



## 2010 GBC Judging Guide

For a beverage that's so amazingly complex and volatile, how can it be judged? What makes it better than the next?

To achieve consistency in all our judges some guidelines must be present so as to look for the same objective, quality.

As judges we should all have a general understanding of quality in coffee. This years Grand Barista Championship is designed to make it easier for the barista to interpret their understanding of quality and the creation of flavour.

The competitor will be assessed predominantly on flavour by three sensory judges and also their technical skills by two technical judges.

The espresso machines will be provided by our Gold sponsor Orchestrale. There will be 2x 2 group Orchestrale Etnica Display. The pump pressure will be set at 9 bars. The head temperature will be between 92 - 95°C and the water delivery rate from the head will be 9ml per second

### Sensory Evaluation

When judging subjectively a score from 0 to 6 will be awarded as follows:

0= Unacceptable

1= Acceptable

2= Average

3= Good

4= Very Good

5= Excellent

6= Extraordinary

There will also be a mark of 'Yes' or 'No' where a Yes will be awarded 1 and No will be awarded 0

## Black Coffee Evaluation

### **Aroma:**

Aroma is how coffee first introduces itself to you. Aroma can be difficult to distinguish from flavour. Subtle fine distinctions can be detected with our “nose” beyond the basic flavours perceived by our palate alone. Without aroma, we could only taste sweet, sour, bitter and salty. Therefore, coffee aroma is one of the most important attribute to coffee. Fleeting floral or winy notes can be detected most clearly in the aroma. Some words used to describe positive aroma characteristics are fruity, floral, fragrant, chocolaty, earthy, nutty, winy, pungent, caramelly, and spicy.

### **Acidity:**

Acidity in coffee can be related to the desirable dryness of a fine wine. The tartness is experienced at the edges of your tongue and the back of your palate. It is what gives coffee its lively snap or vibrant quality. Without acidity coffee will taste flat and dull. The quantity of acidity does not necessarily denote a quality coffee, but rather it is the expression of that acidity which is important. Is the coffee pleasantly tart or is there an unpleasant sour taste? Positive acidity characteristics may be described as brisk, clean, bright, mellow, dry, delicate, snappy, tart, lively, tangy or vibrant. A darker roast of coffee (up to a medium dark) will normally have less acidity than a light or medium roast and more sweetness will come through in the taste.

### **Complexity/Balance:**

The coexistence of many elements; acidity, body, spiciness, and sweetness for example, combine to make the coffee taste more complex. A harmonious balance between sweet, acid and bitter. Complexity of flavour is found when the elements combine to create pleasing and interesting sensations which may not reveal themselves immediately or definitively.

### **Flavour:**

Flavour is an overall evaluation of the coffee taste

Here are some terms used to describe **DESIRABLE** flavour qualities:

**Bright or dry** – highly acidic leaving a dry aftertaste

**Caramels** – caramel like or syrupy

**Chocolaty** – aftertaste similar to unsweetened chocolate or vanilla

**Earthy** – a soil-like quality (sometimes undesirable)

**Fragrant** – an aroma ranging from floral to nutty to spicy, etc.

**Fruity** – having a citrus or berry scent

**Mellow** – a smooth taste lacking acidity but not flat

**Nutty** – similar to roasted nuts

**Spicy** – an exotic aroma of various spices

**Sweet** – a lack of harshness

**Wild** – a gamey flavor rarely, but sometimes considered favorable

**Winy** – aftertaste resembling a mature wine

**Body:**

The body can also be described as the viscosity of the beverage. Body is the perceived weight, thickness, fullness or richness that the coffee imparts on your tongue and palate, and the lingering taste that remains after you swallow. Body is used to define the “mouth feel” of a coffee. It can be light or it can be full. Coffees with heavier body will present more flavour and will carry its flavour well when milk is added. Words associated with body are rich, heavy, sweet, thick, smooth, light, buttery, and creamy.

**After Taste:**

Sometimes called the “finish”, is the lingering flavour that stays after the coffee is swallowed. It can either reinforce the favourable attributes of the coffee or weaken the overall effect. Does the coffee flavour sweetly disappear, or is there a lingering roughness?

**Served with accessories:**

The black coffee should be presented as you would in a café, with a spoon, water and a napkin. No sugar is required. The competitor will be awarded either a yes or no. A yes will only be awarded when all items listed are present

The black coffees don't have to be served simultaneously. No additional points will be awarded if they are

**Milk coffee Evaluation****Flavour:**

Flavour is an overall evaluation of the coffee taste

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**Chocolaty** – aftertaste similar to unsweetened chocolate or vanilla

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**After Taste:**

Sometimes called the “finish”, is the lingering flavour that stays after the coffee is swallowed. It can either reinforce the favourable attributes of the coffee or weaken the overall effect. Does the coffee flavour sweetly disappear, or is there a lingering roughness?

