

2018 the 1st International Team Barista Championship (ITBC)



I.T.B.C

[Guidelines]

Name: **2018 International Team Barista Championship (ITBC)**

Date: **Thu. Mar. 1. – Sun. Mar. 4, 2018**

Venue: **Event Hall in Exhibition Hall 2 at International Convention Center Jeju (ICCJEJU)**

Organizer: **International Team Barista Championship (ITBC) Organizing Committee**

Supervised by: **SUMBI FAIRS/Coffee & Tea**

Supported by: **Ministry of Trade, Industry and Energy (MOTIE)**

Jeju Special Self-Governing Province

Jeju Tourism Organization

Korea Institute for Advancement of Technology (KIAT)

Jeju Institute for Regional Program Evaluation

Jeju Convention & Visitors Bureau (Jeju CVB)

JIBS / Korean Air

Sponsored by: **DOOREE TRADING / Jeju Province Development Corporation**

What Is the International Team Barista Championship (ITBC)?

International Team Barista Championship (ITBC), for 2-person teams, aims to boost the team work for baristas, provide an opportunity for exchange and cooperation among baristas at home and abroad, and expand the coffee industry as well as spread café culture society-wide through joyful and uplifting competition, discovery of fun and gratifying content.

ITBC wants to upgrade the status of Jeju by tapping into the local tourism infrastructure and café culture and thereby presenting fabulous experiences and memories to the coffee people of the world, develop the Jeju-centered K-Café model, and contribute to increasing added value through activating the South Korean tourism industry with a focus on Jeju.

[Purpose of ITBC]

To improve team work among baristas by adopting competition among 2-person teams instead of single person, boost baristas' skills and pride, provide an opportunity for exchange, cooperation, and socializing for coffee people at home and abroad, spread culture through discovering uplifting and gratifying stories (content) and sharing them online, and increase the social, cultural, and economic added value by boosting the public interest in the café culture.

[Competition Category]

Individuals: competition among teams of individuals for teams of individuals that vary in gender, age, or experience

e.g., married couples, lovers, parents and children, brothers or sisters, friends, or school or workplace senior and junior

Groups: competition among groups entering on behalf of agencies or organizations

e.g., educational institutions (including hagwon), disability organizations, franchises, privately held cafés, or related companies

*** Individuals and groups are not distinguished at the 1st ITBC in 2018.**

[Evaluation]

- 1) Points from total 8 judges, that is, 2 technical judges, 4 sensory judges, and 2 story judges, are combined to get scores for competing teams and 1 Gold Award team, 1 Silver Award team, and 1 Bronze Award team are selected for their highest scores.
- 2) In addition, 1 team in performance, 1 team in fair play, and 1 photogenic team are selected to receive the Special Award (plaque).
- 3) A total of 8 judges are appointed, 6 from the industry and 2 from outside the industry, focusing on their understanding of storytelling.
- 4) Judging criteria are adopted from the rules of typical barista competitions and focus on barista's skills (20%), taste and aroma (40%), and storytelling that inspires fun and gratification (40%). The judging process is basically designed to engage contestants, judges, and audience in the event.
- 5) For more information on judging criteria and evaluation method, see **[2018 ITBC Judging Regulations]**.

Operating the Competition Venue

- 1) The competition venue is held at the Event Hall, Exhibition Hall 2 at International Convention Center Jeju (ICC JEJU) and proceeds for two days.
- 2) The venue will include 3 sets of demonstration table, accessory table, side table, and judge table. Sequential and organic alignment of **Preparation > Demonstration > Arranging** will ensure a dynamic operation of the competition.
- 3) Each demonstration table will have an official coffee machine (including related equipment and supplies), official grinder, blender, water heater, table refrigerator, and related equipment & accessories.
- 4) For designated disciplines, the contestants shall use only official coffee and equipment & accessories for their demonstration, whereas for optional disciplines, they shall use their prepared coffee and equipment & accessories (including official ones).
- 5) The arranging of the tables after a demonstration shall be done by the demonstrator, while the cleaning shall be done by the staff.
- 6) The host shall promote a sponsor item by placing it beside the designated coffee on the side table.

