



## **Latte Art Throw Down - Regional**

### **Objectives**

The objective of the latte art throw down is to allow the barista to gain experience and knowledge toward the World Latte Art Championship (WLAC) and New Zealand Latte Art Championship (NZLAC) in a friendly and casual environment.

In order to deliver the objective, the regional Latte Art Throw Down (LATD) follow the format to delivery constructive feedback to the barista during the LATD and allows the barista to have fun and walk away with valuable experience and knowledge.

### **Format & Rules**

#### **Round ONE**

- 3 minutes for each Competitor, drinks must be presented to the judges in designated spot within the time frame given;
- shots are to be prepared by the nominated shot slinger;
- competitor may choose to steam multiple jugs, however any unused steam in the jug may result in penalty on the score sheet;

This round of the LATD is to allow all the Competitors to have the opportunity to showcase their ability as the latte artist and be evaluated by calibrated and experienced judges, each with their own score sheet to evaluate the pattern poured.

The competitor should prepare one milk-based beverage to their best ability using both free-pour and etching (or combination of both) in, either a ACME 200ml vessel or vessels nominated by the host, to create the best latte art pattern for judges. No sprinkles/syrup are allowed, the drink should consisted of only espresso and milk.

Recommended having TWO judges per competitor and ONE head judge to calibrate and score keep each round. If the attendance are high, then the host can opt to have 2 panels of 2 judges evaluating 2 Competitors at the same time to speed up the process. The score sheet will be total up by the head judge as soon as the score sheet are in.

At the end of the first round, depending on the number of barista, the panel of judges will select the EIGHT or TWELVE Competitors to go through to Round TWO. The selection process should allow 2 wild card entries among the selected Competitors.

Example:

Top scoring SIX Competitors + TWO wild card entry if attendance is below and equal 20.

Top scoring TEN Competitors + TWO wild card entry if attendance is above 20.

Once the selection process is finished, we recommended an announcement of the selected barista and drawn out the 2 wild card entry to the next round. At this time, it would also be beneficial to announce the all score sheet will be given back to all competitors at the end of the day and encourage them to stay behind and talk to available judges for feedback session.

### **Round TWO**

- 3 minutes for each pairing Competitors, drinks must be presented to the judges in designated spot within the time frame given;
- shots are to be prepared by the nominated shot slinger;
- spectators are encourage to cheer their supporting competitor, however any intentional sabotaging will deem the competitor disqualified and this call is to be made by the head judge with the support of the judging panel

This round of the LATD is a tournament style round, using the Wheel of Art, designed and provide by the New Zealand Barista/Roster Guild. The EIGHT/TWELVE Competitors will battle it out, knock-out style in this round. There must be an even amount of Competitors to ensure the balance number. Competitors name will be draw out before the start of the round in pairs. The winner of each pair will go on to the next pairing until only two remains. Then the LATD will progress into the FINAL round.

Recommended having THREE judges for each pair and the head judge to spin the wheel. The head judge will spin the Wheel of Art, once the wheel sets, the competitors will battle it out in 3 minute upon the announcement of the head judge.

The competitors must try their best ability to replicate the pattern the wheel delivered. During this round, only free-pour is allow unless the wheel deliver the “Death of Art” ( Skeleton).

Once both drinks from the pair are presented, the judges must proceed with evaluation immediately. With no discussion among the judges, on the count of 3, the judge will select their prefer pour by pointing at the cup.

### **Round FINAL**

This the final round of the LATD, while it is still tournament style, with the last two competitor going head to head. Score sheet should be use to ensure the fair evaluation of the last round.

The competitors should prepare one milk-based beverage to their best ability using both free-pour and etching (or combination of both) in a 200ml vessel ( or vessels nominated by the host) to create the best latte art pattern for judges. No sprinkles/syrup are allowed, the drink should consisted of only espresso and milk.

Recommended having TWO panel of TWO judges per competitor and ONE head judge to calibrate and score keep. The result should be announced after a thorough calculation and review of all the final score sheet.

