



# **The 1<sup>st</sup> Asia Barista Championship**

## **Competitors Manual**

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## **Preface**

This document is a guideline for all competitors participating in the Asia Barista Championship. All competitors should have read through the ABC's Rules & Regulation prior to this document. Competitors may wish to visit our website for more information. ([www.asiabaristachampionship.com](http://www.asiabaristachampionship.com))

### **1. Participants**

The 2008 Asia Barista Championship (ABC) is open to qualified national barista champions in Asia and supervised by a related Licensed National Body.

You must hold a valid passport of the country you are representing.

#### **1.1 Registration / Application Form**

All competitors should verify that they are correctly registered for the Asia Barista Championship 2008 competition. If you have not registered or received a confirmation letter, please do so as follows:

Complete the ABC's Competitor Registration form either online at: [www.asiabaristachampionship.com](http://www.asiabaristachampionship.com) or collect from their respective Licensed National Body and email or faxed a scanned copy of your valid passport in the country that you are representing to the Asia Barista Championship's Event Manager.

**ABC's Event Manager – Kimberly Yer**

**Email: [kyer@kerryingredients.com.my](mailto:kyer@kerryingredients.com.my)**

**Fax: (65) 6272 2979**

The Event Manager will verify all competitors prior to the success of registration. A confirmation letter will be sent to the competitor via email within two weeks of receipt of his/her online registration form and valid passport.

#### **1.2 Expenses**

The ABC highlights that all competitors must pay their own expenses related to the competition including, supplies and ingredients needed for competition, **except for airfare (to and from Singapore) and accommodation**. However, competitors are not required to bring the following as this will be available during the competition.

- ✓ Grinder
- ✓ Milk
- ✓ Coffee
- ✓ Blender machine
- ✓ Coffee Machine Cleaner
- ✓ Drinking water

### **1.3 Competitor Questions**

All competitors must thoroughly read and understand the ABC's Rules and Regulations specified. No exceptions will be made for competitors who claim to not understand the ABC's Rules and Regulations.

All questions regarding the ABC should be directed to the Event Manager by email at [kyer@kerryingredients.com.my](mailto:kyer@kerryingredients.com.my).

The ABC encourages competitors to ask questions prior to arriving at the event. Competitors will also have the opportunity to ask questions during the official Competitors' Meeting held the day before the start of the competition. If the Event Manager is not able to answer your question(s), the appropriate party or parties will be contacted to answer the question(s) in a timely manner.

## **2. Competition Format**

There will be a total of seven judges which will consist of the following:

- ✓ Four Sensory Judges
- ✓ Two Technical Judges
- ✓ One Head Judge

Each competitor shall serve each of the four Sensory Judges a single espresso using Coffex Coffee chosen blend, a single cappuccino using Coffex Coffee chosen blend and Greenfield's milk and a single blended signature beverage of his/her choice (espresso – based, alcohol – free) and must consist of Coffex Coffee chosen blend, and Da Vinci Gourmet® Product, for a total of 12 drinks, during the period of 15 minutes or less. The order in which the drinks are served is up to the competitor. However, the four drinks of each category must be identical and served simultaneously. (Please note: Although each set of drinks must be identical in content, latte art expression may take any form the competitor chooses. Latte art does not need to be identical on all four drinks in the same set but quality of the Latte Art will be taken into consideration for the award of Best Latte Art Competition. All four drinks within each category of drinks must be prepared using the same Coffex coffee; however, competitors can prepare each category of drinks using different blend of Coffex coffee. Competitors may produce, as many drinks as they like during the competition, but only the drinks served to judges will be evaluated.

### **2.1 Beverage Definitions**

#### **2.1.1 Definition of Espresso**

- ◇ One – ounce beverage (25 – 35 ml including crema) prepared with an appropriate and consistent amount of coffee (depending on the coffee and grind) through which clean water of 195 – 205 degrees F (90.5 – 96 degrees ° C), has been forced at a 8.5 to 9.5 atmospheres of pressure.

- ✧ Brewing flow time is between 20 – 30 seconds and the flow of espresso while brewing should appear to have the viscosity of warm honey.
- ✧ Exhibiting thick, dark, golden crema with reddish reflection.
- ✧ Served in a 2 – 3 ounce (60 – 90 ml) cup with a handle
- ✧ Served to the judges with spoons, sugar and water.
- ✧ Coffex Blend Coffee must be used. (Barista has the opportunity to liaise with Coffex on blend required. Note rules 1.2)

#### **2.1.1.1 Best Espresso Trophy**

The Best Espresso Trophy, which is sponsored by Coffex Coffee, will be given to competitor with the best espresso. (Please note that the Best Espresso is judged solely by the Espresso Category, and not Cappuccino and Blended Signature Beverage.) Coffex Coffee will retain exclusive rights to use the formula for promotion.

