taste Experience

The taste experience of the espresso is evaluated to determine the quality of the beverage. Judges will evaluate the components of the overall taste experience of the espresso across both the espresso's flavor and aftertaste to determine their quality, how well they fit together, and how well they complement each other. "Flavor" is defined as the combined perception of basic tastes (including sweet, sour, salty, bitter, and umami) and aromatic qualities. "Aftertaste" is defined as the combined sensation of basic tastes and aromatic qualities that remain after coffee has left the mouth (either by swallowing or spitting). Both the taste components of the extraction and the coffee itself are evaluated.

If one or more of the taste components detracts from the flavor experience of the espresso (e.g., sour, acrid) the aftertaste of the espresso (e.g., "astringent"), lower marks are given. If the taste component contributes positively to the overall taste experience, higher marks are given.

If the espresso is unbalanced (lacking in a certain taste component in a way that detracts from the overall positive experience or if a taste component is overpowering the beverage), the experience score is reduced.

Note: Accuracy of taste description is not taken into consideration for this score.

14.6. Tactile Experience

The quality of the tactile experience, or mouthfeel, is evaluated. Judges will evaluate the tactile sensation of coffee in the mouth, based on the thickness and texture of the espresso served. The espresso should have a tactile experience that correlates to the preparation, method of extraction, and coffee used in the espresso.

"Thickness" relates to the perceived weight or viscosity of the espresso, from thin to thick. Texture is defined as the perceived sensation of grittiness to smoothness (e.g., "watery," "tea-like," "velvety"). The quality of thickness and texture is based upon the tactile feeling of the espresso in the mouth. Both a light and heavy weight can receive high scores relative to the texture quality in the mouth. If the weight and/or texture detracts from the espresso experience (e.g., "watery," "rough," or "dusty"), lower marks are given. If the perception of weight and texture contribute positively to the experience of the espresso, higher marks are given.

14.7. Milk Beverage Evaluation – Part II

- G. Milk beverages will be evaluated using the following protocol by the two scoring sensory judges. It is important that sensory judges follow this protocol consistently. Sensory judges will complete all steps of the evaluation before recording scores.
- H. Sensory judges will first evaluate the appearance of the milk beverage. Next, they will take an initial sip from anywhere on the rim of the cup. After the initial sip, the sensory judges will revisit the milk beverage for at least 1 additional sip from an undisturbed location on the rim of the cup.
- I. Competitors may override the evaluation protocol by giving the judges specific alternative instructions on how they want the milk beverage evaluated. If the instructions are reasonable, and are not in contradiction with other rules, the judges should follow all instructions given by the competitor.

14.8. Visual Appeal

Judges will evaluate the appearance of the milk beverage to determine its visual score. On the surface, the milk beverage should have a color combination of milk and coffee, with good color contrast definition, balance in the cup, symmetrical design and a smooth, and possibly glossy/glass-like sheen.

It is not acceptable for milk beverages to be topped with any additional spices and/or powders. Doing so will result in a 0 in the “Taste Experience” category.

14.9. Accuracy of Taste Descriptors

Judges will listen to the taste (flavor and aftertaste) descriptions and explanations given by the competitor and compare those with the beverage served. This score is based on how accurately these descriptors match the taste experience of the milk beverage. Taste descriptors must be given or a score of 0 will be received in this category.

14.10. Taste Experience

The milk beverage is a beverage consisting of 1 espresso and steamed milk served at a temperature that is immediately consumable. The texture and temperature of the beverage, and the taste of the coffee and milk will be included in the taste experience evaluation. The milk beverage should have a harmonious balance of the sweetness of the milk and its espresso base. The taste profile (flavor and

aftertaste) of the beverage served should support specialty coffee, with a balance created by the addition of milk.

15. Barista Evaluation – Part IV

15.1. Attention to Details/All Accessories Available

All accessories should be readily available, and the working area should be well and purposefully organized. Everything should have its own place and purpose. Judges should look for the competitor to have back-up cups and accessories in case of mistakes or spills. Refilling of judges' water glasses also demonstrates attention to detail. The espresso must be served with a spoon, napkin, and unflavored water. If the competitor instructs the judges to drink the espresso without the use of a spoon, the espresso must be served with a napkin and unflavored water.

15.2. Presentation

Presentation is evaluated based on the presentation skills of the barista and the concept of the performance. Judges look for originality in concept, methods, techniques, and ingredients used. Judges consider (allowing for culture and personality differences) points such as natural, clear, and concise communication, as well as the ability to manage workflow and time. Good customer service skills (e.g., politeness, accuracy, attentiveness, eye contact, etc.) will also be taken into consideration.

15.3. Coffee Knowledge & proper use of equipment and space

This category includes evaluating the observed qualities relevant to the barista profession, such as technique, preparation, and demonstrating the wider understanding of coffee beyond the preparation of the 8 drinks served. Wider coffee knowledge includes the process of coffee cultivation, roasting and preparation from seed to cup as well as an implicit understanding of the correct use of the equipment. Judges will look for a strong correlation between what is explained and what is delivered. The competitor must demonstrate that they are a coffee professional who has command over their presentation and coffee.

15.4. Judges' Total Impression – Part V

The "Total impression" score is meant to capture the composite impression of the performance in its entirety. The judge should consider how the concept was supported by the barista and the delivery of their presentation; how the two courses complimented/highlighted the concept. Some sample guiding questions are included below.

For example: Did the performance inspire a deeper connection to coffee? Did the barista's performance illuminate a part of the systems map in a unique way? Did their performance provoke new thoughts about specialty coffee? Was the experience immersive, thought-provoking, or otherwise important to specialty coffee? Was the performance insightful and inspiring? How positive was the composite experience of the beverages and content delivery to the judge? Did the performance celebrate the craft of coffee? The judge should feel free to use the entirety of the scoring scale, based on their own impression of the performance in its entirety.

16. Appeals

16.1. Judge Related Issues

Most scorekeeping questions will be answered during competitor debrief. If a competitor objects to the scores given by one or more judges, the competitor can meet with their head judge during the competitor debriefing to explain their protest. If the head judge is unavailable, the competitor may discuss with the Event Director onsite. If the issue is not solved, the competitor may protest in writing to NZSCA (see Appeals below). This will be reviewed by judge leadership and the NZSA Competitions Committee. They will make a decision on-site and a representative of NZSCA Competitions Committee will inform the competitor of the decision.

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

- The head judge will request the return of all applicable scoresheets from the score keeper.
- The head judge will meet with the judge(s) and the Competition Committee to evaluate the situation.
- The Staff and Competitions Committee will then rule upon the matter in a closed meeting.

16.2. Competitor Related Issues

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

If the event organizer decides that the issue and/or protest can be solved on-site the event organizer 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 event organizer. The event organizer will inform the competitor of the decision.

16.3. Appeals

If a person does not agree with a decision, they may appeal the decision in writing to the NZSCA Competitions Committee. All decisions made by the committee are final.

The appeal letter must include the following:

- Name
- Date
- A clear and concise statement of the complaint
- Date and time references (if applicable)
- Comments and suggested solution
- Party/Parties involved
- Contact information

Any written protests/appeals omitting this information will not be considered. All persons must submit their written complaint or appeal to the NZSCA events director via email emma@nzsc.org within 24 hours of the incident.