

INDIAN FILTER COFFEE CHAMPIONSHIP, 2023

Official Rules and Regulations

1. Objectives:

- 1.1 The Indian Filter Coffee Championship brings together coffee enthusiasts, professionals, and coffee lovers, fostering a sense of community and camaraderie among participants. This shared passion for coffee strengthens the coffee culture in the country and encourages future generations to take an interest in the art of filter coffee preparation.
- 1.2 To increase the consumption of Indian filter coffee both locally and globally, driving economic benefits for the entire coffee value chain
- 1.3 To celebrate Indian coffee culture, recognize & reward excellence, promote sustainable coffee practices, increase awareness & consumption of the South Indian Filter Coffee globally.

2. Eligibility:

- 2.1 Competitor must be proficient in preparing Indian filter coffee with few years of work experience in brewing coffee.
- 2.2 Competitor must be above 18 years of age.

3. Application:

- 3.1 Competitors must complete the registration form online <https://forms.gle/rJnJfGTRYzevB596A> and submit a scanned copy of their valid legal document or government issued ID (eg: Aadhar).
- 3.2 Competitors are allowed to submit their registration not later than two weeks prior to the event.
- 3.3 Entry Fee for registration is Rs. 500/- plus GST per participant and has to be paid during the registration.

4. Event Details:

- 4.1 Prelims
 - 4.1.1 Date : 14th & 15th September 2023
 - 4.1.2 Venue : Christ University, Hotel Management Division, EDR, Basement, Block IV, Dharmaram College Post, Hosur Road, Bengaluru – 560029
 - 4.1.3 Time : 9.00 AM – 6.00 PM

4.2 Calibration for Judges:

- 4.2.1 Date : 14th September 2023
- 4.2.2 Venue : Christ University, Hotel Management Division, EDR, Basement, Block IV, Dharmaram College Post, Hosur Road, Bengaluru – 560029
- 4.2.3 Time : 8:00 AM

4.3 Orientation for Participants:

- 4.3.1 Date : 14th September 2023
- 4.3.2 Venue : Christ University, Hotel Management Division, EDR, Basement, Block IV, Dharmaram College Post, Hosur Road, Bengaluru – 560029
- 4.3.3 Time : 8:00 AM

4.4 Finals:

- 4.4.1 Date : 26th September 2023
- 4.4.2 Venue : World Coffee Conference, Bangalore Palace
- 4.4.3 Time : 9.00 AM – 6.00 PM

5. Competition Format:

- 5.1 The Competition is divided into two parts. One is Preliminary round and the other is Finals.
- 5.2 During each round, the competitor must prepare and serve 2 categories of beverages (one filter coffee & one signature filter coffee) for each of the 3 judges.
- 5.3 In their presentation time, the competitor should serve six coffees in 15 minutes.
- 5.4 Competitors may produce as many beverages as they like during their competition time. Only the beverages served to the judges will be evaluated.
- 5.5 The Jury Panel will be evaluating the beverages served by the competitors according to the scoring & evaluation format.
- 5.6 Winners of the competition will be announced at the end of the competition by the judges.
- 5.7 Every competitor will have 15 minutes of setup time, prior to their 15 mins of competition time. This is provided so the competitor can set up their station with equipment and ingredients that they require for their recipes and brew the decoction.
- 5.8 When the setup time concludes, the competitor must cease all active preparation and manipulation of items on the competitor and judges' tables until the competition time begins.

- 5.9 At the end of the setup time, the competitors should not be holding in their hands anything involved / related to the coffee preparation or service, with the one exception of a timer.
- 5.10 Each cup of the served beverage served should contain a minimum of 100 ml of the prepared drink.

6. Beverage Definition:

6.1 Coffee Decoction:

- 6.1.1 Coffee decoction is a coffee concentrate made from ground coffee & hot water using Indian two-part filter (SS / Brass)
- 6.1.2 Coffee powder should not have any kind of additives, flavourings or aromatic substances.

