

*Be the Best Team in Southeast Asia Region
Speed . Accuracy . Craftmanship*



In-conjunction with
FHA-HoReCa
Singapore Expo



REGISTER NOW AT
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Organiser



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Host



Supporting Organisations



INDONESIA



LAO



MALAYSIA



MYANMAR



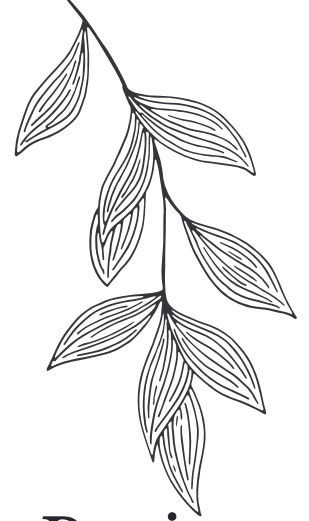
PHILIPPINES SINGAPORE



THAILAND



VIETNAM



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**CASH PRIZES UP TO
 USD 12,000.00**



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- 4 baristas per team
- Submit your interest to your local Coffee Association
- Registration fee at USD 100/team
- Winning cash prizes
 - Champion - USD 5,000
 - 1st Runner - USD 3,000
 - 2nd Runner - USD 2,000
 - 3rd Runner - USD 1,000

DaVinci Gourmet Best Signature Beverage - USD 500 (Only applicable to the final rounds)
 Scotsman Best Ice Beverage - USD 500 (Only applicable to the final rounds)

Organiser



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Official Espresso Machine



la marzocco

Official Milk & Alternative Milk

MILKLAB

Official Grinder



Official Water
Filtration



Official
Syrup



Official
Ceramics



Official
Coffee



Official
Take Away Cup



Strategic
Partner



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Glassware



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Ice Maker



Supporting Organisations



INDONESIA



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PHILIPPINES SINGAPORE



THAILAND



VIETNAM

OFFICIAL ESPRESSO MACHINE



la marzocco

handmade in florence



Linea PB - 2 groups

OFFICIAL MILK & OFFICIAL ALTERNATIVE MILK

MILKLAB®



OFFICIAL ESPRESSO GRINDER



La Cimbali Elective



GRUPPO CIBALI

OFFICIAL COFFEE BEANS



Starbucks Espresso Roast Dark Roast

OFFICIAL SYRUP

DaVinci GOURMET™

FLAVOUR GENIUS™



Caramel
Hazelnut
Tropical Passion Fruit
European Strawberry
Chocolate
Pandan Sauce
Matcha powder

OFFICIAL PRODUCTS

OFFICIAL CERAMICS CUP

Claytan®
Since 1920



Espresso / Piccolo cup
90ml



Cappuccino cup
240ml

OFFICIAL TAKEAWAY CUP

MONTIGO



12oz Sense Coffee Cup
340ml

OFFICIAL WATER FILTRATION



BWT
BEST WATER TECHNOLOGY

BWT Wodapure
Clear Mineraliser - M

OFFICIAL ICE MAKER

Scotsman®
Ice Systems

Nugget Ice Gourmet Cube
Standard Size Size M



Scan QR for more info

OFFICIAL GLASSWARE



PICARDIE
CLEAR TUMBLER
200ml



MANHATTAN
CLEAR TUMBLER
300ml



PROVENCE
CLEAR TUMBLER
90ml

ABOUT THE CHAMPIONSHIP

The competition is designed to reproduce the pressure of what happens behind the espresso bars around the world. Under pressure, Baristas must work as a team to deliver three things that matter to coffee customers; fast service and excellent presentation whilst maintaining quality and accuracy. It's a colourful and energetic display of talent from some of the world's best Baristas.

