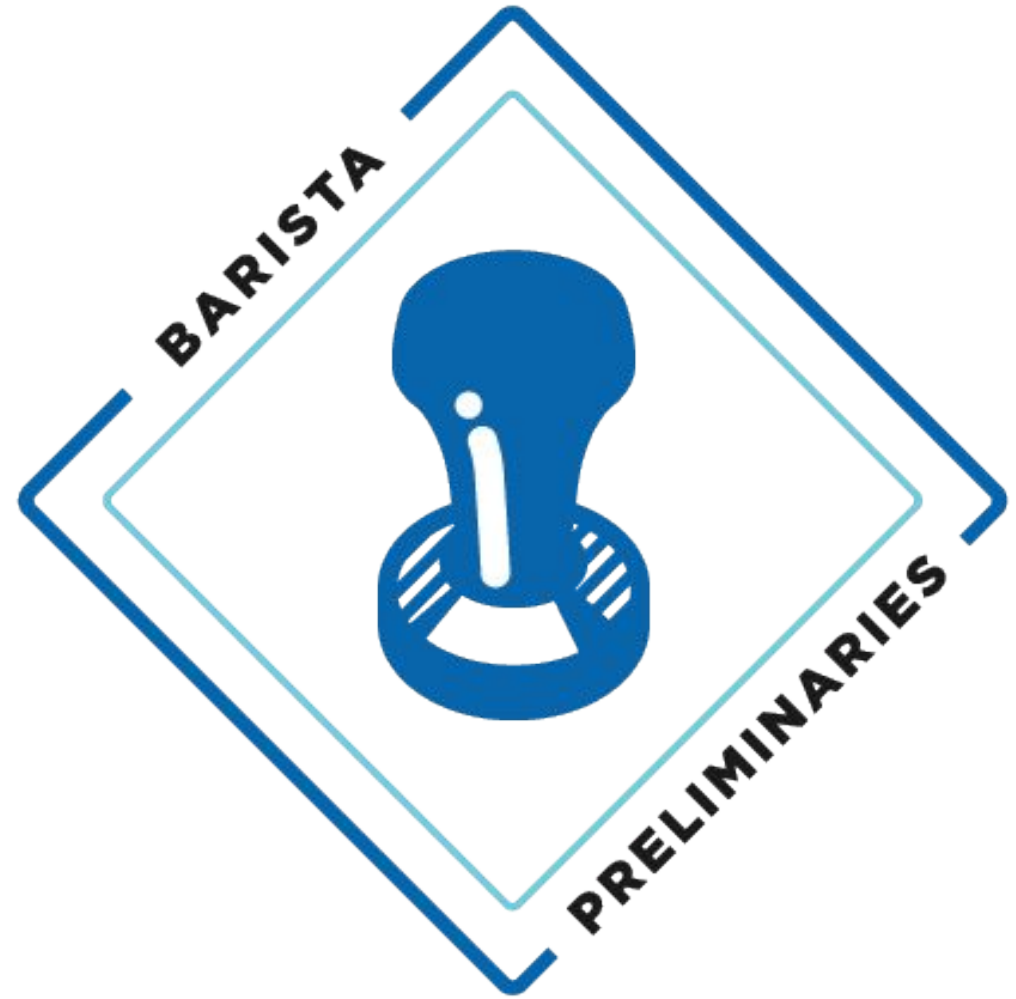


Barista
Preliminaries
Online
Learning
Session



Brought to you by ...

U.S. BARISTA COMPETITION COMMITTEE



Kain Adams, Chair



Joshua Edens, Vice ...



Jamison Pinkert, Se...