Demonstration and Judgment

- 1) A contestant shall have 15 minutes for preparation and demonstration, respectively, and if the demonstration time is exceeded, **5 points are deducted from the total points for every 10 seconds over**, and a contestant exceeding 1 minute shall be disqualified.
- 2) A contestant shall provide to each judge a total of 8 cups, with 4 cups from the designated menu (cafe latte or cappuccino) prepared with official coffee and equipment & accessories (including machine and grinder) and 4 cups prepared with their selected and supplied coffee and equipment & accessories (including designated coffee, machine, and grinder).
- 3) A judge shall judge only the coffee served to him or her, and judgment shall be completed within 3 minutes.
- 4) One of the contestants on each team shall be responsible for making the coffee, while the other shall work on storytelling, and the roles are interchangeable.
- 5) A story shall be a brief description of coffee, a gratifying story, a recount of an experience, or an episode.

Prizes and Privileges

- 1) **International Team Barista Championship (ITBC)** wants to be a festive venue where demonstrators and audience can enjoy together, by focusing on teamwork-based dynamic competition and fun and gratifying storytelling.
- 2) All the stories and recipes presented by the competing teams through their demonstration shall be considered as opened to the general public, and the host may use them as online or offline content without their prior consent.
- 3) In addition to the prizes given to the honorees, all the contestants and judges will be provided an opportunity to join a tour of Jeju's cafés, in a bid to promote the bonding and exchange among the participants and bring local and international publicity to the excellent natural environment and café culture of Jeju.

[Awards]

Gold Award (1st prize for 1 team): prize money of 2 million won, a plaque, and a gift.

Silver Award (2nd prize for 1 team): prize money of 1 million won, a plaque, and a gift.

Bronze Award (2nd prize for 1 team): prize money of 500,000 won, a plaque, and a gift.

Performance Award (for 1 team): a plaque and a gift given to a team for unique and fun demonstration.

Ovation Award (for 1 team): a plaque and a gift given to a team for a big applause and great reaction from the audience.

Photogenic Award (for 1 team): a plaque and a gift given to a team for excellent organization and costumes.

[Privileges]

- * All the participants will receive souvenirs (possibly apron, cap, tea etc.) and participation certificate.
- * Gratifying stories will be featured in online or offline media including JIBS and Coffee & Tea.
- * Individuals and groups will enjoy maximum publicity with coverage and reporting by media in Jeju, from other parts of South Korea and abroad.
- * Participants can share information and establish connections through joining or being invited to join related associations or through receptions or seminars.
- * All the contestants (from abroad) and the judges are provided with lodging **for 3 nights and 4 days (Mar. 1-3)** (1 room for 2 persons with breakfast).
- * All the contestants and judges are provided an opportunity to join **Jeju Café Culture Tour (1 day)**.

Championship Schedule

Mar. 1 (Thu.) 14:00 -19:00 Contestant registration, orientation, and practice

***16 teams (to be finalized)**

*An opportunity to learn the competition rules, analyze designated coffee, and try out machine.

*Championship simulation, judges' workshop, and calibration carried out.

Mar. 2 (Fri.) 10:00 -17:00 Opening & main competition

***16 teams (to be finalized)**

*Final 6 teams are selected and announced.

Mar. 3 (Sat.) 13:00 -16:00 Final competition (to finalize ranking)

***6 teams**

*To select 1 team each for Gold, Silver, and Bronze Award, and 3 teams for Special Awards.

*** Award Ceremony (16:00 - 17:00)**

*** 10:00 - 12:00: Demonstration and talks with famous baristas.**

Mar. 4 (Sun.) 09:00 - 18:00 Jeju Café Culture Tour *40 persons (to be finalized)

* Optional; transportation, lunch, and guide available from the host.

* Details of the tour will be disclosed later.

Contestant Requirements

- 1) Participation has no restrictions related to gender, age, or nationality, but a 2-person team is required.
- 2) The championship is not a competition among countries, so two or more teams may enter from a country or contestants of different nationalities may form a team to enter.
- 3) Foreigners staying in South Korea who want to participate must have a valid passport from their country and documents related to residence, employment, or education that can prove their stay for a minimum of 24 months in the country.
- 4) A contestant with multiple nationalities must choose one of them to participate.
- 5) The championship will provide contestants traveling from overseas with lodging, and transportation and interpretation service on the competition day.
- 6) Contestants from abroad must submit their stories to the championship management no later than 7 days for the championship.

