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In-conjunction with
 World Food EXPO 2023
 SMX Convention Centre
 Manila, Philippines

02 - 05 August 2023



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Updated as of: 14 July 2023

Organiser



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- Calamansi Fruitmix
- Dark Choco Sauce
- Hazelnut syrup
- Purple Sweet Potato Syrup
- Salted Caramel Syrup
- Vanilla Syrup

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: 03 August 2023 (Teams Practice Session)

04 - 05 August 2023 (Competition Days)

Venue: WOFEX 2023 @ SMX Convention Centre, Philippines

Register through <https://form.jotform.com/231618495884470>

Or Scan QR



Registration Deadline: 17 July 2023

Participation Fee: USD 100 per team

Note* All registrations must be endorsed by the respective country's sanctioned 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 2023.
- Upon approval from your local coffee association, proceed to submit the **Competitor Registration Form** to ACF Secretariat. (<https://form.jotform.com/231618495884470>)
- 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 Manila, Philippines.
- Book your hotel accommodation preferably within the vicinity near SMX Convention Centre at Pasay, Manila
- Competitors are required to arrive in Philippines by latest 02 August 2023 for Practice Session on 03 August 2023.
- Competitors are required to attend a **COMPULSORY** Competitors Briefing Session on **03 August 2023, 9am at WOFEX 2023, SMX Convention Centre, ABTC competition area at level 2.**

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, Filter Coffee, 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

- **Elimination Rounds on 4 Aug - Scoring per match:**

15 beverage orders: 15 points

First finisher: +2 points

Winning team: +3 points

Top 8 will proceed to Quarter Final round

Please Take Note Below

1st Match - Hot Signature Beverage

2nd Match - Cold Signature Beverage

1	eBure	1
2	Unseeded	2
3	Cappuccino	3
4	Long Black	4
5	Caffe Latte	5
6	Piccolo Latte	6
7	Filter Coffee	7
8	Unseeded	8
9	Cappuccino	9
10	Long Black	10
11	eBure	11
12	Unseeded	12
13	Cappuccino	13
14	Long Black	14
15	eBure	15

11	eBure	11	1	eBure	1
12	Unseeded	12	2	Unseeded	2
13	Cappuccino	13	3	Cappuccino	3
14	Long Black	14	4	Long Black	4
15	Caffe Latte	15	5	Caffe Latte	5
16	Piccolo Latte	16	6	Piccolo Latte	6
17	Filter Coffee	17	7	Filter Coffee	7
18	Unseeded	18	8	Unseeded	8
19	Cappuccino	19	9	Cappuccino	9
20	Long Black	20	10	Long Black	10

