



**NEW ZEALAND
HOSPITALITY CHAMPIONSHIPS**
Whakataetae Manaakitanga a Motu
In association with NZChefs

ESPRESSO

Espresso is defined as one 60ml (+/- 5ml) beverage made from ground coffee and poured from the portafilter in a continuous flow.

Crema should be present when the espresso is served – with no break in the coverage

Extraction time is *recommended* as 20-30 sec. A competitor's extraction times across all beverages should not have more than a 3 second variance.

An espresso must be served in a vessel 90-120 ml and judges must be able to drink from the vessel safely.

All beverages must be served with an appropriate spoon and saucer.

OPEN CLASS requires water.

MILK BEVERAGES

(Note – these guidelines are for School and Training competitors, open class competitors should understand variations naturally occurring and may adjust their beverages accordingly)

Flat White is a double shot of espresso topped with 120 – 180 ml textured milk and 0.2 – 0.5 cm foam. Served in a standard cup or tulip cup.

No topping should be present on a Flat White (chocolate, cinnamon etc)

Latte is a double shot espresso topped with 150 – 250 ml milk and 0.5 – 0.8 cm foam. Served in a large cup, glass or 'bowl'

No topping should be present on a Latte (chocolate, cinnamon etc)

NO LIQUIDS ON TOP OF THE MACHINES

TIME PENALTIES

School level competitors will be allowed twelve (12) minutes for producing beverages. After this time, one point will be deducted for every additional 30 seconds. At fifteen (15) minutes, competitors must stop and step away from their bench.

Training level competitors will be allowed ten (10) minutes for producing beverages. After this time, one point will be deducted for every additional 15 seconds. At fifteen (15) minutes, competitors must stop and step away from their bench.

School level competitors will be allowed twelve (12) minutes for producing beverages. After this time, one point will be deducted for every additional 30 seconds. At fifteen (15) minutes, competitors must stop and step away from their bench.

FORGOTTEN ITEMS

If a competitor has forgotten an item, they may retrieve it during their class time, but the clock will not stop – it is in the competitor's best interest to check equipment carefully.

BEVERAGE PRESENTATION

Points are awarded for the visual presentation of the beverage. This includes elements such as cleanliness of cups and saucers, creativity and style of presentation.

Competitors are reminded to ensure a spoon is served with all beverages, and for OPEN competitors, water is required to be presented to the sensory judges also.

ACCEPTABLE SPILL / WASTE WHEN DOSING / GRINDING

Up to 5 gm ground coffee is considered acceptable at open level. Allow up to 10gm for schools and training level competitors.

ACCEPTABLE MILK WASTE AT END

Up to 90ml milk waste is considered acceptable at training and open level. Allow up to 120 ml for school level competitors.

PROPER USE OF CLOTHS

Three cloths are recommended as follows:

- One cloth for cleaning steam wand
- One cloth for cleaning filter basket
- One cloth for cleaning workstation

ESPRESSO EVALUATION

Judges look for the balance in intensity and qualities of sweetness, acidity and bitterness in the coffee. If any of these elements are lacking in balance or are overpowering, then the score will be reduced.

VISUAL

Judges will look at all aspects of the visual presentation – including serving vessel, saucers, spoons, accompaniments.

This will also include the creativity, consistency and visual appeal of the beverage.

TECHNICAL SKILLS

Judges will look for the competitor's knowledge of the equipment and skill in using the espresso machine and grinder.

PRESENTATION AND PROFESSIONALISM

Marks are allocated for presentation – this is not just personal presentation, but also the presentation of the beverages, the workstation and the immediate surroundings.

Professionalism refers to the inherent skills of the barista – this includes product knowledge as well as verbal and non-verbal communication skills.

Judges will be looking for these skills as relevant to the level of the competitor.