



DEAR LATTE ART COMPETITORS:

MARCH 2020

THANK YOU FOR QUALIFYING FOR THE NATIONAL LATTE FINALS ART COMPETITION FOR THE 2019 CYCLE AT HOSTEX. PLEASE NOTE THE BELOW CRITERIA TO BE USED BY JUDGES AS COPIED FROM THE WBC RULES AND REGULATIONS FOR THE NATIONAL FINALS:

SEMI FINALS – DAY 1 – SUNDAY 1 MARCH 2020

A. There will be five minutes preparation time and nine (9) minutes competing time. No cleaning time is allocated although competitors are requested to remove their personal equipment from the stage quickly after their performance. Cups are provided by SCASA

Competitors may go overtime with up to 11 mins however every second over will be deducted up to 120 points before disqualification.

B. Competitors must take unopened, fresh milk bottles with them on stage. They may not prepare milk offstage. Competitors can prepare their milk from the unopened, fresh, milk bottles during preparation time.

C. Competitors must use the grinders and machines provided for the competition. It will not be permissible to use your own. These grinders will be set to an approximate setting but is up to the barista to fine-tune this setting to their personal requirements within the five minutes preparation time.

D. Competitors are required to make six drinks: two separate sets of matching free pour lattes and one set of matching free pour macchiatos. Competitors may not use their own cups. Failure to comply will lead to the visual scores relating to that drink being scored zero (0).

E. Competitors are required to provide no more (or less) than one printed photograph of each pattern. (two free pour lattes and one macchiato). The quality of the photograph is not assessed; however, the photo should clearly show the pattern to be attempted (artistic representations of the pattern and pictures on electronic devices will NOT be accepted). Failure to produce an acceptable picture will lead to a zero (0) score being awarded in the "Two Identical Patterns Matching the Presented Picture" section.

F. Each drink will be judged against the presented picture. Both drinks should be identical to the picture presented and will be scored based on how identical each set of drinks is to the picture presented.

G. Etching on the “free pour” lattes will result in a zero (0) score being given for all categories on the “Visual Score” Sheet of that drink.

H. There may be two competitors performing at a time, therefore competitors are not expected to give an extensive verbal presentation to the judges and/or audience. Hospitality skills and instructions, if required, should still be considered when serving the judges.

I. There will be a panel of four judges: two visual judges, one technical, and one head judge.

TOP 2 WILL BE ANNOUNCED AT THE END OF THE SEMIS ROUND AND THEY ADVANCE TO THE FINALS.

3.5 FINALS – TUESDAY 3 MARCH 2020

L. There will be five minutes preparation time and ten (10) minutes competing time. No cleaning time is allocated although competitors are requested to remove their personal equipment from the stage quickly after their performance.

Competitors may go overtime with up to 12 mins however every second over will be deducted up to 120 points before disqualification.

M. Competitors must take unopened, fresh milk bottles with them on stage. They may not prepare milk offstage. Competitors can prepare their milk from the unopened, fresh, milk bottles during preparation time.

N. Competitors must use the grinders and machines provided for the competition. It will not be permissible to use your own. These grinders will be set to an approximate setting but is up to the barista to fine-tune this setting to their personal requirements within the five minutes preparation time.

O. Competitors are required to make six drinks: two separate sets of matching free pour lattes and one set of matching designer pattern lattes (designer lattes may incorporate etching, or similar techniques, and surface decoration). Competitors may not use their own cups. Failure to comply will lead to the visual scores relating to that drink being scored zero (0).

P. Competitors are required to provide no more (or less) than one printed photograph of each pattern (two free pour latte patterns and one designer latte pattern). The quality of the photograph is not assessed. The photo should clearly show the pattern to be attempted (artistic representations of the pattern and pictures on electronic devices will not be accepted). Failure to produce an acceptable picture will lead to a zero (0) score being awarded in the “Two Identical Patterns Matching the Presented Picture” section.

Q. Each drink will be judged against the presented picture. Both drinks should be identical to the picture presented, and will be scored based on how identical each set of drinks is to the picture presented

R. Etching on the “free pour” lattes will result in a zero (0) score being given for all seven categories on the visual scoresheet of that drink.

S. There will be a panel of four judges: two visual judges, one technical, and one head Judge

ONE WINNER WILL BE ANNOUNCED AS THE SA LATTE ART CHAMPION TO REPRESENT US AT THE WORLD LATTE ART CHAMPIONSHIP

GOOD LUCK AND PLEASE FEEL FREE TO CONTACT US FOR ANY FURTHER CLARITY!!!!

Kind regards,

Bernard Muneri

(CHAIR)

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