#### **2.1.2 Definition of Cappuccino**

- ✧ A beverage of rations (harmonious balance of espresso, steamed milk and frothed milk).
- ✧ A traditional cappuccino should be 5 – 6 ounces/150 – 180 ml.
- ✧ Served in a 5 – 6 ounces/150 – 180 ml cup with a handle.
- ✧ Should not be topped with any additional spices and/or powdered flavorings.
- ✧ Coffex Coffee and Greenfield's milk must be used.

#### **2.1.2.1 Best Latte Art Trophy**

The Best Latte Art Trophy, which is sponsored by Greenfield's Milk, will be given to competitor with the best latte art. (Please note that the Best Latte Art is judged solely by the Cappuccino Category. Greenfield's milk will retain exclusive rights to use the art for promotion.

#### **2.1.3 Definition of Blended Signature Beverage**

- ✧ An espresso – based BLENDED BEVERAGE created by the competitor and must contain a minimum of one espresso shot. (Judges must be able to drink the beverage)
- ✧ Ice is not compulsory to use but the beverage must be obtained with the use of the blender, the competitor needs to advise judges if it is to be served hot or cold. The beverage must contain Da Vinci Products and be blended with Hamilton Beach Blender or the competitor will be disqualified.
- ✧ Should have a distinct taste of espresso.
- ✧ Please note: All ingredients must not contain any alcohol or illegal substances; this rule applies to extracts as well and competitors using extracts should be prepared to verify that no alcohol is listed in the ingredients of the extract.
- ✧ If alcohol is discovered as an ingredient in the blended signature beverage, the competitor will receive zero points under the blended signature beverage category for both technical and sensory score sheets.

- ✧ All ingredients in the blender signature beverage must be disclosed upon request and produced be in the original bottles and/or packaging during the competition.
- ✧ No other ingredients/substances other than ground *Coffex coffee* may be placed in the portafilter. If ingredients/substances other than ground coffee are placed in the portafilter, the competitor will receive zero points under the signature beverage category for both technical and sensory score sheets.

#### **2.1.3.1 Best Blended Signature Beverage Trophy**

The Best Blended Signature Beverage Trophy, which is co – sponsored by Da Vinci Gourmet® and Hamilton Beach), will be given to the competitor with the best signature beverage. (Please note that the Best Blended Signature Beverage is judged solely under the Blended Signature Beverage Category.)

### **3. Competition Procedure**

The competition space will consist of a stage with 3 competition stations. Each station will be assigned a number, which will correspond with each competitor's assigned time and station.

Each of the three stations will have:

- ✓ A LaMarzocco GB 5, 3 – group espresso machine
- ✓ A Mahlkonig espresso grinder
- ✓ A Hamilton Beach blender

Each competitor will be given 45 minutes at their assigned station, made up of the following segments:

- ✓ 15 minutes of Preparation Time
- ✓ 15 minutes of Competition/Performance Time
- ✓ 15 minutes of Clean – Up Time (using Cafetto products for espresso machine cleaning)

#### **3.1 Prior to Preparation Time**

##### **3.1.1 Be On Time**

Competitors should be in the preparation/practice room 30 minutes prior to his/her scheduled preparation time. Any competitor who is not on – site at the start of their 15 minutes of preparation time may be disqualified.

##### **3.1.2 Competition Music**

Competitors may bring music on one CD to be played during their competition time. (Music must not contain explicit language or the competitor will be disqualified.)Competitors are strongly encouraged to mark the CD and the case clearly with their name and competitor's number and it is the competitor's responsibility to give their CD to the ABC's Event

Manager/Audio Visual staff prior to the start of the competition. It is also the competitor's responsibility to retrieve the CD from the Event Manager/Audio Visual staff after the competition. CDs that are not retrieved will be discarded after the competition.