Barnaby Holmes



Becca Smith



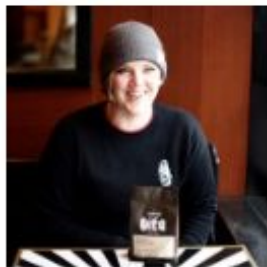
Chelsea Kallman



Honor Forte



Marcos Iglesias



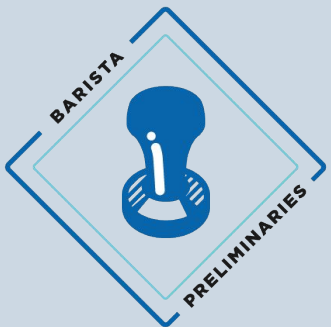
Terika Raak



Traci Armstrong



Veronica Grimm





Code of Conduct

This Code of Conduct applies to all spaces both physical and digital, including but not limited to: hosted events, activities, webinars, online communities, and the US Chapter of the Specialty Coffee Association (“US Chapter” or “the US Chapter”) social media accounts.

All people who attend or interact with US Chapter spaces, including, but not limited to: attendees, speakers, sponsors, hosts, volunteers, competitors, and coaches, are required to agree with the following Code of Conduct. Organizers will enforce this code throughout events and activities. We expect cooperation from all participants to help ensure a safe environment for everybody.

Reports of a Code of Conduct violation will be reviewed by either the US Chapter Code of Conduct team or people empowered by the US Chapter in accordance with the Code of Conduct and US Chapter’s Core Values. Anyone who believes they have witnessed or experienced harassment or any other violation of the Code of Conduct is encouraged to promptly report the incident(s) to the National Coordinator or Code of Conduct Review team.

The US Chapter will make every effort to preserve the confidentiality of those involved where possible. There will be no acceptable circumstance where any person who has made a report in good faith or has participated in its investigation, be subject to any form of retaliation, retribution, or reprisal by the US Chapter or any of its members.

Consequences of Code of Conduct Violations

Any person who has violated the Code of Conduct may be barred from US Chapter events, sanctioned events, or spaces for a specific amount of time, to be outlined at the discretion of the complaint review committee.

Code of Conduct

Mission & Values

Our chapter advocates for and helps the US Coffee Community to create awareness of, communicate about, and support local and regional events and education that provide value to both members and non-members.

We are diverse, inclusive, and committed to being anti-racist. We remove barriers to participation, advocate for innovative content, and improve approachability, accessibility, and connection to resources.

Compliance with Law

Organizers, attendees, and participants alike agree to abide by the national, local, and laws with the jurisdiction of any space and event taking place and take full responsibility for any violations and report them to the appropriate organizer's office immediately.

Respect

Every person taking part in a US Chapter event or US Chapter sanctioned event is expected to show the utmost respect for everyone. We will not allow for any kind of discriminatory behavior, harassment, or victimization.