Top scoring competitor in the FINAL round will win and crowded the title of “Best milk wizard”

#### **A. Competitor Signs up & payment handling**

- Limited to 30 competitors
- The 30 are determined by first come/first serve.
- The host may opt for X number of per-register competitors through the means of email/txt/social media prior to the day, any unfilled space on the day of the event will be made available to door sale.
- We recommended sign up fee of \$10 for member, \$20 for non-members, \$30 for package deal of

signing up for the event and guild.

- The payment is recommended done through Eventbrite, the host should allow the access to Eventbrite prior to the event and on the night.  
An email list is to be created for any barista that would like to participate the LATD but missed out.
- In order to participate, ideally the competitor should have experience with espresso preparation and the equipment used to do so. In addition, the competitor must have experience pouring milk-based beverages.

## **B. Competition time/Competitor requirements**

- Competitor will have his or her name called, and must be available and ready to compete by the stage.
- If the competitor fail to respond to the call, then the host will pass to the next competitor in line.
- Competitor will have 3 minutes total behind the machine. It is recommended to utilised the 3 minutes allow.  
Competitors are encourage to bring their own jugs and tools to help them to achieve the best result on the day.
- A selection of jugs will be provided for the competitor to choose from if the competitor choose not to bring their own jug.
- Milk will be supplied by the host and must be used on the day, competitors are recommended to steam one jug but not limited to.
- Any excess amount of spilled/wasted milk will be taken into account during the rounds that uses score sheet, acceptable amount is less than 90ml per drink.
- Coffee for espresso will be provided on the day and must be use on the day.
- The latte art techniques allow are defined by the LATD format and rules, it differ from rounds to round. However, no sauce, colour, stencils and sprinkles are allowed.
- Once the drinks are poured the competitor will place it on the designated space to be judged.

## **C. Judges selection**

We recommended a panel of 2~4 judges and 1~2 NZLAC/WLAC judges as head to assist the calibration of judges.

The head judges role is to facilitate the fair judging and score keeping of the process.

The judges selected should have expertise, experience recognition and ability to remain impartial.

The judge selected should be calibrated and have a good understanding toward the judging criteria of LATD.

When possible, conflict of interest between competitors and judges should be avoid, i.e. partners, business partners, co-workers or friends.

## **D. Judging criteria**

All drinks served to the judges must have its handle facing 3 o'clock.

Once the drink has been presented into the designated spot, it must only be handle by the judges from this point onward until the judges finishes the evaluation process.

### **Visual quality of foam**

Judges should visually assess the quality of the foam, for a bubble free, smooth, glossy rich consistency.

## **Contrast between ingredients**

Judges will review only the drink presented to them. High points will be awarded to patterns demonstrating sharp contrast between the surface of the beverage and the white milk foam. Unintentional mixing/blurring of the contrast will reduce this score. Judges should take under consideration areas of mixed crema and milk foam that are intentionally created by the competitor as a requirement of the desired pattern.

## **Harmony, size, and position in the cups**

Judges will review only the pattern presented to them. Judges will be assumed to be right handed, unless the competitor asks the judges to determine different, and so patterns should be presented orientated with the cup handle at 3 o'clock. Judges will review if the size of the pattern is suitable to the cup it is presented in. Judges will review if the pattern is aesthetically positioned in the cup. If the pattern involves several elements, are these elements positioned and balanced aesthetically with each other.

## **Successfully achieved**

Judges will review only the pattern presented to them. High score should only be awarded to difficult patterns successfully achieved and vice versa. Points should go to reward what is actually presented in the cup; if a competitor attempts a very difficult pattern but fails to represent that pattern at all in the presented drink then a low score should be expected.

## **Overall appealing look**

Judges will review only the drink presented to them. Judges should review the look of the drink in its totality based on its personal impact on them. To score this section it may be worth considering how a customer, rather than a coffee professional, may score the presented pattern.

## **Acceptable milk waste at end**

The pitcher should be more or less empty after the drinks have been prepared. Acceptable waste is no more than 90ml/ 3 oz. per round.

**An example of the format and score sheet has been attached in the attached file.**

## **Reference**

Rules and regulation of World Latte Art Championship 2016

## **Special thanks to**

Kim Boyd – WLAC & WBC certified judge 2011~ present  
Takahito Koyanagi – NZCTC Champion 2016 & NZLAC finalist 2014~2016  
Addison Dale – NZBC champion 2015, NZBRC co-chairman 2015~present

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