

Blueprint Signature Drink Challenge

December Event

Signature Beverage Definition/Guidelines

- A. A signature beverage demonstrates a competitor's creativity and skill to create an appealing beverage.
- B. The signature beverages must contain a minimum of 2 ingredients from the list
- C. Espresso used in the signature beverage must be prepared during the competitor's presentation time. A barista will be provided and will be pulling the espresso at 20g in/40g out in 30 seconds (+/- 3 seconds)
- D. The signature beverage may be served at any consumable temperature.
- E. Any ingredients from the ingredient list provided may be used in the signature beverage preparation. No ingredients besides those on the list may be used in the beverage.
- F. All ingredients used must be disclosed upon request.
- G. Signature beverage ingredients should be prepared and assembled on-site during the preparation and competition time. **NO OUTSIDE INGREDIENTS OR PREP WORK BEFORE COMPETITION**
- H. Nothing other than ground coffee and water may be placed in the portafilters.

COMPETITION OVERVIEW

Competitors will be provided with a list of ingredients 9 days prior to the competition. A competitor may choose to purchase ingredients to practice at their own expense and discretion. Drinks prepared for the competition must be made **EXCLUSIVELY** from the provided ingredients at the competition. A barista will be on hand to pull shots of the provided espresso at a recipe of 20g in, 40g out, at 30 seconds. Competitors will not be allowed to pull their own shots or manipulate the recipe. Think of the shot of espresso as one possible ingredient for the drink.

Competitors will receive 15 minutes of preparation time in the kitchen area of Delmar to prep any ingredients. Hot and cold water will be available, along with a 3-sink and a gas range if needed. Two standard electrical outlets are also available. Competitors can bring equipment to use during their preparation time. If ice is needed during preparation time, it should be gathered just prior to the start of the competitor's preparation time.

Competitors will then move to the bar area of Delmar for 15 minutes of competition time. There will be approximately 5-10 minutes between preparation and competition time. During the competition time, competitors must prepare and serve identical drinks to 3 judges. The drinks must be at least partially assembled during the competition time, meaning the competitor must combine at least 2 of the ingredients provided into beverage form during the competition time. Competitors must describe their drink and give taste notes to the judges during their

competition time. **The competitor should also use their competition time to serve as many drinks as possible to the audience. There will be an audience favorite award for the most-liked drink by audience members.** At the end of the 15 minute competition time, the competitor should rapidly clean their station and make room for the next competitor. Only those drinks served to the judges during the competition time shall be scored by the judges. Only one drink should be served to each judge (e.g. no do-overs, no multiple cup drinks). Drinks served to the audience will be served in provided disposable drinkware.

1. Signature Beverage Evaluation

Signature beverage evaluations vary due to the variety of options presented by the competitor. Sensory judges will complete all steps of the evaluation before recording scores.

1A. Well explained, Introduced, and Prepared (0-6 points)

The competitor must explain their signature beverage to the judges. The explanation should include factual points such as the ingredients, preparation method, and the flavors and/or aromas the judges will experience. In every case, judges should take a minimum of 2 sips of the signature beverage. Judges will evaluate the signature beverage based on competitors' provided explanations or other observations during the 15-minute presentation only.

1B. Appealing Presentation (0-1 point)

“Appealing presentation” is the evaluation of the appearance and appeal of the signature beverage, including but not limited to the vessel, the beverage itself, garnishes, accessories, etc. The vessel served should look pleasing and highlight its beverage. If the signature beverage is not appealing, including chipped or cloudy dishware, or cluttered or disorganized presentation (Blueprint will provide adequate drinkware, although competitors can bring their own).

1C. Functionality (0-1 point)

“Functionality” is defined by how the signature beverage and related elements work while the drink is consumed and the barista's instructions on how to drink it. The dishware, garnishes, accessories, or instructions should not hinder drinking the beverage.

1D. Creativity and Complexity of Signature Drink (0-6 points)

Judges will evaluate competitors' creativity and complexity based on the originality of their concept, and methods, techniques, or ingredients used in the preparation or presentation of the signature beverage. Signature beverages with a complementary blend of creative ingredients and techniques will be rewarded with a high score. Judges

evaluate the interaction between the flavor experience of ingredients, and how they come together to improve the overall flavor experience of the signature beverage.

1E. Taste Experience (0-6 points x2... total of 12 points possible)

Judges will evaluate the signature beverage on how well the taste components of the ingredients fit together and complement each other in the total experience of the signature beverage. If one or more of the taste components detracts from the experience of the beverage (e.g., “sour,” “acid”), lower marks are given. If the taste component contributes positively to the beverage experience, higher marks are given. If the beverage is unbalanced (i.e., lacking in a certain component that detracts from the overall positive experience or if a component is overpowering the beverage), the taste experience score is reduced.

1F. Accuracy of Flavor Descriptors (0-6 points x2... total of 12 points possible)

Judges will listen to the flavor descriptions and explanations given by the competitor and compare those with the beverage served. Flavor descriptors must be given.

Point Values (can be awarded in 0.5 point increments)

0 = Unacceptable/no

1 = Acceptable/yes

2 = Average

3 = Good

4 = Very Good

5 = Excellent

6 = Extraordinary

114 total points possible per competitor (38 points x 3 judges)

Glassware list:

TBD

Spots: 8

Cost of entry: \$25 per competitor

Prizes:

Winner = 70% entry fees + gift certificates

2nd place = gift certificates

3rd place = gift certificates

Audience favorite = gift certificates

Ingredient list

>> will be announced December 1, 2022