How to Participate

- 1) A person who hopes to participate in the championship must fill out an online application on the official website of Jeju Cafesta (www.jejucafeshow.com).
 - 2) Submit application by email (sumbifairs@naver.com).
 - *Application deadline: 24:00 on Feb. 9, 2018
 - *Application to be closed on first-come first-served basis.
 - 3) Pay a participation fee by bank transfer (100,000 won per team of individuals or groups in South Korea and no fee for teams from abroad).
 - * Bank account: Nonghyup 351-0910-5123-43 Sumbi Fairs
- * Those who want to participate from abroad must submit a copy of their valid passport to the ITBC Organizing Committee by email (sumbifairs@naver.com) no later than 4 weeks to the main competition date (Mar. 1).

For more information, contact ITBC Organizing Committee. *only by email

2F, 403, Yeonbuk-ro (Donam-dong), Jeju-si, Jeju Special Self-Governing Province
TEL: +82 64-711-1002 FAX: +82 64-713-5006
E-mail: sumbifairs@naver.com

2018 the 1st International Team Barista Championship (ITBC)



I.T.B.C

[Judging Regulations]

[Purpose of ITBC]

International Team Barista Championship (ITBC), for 2-person teams, aims to boost the team work for baristas, provide an opportunity for exchange and cooperation among baristas at home and abroad, and expand the coffee industry and spread the café culture society-wide through joyful and uplifting competition implementation and discovery of fun and gratifying content.

[Contest Qualifications and Rules]

1. Students of college or junior college, current or former barista, or coffee aficionados are eligible regardless of their gender, age, or nationality.
2. A competing team must arrive to the championship venue no later than 30 minutes to the championship, according to the rules set by the Organizing Committee (morning or afternoon).
3. A contestant who has failed to show up at the competition without prior notice and approval shall be banned from the next championship.
4. A contestant who cannot show up to the championship for personal reasons must inform the Organizing Committee no later than 3 weeks before the championship.
5. A contestant who disagrees with the judges should file an objection with the judge committee chairperson immediately at the competition. If the objection is accepted, the judge committee will make corrections and announce the new decision.
6. No objections after the award ceremony shall be admitted.

[Mark-down and Penalties]

1. A contestant must arrive at the venue no later than 30 minutes to the championship. Otherwise, the person shall be marked down 10 points for every 10 minutes late, and a contestant who arrives past the competition start will be disqualified.
2. A person who exceeds the given demonstration time (15 minutes) shall be marked down 5 points for every 10 seconds over, and a contestant who spends more than 1 minute past the time limit shall be disqualified.
3. A contestant who has damaged the equipment so severely during the demonstration that it must be replaced shall be disqualified.
4. A contestant shall be responsible for late or disabled demonstration due to dysfunctions with the equipment & accessories prepared by the person.
5. A contestant who withdraws during demonstration without a valid reason shall be excluded from the next championship.
6. A contestant who makes politically charged remarks unrelated to the championship or focuses on promoting a specific brand may be disqualified through a meeting of the judge committee following the person's demonstration.
7. Other matters and irregularities shall be decided by the judge committee.

[Team Organization and Roles]

1. A team shall be composed of 1 barista and 1 storyteller.
2. The barista makes designated or selected coffee, while the storyteller tells a story.
3. The roles of barista and storyteller are interchangeable, and a team's organization depends on the individuals' choice (*e.g.*, family, colleagues, married couples, lovers, friends, senior and junior graduates of a school, international teams).
4. Each team can freely choose its name, and an ingenious and witty team name may get additional points.

[Judge Committee Organization and Roles]

1. The judge committee shall have 10 members, with 1 chairperson, 1 judging team manager, 2 technical judges, 4 sensory judges, and 2 story judges.
2. Judge committee chairperson and judging team manager shall be recruited as persons with much experience in competitions, and six of the judges shall be recruited from the industry and the remaining two from outside the industry to promote objectivity and fairness.
3. The judge committee for the 1st championship shall be organized as recommended and invited by the organizing committee.
4. Judge committee chairperson shall manage and coordinate the implementation of the championship, and judging team manager shall assist the judges and manage time and scores. Under inevitable circumstances, judging team manager may sub in for judge committee chairperson.
5. Judges shall join judge workshop in all areas (time, preparation, and grading), and judge committee chairperson and judging team manager shall be in charge of the training.
6. During the workshop and the review, the judges should refrain from using perfume or cosmetics with a strong scent.
7. A judge must be kept up to date on the championship.
8. A judge shall not engage in unnecessary conversations with contestants.
9. A grading sheet should not be exposed to others or cameras.

