



BARISTAS

Competition can be attended by waiters, chefs, students of secondary schools for catering and tourism, college students, members of sections, societies, companies, sp. and organizations in the field of catering.

The competitor must perform the following tasks:

1. Prepare work space
2. Prepare and deliver:
 - a) 3 (three) Espresso coffees
 - b) 3 (three) cappuccinos
 - c) 3 (three) own creations
3. Clean up the competition area
4. Answer the written test - 10 (ten) questions from the coffee material (the material will be sent to the competitor at the time of application)

The performance is public, so the competitor must appear in the work clothes of the company, society, school OR section.

The order of competitors will be drawn half an hour before the start of the competition in the competition area.

The competition will be conducted if at least five competitors are registered.

JUDGING CRITERIA

1. Preparation of the workplace (15 minutes).
2. Expertise at work: process, handling devices, use of inventory, correctness of quantities, pressing coffee in the handle, time of flow - extraction, cleanliness of devices and inventory.
3. Preparing and serving Espresso coffee, cappuccinos and own creations (15 minutes).
4. Espresso coffee and cappuccino is served in cafes-way and all three products,

two selected in each category at the same time.

Own creation is served arbitrarily, taking into account the standards of the service.

5. Coffee evaluation (appearance, color, density and persistence of the cream, taste and tactile compliance).

6. Cappuccino evaluation (appearance, density and persistence of the cream, temperature, balance of taste and tactile compliance).

7. Assessing your own creation:

- The competitor has at his disposal one (1) minute of time to present and describe his creation (why he decided for this coffee, what prompted him to do this, the story ...)
- Appearance, creativity, temperature, taste and consistency, decoration, inventory selection.

8. Workplace tidiness after the competition (10 minutes)

On the basis of the number of registered competitors, the jury shall determine and approve the organizing committee.

The organizer and co-organizer will arrange for:

- coffee maker and a coffee grinder that is already regulated by the sponsor.
- coffee, milk, sugar, cups and plates, spoons, trays and other inventory.

The competitor must: with the exception of coffee and coffee preparation, provide all additional ingredients (decoration, inventory and material for preparing your own creation).

Preparing your own creation:

Prepare a hot non-alcoholic coffee beverage.

When preparing your own creation, the competitor must take into account:



- it must contain at least 3 cl (30 ml) of coffee;
- the flavour and taste of coffee must be perceived,
- the number of ingredients when creating is not limited;
- for ingredients, the name of the manufacturer must be given and must be available in stores (on the market);
- additives, syringes, desserts and decorations that are in contact with the beverage are considered as ingredients;
- content - the volume of the product is from 7 - 25 cl (2,5 dcl),
- decoration and decorative elements (miscellaneous toppings and other) that are part of the drink must be edible;
- communicate the recipe on the application form, express the quantities in cl, specify the accessories in the syringes, decoration, the way of service, the name of their own creation and the purpose or opportunity at which we serve it.

The organizer may exclude the competitor, based on the head judges opinion, if the competitor does not follow the rules of the competition.

Work of the competitor will be judged from the moment of his/her arrival on the competition area, with the preparation phase, serving, presentation and cleaning part.

Based on the number of received points the bronze/silver/gold medal will be awarded. All competitors will receive a diploma.

On the competition day the head judge for this category will be available for comments after the competition.

Organiser has a right to expel the competitor following the head judge's complaint if the competition rules are not followed.

APPLICATION AND ADDITIONAL INFORMATION

Application deadline: friday, 27. september 2019

E-application: <http://gtzslovenije.si/prijava/>

For information regarding competition organization please contact project manager:

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For all additional information, please contact the head judge:

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