Programme: 26 Oct 2022 (Teams Practice Session)
27 Oct - 28 Oct 2022 (Competition Days)

Venue: FHA-HoReCa @ Singapore

Register through <https://form.jotform.com/220801523369452>
Or Scan QR



Registration Deadline: 1 September 2022

Participation Fee: USD 100 per team

Note* All registrations must be endorsed by the respective country's Coffee Association

Contact details of ASEAN Coffee Federation Members:

Indonesia:

Specialty Coffee Association of Indonesia: sekretariat@scai.or.id

Association of Indonesian Coffee Exporters & Industries (AICE):
sphpaeki@gmail.com

Lao: Lao Coffee Association: laocoffeeassociation@gmail.com

Malaysia: Malaysia Coffee Association: hello@msca.org.my

Myanmar: Myanmar Coffee Association: mca@myanmarcoffee.org

Philippine: Philippine Coffee Board: admin.pcbi@gmail.com

Singapore: Singapore Coffee Association: info@singaporecoffee.org

Thailand:

Barista Association of Thailand: thaibarista@hotmail.com

Thai Coffee Association: contact@thaicoffee.or.th

Vietnam: Vietnam Cocoa Coffee Association: info.vicofa@gmail.com

The Registration Process

- Form a team of **4** Baristas.
- Select **a representative from your team** and email the names of competitors to your respective country's coffee association to seek their endorsement to compete in ABTC 2022.
- Upon approval from your local coffee association, proceed to submit the **Competitor Registration Form** to ACF Secretariat. (<https://form.jotform.com/220801523369452>)
- ACF Secretariat will consult your respective coffee association before confirming your participation. An email notification will be sent to successful registrant.
- Upon confirmation of your participation, competitors can proceed to book your air tickets to Singapore. (**Recommended itinerary: Arrival on 25 Oct 2022, Depart on 29 Oct 2022**)
- Book your hotel accommodation. (You may book from ACF Secretariat at a Special Rate for twin sharing at SGD 160.00 nett per night per room. Please send in your booking request to secretariat@aseancoffee.org. The special rate is applicable throughout the period of **25 - 29 Oct 2022**.)
- Competitors are required to arrive in Singapore by **26 Oct 2022** for Practice Session on the same day, We will arrange competitor practice schedule based on your arrival flight schedule on 25 / 26 Oct 2022.
- Competitors are required to attend a **COMPULSORY** Competitors Briefing Session on **26 Oct 2022, 4pm at FHA, SingExpo, ABTC competition area**.

The Competition Format

- 4 Baristas per team;
- Competition comprises **Elimination Round, Quarter-Semi Final, Semi Final and Final Round**. **Only Elimination rounds have 2 matches.**
- Each team is to serve the required drinks from the Beverage Menu cards with as much art and taste quality as possible in the allotted time.
- The Beverage Menu cards will include Take-away and Dine-in scenarios across the categories.

1. Two countries' teams on stage to compete against each other simultaneously. Baristas may organise themselves to do any tasks they see fit.



2. Upon start of timer, one team member from each team collects the 2 Beverage Menu cards from the judging table. Both teams receive the same cards in the same order.

Eg:

FRIDAY ROUND 1
MENU CARD
MENU 1- CARD 1/2

DRINK #	DRINK TYPE	MILK	DESIGN	DINE IN/TA	CUP TYPE
1	Latte	Riverina Fresh Milk	Rosetta	Dine in	190ml
2	Latte	Almond Breeze	Free Pour	Take Away	8oz
3	Espresso	N/A	N/A	Dine in	80ml
4	Cappuccino with Luxe Brew Chocolate	Almond Breeze	Swan	Take Away	8oz
5	Piccolo Latte	Riverina Fresh Milk	Tulip	Dine in	80ml
6	Cappuccino with Luxe Brew Chocolate	Riverina Fresh Milk	Free Pour	Dine in	190ml
7	Hot Signature Beverage	N/A	Baristas Choice	Dine in	Baristas Choice

FRIDAY ROUND 1
MENU CARD
MENU 1- CARD 2/2

DRINK #	DRINK TYPE	MILK	DESIGN	DINE IN/TA	CUP TYPE
8	Piccolo Latte	Riverina Fresh Milk	Rosetta	Take Away	4oz
9	Cappuccino with Luxe Brew Chocolate	Riverina Fresh Milk	Free Pour	Take Away	8oz
10	Long Black	N/A	N/A	Dine in	190ml
11	Latte	Almond Breeze	Heart	Dine in	190ml
12	Piccolo Latte	Riverina Fresh Milk	Free Pour	Dine in	80ml
13	Espresso	N/A	N/A	Take Away	8oz
14	Mocha	Almond Breeze	Baristas Choice	Take Away	8oz
15	Latte	Riverina Fresh Milk	Free Pour	Dine in	190ml

