

RULE BOOK 13 COMPETITION LATTE ART

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

Each participant must attach a picture of his / her selected pattern for the finals of the competition upon check-in. And for an easier comparison of patterns, the competitor must bring the image with him, as the jury will assess the similarity of the pattern from the attached image.

Every competitor must have his own cups for foaming milk and a working uniform (**BARISTA apron**).

The competitors will be selected based on the applications, and then they will individually compete against each other. When couples are determined, they will be randomly selected to determine the order in which they will compete. The first couple goes to the competition place, where they are opposite from each other, each behind their espresso machine and a grinder.

The competitor must use the inventory and equipment of the sponsors of the competition:

three different types of cups:

- small: espresso (75 cl),
- medium: cappuccino (180 cl),
- large: **white coffee** cups (260cl),

manufactured by ANCA'P VERONA. The cups are provided by the sponsor (ANCA'P VERONA), coffee (SUPREME Elle Gi d.o.o.), milk (ALPSKO MLEKO PROFESSIONALE BARISTA), espresso machine **on two double handles** (FUTURA) and grinder for grinding coffee (FIORENZATO).

Course of the competition:

Each challenge lasts 15 minutes (5 minutes preparation, 5 minutes preparation of 2 drinks, 5 minutes of cleaning). Two competitors are randomly drawn and compete at the same time. The competitors throw the dice and the largest number thrown has the right to choose a pattern. Each competitor has the option to create 2 cups of latte art. Once the beverage is ready (according to a certain pattern), the competitor chooses a better-looking pattern and places it on the workspace before the judge who will determine the winner of the challenge. The winner of the challenge then progresses to the next round, in the event that the result is tie, the winner is the one with less technical errors.

Competition Rules and Evaluation:

2 technical judges and 1 judge assessing the patterns.

Up to the semi-finals, competitors draw in a large cup (260 cl) for one win, with the following patterns:

- heart



Picture 1: Heart

In the semi-finals the competitors draw in a medium or cappuccino cup (180cl) and in an espresso cup (75 cl), on two wins, the patterns are:

- into an espresso cup – tulip with 3 elements,



Picture 5: Tulip with 3 elements

- into a cappuccino cup – tulip with 4 elements,



Picture 6: Tulip with 4 elements

- rosetta with at least 6 elements.



Picture 7: Rosetta with at least 6 elements

In the finals competitors draw in a large cup (260 cl), where they have to draw a pattern of their own choice. The pattern must be drawn with a free **outflow** or FREE POUR without the use of latte art pen.

Evaluation Criteria:

a) Grading of the pattern:

1. Identical with the pattern **from the picture**
2. Milk foam texture
3. Contrast
4. Symmetry
5. Fill cup (under / over fill)

b) Technical evaluation:

1. Preparation of espresso
2. Milk preparation
3. Tidiness and cleanliness

The organizer / sponsor of the competition is responsible for:

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



- rosetta with at least 6 elements,



Picture 2: Rosetta with at least 6 elements

- tulip with 3 elements,



Picture 3: Tulip with 3 elements

- tulip with 4 elements.



Picture 4: Tulip with 4 elements

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

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

Competition timing:

08.00 - 09.00 training for competitors

09.00 - 09.30 drawing of competitors

09.30 - 10.00 competitors' meeting with judges of the competition

10.00 - 17.00 competition

17.00 announcement of the results

Awarding criteria:

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.

Awards

The first three competitors qualify for the 2nd Topespresso latte art grading system - the national championship of Slovenia in the category of green pot. All other competitors receive a certificate of participation in the competition.

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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