<https://sca.coffee/code-of-conduct>

<https://bit.ly/sca-us-chapter-code-of-conduct>



uscoffeechampionships.org





Host Locations

2023 Season:

Preliminaries

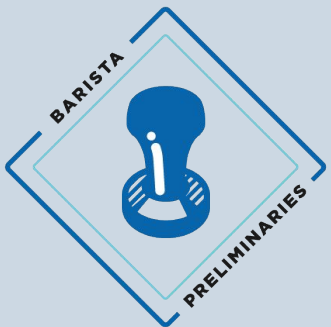
August - October 2022

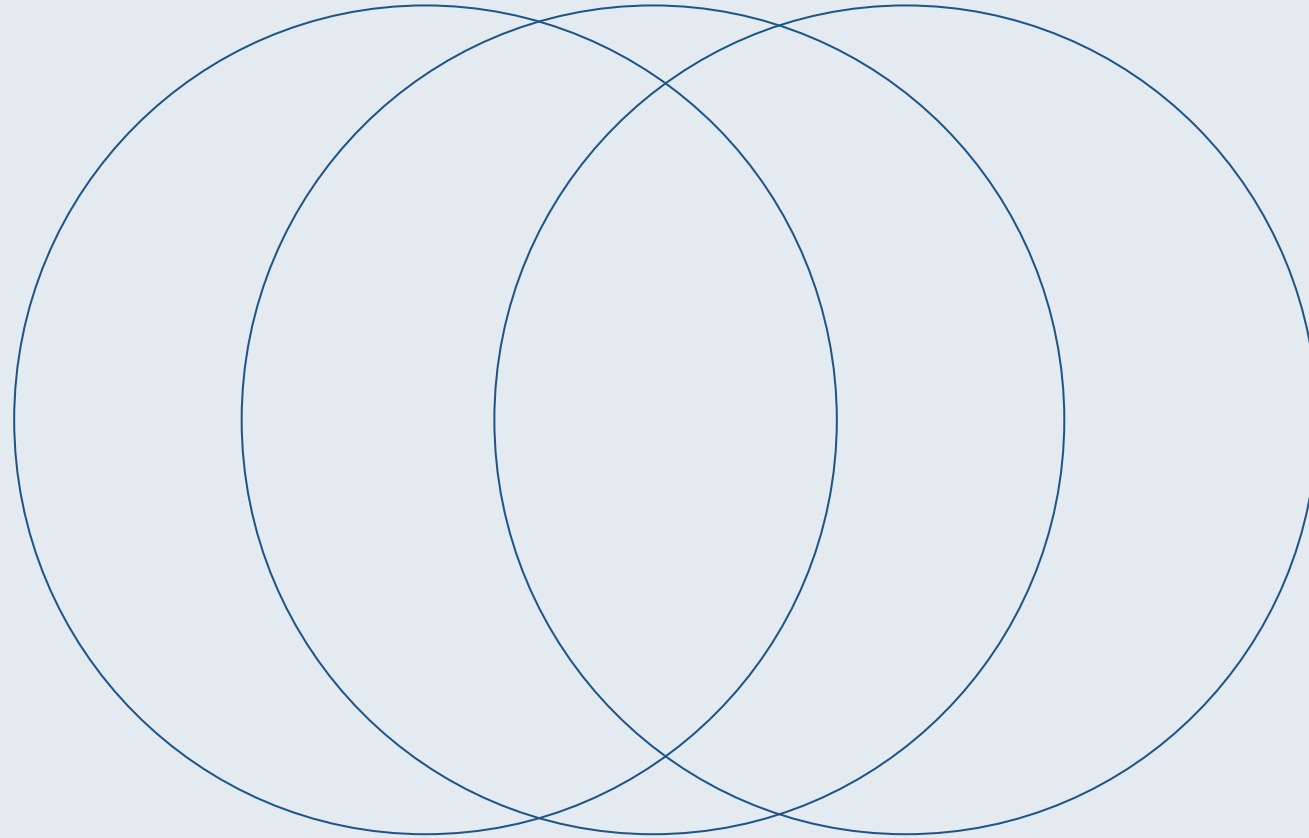
Qualifiers

TBA, Dec '22- Jan '23

Nationals

TBA, Spring '23





Logistics



Prelims
Overview

Example Competitor Schedule



2020 Season Barista Preliminaries
Day 1
Host Location

Comp. #	Name	Time	Station 1	Station 2
1		8:00 AM	Practice	
	Name	11:30 AM	Cart to Stage	
	Company	11:40 AM	Set-Up	
	City, State	11:50 AM	Performance	
		11:57 AM	Clean-Up	
2		8:00 AM		Practice
	Name	11:42 AM		Cart to Stage
	Company	11:52 AM		Set-Up
	City, State	12:02 PM		Performance
		12:09 PM		Clean-Up
3		8:30 AM	Practice	
	Name	11:54 AM	Cart to Stage	
	Company	12:04 PM	Set-Up	
	City, State	12:14 PM	Performance	
		12:21 PM	Clean-Up	
4		8:30 AM		Practice
	Name	12:06 PM		Cart to Stage
	Company	12:16 PM		Set-Up
	City, State	12:26 PM		Performance
		12:33 PM		Clean-Up
5		9:00 AM	Practice	
	Name	12:18 PM	Cart to Stage	
	Company	12:28 PM	Set-Up	
	City, State	12:38 PM	Performance	
		12:45 PM	Clean-Up	
6		9:00 AM		Practice
	Name	12:30 PM		Cart to Stage
	Company	12:40 PM		Set-Up