[Evaluation Criteria]

1. The first Technical Judge evaluates the preparation (sanitation) and implementation. (10%)
2. The second Technical Judge evaluate the team's coordination, skillfulness, and wrap-up. (10%)
3. The four Sensory Judges evaluate the visuals, taste and aroma, and perfection of the menu. (40%)
4. The two Story Judges evaluate the organization, fun, and gratification of the storytelling. (40%)

[Evaluation Procedures]

1. The competition shall be graded through a review of a team of two persons, and the awards will be delivered accordingly.
2. The ranking will be decided by combining the points given in different areas by the two Technical Judges, the four Sensory Judges, and Judging Team Manager.
3. A judge shall evaluate only the cups assigned to him or her and complete grading within 3 minutes after they are served.
4. In case there are contestants with equal scores, the team with higher scores in the order of story, taste, and perfection shall be selected.

[Time Management]

1. Judging Team Manager shall be in charge of judging and time management for the competition.
2. Time Keeper shall record and check the time used in different areas and thereby ensure a fair review of contestants.

[Management Scores]

1. Scoring shall be handled by Judging Team Manager and judges shall manage scores for the evaluated teams.
2. Judge Committee Chair may check and request recalculation.

[Photography Management]

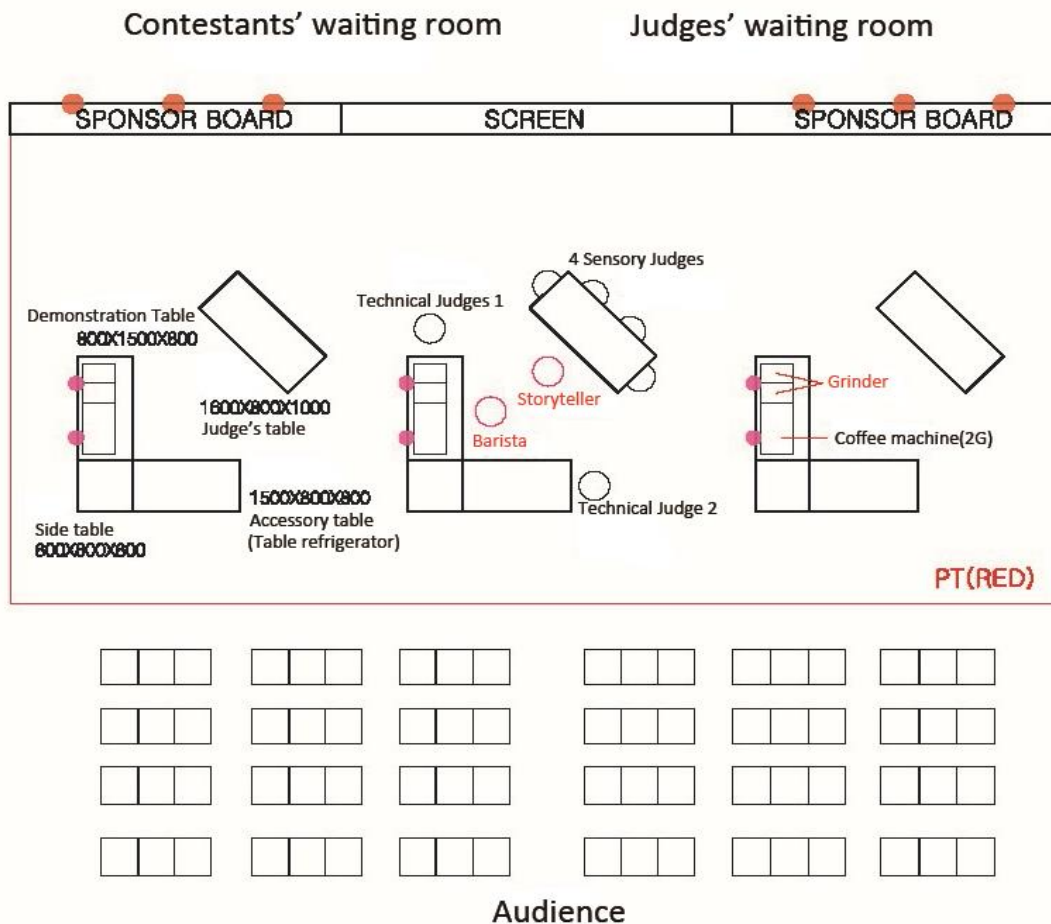
1. The Organizing Committee has the right to photograph the championship for the purpose of recording and promotion.
2. The official photography includes video and still photos, and the host has the right to the photographic works.