**Foam density/mouth feel:**

The foam density should be such that it compliments the beverage. A good foam density will add weightiness and be viscous in the mouth

**Visual presentation:**

A nice balance and integration of white foam and crema should be apparent. Latte art will be marked higher for level of difficulty. It should also have a shiny lustre with no large visible bubbles

The milk coffees don't have to be served simultaneously. No additional points will be awarded if they are.

## **Latte Art Evaluation**

**Beverages served simultaneously:**

All latte art designs should be presented simultaneously so to be judged on consistency of design. A yes or no will be awarded

**Consistent latte art design on each beverage:**

The baristas skill will be presented by their ability to recreate their artwork. The more consistent the latte art designs the higher the score

**Difficulty/creativity of design:**

A free poured pattern will get awarded higher than a sketched pattern. Originality will also get awarded higher

**Presentation:**

How well the latte art design is presented in the cup, is it symmetrical, does it suit the vessel to the competitors theme

**Distinct separation of colours (crema/froth):**

Great latte art patterns should be very defined and refined. There should be a clear cut contrast from pattern to crema. The more defined the higher the mark

**Creative signature vessel:**

The more original and creative the signature vessel the higher the mark awarded

**Barista Evaluation**

**Presentation: Professionalism/Dedication/Passion:**

The overall perception and impression from the judge towards the competitor's presentation in its entirety. The more impressive the higher the mark awarded

**Attention to detail/All accessories available:**

The higher the attention to detail throughout the entirety of the competitors' presentation the higher the mark awarded

**Appropriate apparel:**

A 'Yes' or 'No' will be awarded. Did the competitor look respectable?

**Judges Total Impression**

This is the judges chance to award the competitor a few more marks for their overall impression of the barista and their performance.

**Time Penalties**

For a competitor who goes over their presentation time of 12 minutes, marks will be deducted as follow:

- 1-30 seconds overdue 5 Points deducted
- 31-60 seconds overdue 10 Points deducted
- 61-90 seconds overdue 15 points deducted
- 91-120 seconds overdue 20 points deducted
- 2 minutes + overdue the competitor is disqualified

The time will be deducted off the competitors' final score only

# Technical Evaluation

## Station evaluation at start up

### **Overall cleanliness / clean cloths available:**

Attention to detail with cleanliness. At least 4 cloths should be present. One for grinder area one for group handles one for steam wand one for bench. The more attention to detail with cleanliness the higher the mark awarded

## Black Coffee Evaluation

### **Cups pre-warmed prior to use:**

If the cups have been pre warmed before they are used to hold the coffee a point will be awarded

### **Flushes the group head:**

A point will be awarded if the competitor cycles the brew head prior to extraction

### **Dry/clean filter basket before dosing/grinding:**

A point will be awarded if the competitor has a dry/clean filter basket before dosing/grinding

### **Acceptable spill/waste when dosing/grinding:**

The amount of ground coffee left over from the prior extraction, for the next extraction. Full marks will be awarded for less than 1 gram wasted. Over 5 grams is unacceptable and a 0 will be awarded

### **Cleans porta filter (before insert):**

If the competitor wipes the rim of the filter basket and the lugs on the porta filter of loose coffee grounds a mark will be awarded

### **Immediate insert and brewing:**

If the competitor inserts the porta filter and activates the brew cycle immediately one mark will be awarded.

### **Extraction times +/- 2 sec:**

If the extraction times fall 2 seconds either side of the previous a point will be awarded

### **Consistent extraction volume:**

Extraction volume will be counted by electrical pulses from the flow meter, whereas 1 pulse = 'x' ml. If the pulse reading is within 'y' pulses either side, a point will be awarded

## **Milk Coffee Evaluation**

### **Empty/clean pitcher at start:**

There should be no milk placed in the pitcher during preparation time. You should see the competitor pour the fresh milk into the pitcher during presentation time. The milk pitcher should be clean inside and out

### **Purge steam wand before steaming:**

A point will be awarded if the competitor purges before steaming the milk

### **Cleans steam wand after steaming:**

A point will be awarded if the competitor wipes the steam wand of milk residue with a dedicated cloth

### **Purges the steam wand after steaming:**

A point will be awarded if the competitor purges the steam wand after the milk has been prepared

### **Clean pitcher/acceptable milk wastage at end:**

The competitor will be awarded a point if there is no more than 3oz of milk left in the milk jug

### **Milk coffee should be flush to the rim:**

A point will be awarded if the competitor completes all four milk beverages with the milk emulsion flush to the rim of the cup

## **Station/Judges Evaluation on completion**

### **Cleanliness throughout presentation:**

The competitors' attention to detail with cleaning all throughout the presentation

### **Overall station cleanliness:**

How clean the competitors' station is at the end of the presentation

### **Understands Grinding/Dosing:**

Marks will be lost if the following occur; grinder left on too long, porta filter spouts placed in dosing chamber, uneven tamping, inconsistent shot volume and time, holes in coffee puck after extraction.