- **Quarter & Semi Final on 5 Aug - Scoring:**

20 beverage orders: 20 points

First finisher: +2 points

Winning team: +3 points

Best Signature Beverage: +2 points

Please Take Note Below

Only Cold Signature Beverage to be served

- **Final on 5 Aug - Scoring:**

20 beverage orders: 20 points

First finisher: +2 points

Winning team: +3 points

Best signature beverage: +2 points

Please Take Note Below

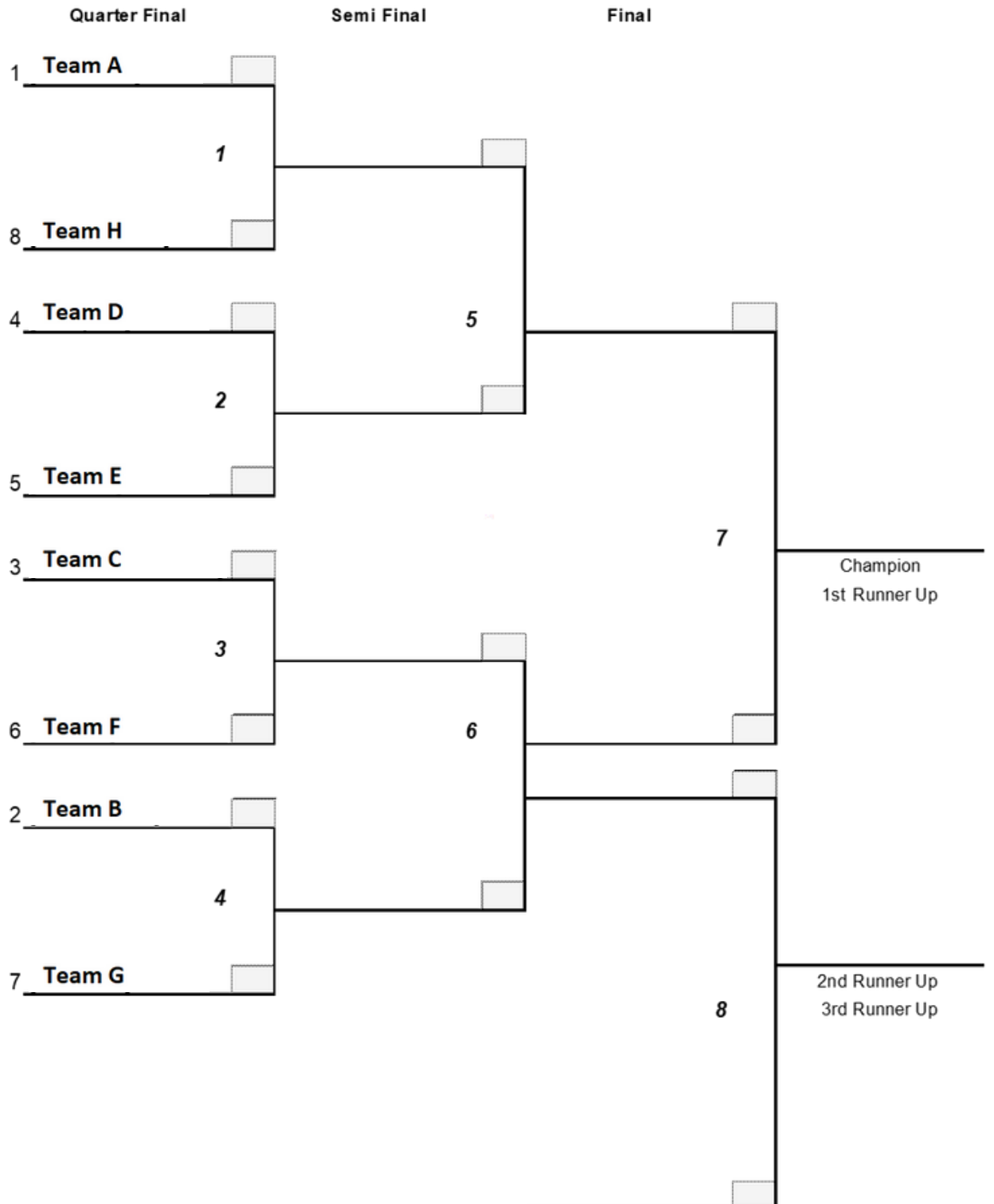
Cold / Hot Signature Beverage to be disclosed during the competition

*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	Team A
2	Team B
3	Team C
4	Team D
5	Team E
6	Team F
7	Team G
8	Team H