[Awards]

1. Without distinguishing individuals and groups, 1 Gold Award team, 1 Silver Award team, and 1 Bronze Award team shall be selected as those that score the highest through the main competition (1 day) and the final competition (1 day).
2. To boost the morale of the contestants, the championship will present Special Awards, Performance Award to 1 team, Ovation Award to 1 team, and Photogenic Award to 1 team. Recipients of Special Awards shall be selected from among all the teams that compete in the main competition of the championship, regardless whether they enter the final competition or not.
3. The awards will be delivered right after the final competition, and the prizes are as specified in **Championship Guidelines**.

[Competition Venue Organization]

1. The competition venue shall include backboards on the right and on the left, central screen, demonstration table, audience, and video equipment.
2. Total of 3 sets of demonstration tables shall be available, with demonstration table (1500X800X800), side table (800X800X800), and accessory table (1500X800X800) arranged in the '⌋' form.
3. A demonstration table shall have on it 1 official 2-group coffee machine (or 2 1-group machine), 2 official grinders (1 espresso grinder for designated coffee or 1 drip grinder for selected coffee), 1 blender, 1 water heater, 1 table refrigerator (for both refrigeration and freezer), related equipment & accessories including tamper, tamper base, knucklebox, cappuccino cup, steam pitcher, and trash can, and 1 business table refrigerator (for both refrigerating and freezer). Accessory table is used for making coffee, while side table is used to promote sponsor products.
4. Judge's tables (1600X800X1000) shall be placed while considering the demonstrator's line of movement.
5. Below is an example for the arrangement of the tables, which may change according to the conditions.



[Demonstration Guidelines]

1. Demonstration Sequence and Time

- 1) The competition proceeds in the order of **Preparation > Demonstration (designated coffee/selected coffee) > Arrangement.**
- 2) Preparation time and demonstration for a team shall be **15 minutes each** and proceed on the

three tables in due order.

- 3) As soon as Team 1 finishes preparation and starts demonstration, Team 2 automatically enters into preparation on the next table. When Team 2 starts demonstration and Team 3 begins preparation on the next table, Team 1 proceeds with cleanup and arrangement.
- 4) Preparation, demonstration, and arrangement shall proceed without interruption, while three staffers take care of cleaning.

2. Splitting of Roles

- 1) One of the team members shall perform as a barista while the other shall perform as a storyteller.
- 2) While the barista makes and serves coffee, the storyteller garnishes it with **a fun and gratifying story** (such as history, episode, healing and hope through coffee) as well as a brief description of used whole coffee beans, the characteristics of the equipment & accessories, pursued taste and aroma, and how to drink the coffee.
- 3) The roles of the barista and storyteller are interchangeable, and higher scores are given to higher levels of truthfulness, plot organization, delivery, and reaction of a story.
- 4) Participants from overseas must submit their stories to the championship management no later than seven days prior to the championship. This is to provide effective interpretation service.

3. Preparation (15 minutes)

- 1) The preparation time is checked and managed by the Judging Team Manager and a contestant going beyond 15 minutes is stopped.
- 2) Contestants may arrange their equipment & accessories and main and accessory materials necessary for their demonstration or test equipment and main and accessory materials during their preparation time.
- 3) All acts during the preparation time are not subjected to review. Once preparation is done, however, the preparation, arrangement, and hygiene of the equipment & accessories are subject to the technical review.

4. Demonstration (15 minutes)

- 1) Demonstration proceeds in designated coffee or selected coffee.
- 2) The sequence of demonstration is decided by the contestant, who must inform the judges thereof.

Designated Coffee

- ① Demonstration must use the official coffee and equipment & accessories supplied by the championship.
- ② The volume of the cup is **8oz (about 236mℓ)**, and the menu must be **four cups of caffe latte or cappuccino**.
- ③ Any artwork included in caffe latte or cappuccino is not reflected in the technical or sensory review. However, its perfection may result in subtracted or added points.
- ④ Information on the designated (official) coffee and the designated equipment & accessories (official machine, grinder, blender, water heater, and other equipment & accessories) will be disclosed to the contestants by email no later than 15 days to the main competition.

Selected Coffee

- ① A contestant shall use his or her selected coffee and equipment & accessories to make and serve **4 cups of coffee. The four cups of coffee have to be of one single type or at most two different types.**
- ② A contestant may freely choose and organize the type of whole coffee beans, type and material of cup, volume, coffee extraction method, and the type of coffee drinks made (hot or ice). However, the contestant must give a brief description of the coffee and the taste and aroma of the served coffee have to match the provided description.