3. Upon receiving the Beverage Menu, drinks must be served to the judging table and placed on the corresponding squares as per indicated on the Beverage Menu card. Only the cups served to the judges' table will be assessed by the judges



THE COMPETITION FORMAT

- Each team is to serve the assigned drinks from the Beverage Menu cards with as much creative art and quality taste as possible in the allotted time.
- Beverage Menu cards will include beverages in Dine-in and Take-away cups in various categories such as Long Black, Caffe Latte, Cappuccino, Piccolo Latte, etc.
- Judges will award 1 poker chip (equivalent to 1 point) to their preferred cup for each order from the 2 teams.
- The fastest team to complete all orders for the round will earn additional 2 points.
- Additional 3 points will be awarded to the team with the most number of chips.
- The scoring will be based on seeding system
- For the qualifying rounds a draw between the same number of seeded and unseeded team determines the pairings
- To qualify for **Scotsman Best Ice Beverage**, competitor **MUST** use the sponsored ice in the iced / cold beverage

- **Elimination Rounds on 27 Oct - Scoring per match:**

15 beverage orders: 15 points

First finisher: +2 points

Winning team: +3 points

Top 8 will proceed to Quarter Final round

ATTENTION : Signature Beverage

1st Match - Hot Signature Beverage

2nd Match - Cold Signature Beverage

1	eBure	1
2	Unseeded	2
3	Scotsman	3
4	Unseeded	4
5	Unseeded	5
6	Unseeded	6
7	Unseeded	7
8	Unseeded	8
9	Scotsman	9
10	Unseeded	10
11	eBure	11
12	Unseeded	12
13	Scotsman	13
14	Unseeded	14
15	eBure	15

11	eBure	11	1	eBure	1
12	Unseeded	12	2	Unseeded	2
13	Scotsman	13	3	Scotsman	3
14	Unseeded	14	4	Unseeded	4
15	Unseeded	15	5	Unseeded	5
16	Unseeded	16	6	Unseeded	6
17	Unseeded	17	7	Unseeded	7
18	Unseeded	18	8	Unseeded	8
19	Scotsman	19	9	Scotsman	9
20	Unseeded	20	10	Unseeded	10

