



INTERNATIONAL
GRAND LATTE ART
CHAMPIONSHIP

2016

Rules and Regulations

Danes Specialty Coffee

1.0 – Conditions of Participation

- 1.1 – Participants can be of any age or nationality or origin.
- 1.2 – Enforcement of Rules and Regulations: Danes will employ these Rules and Regulations throughout the competition. Violation of these Rules and Regulations may result in automatic disqualification from the competition.
- 1.3 Application: Competitors must lodge an application with Danes prior to the commencement of the competition. This can be done prior to the date by direct contact with Danes, or on the evening with Danes staff members. Entry to the competition is conditional on possession of a valid entry ticket for the event which can be purchased via Eventbrite.
- 1.4 Competitor Questions: Competitors are expected to be versed in the Rules and Regulations laid out by Danes prior to the event and accommodations will not be made for competitors who claim to not understand them during the competition. Questions prior to the event can be directed to info@coffeeinstitute.com.au .
- 1.5 Terms and Conditions: Upon registering for the competition, competitors will be provided with the Rules and Regulations document. Danes will rightfully assume that competitors understand in full these Rules and Regulations. Please note that these terms and conditions include individual responsibilities and requirements of representation imposed on the winner of the IGLAC.
- A) The winner of the International Grand Latte Art Championship is a representative of Danes Specialty Coffee Institute. Upon entry to the competition, competitors agree to the use of their name and image in any format without charge for the purpose of promoting Danes Specialty Coffee Institute.
- B) Each competitor agrees to have photo's of their latte art presented in the Riverina Fresh IGLAC Post Event Competition 2015 or other promotional media.
- C) Each competitor agrees to supply their Instagram account usernames upon entry to the competition.
- D) Each competitor must read and abide by the competitor code of conduct.

2.0 – The Competition

- 2.1 – The championship is comprised of Four (4) separate rounds; the elimination round, the minor semi-final round, major semi-final round and the grand final. All of the below rounds require competitors to use milk provided by the sponsors Riverina Fresh, coffee is made and supplied to them by event baristas. Competitors must use free pouring techniques. Competitors are allowed to use etching tools post the free pour. If etching tools are used in the grand final the competitor designing the beverage for mimicking in the face off must provide and make available the same, identical tool to the other

competitors. If competitors would like to use their own milk jugs, they must be submitted to inspection by a Danes staff member prior to commencement.

- A) Elimination Rounds: During the elimination rounds, the competitors will compete against each other in groups of three. Competitors will produce one beverage that is randomly generated by the electronic wheel in the allotted timeframe with judges presiding over the winners of each round
- Three competitors per round
 - One and a half minutes of practice time
 - One and a half minutes of competition time to produce at least one latte art design
 - One beverage selected by competitor for presenting to judges on the judging table within allotted timeframe with the winner of each round progressing to the next round
- B) Minor Semi-Final Rounds: Upon qualification to the Minor Semi-Final rounds, in groups of three, competitors are to complete one image generated by the e-wheel, with judges presiding over the winners of each round.
- Three competitors per round
 - One and a half minutes of competition time to produce at least one latte art design
 - The designed beverage must be placed on judges table for judging within the allotted time frame with the winner of each round progressing to the next round
- C) Major Semi-Final Rounds: Upon qualification to the Major Semi-Final rounds, in groups of three, competitors are to complete one image generated by the e-wheel, with judges presiding over the winners of each round.
- Three competitors per round
 - One and a half minutes of competition time to produce at least one latte art design
 - The designed beverage must be placed on judges table for judging within the allotted time frame
 - The top two competitors from each Major Semi-final round will proceed to the Grand Final
- D) Final Round: Four finalists will qualify for the grand final stage of the competition. Each finalist in turn will have the chance to design their own pattern. The other three finalists will then have to mimic the design laid out by the finalist charged with setting the design. Each finalist will take their turn designing and setting their own pattern. The winner will be determined by averaging each judge's score for each competitor. The highest scoring competitor will be named the winner of IGLAC 2016.
- Four competitors
 - The competitor setting the design has one and a half minutes to prepare their design

- Competitors copying the design will have one and a half minutes competition time to mimic the set design and present the beverage to the judges on the judges table within the allotted time frame
 - First through fourth place will be decided by averaging the judge's score for each competitor.
- E) Tie Breaker Round: In the instance of a draw between competitors, one of the guest judges will be tasked with designing a pattern. The winning reproduction of this pattern will be scored by judges and the winner will be decided upon their scoring.
- Two – Three competitors
 - Guest judge setting the design has 2 minutes to present image
 - Competitors have one and a half minutes competition time to present the beverage to the judges on the judges table within allotted time frame