- ③ A contestant may make designated coffee drinks (caffè latte or cappuccino), using the designated coffee and equipment and accessories. However, a contestant who makes and serves the same drinks as the designated coffee drinks may be marked down in perfection.

5. Completion and Arrangement

- 1) The closing of demonstration is when the contestant has served his or her last coffee to the judges and makes the signal for the end of his or her demonstration (by using the hand or making a remark).
- 2) The arrangement of tables and cleaning after the end of the demonstration are not included in the demonstration time, and they should be done within 1 minute. Orderliness and cleanliness are criteria of the technical review.
- 3) When demonstration time is exceeded, the contestant is marked down 5 points for every 10 seconds over, and is disqualified when 1 minute has exceeded.
- 4) Three staffers will take care of the cleaning and arranging of the tables where demonstration and arrangement are finished.

[Evaluation Criteria and Points Assigned] Grading sheet is as shown in Attached 1

Technical (1) (10)

- 1) Are equipment & accessories in good order before demonstration? 1 2
- 2) Are the contestant's clothes appropriate? 1 2
- 3) Does the contestant skillfully handle equipment & accessories? 1 2 3
- 4) Are equipment & accessories and work area sufficiently clean? 1 2 3

Sensory (40)

- 1) Is the description of whole beans and equipment & accessories appropriate? 1 2 3
- 2) Are the contestant's serving posture correct and does he or she look comfortable? 1 2 3
- 3) Are the visuals of the provided coffee drinks appropriate? 1 2 3
- 4) Has the drinking method been described? 1 2
- 5) Do the type and taste of the coffee drinks match the description? 1 2 3 4
- 6) Do taste and aroma register a good balance? 1 2 3 4 5 (x2)
- 7) Does it have a soft and clean after-taste? 1 2 3 4 5
- 8) Do the demonstration and the menu register high levels of perfection? 1 2 3 4 5 (x2)

Story (40)

- 1) Is the team name witty? 1 2
- 2) Is the story truthful? 1 2 3
- 3) Is the story solidly organized? 1 2 3 4 5 (x2)
- 4) Is the story smoothly delivered? 1 2 3 4 5
- 5) Is the story fun and gratifying? 1 2 3 4 5 (x4)

Technical (2) (10)

- 1) Do the barista and storyteller see eye to eye? 1 2
- 2) Did the demonstration go smoothly? 1 2 3
- 3) Was the demonstration finished within the given time limit? 1 2
- 4) After the completion, is the demonstration stage appropriately arranged and cleaned? 1 2 3

6. Notes

- 1) The minimum possible score is 1 point and the intermediate scores may be given by 0.5 points.
- 2) Grading sheet (as shown in the attachment).
- 3) In case mechanical abnormalities or other force majeure has occurred during preparation or demonstration, the contestant may request “**technical time**”, in which case the time manager stops the time. When a contestant’s technical time is due to insufficient understanding of machine, apparatuses, materials, and/or judging regulations, the time is not stopped.
- 4) A contestant may choose his or her background music during demonstration. For this purpose, the contestant must submit the music audio file in USB at the orientation.
- 5) The story and the recipe for the demonstration drinks will be considered opened to the general public, and the championship may reflect them in broadcasting, monthly magazine, book, or online presentations without the contestant’s consent.
- 6) A contestant who has failed to arrive before the start of the preparation time is disqualified.

Technicians Ready for Action

1. The championship’s official suppliers of the machines must keep their technicians at the venue and check the operation of the machines.
2. The installation and uninstallation of the machines are to be handled by their suppliers.

Filing an Appeal

1. A contestant who has objections to the implementation of the competition may file them to the Judge Committee Chair. An appeal has to be filed immediately on the spot, and objections filed by phone or by email after the completion of a review or after the championship comes to an end shall not be accepted.
2. When an appeal is filed, Judge Committee Chair shall immediately convene the specific judge committee, decide whether to accept the appeal, and if the appeal is valid, make corrections and notify the parties concerned thereof immediately.
3. The decision reached by Judge Committee following the filing of an appeal shall be final.