- **Quarter & Semi Final on 28 Oct- Scoring:**

20 beverage orders: 20 points

First finisher: +2 points

Winning team: +3 points

Best Signature Beverage: +2 points

ATTENTION : Signature Beverage

Only Cold Signature Beverage to be served

- **Final on 28 Oct - Scoring:**

20 beverage orders: 20 points

First finisher: +2 points

Winning team: +3 points

Best signature beverage: +2 points

ATTENTION : Signature Beverage

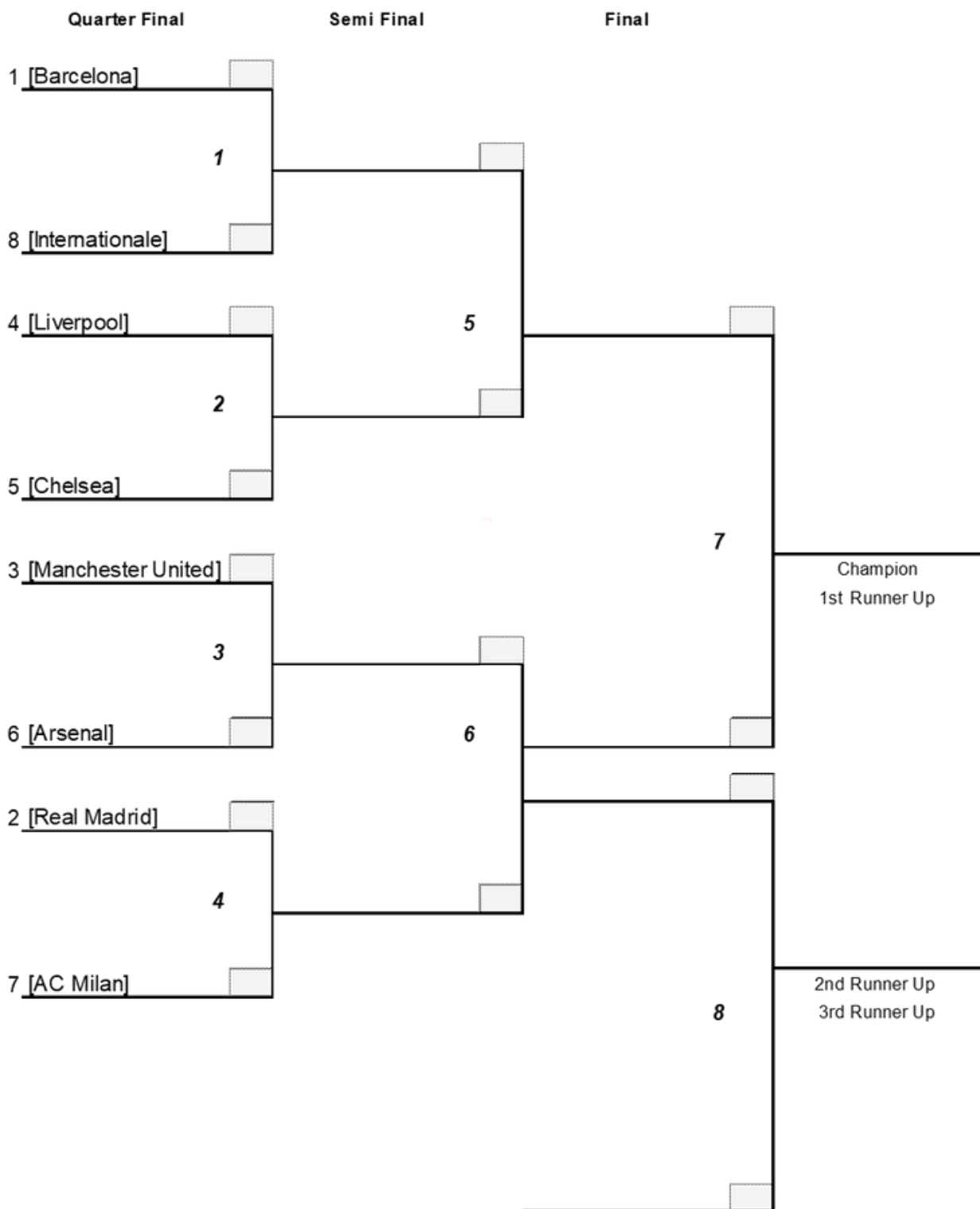
Cold / Hot Signature Beverage to be disclosed during the competition

*In the event of a tie, the total score or total time taken in the competition will be taken into consideration.