RULES & REGULATIONS

The Competition

1. Rules and regulations are subject to changes with notice at the sole discretion of the organiser.
2. The competition space will consist of 2 stations.
3. Teams will draw lots to determine their allocation of station.
4. Organizer will draw lots only at the first Elimination round to determine the matching team.
5. Teams may organize their team members to do any tasks they see fit.
6. All competitions will be run with 1 head judge + 3 other judges.
7. In Elimination rounds, competitors are required to serve 15 beverages to the judges within 10 minutes.
8. In Quarter, Semi & Finals, competitors are required to serve 20 beverages to the judges within 15 minutes.
9. Each team will be given 5 minutes on-stage preparation time before competition starts and 5 minutes clean-up time after competition ends. Things to note:
 - a. Prior to on-stage preparation, it is:
 - i. Mandatory to **ONLY** bring sealed milk bottle (dairy and alternative) on to stage. Only unseal the milk once the on-stage preparation time commences.
 - b. During on-stage preparation, competitors are:
 - i. Allowed to arrange the equipment/syrups/ingredients needed.
 - ii. Allowed to grind the coffee (espresso and filter) **ONLY** to test espresso shot and test grinder. Prior to commencement of competition time, it is mandatory for competitors to ensure portafilters, drippers and servers are **clean**.
 - iii. Allowed to froth the milk (dairy and alternative) **ONLY** for testing. Prior to commencement of competition time, it is mandatory for competitors to ensure milk pitchers are **clean**.
 - iv. Allowed to pre-boil the water to the desired temperature.
 - v. Not allowed to pre-dose coffee (espresso and filter) to be used for competition beverages.
 - vi. Not allowed to pre-weigh syrups as the syrup bottles will be provided with bottle pumps and powder will come with the scoops.
10. Competitors are allowed to retrieve both menu cards and prepare the beverages in your preferred order. However the placement of the different beverages on the judges table must be in accordance to the sequence as reflected in the menu card
11. All beverages must be served on the correct number on the judges table, according to the order number on Beverage Menu Card.
12. 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 beverage is a wrong order from the Beverage Menu Card, including the specified latte art.
13. Judges will begin evaluating their drink as soon as both team placed their beverages on the judges table.
14. All drinks must be prepared using the official products such as coffee, milk, syrup, machine, cups and etc. The vessels to be used in the competition for each beverage will be stated in the menu card.

RULES & REGULATIONS

The Competition

1. All official products will be provided for the competitors during the competitions.
2. Any ingredients other than official products that have the viscosity like syrups (non-official product) and ingredients that create flavours (such as juice, puree and etc) are not allowed. Any other syrups that do not belong to the official products are strictly not allowed.
3. Dry ingredients/garnishing like rosemary, lemongrass, lemon slice, orange peel are allowed.
4. Any other ingredients that do not create flavours such as soda water, cream, foam that helps with the texture are allowed.
5. Chilled and non-chilled official dairy milk and official alternative milk will be provided.
6. No mixture of milk will be allowed throughout the competition.
7. For Filter Coffee preparation, competitors are only allowed to use the official equipment provided such as filter paper, electric kettle, server, dripper as well as the official filter coffee.
8. No other ingredients shall be in the portafilters other than official coffee grounds and water.
9. There will be no additional electricity provided for competitors
10. 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.
11. 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.
12. 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.
13. A full schedule of competition flow will be made available for competitors 1 week prior to the event.

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.
4. Any ingredients that have the viscosity like syrups and creates flavours are not allowed.
5. Dry ingredients/garnishing like rosemary, lemongrass, lemon slice, orange peel are allowed.
6. Any other ingredients that do not create flavours such as soda water, cream, foam that helps with the texture are allowed.

Competition Guidelines

1. Refrigerators 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 competitors' item.
4. It is mandatory for all competitors to attend the Compulsory Competitor Briefing session on 03 August 2023, 9am. 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 03 August, each team will be allocated 30 minutes for practice time based on the schedule provided.
7. ABTC does not guarantee additional practice session.
8. Competitors should inform organizer in advance for absence of practice session.
9. Competitors should report to the competition on time. Organiser will not make up time for competitor for any late arrival.
10. Competitors may bring their own interpreter at their sole expense. Upon commencement of the competition time, 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 decisions are 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. In the event of a tie score at the end of the Elimination Round where we select the top 8 teams, the team which has completed both rounds with the combined fastest timing will proceed to the Quarter-Semi Final.
3. Espressos 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. If the latte art is different from what's stated in the menu, it will be assessed.
5. Filter coffee will be evaluated based on clean, clear and the taste balance of the filter coffee (aroma, sweetness, acidity, bitterness and aftertaste).
6. 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.
7. 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



Local Host



PHILIPPINES

Venue Partner



Supporting Organisations



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- The End -