### **3.2 Preparation Time**

Each competitor will have 15 minutes of preparation time. Once the prior competitor is 5 minutes into their competitor time, the next scheduled competitor may begin his/her 15 minute preparation time upon announcement from the ABC's Event Manager and/or the head assistant. The purpose of the preparation time is to carry or wheel all supplies out on stage, set up the station and prepare the bar for competition. A waiter's cart will be available for the competitor to transport their items to and from the competition area. Each competitor will be assigned a station assistant who will assist the competitor as he/she wheels the waiter's cart from the preparation area to his/her assigned station. Only the assigned station assistant will be allowed to assist the competitor on stage with the cart. (Please note: Coaches, supporters, friends, or family members are not allowed on stage while the competition is in progress.) Once the competitor has arrived at his/her assigned station, the official preparation timekeeper will ask the competitor if he/she is ready to begin. Before the competitor is allowed to touch anything at his/her station on the cart, the competitor must press the start button on the remote control attached to the clock or raise his / her hand to begin his/her 15 minutes of preparation time. The designated official preparation timekeeper will begin a stopwatch the moment the competitor presses the start button on the remote control or raises their hand. The station assistant will not help the competitor unload the cart or set – up the station. Each competitor must unload his/her supplies off the cart on his/her own. The station assistant will wheel the cart off stage at the end of the competitor's preparation time. The waiter's cart will not be allowed on stage during the performance/competition time. If a competitor has brought an item or piece of equipment that does not fit on the station table provided, he/she must ask the Event Manager prior to the start of their 15 minutes preparation time, if he/she may be allowed to leave the item on the floor, out of the way. If a competitor has forgotten some of his/her equipment and/or accessories, he/she must retrieve the missing items him/herself. The assistants, supporters, team members, or the audience may deliver nothing. Please note: The judges' presentation table can be set during the competitor's preparation time. Water for the judges can be placed on the judges' presentation table during the competitor's preparation time; however, the water should not be pre – poured into glasses prior to the start of the competitor's performance/competition time. If a competitor does not wish to preset the judges' presentation table during his/her preparation time, they can set the table at the start of his/her performance/competition time. Competitors are encouraged to pull practice shots during their preparation time. Please note: Cups can be pre – heated during the competitor's preparation time. However, no water may be present in cups at the start of the competitor's competition time. Competitors will not be allowed to exceed the 15 minutes of preparation time. The timer will give the competitor a 10 minute, 5 minute, 1 minute and 30 seconds warning during his/her 15 minutes of preparation time. At 15 minutes, the official preparation timekeeper will call time and ask the competitor to step back away from the station.

### 3.3 Competition Time

Once the 15 – minute preparation time has elapsed and the judges are ready, the Master of Ceremonies/Emcee will introduce the competitor to ask if he/she would be comfortable answering questions during his/her presentation. Master of Ceremonies/Emcee will interview the competitor (in English), if agreed by the competitor. If an interpreter is needed, the competitor must inform the Event Manager upon registration. Each competitor will be required to wear a wireless microphone throughout his/her competition. However, the competitor will only be “live” (broadcast) during his/her performance time. Please note: Competitors may choose not to be interviewed. Tracking time elapsed during the 15 minute competition/performance time will be the responsibility of the competitor, though he/she may ask for a time check at any point. The Master of Ceremonies/Emcee will ask the competitor if he/she is ready to begin. Before the competitor introduces him/herself to the judges, the competitor must press the start button on the remote control attached to the clock to begin his/her 15 minutes of competition/performance time. The designated official competition timekeeper will begin a stopwatch the moment the competitor presses the start button on the remote control. At the start of the competition time, he/she will introduce him/herself and make eye contact with each of the 4 Sensory Judges and Head Judge. The 4 Sensory Judges and Head Judge will be standing/sitting behind the Judges’ Presentation Table. (All drinks competitors wish to be evaluated must be served at this table.) Once the 15 minutes of competition time has begun, the competitor may set the judges’ presentation table if he/she has not done so during his/her preparation time. Competitors are required to serve water from a bottle of Purence into a glass to the judges and can choose the color of the bottle they wish to use. Competitor can serve water to the judges at the start of their performance time or when they serve the first set of drinks.