Comp. #	Name	Time	Station 1	Station 2
7		9:30 AM	Practice	
	Name	12:42 PM	Cart to Stage	
	Company	12:52 PM	Set-Up	
	City, State	1:02 PM	Performance	
		1:09 PM	Clean-Up	
8		9:30 AM		Practice
	Name	12:54 PM		Cart to Stage
	Company	1:04 PM		Set-Up
	City, State	1:14 PM		Performance
		1:21 PM		Clean-Up
9		10:00 AM	Practice	
	Name	1:06 PM	Cart to Stage	
	Company	1:16 PM	Set-Up	
	City, State	1:26 PM	Performance	
		1:33 PM	Clean-Up	
10		10:00 AM		Practice
	Name	1:18 PM		Cart to Stage
	Company	1:28 PM		Set-Up
	City, State	1:38 PM		Performance
		1:45 PM		Clean-Up
11		10:30 AM	Practice	
	Name	1:30 PM	Cart to Stage	
	Company	1:40 PM	Set-Up	
	City, State	1:50 PM	Performance	
		1:57 PM	Clean-Up	
12		10:30 AM		Practice
	Name	1:42 PM		Cart to Stage
	Company	1:52 PM		Set-Up



Prelims

Setup

10 Minutes

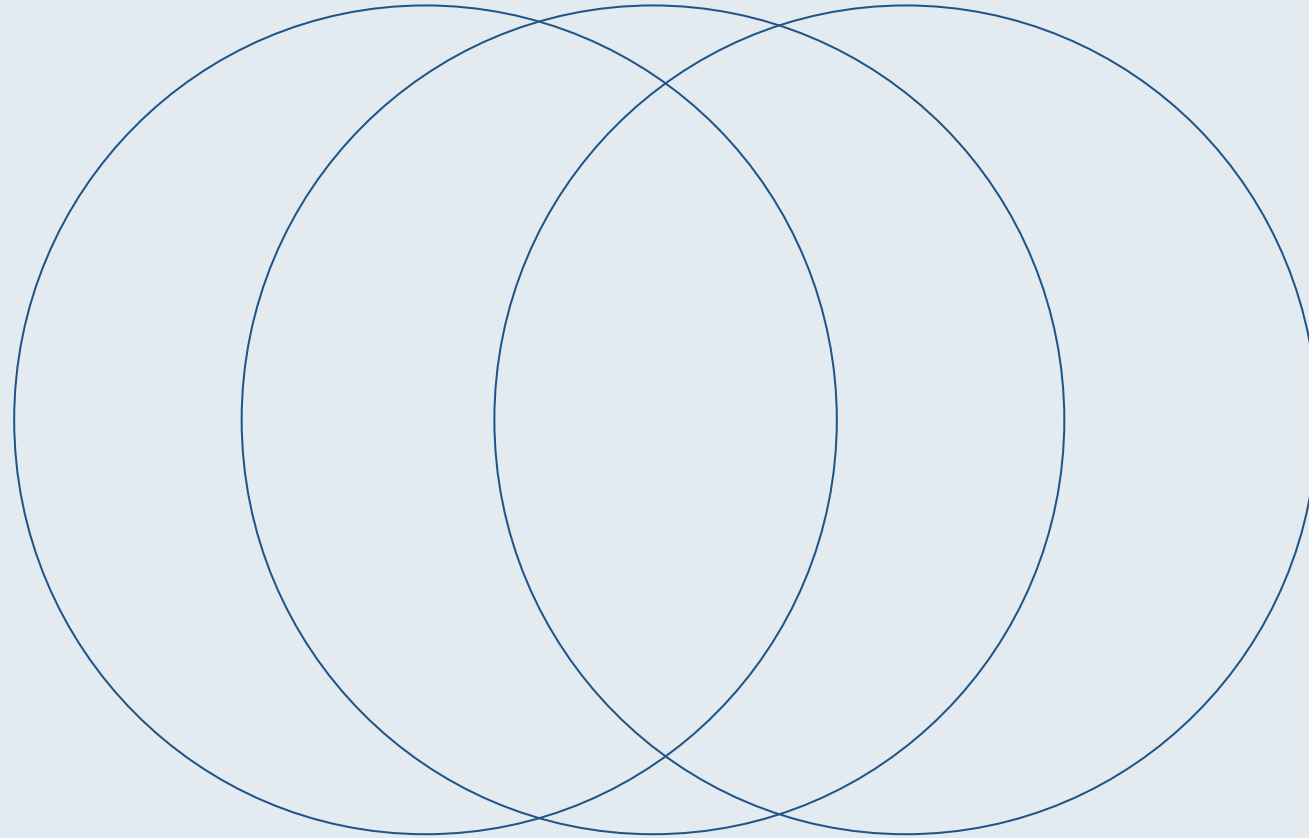
Performance

7 Minutes

Clean-Up

5 Minutes





Barista Prelims



Online Learning Session *Pre-Competition Training*

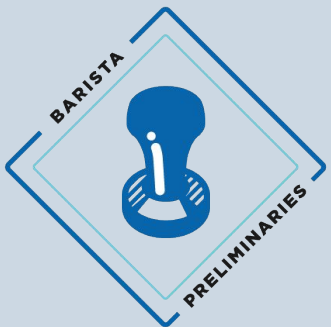
Judges Workshop *Friday before the Prelim*

