

# 2015 Edinburgh Coffee Festival Lever Barista Championship Official Rules and Regulations Summary



Application is invited to compete in the 2015 Edinburgh Coffee Festival Lever Barista Championships, the finals of which will be held at the Edinburgh Coffee Festival on 3rd October, 2015.

The competition allows competitors to demonstrate their expertise as a Barista serving espresso based drinks. The competitors will make espresso drinks using a Lever Espresso Machine provided by the organisers, each competitor will have ample opportunity to familiarise themselves with the equipment prior to competing.

## **The Competition involves:**

Creating your own unique blend of Espresso Coffee  
Grinding the Coffee to your desired optimum grind level  
Creating 3 categories of Espresso Based Drinks: Espresso Shot; Cappuccino; Signature Drink

The Edinburgh Coffee Festival (ECF) Lever Barista Championship (LBC) is an open competition, accepting application from professional and amateur baristas. Competitors must be at least 16 years of age at the time of competing in any ECF sanctioned event.

Competitors must be prepared to allocate time for: Making a Coffee Blend; Attending a Knockout Heat; Attending the Finals.

The winner and runner-up will be awarded a trophy and allowed to use the ECF Barista Championship logo with "WINNER" or "RUNNER-UP" as appropriate. If a competitor is representing an Establishment, the Establishment may display the EDF Barista Championship Logo with "WINNER" or "RUNNER-UP" as appropriate.

## **Overview**

- Competitor performances will be evaluated by four judges comprising three standard judges and one head judge.
- Competitors will serve one beverage from all three categories of drinks (espresso, cappuccino, signature drink) to each of the judges, for a total of twelve drinks, during a period of fifteen minutes. The head judge may drink from any beverage served to the judges.
- The competitor decides the order in which the drink categories are served; however, any category of drinks must be completed (e.g. all four single espressos are served) before a competitor may serve another category of drinks, otherwise he/she will be disqualified. Preparation and service of signature beverage elements are allowed at any time during the competition time.
- Within each category (espresso, cappuccino and signature drink), drinks may be served in any combination to judges (i.e. one at a time, two at a time, or all four simultaneously). Judges will begin evaluating his/her drink as soon as it is served.
- All four drinks within each category must be prepared using the same coffee; however, the coffee used may change between categories. The four 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 zero in Taste Balance for those drinks that deviate in recipe from the beverage that is served first.
- Competitors may produce as many drinks as they choose during the competition; however, only drinks served to the judges will be evaluated.

**FULL COMPETITION DETAILS ARE AVAILABLE IN THE "2015 Edinburgh Coffee Festival Lever Barista Championship Official Rules and Regulations" DOCUMENT AVAILABLE FROM THE EDINBURGH COFFEE FESTIVAL WEBSITE.**