



2023 NOLA Coffee Festival Barista Pentathlon Skills Competition

FORMAT & GUIDELINES

Last updated 8/23/23

Competition Coordinator: Drew Cambre, Q-Grader, longtime NOLA barista events leader
Judging Coordinator: Scotty Meades, International SCA Trainer

Competition day: Full event occurs are Saturday, Sept 16
Pre-Qualifications: Applicant should be an experienced barista
Application: Entry form is available on event website
Official field of 20-25 contestants will likely be filled via pre-registration
Entry Fee: \$10 per competitor

Description: We will use a field of 20-25 with pentathlon style points competition
Barista contestant with highest overall score in five event wins

Scoring: Each event generates points according to their ranked finishing order.
The contestants get points awarded in descending order based upon their rank in that event. (i.e. 1st place gets 20 points, 2nd place gets 19 points....19th place gets 2 points, 20th place gets 1 point and any finisher at 21st place or higher gets zero points.

Timed events will generate a natural rank according to times achieved (plus any penalty time incurred). Best/lowest time wins.

Subjective scoring events will be based upon scores awarded by judges.

Tiered scoring events will generate points based upon the contestant successfully achieving a specific number of tasks. 4 tasks generates 20 points, 3 tasks generates 15 points, 2 tasks generates 10 points and 1 task generates 5 points.

Contestants overall score is the cumulative score achieved in the five events. If a competitor won all five events (each worth 20 points), their overall competition score would be a perfect 100 points.

Format Notes: There are five distinct events in the 2023 Barista Pentathlon

Event 1: Don't Spill A Drop

Description: Carry loaded tray through an obstacle course. Course will be timed.

1. Carry 2 full cups on saucers through an obstacle course. Your time will be kept from the start line to the finish line.
2. Cups can be filled with dyed water to keep costs down.
3. Paper towel / napkin under cup but on saucer to show if any spillage happened.
4. The course can be set and re-set after each competitor.
5. The course should take around 30-45 seconds to complete with the "points" going to descending order from the fastest time to the slowest time.
6. Penalty time will be added to the total time for knocking over items, spilling the drinks, or not completing all sections of the course.
7. Types of obstacles will be similar to things found in a coffee shop like going around chairs, walking around spilled drinks, walking over bar rags, and even not tripping over the rug that always gets folded over.
8. All the obstacles and even things you carry can be changed from round to round.

NOTE: 1 judge, 1 assistant. 2 minutes from start to finish. Brief cleaning breaks in between.

Event 2: Blindfold Challenge

Description: Prepare one to two drinks all while wearing a blindfold.

1. While you can see, you have a set time to set up your workstation.
2. After you are ready, you are blindfolded and will be timed to make 2 drinks. There is a time limit to complete both tasks.
3. Drinks should be iced / cold to prevent potential injuries.
4. The drinks will be iced coffee with a splash of milk and/or an iced chai with milk.
5. Point deductions for spillage, going over time and/or incorrectly making the drink.

NOTE: 1 judge, 1 assistant. 5 minutes from start to finish. Brief cleaning breaks in between.

Event 3: Latte Art

Description: Each contestant will make one "Freestyle" latte art version of their choice. Judges will assign each contestant a score between 1 and 20 based on aesthetic and technical considerations.

NOTE: 3 judges, 1 assistant. 5-10 minutes from start to finish.

Event 4: Finished Drink Triangulation

Description: 5 sets of drinks. You must tell which one is not like the others for each set.

1. Drinks should not use espresso (to keep it easy).
 2. Each contestant will be given 3 marked cups for each triangulation set. (NOTE: only the judges having the answer key.)
 3. The baristas will mark which cup is different on a score sheet within a set time.
 4. Judges give each competitor the same finished drinks. (all drink options subject to change)
- Scores will range from 0-4 based on the correct answers submitted on the score sheet. 20 points maximum for this event.

NOTE: 1 judge, 1 assistant. 5 minutes from start to finish.

Event 5: Fill The Order

Description: Create 3 set drinks in the fastest time correctly and with as little waste as possible.

1. The three drinks are a cappuccino, latte' and cortado.
2. The barista is given up to 5 minutes to set up their station, dial in the grinder and do any other prep.
3. The object is to create the three called drinks in as short of a time as possible with as little waste and as accurately as possible.
4. This is a pass/fail type of task with regard to accuracy on the proper drinks.
5. As soon as the drink is called, the timer starts.
6. The judges will look at waste, excess milk, portafilters clean of pucks, steam wand wiped clean and other spillage.
7. Time addition for incorrect drinks, excess waste, and above listed criteria.
8. The finished drink needs to be placed on a serving tray and the barista says "time" when complete.
9. There is a maximum time limit of 5 minutes to create all 3 drinks. Anything over 5 minutes will be an auto-DNF.
10. Judges will assign a final score to each contestant.

NOTE: 3 judges, 1 assistant. 5 minutes from start to finish.

Judging Criteria: Judges will base their Latte Art decision on a five criteria.

- 1.) **Contrast-** or background. The milk shapes should be white, but the background needs to be darker. The better contrast the more shapes stand out.
- 2.) **Definition-** the shape needs to be defined. For example, a very "crisp" or "hard" line as opposed to something murky or cloudy. Undefined shapes are an indication of hesitation during the pour.
- 3.) **Bubbles-** if there are large bubbles, this is the result of bad technique. Bubbles are formed when the micro foaming is done at the surface of the milk instead of initially on the surface then submerging.

4.) **Space**- the entire shape needs to be symmetrical and must be the "focal point", or at the center of the drink.

5.) **Overall Impression**- while we are using these guidelines to be objective, we can always default to what is the most aesthetically pleasing.

Schedule: Saturday, Sept 16
Event One: starts 10:30am – ends approx 12:30pm (simultaneous)
Event Two: starts 10:30pm – ends approx 12:30pm (simultaneous)
Event Four: starts 10:30am – ends approx 12:30pm (simultaneous)
Event Five: starts 10:30pm – ends approx 12:30pm (simultaneous)
(30 min break)
Event Three: starts 1:00pm – ends approx 3:00pm (awards given)

Co-Sponsors: Synesso and Barista Magazine

Prizes:
First Place Prize: \$700 prize pack: Moccamaster home brewer / home grinder, Melitta pour over units
Second Place Prize: \$300 prize pack (donated coffee items from our exhibitors and sponsors)
Third Place Prize: \$150 price pack (donated coffee items from our exhibitors and sponsors)

Promotion: Starts Aug 1 on social media channels
Starts Aug 1 in advertising
NOTE: Entry promotion closes when we reach Q=25 qualified candidates and 4 alternates.