Calibration *Each morning*

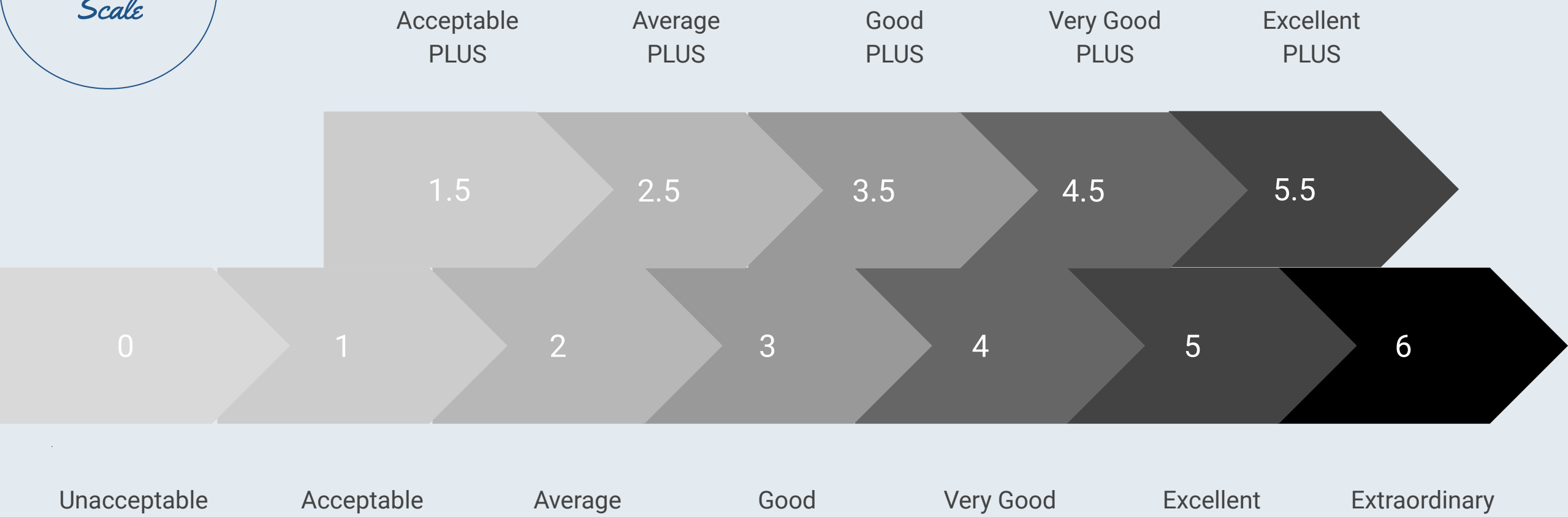
Deliberation *Post-Performance*

Debrief *Sunday after Announcements*

Conflict *People You Cannot Judge*

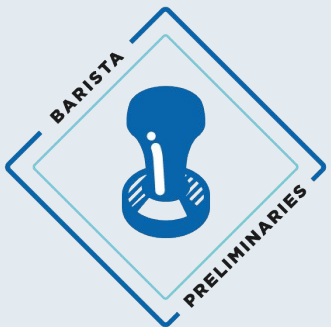


*Scoring
Scale*



Judge

Guidelines



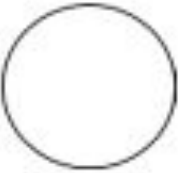
Sensory



Sensory

Part I - Espresso Evaluation

	Yes	No	
	<input type="checkbox"/>	<input type="checkbox"/>	Crema
	/1		
	0 to 6		
2 x	<input type="text"/>		Taste Experience
/12			
	0 to 6		
3 x	<input type="text"/>		Accuracy of Flavor Descriptors
2 x	<input type="text"/>		Tactile Experience
2 x	<input type="text"/>		Accuracy of Tactile Descriptors
/6			
	Yes	No	
	<input type="checkbox"/>	<input type="checkbox"/>	Functional and correct espresso vessel used
/1			



Flavor Information:



Espresso Evaluation

Espresso

Protocol



Sensory

Part II - Milk Beverage Evaluation

