

ARABICA ESTATE ASIA LATTE ART CHAMPIONSHIP 2016









ARABICA ESTATE ASIA LATTE ART CHAMPIONSHIP 2016

Application Form

19 - 21 August 2016, 11am - 6pm @ Subterranean Penang International Convention and Exhibition Centre (SPICE), Penang Malaysia

Prizes and Awards

1st Prize Rm3,000 + Trophy + Coffee Grinder + Certificate

2nd Prize Rm2,000 + Hario Syphon Coffee Maker + Trophy + Certificate

3rd Prize Rm1,500 + French Press + Trophy + Certificate 4th Prize – Rm1,000 + Certificate 5th Prize – Rm500 + Certificate 6th – 8th Ranking – Certificate

Application and Competition details

I) APPLICATION FEES: RM250.00

II) WHAT YOU GET:

- 1. Arabica Estate Premium Arabica Blend Coffee Bean 1kg
- 2.1 Competition's apron
- 3.1 Competition's Polo-T (For competitors only)
- 4. Certificate of participation issued by Arabica Estate Academy
- 5. Training on how to operate the coffee machines will be given before the Championship

III) DETAILED SCHEDULE OF ASIA'S LATTE ART CHAMPIONSHIP 2016

- 1) 19th August 2016: Competition briefing starts at 1.00pm by our panel judges.
- 1.1 All competitors will be given 20 minutes of practice time.
- 1.2 All the coffee beans and milks provided/sponsored by the organizer/sponsor.
- 2) 20th August 2016: Preliminary round of the Championship (11.00am-6.00pm)
- 2.1 Top 8 competitors will qualify to the final round of the Championship.
- 3) 21st August 2016: Final round of the Championship Top 8 (1.00pm - 4.00pm)
- 4) Each competitor will be given the following time at their assigned station, made up of the following segments:
 - i.5 minutes preparation time
 - ii. 10 minutes performance time

Competitors are required to prepare the following drinks in 10 minutes:

4.1.1 Free Pour Latte

- Competitors are required to make 2 free pour lattes which have to be identical to the picture provided by the competitors.
- Competitors may choose to use either a single espresso or ristretto for each latte.

4.1.2 Designer Pattern Latte

- Competitors are required to make 2 designer pattern lattes which have to be identical to the picture provided by the competitors.
- Surface decoration, such as chocolate powder, syrup or food colouring is acceptable but only on the surface of the drink. This decoration should not affect the flavor of the main body of the drink.
- The practice of dusting the surface of the crema with chocolate powder before pouring in the milk is acceptable as it is considered that the chocolate largely remains on the surface of the final drink.
- Competitors may choose to use either a single espresso or ristretto for each latte.

4.1.3 Free Pour Espresso Macchiato

- Competitors are required to make 2 free pour lattes which have to be identical to the picture provided by the competitors.
- Competitors may choose to use either a single espresso or ristretto for each latte.

RULES AND REGULATIONS

- Competitors may make as many cups as they like but must present their best free pour latte pattern, free pour espresso macchiato pattern and designer pattern latte to the judges within the 10 minutes of competition time allocated.
- 2. Overtime performance by the competitors will have the following score deduction penalty:

1-20 seconds	: Deduct 5% of total score
21-40 seconds	: Deduct 10% of total score
41-60 seconds	: Deduct 15% of total score
61-80 seconds	: Deduct 20% of total score
81-100 seconds	: Deduct 25% of total score
101-120 seconds	: Deduct 30% of total score
After 120 seconds	: Disqualified

- 3. The drinks must be made of coffee and milk only. Competitors are required to use the coffee, milk and cups provided by the organizer and/or sponsors. Failure to comply will lead to a zero score being given for the visual element of that drink.
- 4. The official Macchiato cup is a 80-100ml cup, and the official Free Pour Latte cup is a 220-270ml cup.
- 5. No etching or surface decoration are allowed for free-pour latte and free pour espresso macchiato and will result in a zero score being given for the visual elements of that drink.
- 6. Competitors are required to use the grinders and espresso machines provided by the organizer and/or sponsors.
- 7. Competitors will be notified of the time twice, at the remaining 1 minute mark and remaining 30 seconds mark respectively.

- 8. No cleaning time is allocated, and competitors are required to remove their personal equipment from the stage quickly after the performance.
- 9. Each competitor's stage station will be equipped with the following:
 - Espresso Machine
 - Grinder
 - Knock Box
 - Milk
 - Coffee
 - Trash Can
- 10. Competitors are required to bring all additional necessary supplies for their presentation. Competitors are responsible for and in charge of their own equipment and accessories while at the competition. The organizer, volunteers and event staff are not responsible for the safety of items left in the competitors' preparation room or competition area. The lists of supplies the competitor may bring include the following:
 - Tamper
 - Shot glasses
 - Steaming pitchers
 - Spoons
 - Any specific utensils required
 - Bar towels/clean cloths (for practice and the competition)
 - Cleaning supplies
 (counter brush, grinder brush, etc.)
 - Tray(s)

(for serving drinks to the judges)

Please send the completed form to : Arabica Estate Academy Sdn Bhd, 46, Jalan Perusahaan Jelutong 2, 11600 Penang, Malaysia. Tel/Fax : +604 288 9896/97 & +6012 591 9896 or Email : enquiries@arabicaestate.com

Application Data

Have you competed in a championship before?

Y	'es		No
---	-----	--	----

Full Name as per IC/Passport:
Nationality Malaysian Others
IC No. Date of Birth (DD/MM/YYYY)
Passport (for foreigners)
Age Gender Male Female
Mailing Address
State
* Contact No. Home
Mobile
Email
Company
Company Address
I,, have read and fully understand the requirements for participating Arabica Estate

read and fully understand the requirements for participating Arabica Estate Asia's Latte Art Championship 2016. I hereby agree to abide by all rules and regulations set by the organizer concerning the competition.