6.2 Filter Coffee:

- 6.2.1 Filter Coffee is a combination of coffee decoction and boiled cow's milk. The filter coffee should have a harmonious balance of rich taste of filter coffee and sweetness of milk.
- 6.2.2 Filter coffee should be served with a nice froth.
- 6.2.3 Coffee powder and milk (cow's milk from Akshayakalpa) will be provided by the organizers to standardize ingredients and test the competitors on their brewing skills.
- 6.2.4 No additional ingredients or toppings, including sugar, spices, or powdered flavourings will be allowed.
- 6.2.5 Filter Coffee must be served to the judges with a napkin and unflavoured water.

6.3 Signature Filter Coffee:

- 6.3.1 Signature Filter Coffee gives opportunity for the competitor to show his / her creativity and skill to prepare appealing beverages based from filter coffee decoction and adding other ingredients.
- 6.3.2 Any ingredients may be used in the signature filter coffee preparation except alcohol and its extracts.
- 6.3.3 Predominant taste of filter coffee must be present, otherwise taste balance score will reflect a low sensory experience.
- 6.3.4 For the signature filter coffee, participants must use the coffee powder provided by the organizers for brewing the decoction and will be required to bring their own other ingredients for the beverage.
- 6.3.5 All ingredients used should be disclosed upon request for the inspection by judges.

7. Equipment and Ingredients:

- 7.1 The competitor must use 100% pure, roasted & ground, pre blended coffee, which will be provided by the organizer for the filter coffee (round 1).
- 7.2 Maximum of 500gm coffee will be provided to the participants for the competition.
- 7.3 Each judge should be served / presented their beverage in their own, individual cup. No judge will share their beverage with another judge.
- 7.4 Equipment & Ingredients that will be provided by the organizer:
 - 7.4.1 Coffee & Milk for the Filter Coffee
 - 7.4.2 SS Filter (2)
 - 7.4.3 Water
 - 7.4.4 Milk pans (2)
 - 7.4.5 Serving cups / dabras (6)
 - 7.4.6 Serving Tray
 - 7.4.7 Water Boiler
 - 7.4.8 Flask
 - 7.4.9 Induction Stove
 - 7.4.10 Trash can / compost bin
 - 7.4.11 Bucket for discarding liquids
- 7.5 The competitor needs to carry any other ingredient or equipment that they may require (including cleaning cloths), other than what is mentioned above.

8. Sensory Evaluation Procedure:

- 8.1 Filter Coffee Evaluation:
 - 8.1.1 Visual:

Judges will evaluate the appearance of Filter coffee to determine its visual score. On the surface, the filter coffee should have a colour combination of milk and coffee, with good colour, balance in the cup and appealing froth.
 - 8.1.2 Flavour:

The score given for flavor should account for intensity, quality and complexity of its combined taste and aroma, experienced when the coffee is slurped into the mouth vigorously so as to involve the entire palate in the evaluation. This factor will include evaluation of the flavour, aftertaste and the balance with milk.
 - 8.1.3 Taste Experience:

The Filter coffee is a beverage that should be served hot that can be consumed sip by sip (slowly consumable). The texture and temperature of the beverage, and the taste of the coffee and milk will be included in the balance evaluation. The Filter coffee should have a harmonious balance of the sweetness of the milk and its filter decoction base. This factor will include the evaluation of tactile experience and mouth feel.

8.2 Signature Filter Coffee Evaluation:

8.2.1 Visual:

Judges will evaluate the appearance of Signature Filter coffee to determine its visual score. The signature filter coffee can be topped with any additional spices and / or powders. The competitor should explain the use of additional ingredients in the signature filter coffee beverage.

8.2.2 Creativity & Synergy:

Judges will evaluate competitor's creativity based on the originality of their concept, and methods, techniques, or ingredients used in the preparation or presentation of the signature beverage. Ingredients must complement and elevate the coffee used while creating an interesting taste experience. Signature filter coffee with a complimentary blend of creative ingredients and techniques will be rewarded with a high score.