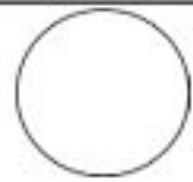
0 to 6
Visual

0 to 6
Taste Experience

2 x Accuracy of Flavor Descriptors

Yes No
Functional vessel used

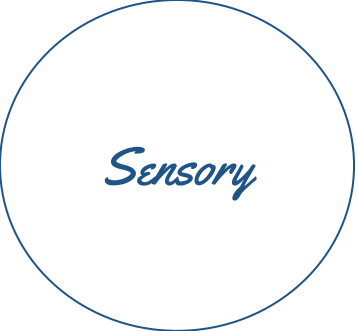
31



Flavor Information:



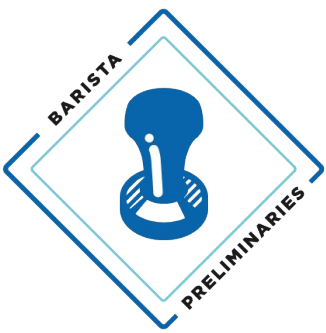
Milk Bev Evaluation



Part III - Judge's Total Impression

$$\frac{\text{0 to 6 Judge's Total Impression}}{24} = 4 \times \text{Total impression}$$

24



Total Impression

Technical



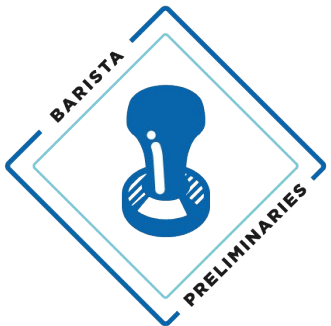
Technical

Part I - Station Evaluation At Start-Up

0 to 6



Clean working area at start-up/Clean cloths



Station at Start-Up

Technical

Part II - Espresso Evaluation

0 to 6	Yes	No
11	/6	/5

Technical Skills

Flushes the grouphead

Dry/clean filter basket before dosing

Acceptable spill/waste when dosing/grinding

Acceptable/level dosing and tamping

Cleans portafilters (before insert)

