



SCAE World Cezve/Ibrik Championship



Champions will be granted free entrance to the competition and the conferences. Participants to the SCAE World Cezve / Ibrik Championship (WCIC) will be allowed to be accompanied by one assistant and one mentor/trainer that will also be granted free access to the competition and conference. The assistant and mentor/trainer will have to be named in advance – latest on 5th of June 2009.

Rules

The rules for the National Championships should be the same as for the World Championship. But the format of the competition needs to be up to each country.

Stage

There will be 3 stations on stage. Each station will have: 1 sand heater, 1 gas heater, 2 preparation tables (L shaped) and one lowered Taste Judge table with two chairs

Format

Semifinal

There will be 1 judge team and 1 participant competing at a time. The competitor can have one assistant on stage (but is not mandatorily) who is free to serve, dance, play a instrument, tell a story or anything else except to help preparing the coffee. The competitor must prepare the coffee(s) alone. The competitor and assistant do not need to speak, but if they would like to do so, head sets will be available for both. The MC will control the competition and explain to the audience what they are doing.

Final

There will be 1 judge team and 1 participant competing at a time (again with or without assistant). 6 participants will go to the final and take their scores with them. The barista on place 6 will start and stay on the stage until he is beaten by a higher score.

Task

Each competitor will, during a maximum of 10 minutes, make and serve:

- Two identical coffees made without any additives. No other ingredients than coffee and water. Brewed on a Cezve / Ibrik of their choice and served with cups, trays and separate additional of their choice on the side.
- Two identical coffees made with additives like sugar, herbs or spices. The ingredients should not suppress the type and taste of the Cezve / Ibrik Brewed Coffee (can use for example Mastic Tree, Cinnamon, Kakule, Chai, Chocolate, Almond, Hazelnut, etc). Brewed on a Cezve / Ibrik of their choice and served with cups, trays and separate additional of their choice on the side.
- Two identical Signature Beverages warm or cold, with any ingredients or decorations in cups or glasses, trays and separate of their choice. It can contain alcohol. But the main idea and the taste should contain Cezve / Ibrik brewed Coffee.

The three pairs of beverages must be served separately, but in any order. **The Signature beverage has to be announced in advance. To clarify this, each competitor has to send in pictures for the Signature beverage (No beauty shots are necessary. The best way is to bring a print-out and give it to the judges and a copy to the MC.) and the recipe in the run-up to the competition of all coffees they are going to present!**

Coffee :

Coffee will be available on stage. The participant is however free to use the coffee of their choice. The quality of the coffee will be judged by the taste judges against international quality standards. The composition of the blends remain the intellectual property of the supplier and the participant and can only be published wholly or in parts with their permission.

Grinding :

Grinding prior or during the event is optional. No grinders will be supplied.

Heating :

Gas heaters and sand heaters are available at the station. Small open charcoal may be used. Other heaters can be used, but the cezve/ibrik must be brewed with an external heat source (no steamer or heating elements can be used inside the Cezve/ibrik).

Cups, Glasses and Materials :

There are no restrictions or criteria about the size or type of the cups or glasses used. These are for the choice of the competitors. They shall be brought in closed box(es) on the day of the competition. They can be stored in a separate guarded room next to the competition stage. The boxes must have the name of the competitor clearly marked, and there is a designated area for unpacking. The team is responsible for removing the box(es) and their content after the competition.

Judges and personnel needed to run a competition

There will be 1 head judge and 5 judges. 2 judges will be responsible for judging the taste of beverages. 3 judges will be responsible for judging the visual impression. The head judge will make sure that judges and participants are following by the 2009 rules.

Scoring

Each judge will give a score from 1 to 10 expressing their individual opinion of the beverage in front of them according to the score sheets. No half points are to be given!

The official score sheets for the competition in Köln, 2009, will be announced soon. Please check for update here or contact Serif Basaran at serif.basaran@kivahan.com.tr

Score Registration

The scores will be displayed publicly immediately after the judging is completed for each contestant. **In case of same score**, the person with the most detailed points will win. Winner is still the one with the highest score!

Judging Criteria

Taste Judge

For all three drinks:

Pleasant drinking temperature (hot or cold)
Distinct taste of freshly brewed quality coffee related to ingredients used
Balance / body / mouth feel of the drink
Creativity (*only Signature Beverage*)
Overall impression of the taste of the drink (choice of ingredients)

Overall: Performance

Professional performance / participant style / working with the ingredient
Hygienical skills
Barista skills (technical skills, usage of the machines)
The role / help / performance of the assistant if available.

Visual Judge

For all three drinks:

Visible and firm crema on the surface (*only Cezve / Ibrik without and with additives*)

Equality of the pairs of coffee served (same color, same appearance)

Correct composition (*ingredient ratio of coffee and water*)

Optical appearance of Signature beverage according to preannounced prescription (*only Signature Beverage*)

Appealing look / Visual creativity (*only Signature Beverage*)

Overall: Performance

Brews the coffee in a skilled way

Professional working with the ingredient

Professional performance, service skills, passion

Hygienical skills

Head Judge

Competing time

Overall points and final scores

Judging Criteria : Time

The clock will be started when the competitors signal to the head judge that they are ready to start and receive an acknowledgement from the head judge and will be stopped when the last beverage has been placed in front of the last judge and the competitors signals again to the head judge.

The competitors will be allowed 10 minutes to set up the station; this includes testing the sand heaters or gas heaters well as setting up all ingredients and tools needed for the competition. **No coffee or ingredients preparation can be done in advance.**

The competitors have 10 minutes to prepare the 6 beverages. This includes the preparation of any added decorative element for the surface of the Signature beverage.

The competitors have 10 minutes for clean up.