3.0 Machinery, Accessories & Raw Materials

- 3.1 – Espresso Machine: Competitors must use the espresso machine supplied for the event by the official event sponsor Sanremo. The machine will be set and calibrated for the event and cannot be manipulated or changed by the competitors. This includes all components of the machine, including but not limited to porta filters, baskets, temperature, pressure, steam wand pressure and steam wand tips.
- 3.2 – Grinder: Event baristas must use the official IGLAC grinder for the event Anfim SP2
- 3.3 – Milk: Competitors are to use the official IGLAC milk provided during the performance. This is whole milk that is fresh and cold from sponsors Riverina Fresh
- 3.4 – Coffee: Competitors are to use the official coffee supplied by DSCI for the event.
- 3.5 Cups: Competitors will use Danes cups. Volume of the cups is 210mL, 95mm in diameter. See photos attached to the end of this document.
- 3.6 – Accessories: Competitors are allowed to use their own equipment upon approval from designated DSCI staff members.

4.0 Competitors Instructions Prior to Competition Time:

- 4.1 – Competitors must present themselves to the event at 4:30pm to finalise registration and for orientation. Competitors arriving later than 4:50pm will not be allowed to participate.
- 4.2 – Competitors must present any tools or items they wish to use during the competition for inspection to designated DSCI Staff prior to commencement.

5.0 Preparation Time:

- 5.1 - Competitors will have preparation and practise time prior to commencement of competition time. In this time during the elimination rounds only, the designated DSCI Baristas will provide the competitors with a double ristretto coffee for competitors to accustom themselves to their stations.

6.0 Competition Time:

6.1 – Competition time will be announced by the Master of Ceremonies once the judges and competitors are ready. Time will be specific to round layout, see section **2.0**

6.2 – Competitors will be tasked with completing and presenting their beverages to the judges in the allotted time frame.

6.3 – Competitors will be notified when they have 30 seconds of competition time left.

6.4 – Beverages delivered to judges table will be judged. Only beverages delivered to judges table within official time frame will be judged.

6.5 – Obstructions and interference to the competitor may result in added competition time or complete competition reset for that round.

7.0 Post Competition and Clean Up Time:

7.1 – After competition time has ended, competitors will clear the competition area for the station baristas and IGLAC staff to clean and reset for the next round of competitors.

7.2 – Approximately two minutes will be allowed between rounds for the above tasks to be completed.

8.0 Competitor Protest and Appeals:

8.1 – Protest: If a competitor has a protest regarding the IGLAC, they must lodge their protest with the IGLAC Event Manager. The Event Manager will work with the competitor to resolve it as best as possible. The Event Manager will then notify the competitor of the decision. All decisions made by the Event Manager are final.

8.2 – Protests (Judging-Related Issues): Due to the nature of the event, judges' scoring is final. If the competitor does feel they have been judged unfairly, they must lodge an appeal with the Head Judge before the next round begins. At this stage, using the beverage the competitor presented, judges will deliberate and decide if their original scoring was accurate.

9.0 Judging Criteria:

9.1 – Beverage Presentation: Points will be awarded based on visual presentation of the beverages presented by competitors to judges

9.2 – Only beverages presented on judges table within official time frame will be judged.

10.0 Visual Evaluation Procedure: During the elimination rounds, minor semi-final rounds and major semi-final rounds, the judges will assess each beverage on the following criteria: Milk quality, contrast and blending and similarity to E-Wheel design. Once the set time frame for preparation has ended the judges will immediately decide upon the winner of the beverages before them on the judges table

10.1 – Visual Evaluation – Judges Panel: The Judges Panel will be staffed by 4 Judges including 3 x visual and 1 Head Judge.

10.2 – Visual Evaluation – Judging Criteria: Presentations for each round will be evaluated using the following criteria by all visual judges, milk quality, contrast and blending, and similarity to E-Wheel design.

10.5 – Grand Final Round Evaluation Table

Competitor to Set:	(0-10)
Difficulty, Creativity & Wow (0-10)	

Pursuing Competitors:	(0-10)
Milk Quality (0-10)	
Contrast & Blending (0-10)	
Similarity to set design (0-10)	
Total	

Collective Total: Competitors set creation (0-10) + Pursuing creations 0-30 x 3 = **Total**

11.0 Competitor Agreement

I _____, hereby state that I have read and understand the above Rules and Regulations.

Signed: _____

Date: __/__/__