Regulations on Rights

1. The Organizing Committee for International Team Barista Championship (ITBC) reserves the copyright to the name of International Team Barista Championship (ITBC), logo, competition format, judging guidelines, the details of competition, and the entire format of the championship.
2. Without approval of the Organizing Committee, the form and content of the championship may not be reproduced, and for official photography or news reporting, one must obtain prior approval from the Organizing Committee.

Changing the Rules

1. The rules of the championship should be upgraded at all times. For this, the Judge Committee may change the operating rules and the judging regulations through its meetings.
2. Rules are adjusted or decided through coordination or meetings between Judge Committee and Organizing Committee.
3. When the rules are changed, Judge Committee Chair shall update its date and disclose the changes by attaching them to the rules within three days.

International Team Barista Championship (ITBC)

Judge Committee Chair: **Choi Seong-il**

Organizing Committee Chair: **Kang Sang-hyeon**

(Last revision: 20171230)



I.T.B.C

[Attachment 1]

2018 ITBC Score Sheet

No. _____ Entry Name: _____ Judge Name: _____ (Signature)

1. Technical A (10)

1-1 Are equipment & accessories in good order before demonstration?	<input type="checkbox"/> 1 <input type="checkbox"/> 1.5 <input type="checkbox"/> 2	x1	
1-2 Are the contestant's clothes appropriate?	<input type="checkbox"/> 1 <input type="checkbox"/> 1.5 <input type="checkbox"/> 2	x1	
1-3 Does the contestant skillfully handle equipment & accessories?	<input type="checkbox"/> 1 <input type="checkbox"/> 1.5 <input type="checkbox"/> 2 <input type="checkbox"/> 2.5 <input type="checkbox"/> 3	x1	
1-4 Are equipment & accessories and work area sufficiently clean?	<input type="checkbox"/> 1 <input type="checkbox"/> 1.5 <input type="checkbox"/> 2 <input type="checkbox"/> 2.5 <input type="checkbox"/> 3	x1	
Total (T1)			

2. Sensory (40)

2-1 Is the description of whole beans and equipment & accessories appropriate?	<input type="checkbox"/> 1 <input type="checkbox"/> 1.5 <input type="checkbox"/> 2 <input type="checkbox"/> 2.5 <input type="checkbox"/> 3	x1	
2-2 Are the contestant's serving posture correct and does he or she look comfortable?	<input type="checkbox"/> 1 <input type="checkbox"/> 1.5 <input type="checkbox"/> 2 <input type="checkbox"/> 2.5 <input type="checkbox"/> 3	x1	
2-3 Are the visuals of the provided coffee drinks appropriate?	<input type="checkbox"/> 1 <input type="checkbox"/> 1.5 <input type="checkbox"/> 2 <input type="checkbox"/> 2.5 <input type="checkbox"/> 3	x1	
2-4 Has the drinking method been described?	<input type="checkbox"/> 1 <input type="checkbox"/> 1.5 <input type="checkbox"/> 2	x1	
2-5 Do the type and taste of the coffee drinks match the description?	<input type="checkbox"/> 1 <input type="checkbox"/> 1.5 <input type="checkbox"/> 2 <input type="checkbox"/> 2.5 <input type="checkbox"/> 3 <input type="checkbox"/> 3.5 <input type="checkbox"/> 4	x1	
2-6 Do taste and aroma register a good balance?	<input type="checkbox"/> 1 <input type="checkbox"/> 1.5 <input type="checkbox"/> 2 <input type="checkbox"/> 2.5 <input type="checkbox"/> 3 <input type="checkbox"/> 3.5 <input type="checkbox"/> 4 <input type="checkbox"/> 4.5 <input type="checkbox"/> 5	x2	
2-7 Does it have a soft and clean after-taste?	<input type="checkbox"/> 1 <input type="checkbox"/> 1.5 <input type="checkbox"/> 2 <input type="checkbox"/> 2.5 <input type="checkbox"/> 3 <input type="checkbox"/> 3.5 <input type="checkbox"/> 4 <input type="checkbox"/> 4.5 <input type="checkbox"/> 5	x1	
2-8 Do the demonstration and the menu register high levels of perfection?	<input type="checkbox"/> 1 <input type="checkbox"/> 1.5 <input type="checkbox"/> 2 <input type="checkbox"/> 2.5 <input type="checkbox"/> 3 <input type="checkbox"/> 3.5 <input type="checkbox"/> 4 <input type="checkbox"/> 4.5 <input type="checkbox"/> 5	x2	
Total (S1)			