Insert and immediate brew



Espresso Evaluation

Technical

Part III - Milk Beverage Evaluation

0 to 6	Yes	No

Technical Skills

- Flushes the group head
- Dry/clean filter basket before dosing
- Acceptable spill/waste when dosing/grinding
- Acceptable/level dosing and tamping
- Cleans portafilters (before insert)
- Insert and immediate brew

<input type="radio"/>	<input type="text"/>
-----------------------	----------------------

<input type="radio"/>	<input type="text"/>
-----------------------	----------------------

	Yes	No

16 /6 /10

Milk

- Empty/clean pitcher at start
- Purges the steam wand before steaming
- Cleans steam wand after steaming
- Purges the steam wand after steaming
- Acceptable milk waste at end



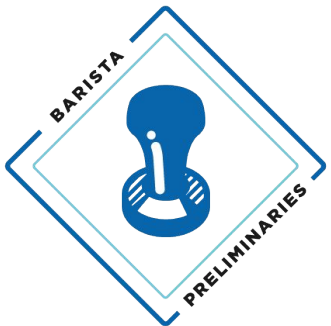
Milk Bev Evaluation

Technical

Part IV - Technical Evaluation

0 to 6		Yes	No
[]		[]	[]
[]		[]	[]
[]		[]	[]
[]		[]	[]
[]		[]	[]
9	/6		/3

Station management/Clean working area at end
Clean portafilter spouts/
Avoided placing spouts in doser chamber
General hygiene throughout presentation
Proper usage of cloths



Technical Evaluation

Commonly Asked Questions

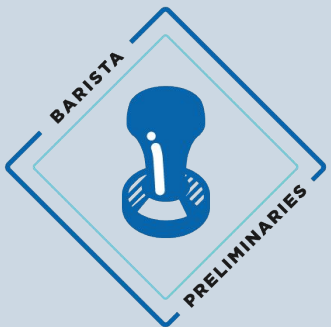


Barista

Commonly Asked Questions

Q: Can I bring my own grinder?

A: No. Competitors are required to use the Host provided grinder.

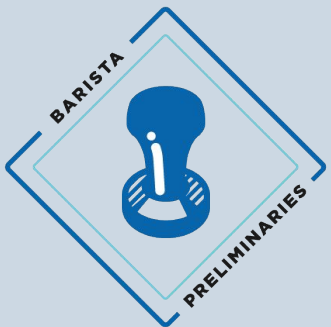


Barista

Commonly Asked Questions

Q: Can I bring my own smallwares?

A: Yes. Competitors may bring their own wares.

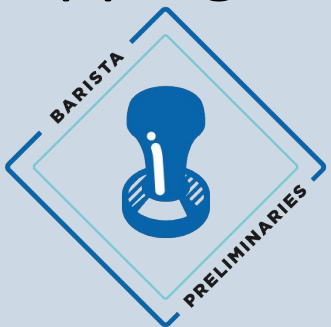


A light blue circle containing the word "Barista" in a cursive font.

Commonly Asked Questions

Q: Will I be provided with information about the coffee ahead of time?

A: The Host will provide the origin, processing method, and elevation, of the Compulsory Coffees to competitors after the conclusion of the blind cupping/tasting.



A circular logo with a thin blue border containing the word "Barista" in a blue, cursive font.

Barista

Commonly Asked Questions

Q: Will competitors be practicing on the same machine they are competing on?

A: The Host will provide competitors a minimum of 30 minutes and a maximum of 60 minutes practice time with their selected coffee on the Host provided equipment.





Barista

Commonly Asked Questions

Q: Can I compete at multiple barista preliminary events?

A: Yes - Competitors may compete at as many of the Preliminaries as they wish.





uscompetitions@sca.coffee

Questions?

