

**APPENDIX TO THE RULE BOOK 12 – INSTRUCTIONS FOR THE COMPETITION IN PREPARATION AND SERVICE OF COFFEE**

Competitors can see the workplace, inventory, coffee machine, grinder for grinding coffee in the afternoon before the start of the competition, after confirming their presence and order of competitors.

**1. Preparation of the work place**

Competitor:

- inspects and cleans the coffee machine and sets the grinder to the appropriate thickness of the coffee grinder - testing
- chooses and prepares coffee and coffee creations - cups, plates, mugs, spoons, sugar, glasses, trays, bowls ...
- cleans and tidies the workspace,
- has at its disposal 15 minutes of time and then goes on to the preparation of beverages on the judge's mark.

It is graded: the competitor's tidiness, the arrangement of the space, the inspection of the equipment and the inventory, the heating of the cups, the skill and cleanness of the competition area.

**2. Expertise at work**

For professionalism at work there are things that are taken into account: the skill and proper use of the machines, proper use of the inventory, ingredients and the process of preparing beverages.

It is assessed when preparing:

**Espresso:** an overview of the flow of the cranks, the cleanliness of the lever - the filter, the purity of the filter holder, the dosing and pressing of the coffee in the handle, the inclusion and the cooking time - extraction, coffee and sediment blasting, the correct amount of beverage, the cleanliness of the appliances and the workspace.

Espresso standard: 30 ml (3 cl) - cup 50 - 80 ml

**Cappuccino:** cleanliness of the handle - filter, cleanness of the filter holder, dosage and compression of the coffee, inclusion and cooking time, test and cleanliness of steam pipes, cooking - spraying milk and foam, coffee and sediment dispersion, correct coffee ratio - milk - foam and quantity, cleanliness of devices, inventory and workplace.

Cappuccino norm: 1/3 coffee, 1/3 of warm milk, 1/3 of foam - cup 180 ml.

**Own creations:** use of ingredients according to recipe, cleanliness of the handle - filter and filter holder, dosing and pressing of coffee, inclusion and cooking time - extraction, coffee extraction, sediment and ingredients, correct quantity, regularity of the recipe process, cleanliness of the devices and work space.

A competitor can prepare any number of drinks in each category, only four of the compulsory work will be evaluated and three from the own creations program will be presented to the jury.

**3. The time of preparation and serving of coffee, cappuccinos and own creations**

The competitor has 15 minutes to prepare and serve 3 espressos, 3 cappuccinos and 3 own creations. The competitor should not receive external assistance within 15 minutes when preparing beverages. A competitor who has forgotten part of the equipment, ingredients, etc. must provide it himself, without the support of the fans, the audience, team members or other persons, otherwise disqualification follows.

It is graded: preparation and serving 3 espressos, 3 cappuccinos and 3 own creations within 15 minutes, for which the competitor's bonus point is obtained. Competitor is punished with 3 deducted points for any further overtime of up to 30 seconds.

**4. Serving coffee, cappuccino and own creations**

The competitor delivers Espresso and cappuccino to the jury in a café-way for three (3) persons at the same time. It delivers three products of its own creation to the jury in any way, but it must follow the standards of service, the fourth is taken to the exhibition space. The order of serving is free of choice, it is important that drinks of the same category are served at the same time.

The jury will take into account the performance of the competitor, the manner and simultaneity of serving the beverages of each category, the correct use of the inventory and additives (sugar, sweetener, water ...).

**5. Coffee evaluation - Espresso**

The jury will take into account the following criteria when assessing:

The appearance of the served beverage, the color of the cream (hazelnut, dark brown, redness ...), firmness of the cream (compactness, thickness 2-4 mm, torn), durability of the cream (long, no falling down ...), Conformity of taste (harmony between bitter/sweet/acidic), tactility (fullness, smoothness, roundness).

**6. Cappuccino evaluation**

Cappuccino will be assessed according to the following criteria:

Appearance of the served beverage, visually correct - classical or artistic (foam), appearance of foam (soft, bubble-free, velvety), foam persistence (without falling down, cracking and splitting in the middle ...), correct temperature (not too hot, not too cold) taste (between coffee and milk).

**7. Assessing own creation**

Competitors own creation will be graded according to the following criteria:

Presentation of the beverage, attractive appearance, harmony of taste compared to coffee and other ingredients, aroma, decoration and accessories, the choice and use of the inventory, creativity and a common impression.

**8. Tidiness of the workplace after the competition**

The competitor has 15 minutes to clean and tidy the competition area. During this time, he must clean the appliances and the work surface, place the trays and the inventory he used to serve the espresso and cappuccino in his place, and remove the inventory and ingredients he needed to prepare his own creation. After 15 minutes, he must leave the competition area.

The jury will evaluate: the arrangement of the competition work space, the cleanliness of the equipment and the inventory, the replacement of dirty cloths, cleaning agents and dirty clothes.

**9. Answers to questions about coffee**

After completing the first part of the competition in the preparation and serving of coffee, the competitor will fill in the written test with ten (10) questions from the field of coffee. Questions about coffee will be from the content of the printed matter that will be received by the competitors, after sending the application to the competition.

**10. Course of the competition**

Competitors will be offered two or more competition workplaces, with appropriate equipment and inventory provided by the organizer and sponsor.

The first competitor begins with the preparation of the work place, for which he has at its disposal for 15 minutes. After that, he starts preparing beverages. When the first competitor starts beverage preparation, competitor number 2 starts with the preparation of the workplace no. 2. When the first finishes with the preparation, serving and presentation of prepared drinks (after 15 minutes), the other begins with the preparation and serving of drinks, and the first one enters into the final part, that is, the cleaning of the competition area (for which it is anticipated 15 minutes).

**11. Components, accessories, machines**

Each competitor can use any ingredient or device that is commonly used in bars, cafes and coffee bars. When preparing his own creation - a drink, the competitor must only use those ingredients that are available on the market in stores and indicate the name of the manufacturer. Components of domestic or custom production are not permitted, if they are not licensed for sale and appear in a wider area in the stores.

It is obligatory to use a coffee machine, a grinder for grinding coffee, cups and baseboards, coffee, sugar, and others with the logo of the sponsor, in the competition in the preparation and serving of espresso and cappuccino.

When preparing your own creations, the competitor must take into account the use of at least 30 ml (3cl) cup coffee per unit of the product.