How does seeding system work in Quarter Final? Example

THE COMPETITION FORMAT

1	Barcelona
2	Real Madrid
3	Manchester United
4	Liverpool
5	Chelsea
6	Arsenal
7	AC Milan
8	Internationale



RULES & REGULATIONS

The Competition

1. The competition space will consist of 2 stations.
2. Teams will draw lots to determine their allocation of station.
3. Organiser will draw lots only at the first Elimination round to determine the matching team.
4. Teams may organize their team members to do any tasks they see fit.
5. All competitions will be run with 1 head judge and 2 sensory judges.
6. All servings must follow based on the order from the Beverage Menu Card.
7. In Elimination rounds, competitors are required to serve 15 beverages to the judges during a period of 10 minutes.
8. In Quarter, Semi & Finals, competitors are required to serve 20 beverages to the judges during a period of 15 minutes. The best signature drinks will be awarded with 2 additional points in Quarter, Semi & Finals.
9. Each team will be given 5 minutes preparation time before competition starts and 5 minutes clean-up time after competition ends.
10. First Beverage Menu Card order must be completed before they proceeding to prepare the second Beverage Menu Card order, otherwise they will be disqualified.
11. Competitors are not allowed to move the cups once beverages are served on the Judges' table. Judges will not assess the particular beverage should the competitors fail to comply the rule.
12. Judges will begin evaluating their drink as soon as it is served.
13. All drinks must be prepared using the official products such as coffee, milk, syrup, machine, cups and etc
14. All official products will be provided for the competitors during the competitions.
15. A full schedule of competition flow will be made available for competitors 1 week prior to the event.
16. Nothing other than ground coffee and water may be placed in the portafilters
17. A team may raise their hand and declare a "technical time out" in the event that they believe there is a technical problem with any of the following ABTC-provided equipment.
18. If the technical problem cannot be solved in a timely manner, the organiser will make the decision whether or not the team should wait to continue their performance or stop the performance and start again at a reallocated time.
19. If it is determined that the technical issue is due to competitor error, the Head Judge may determine that no additional time will be given to the competitor, and the preparation or competition time will resume without time being credited. No time credit will be issued for technical issues caused by improper use; therefore, it is the responsibility of all competitors to understand and follow the correct use of all competition equipment.

Signature Beverage

1. For cold beverage, organizer will provide regular ice cubes for competitors.
2. All signature beverages must contain coffee
3. Any ingredients may be used in the signature beverage preparation except alcohol, alcohol extracts or by-products, or controlled or illegal substances. If these substances are found in the beverage, the respective team will be disqualified from the competition.

Competition Guidelines

1. Refrigerators and freezers will be provided
2. Dishwashing station will be provided. Competitors are responsible for keeping track of and cleaning their own dishes.
3. Runners and event staff are not responsible for breakage or loss of dishes or competitor items.
4. After the practice session, there will be a Competitor Briefing session on 26 Oct 2022. This session is mandatory for all competitors. During this briefing session, there will be explanation of the competition flow and competition schedule as well as Q &A for all.
5. The competition will provide two-group espresso machines and grinders.
6. On 26 Oct, each team will be allocated 30 minutes for practice time based on the schedule provided.
7. ABTC does not guarantee additional practice session.
8. Competitor should inform organizer in advance for absence of practice session.
9. Competitors should report to the competition in time. Organiser will not make up time for competitor for any late arrival.
10. Competitors may bring their own interpreter at their sole expense. During the competition, interpreter will not be allowed to enter competition stage. Failure to comply may result in disqualification.
11. Time keeper will be provided by the Organiser
12. After each set of drinks has been served to and evaluated by the judges, a runner will clear the drinks from the judges' presentation table at the direction of the Head Judge.
13. Judges decision deem as final.
14. Competitors are complied with the Organizer and Sponsors use of teams' names and images for promotion/ marketing purposes without charge.
15. If a competitor has forgotten any of their equipment and/ or accessories during their preparation time, the competitor may exit the stage to retrieve the missing items; however, their preparation time will not be paused.
16. Once the teams have completed their performance, they should begin cleaning up the station. Competitors are expected to remove all their personal equipment and supplies and thoroughly wipe down their station.

Scorekeeping & Evaluation

1. In the Elimination Round, the team's total score will be tallied by adding the sum of the poker chips accumulated during the competition time. The top 8 teams will proceed to the Quarter-Semi Final.
2. Both milk and coffees are not allowed to be pre-dosed before the start of the competition.
3. Espessos will be evaluated based on the appearance of the crema, the taste experience of the espresso (sweetness, acidity, and bitterness) to determine their quality.
4. Milk beverages will be evaluated based on the appearance of the milk beverage (ie. the milk beverage should have a color combination of milk and coffee, with good color contrast definition, balance in the cup, and a smooth, and possibly glossy/glass like sheen. The texture and temperature of the beverage, and the taste of the coffee and milk will be included in the evaluation.
5. Judges will evaluate the signature beverage on how well the taste components of the espresso and other ingredients fit together and complement each other in the total experience of the signature beverage.
6. Beverage ingredients for cold signature beverage can be prepared prior to the competition, however, the espressos used must be prepared during the competition time.

Organiser



Endorsed by



Host



Official Espresso Machine



Official Milk & Alternative Milk



Official Grinder



Official Water
Filtration



Official
Syrup



Official
Ceramics



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- The End -