Judges evaluate the interaction between the flavor experience of the coffee and the other ingredients, and how they come together to produce the overall flavor experience of the signature beverage through "synergy". "Synergy" is defined as the interaction or cooperation of 2 or more substances to produce a combined effect greater than the sum of their parts ($A+B=C$, not $A+B=AB$)

8.2.3 Flavour:

The score given for flavour should account for intensity, quality and complexity of its combined taste and aroma, experienced when the coffee is slurped into the mouth vigorously so as to involve the entire palate in the evaluation. This factor will include evaluation of the flavour, aftertaste and balance of the beverage.

8.2.4 Taste Experience:

The texture and temperature of the beverage, and the taste of the coffee combined with other ingredients will be included in the balance evaluation. This factor will also include the evaluation of tactile experience and mouth feel.

8.3 Coffee Master Evaluation:

8.3.1 Presentation & Professionalism:

It is observed by the qualities relevant to the coffee master profession including technique, preparation and the demonstrated wider understanding of coffee beyond the preparation of the 6 beverages served.

Wider coffee knowledge includes the process of coffee cultivation, roasting and preparation from bean to cup as well as an implicit understanding of the correct use of the equipment and ability to manage workflow and time.

Judges will look for a strong correlation between what is explained and what is delivered. The competitor must demonstrate that they are a coffee professional who has command over their presentation and knowledge of coffee and brewing technique.

Showcasing of any extra skills or theatre during service and performance will always earn extra points.

8.3.2 General Hygiene:

Points will be awarded based on the visual presentation including cups, glasses and accessories. This includes elements such as cleanliness of cups / dabras (no spills or drips on cups), consistency of methodology, creativity and style of presentation.

Judges will also look into the competitor's attention to detail in terms of cleanliness, serving with a spoon, napkin and unflavoured water.

9. Presentation:

- 9.1 For the Filter Coffee, competitors will be allowed to use only the coffee and standardized service vessels which has been provided by the organizer.
- 9.2 Competitors will, when their competition time begins, prepare and serve their coffees to the judges.
- 9.3 The competitors are advised to present themselves in a clean, neat & attractive attires that represents the culture and tradition of the country. Competitors are encouraged to also bring in theatre into their performance.
- 9.4 Prior to the start of the competition, a competition orientation meeting will take place which is mandatory for all competitors. This meeting will be an opportunity for the competitor to ask questions and / or voice concerns to the organizers.
- 9.5 Lots will be drawn to decide the order of performance of participants.

10. Competition Area & Judging Process:

- 10.1 The competition area will have an equipment table, a competitor table & a judging table.
- 10.2 The Equipment table will support the common facilities like water boilers, etc.

- 10.3 Competitor table will be designated as competitor's preparation table. Competitor will use their assigned table to setup equipment and prepare the coffees. This table will also include the stoves, filter, etc.
- 10.4 Competitors will be responsible for keeping the preparation area clean and ready for the next competitor. There will not be any "station maintenance" volunteers, so competitors should clean and organize the station at the end of their competition time.
- 10.5 Three stations will be made at the competition area for the participants.
- 10.6 Competitors should not prepare their coffees at the judging table. The judging table is for the evaluation of the beverages only.

11. Jury:

- 11.1 The jury panels will consist of 4 persons.
 - 11.1.1 1 Head Judge & Sensory expert
 - 11.1.2 2 Sensory Judges
 - 11.1.3 1 Recorder (multi-lingual)

12. Scoring System:

- 12.1 The official scorekeepers are responsible for keeping all scores confidential.
- 12.2 The scoring sheet has three particulars that will be evaluated by the judges.
 - 12.2.1 Filter Coffee evaluation
 - 12.2.2 Signature filter coffee evaluation
 - 12.2.3 Coffee master evaluation.
- 12.3 The total score for the evaluation is for 100 points.
- 12.4 The decision of judges / organizing committee is final & binding.