

COMPETITION GUIDELINES

1. INTERNATIONAL ESPRESSO CHAMPIONSHIP

Precision in espresso making.

Purpose

1. Participants will showcase their skills in preparing espresso, aiming for perfection in every cup.
2. Emphasizes technical precision and expertise in espresso extraction, a skill fundamental to coffee professionals.

Judging Criteria

- Technical skills: Competitors must demonstrate mastery in espresso extraction techniques.
- Consistency: Each espresso shot must maintain the same high quality across multiple attempts.
- Quality of espresso: The final product must meet high standards in terms of overall taste and presentation.

Guidelines

- Individual Competition: Open to All
- Competitors will bring their Espresso tools
- Espresso machine/grinder station will be provided
- Coffee & Water will be Provided

2. INTERNATIONAL CAFÉ BREWING BATTLE

Mastery in Manual Brewing Method

Purpose

1. Teams from various cafés or businesses will showcase their brewing skills.
2. Showcases dedication to excellence and innovation in coffee preparation.
3. Fosters appreciation for diverse brewing methods.

Judging Criteria

- Competitors will demonstrate proficiency in manual brewing methods.
- Precise extraction, ensuring optimal brewing for the best attributes.
- Highlighting the complexity and richness of the coffee.

Guidelines

- Team Competition: Each team must consist of Three (3) Individuals per the same Cafe/Company
- Competitors will bring their own brewing kit
 - ✓ Manual grinders only
 - ✓ Paper filter based brewing tools
 - ✓ Electric kettle
 - ✓ No brew assist and chilling assist accessory
- Brew Water and Coffee will be provided

3. INTERNATIONAL COFFEE SENSORY CHAMPIONSHIP

Sensory Skills in Coffee Evaluation

Purpose

1. Challenges participants to distinguish between distinct coffee profiles and link them to specific coffee-producing regions.

Judging Criteria

- Sensory Attribute Evaluation. Assessing flavor, aroma, acidity, body, and aftertaste of each coffee sample.
- Profile Differentiation. Ability to accurately distinguish and identify distinct coffee profiles.
- Origin Identification Accuracy. Correctly associating each coffee's sensory characteristics with its specific producing region.

Guidelines

- Team Competition: Each team must consist of Two (2) Individuals
- Competitors will bring their own Cupping/tasting spoon

4. INTERNATIONAL COFFEE AND SPIRITS SHOWDOWN

Creativity in coffee-based beverages with Essence

Purpose

1. Encourages innovation in combining coffee with distilled beverages, pushing creative boundaries.
2. Bridges academic knowledge with real-world application, offering students a platform to showcase their skills.

3. Fosters collaboration between hospitality students and educators, enhancing their practical experience.

Judging Criteria

- Technical creativity: Originality and skill in crafting unique coffee-based cocktails.
- Flavor harmony: Achieving a balanced and complementary blend of coffee and spirits.
- Presentation: Visual appeal and overall impact of the final cocktail creation.

Guidelines

- Team Competition: Each team must consist of Three (3) Individuals
- Competitors will bring their own Kit
- Shared Espresso machine/grinder station will be provided
- Competitors can bring their own manual coffee brewing kit
- Spirits and coffee will be Provided