



28<sup>th</sup> AEHT ANNUAL CONFERENCE & COMPETITIONS  
5<sup>th</sup> – 10<sup>th</sup> October 2015  
Cervia, Italy



## BARISTA COMPETITION

### Competition details

#### Objective

Prepare two coffee drinks based on classical recipes and one “signature coffee” with products out of a Mystery basket.

#### Team & Language

##### Language

It is compulsory that English (oral and written) is the language to be used in all the competition phases: briefings, work plan (written), communication with teammates and judges during the different tasks. Minimum level of English B1 (according to EQF).

##### Teams:

Teams will consist of two students from different schools and countries and will be drawn by the jury.

It may happen that there is a team of three students in one of the following cases:

- The final number of candidates is unpaired;
- Disqualification of one of the competitors;
- Competitors last minute abandonment.

#### Day of the briefing

- Competitors briefing & announcement of the teams by the Head Judge;
- Presentation of the Mystery basket ingredients. During this time external contact is prohibited;
- After the presentation of the Mystery basket, each team starts to write down the recipe for their signature coffee including choice of glass / cup, preparation method, brief description and occasion at which it can be served. During this time external contact is prohibited;
- As soon as the recipe is completed it must be written on official templates and submitted to the Head Judge. It will then be signed by both the competitors and the Head Judge. The submitted recipe is final and may not be modified;
- Research is limited to students’ own textbooks and personal notes. No books will be supplied;
- Competitors will be allowed to familiarize themselves with the competition area;



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### Day of the competition

- The professional tasks the team has to realize are:
  1. *Preparing and serving 2 espresso coffees*
    - . Served in traditional way in a cup volume 5,0-7,5 cc with a tea spoon, glass of water and napkin;
  2. *Preparing and serving 2 cappuccinos*
    - . Served in traditional way in a cup volume 15,0-17,5 cc with a tea spoon, glass of water and napkin;
  3. *Preparing and serving two signature coffees*
    - . Served hot or cold in a cup or glass by choice;
    - . This signature coffee must be made without spirits and contains at least 3 cl. of some type of coffee;
    - . You can use a maximum of five ingredients and all decorations and ornamental elements must be edible;
- One team member chooses his preparation of the espresso or cappuccino by random drawing, the other team member will get the second one. The signature coffee must be prepared as a team;
- Time table for each task will be provided and must be respected;
- Competitors must wear their full professional uniform;
- All equipment will be provided.

### Important notes

- Teams will be assessed according to professionalism, work skills, social skills, interpersonal skills (teamwork) and the taste and quality of the different coffee drinks;
- During the composition of the signature coffee on the day of the briefing, team members check whether correct communication in English within the team is possible. If there is serious doubt, the team should report this to the Head Judge immediately. Complaints about language problems will not be accepted after submission of the recipes;
- The use of cell phones or any other electronic device is not allowed during the competition;
- All rules and regulations must be adhered including the General AEHT Competition Rules;
- The (Head) judge's decision is final.