After each set of drinks has been served, and evaluated by the judges, an assistant will clear the drinks from the judges’ presentation table upon the Head Judge’s signal. The assistant will clear only the cups, saucers and spoons. If a competitor would like the assistant to clear any additional items such as cookies, chocolates, sugars, honey, etc., he/she must tell the head assistant prior to going on stage. Competition time will be stopped (ended) when the competitor presses the stop button on the remote control attached to the clock or raises their hand and calls time. If a competitor chooses to call time without pressing the stop button on the remote control, the competitor must make a clear signal to the official timekeeper. The competitor may choose to end the performance time and stop the clock whenever he/she wishes. For example, competitors can stop the clock once his/her final drink is placed on the presentation table to be served to the judges, or competitors can choose to go back to their station to clean before stopping the clock and ending their performance time. Once the competitor stops the clock, the official timekeeper will stop the stopwatch. The judges will record the final time on the clock. If the clock has malfunctioned for any reason, the Head Judge will record the time from the official competition timekeeper. Competitors may not continue talking to the judges once their competition time has ended. Any conversation after the competitor’s competition time will not count towards his/her total score. Competitors may continue to talk to the Master of Ceremonies/Emcee after the competition time has ended,

however, the judges will not consider any conversation or explanation done after the competition time. Please note: Evaluation will only be given during the performance/competition time. The preparation and clean – up time are not judged; however, the judges will review the station for cleanliness at the start and end of the performance/competition time. The maximum timeframe (without penalty) for the competition/presentation is 15 minutes. Competitors will not be penalized for finishing early.

### **3.4 Technical Issues**

During the preparation and / or competition time, if a competitor feels there is a technical problem with the espresso machine, the grinder and / or the blender, the competitor should raise his / her hand and ask for the head – runner (during preparation time) or for the Head Judge (during competition time), and the time will be stopped. If the Head Judge agrees that there is a technical problem, the Head Judge will then decide the appropriate amount of time for the competitor to be credited. Once the technician has fixed the problem, the competitor's time will resume. If for some reason in which the technical problem cannot be solved in a timely manner, the Head Judge will make the decision whether or not the competitor should wait to continue his / her performance or stop the performance. If a competitor must stop his / her performance time, the competitor along with the Head Judge and the Event Manager will reschedule the competitor to compete again at a later time.

### **3.5 Clean – Up Time**

Once a competitor has finished his/her competition time, he/she should begin cleaning up the station. The assigned station assistant will bring the waiter's cart back out on stage for the competitor to load his/her supplies on. The station assistant will clear the judge's presentation table; however, the competitor is responsible for cleaning his/her station without assistance. Competitors are expected to thoroughly clean their station after their competition time. Once a competitor has finished cleaning his/her station, the head assistant will inspect the station. If the head assistant does not feel that the competitor has cleaned the station sufficiently, the head assistant will consult with the Event Manager to determine whether the competitor should return to the station and finish cleaning.

## **3. ABC Judges**

One Head Judge, four Sensory Judges and two Technical Judges will judge each competitor.

### **4.1 Head Judge**

The Head Judge is responsible for overseeing the judging process, and for managing any issues or concerns that take place during a performance. The Head Judge is responsible for ensuring the judges are evaluation each competitor according to the ABC's standards, and that the judges are completing their score sheets accurately and completely. The Head Judge has final authorization concerning any problems or issues during performances. The Head

Judge will take notes during the competitor's competition time, but his/her scores will not count towards the competitor's total score. The Head Judge is also responsible for recording the competitor's final competition time to determine if points will be deducted from the competitor's total score.

#### **4.2 Technical Judge**

The 2 Technical Judges will position themselves around the competitor and his/her station. The Technical Judges will evaluate competitors on the following criteria (refer to Technical Score Sheet):

- ✓ Cleanliness of station at the start and end of competition
- ✓ Usage of grinder
- ✓ Consistent dosing and tamping
- ✓ Extraction procedure
- ✓ Milk frothing techniques
- ✓ Visual espresso base for cappuccinos and signature beverages
- ✓ General hygiene throughout presentation
- ✓ Proper use of cloths

The total sums of the 2 technical score sheets are added together and then divided by two for an average technical score. This average is then added to each of the four sensory score sheets.

#### **4.3 Sensory Judge**

The 4 Sensory Judges will be positioned at the judge's presentation table. Each Sensory Judge will only evaluate the drink that is served to him/her. The Sensory Judge will evaluate competitors on the following criteria (see Sensory Score Sheet):

- ✓ Accuracy of competitor's description of drinks served
- ✓ Visual appearance of the drinks
- ✓ Drinks served with the correct accessories
- ✓ The quality of the espresso blend
- ✓ The taste and quality of the drinks served
- ✓ Taste balance of all drinks
- ✓ Temperature of cappuccino
- ✓ Usage of ingredients in signature beverage
- ✓ Competitor's attention to detail and overall creativity

### **5. Judging Criteria**

Competitors will be judged on the following criteria:

## **5.1 Competition Area**

The competition area will be evaluated for cleanliness at the start and end of the performance/competition time. The bar should be spotless, and the area as orderly as if ready to open for operation at the start of the day.

