

## Latte Art Competition

Competition format:

Each competitor will provide a total of three drinks to the judging panel to be judged. Two drinks will be rosettas and the third will be competitors choice. Competitors will have 5 minutes to provide the drinks with 5 minutes for cleanup afterwards.

The drinks can be provided in any order and the competitor can produce as many drinks as the time allows. Only the three drinks served to the judging panel will be judged. The competitors will not lose marks for making more than three drinks but once a drink has been given to the judges a competitor cannot take it back.

The competitors will be timed. The competitor will let the judges know when to begin timing. Points will be deducted for competitors who go over the specified time limit at the following rate:

- Up to 1 minute over – 5 point deduction
- 1 minute to 2 minutes over – 10 point deduction
- 2 minutes to 3 minutes over – 15 point deduction
- 3 minutes to 4 minutes over – 20 point deduction

The competitors will be judged on the following criteria:

1. Taste – 30%
2. Presentation – 30%
3. Originality – 30%
4. Preparation/Cleanup – 10%

Each drink served for judging can earn a maximum of 30 points – 10 points for taste, 10 points for presentation, and 10 points for originality giving competitors the ability to earn 90 points from their three drinks. The final 10 points will be given when the competitor has indicated they have finished cleaning the workstation.

### **Taste:**

Each drink will be given up to 10 points for taste. Taste will be judged using the following criteria:

**Latte** - can contain and will be accepted within any of the following parameters:

- Must contain a distinct espresso taste
- Must contain steamed milk
- Must have between 0.5 and 1.5cm rich dense foam on top
- Cocoa or chocolate can be used to decorate the top of the latte. It must contain crema and milk in any design
- Sketching and free pour are both acceptable presentation styles. Barista will not lose or gain points over style selection but rather on clarity and quality of design and beverage taste
- Competitor choice designs do not have to be purely free pour. Other implements for decoration can be used such as sketching tools and stencils.

**Presentation:**

Each drink will be given up to 10 points for presentation. Criteria for presentation are as follows:

- Clarity of design
- Design style
- Milk texture
- Quality of espresso

**Rosetta** – latte art design that resembles a leaf

- Generally has 4 or more distinct leaves on either side of the stem
- Has clear definition between the lighter colored milk and the darker colored espresso/crema
- Is evenly distributed in the center of the cup

**Originality:**

design, personal flair/passion, original use of ingredients, and unique preparation and presentation of the drinks.

**Preparation/cleanup:**

Points will be deducted if the workstation is left unclean.

Maximum number of points available for a competitor is 100. The two highest scores will be our winners. Remember – this is a fun and friendly competition. Always remember to have fun and enjoy the coffee community in Arizona!