3. Story (40)

3-1 Is the team name witty?	<input type="checkbox"/> 1 <input type="checkbox"/> 1.5 <input type="checkbox"/> 2	x1	
3-2 Is the story truthful?	<input type="checkbox"/> 1 <input type="checkbox"/> 1.5 <input type="checkbox"/> 2 <input type="checkbox"/> 2.5 <input type="checkbox"/> 3	x1	
3-3 Is the story solidly organized?	<input type="checkbox"/> 1 <input type="checkbox"/> 1.5 <input type="checkbox"/> 2 <input type="checkbox"/> 2.5 <input type="checkbox"/> 3 <input type="checkbox"/> 3.5 <input type="checkbox"/> 4 <input type="checkbox"/> 4.5 <input type="checkbox"/> 5	x2	
3-4 Is the story smoothly delivered?	<input type="checkbox"/> 1 <input type="checkbox"/> 1.5 <input type="checkbox"/> 2 <input type="checkbox"/> 2.5 <input type="checkbox"/> 3 <input type="checkbox"/> 3.5 <input type="checkbox"/> 4 <input type="checkbox"/> 4.5 <input type="checkbox"/> 5	x1	
3-5 Is the story fun and gratifying?	<input type="checkbox"/> 1 <input type="checkbox"/> 1.5 <input type="checkbox"/> 2 <input type="checkbox"/> 2.5 <input type="checkbox"/> 3 <input type="checkbox"/> 3.5 <input type="checkbox"/> 4 <input type="checkbox"/> 4.5 <input type="checkbox"/> 5	x4	
Total (S2)			

4. Technical B (10)

4-1 Do the barista and storyteller see eye to eye?	<input type="checkbox"/> 1 <input type="checkbox"/> 1.5 <input type="checkbox"/> 2	x1	
4-2 Did the demonstration go smoothly?	<input type="checkbox"/> 1 <input type="checkbox"/> 1.5 <input type="checkbox"/> 2 <input type="checkbox"/> 2.5 <input type="checkbox"/> 3	x1	
4-3 Was the demonstration finished within the given time limit?	<input type="checkbox"/> 1 <input type="checkbox"/> 1.5 <input type="checkbox"/> 2	x1	
4-4 After the completion, is the demonstration stage appropriately arranged and cleaned?	<input type="checkbox"/> 1 <input type="checkbox"/> 1.5 <input type="checkbox"/> 2 <input type="checkbox"/> 2.5 <input type="checkbox"/> 3	x1	
Total (T2)			

Demonstration Time: _____

Deducted points(P): _____

Total (T1+S1+S2+T2-P) _____

Judge Committee Chair Signature _____



[Attachment 2]

2018 International Team Barista Championship (ITBC) Participation Application

Name: **2018 International Team Barista Championship (ITBC)**

Date & time: **Thu. Mar. 1. – Sun. Mar. 4, 2018**

Venue: **Event Hall in Exhibition Hall 2 at International Convention Center Jeju(ICC JEJU)**

Organizer: **International Team Barista Championship (ITBC) Organizing Committee**

Supervised by: **SUMBI FAIRS/Coffee & Tea**

Sponsored by: **Ministry of Trade, Industry and Energy (MOTIE)**

Jeju Special Self-Governing Province /Jeju Tourism Organization

Korea Institute for Advancement of Technology (KIAT)

Jeju Institute for Regional Program Evaluation

Jeju Convention & Visitors Bureau (Jeju CVB)/JIBS/Korean Air

Sponsored by: **DOOREE TRADING / Jeju Province Development Corporation**

Category	International Team Barista Championship (<input type="checkbox"/> Individuals <input type="checkbox"/> Groups)		
Applicant Name		Team Name	
Address			
Employer		Rank	
Phone No.		Email	
Purpose of participation			
Other	(Please specify here if the applicant and the participation fee depositor do not match in name.)		

Fill out the form and mail it out or fax it to us.

- * For fair competition and review, **Judge Workshop** and **Contestant Workshop** will be held **once each**.
- * Workshop schedule, champion schedule, and competition procedures will be emailed to applicants only.
- * Participation fee: **100,000 won per team** (no fee for teams from abroad)
- * Transfer fee account: **Nonghyup 351-0910-5123-43 Sumbi Fairs**
- * Application deadline: Feb. 9, 2018. ***Application to be closed on the first-come first-served basis.**
- * For more information, **contact ITBC Organizing Committee by email.**

International Team Barista Championship (ITBC) Organizing Committee

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