## **5.2 Taste Evaluation**

Points will be awarded for the taste of each individual drink (i.e. espresso, cappuccino and the signature beverage). Points will also be based on raw materials used and style of the beverage. Competitors should work towards achieving a harmonious balance of sweetness, bitterness, acidity, and aromatics. Competitors are advised to explain verbally to the judges why they choose their particular coffee, the basic roast profile, the espresso blend structure, the major taste elements, the ingredients used in the signature beverage, and the philosophy behind the drinks served.

## **5.3 Beverage Presentation**

Points will be awarded based on the visual presentation of the drinks including cups, glasses and accessories, etc. This includes elements such as cleanliness of cups and saucers, consistency of drinks and creativity and style of presentation.

## **5.4 Technical Skills**

Points will be awarded based on the competitor's technical knowledge of the espresso machine and grinder. This includes the competitor's knowledge of the equipment involved and how it relates to everything from quality to his/her cleaning skills.

## **5.5 Judges Total Impression**

Points will be awarded based on the judges overall view of the competitor, his/her technical skills, taste of drinks, and personal and beverage presentation.

# **6 Additional Competitor Information**

## **6.1 Competitors' Orientation Meeting**

Prior to the start of the ABC event, a Competitors' Orientation Meeting will take place. This meeting is mandatory for all competitors. During this meeting, the Event Manager or Head Judge will make announcements, explain the competition flow, cover the competition schedule, and take a tour of the stage and back stage area. This will be an opportunity for competitors to ask questions and/or voice concerns to the Event Manager and Head Judge.

## **6.2 Preparation/Practice Room**

There will be an area designated as the competitor's preparation/practice room. This area will be reserved for the competitors, volunteers and any ABC's officials. All judges may not be present in this area without consent from the Event Manager. Access may be limited to only those people. Family members, press/media, and supporters should not be in this area without permission from the Event Manager. Competitors will be able to store their equipment, accessories, ingredients, etc. in this room. Refrigerator will be provided for any ingredients that need to stay cold. Competitors are responsible for cleaning their own dishes and glassware, and keeping track of these items. Assistants and event staffs are not responsible for breakage or loss of dishes or competitors items. Practice times will be scheduled based on competition time (the first scheduled competitors will have the earliest scheduled practice times). Competitors will receive a practice schedule at the Competitors Orientation Meeting.

## **7. Machinery, Accessories & Raw Materials**

### **7.1 Espresso Machine**

Competitors can only use the espresso machine supplied for the ABC by the official 2008 ABC espresso machine sponsor, LaMarzocco. The official espresso machine will be a GB 5, 3 - group. The espresso machine cannot be modified in any way (i.e. the competitor will not be allowed to make any changes to any of the espresso machine's internal or external components, such as the steam wand tip or the portafilter). The espresso machine will be calibrated to the following specifications: Temperature setting will be set between 195 – 205 degrees F (90.5 – 96 degrees C), and the pump pressure set between 8.5 and 9.5 bars. Any changes or adjustments made to the espresso machine are reason for disqualification.

### **7.2 Grinder**

Competitor can only use the coffee grinder supplied for the ABC by the official 2008 ABC coffee grinder, Mahlkonig.

### **7.3 Flavored Syrup & Sauce**

Competitors can only use Da Vinci Gourmet® Syrups or Sauces for concocting their signature beverage. Other ingredients (i.e. cinnamon sticks, ginger slices, etc.) can be added into the signature beverage. Failure to utilize Da Vinci Gourmet® Products for this category will result in a zero marking under the Blended Signature Beverage Category.

### **7.4 Blender**

Competitor can only use the blender supplied for the ABC by the official 2008 ABC blender, Hamilton Beach.

### **7.5 Coffee**

Competitor must use the coffee/espresso beans supplied for the ABC by the official 2008 ABC Coffee Sponsor, Coffex.

## **7.6 Fresh Milk**

Competitor must use the fresh milk supplied for the ABC by the official 2008 ABC Milk Sponsor, Greenfield's.

## **7.7 Water**

Competitor must use the water supplied by the ABC official water sponsor Purence

## **7.8 Provided Equipment & Supplies**

Each competitor station will be equipped with the following:

- ✓ Station Table (For espresso machine, grinder and blender) *L: 6' W: 3' H: 3'*
- ✓ Work Table (Forms an "L" shape extending from the left of the station table, used for trays, glassware, and additional accessories) *L: '9 W: '2 H: '3*
- ✓ Presentation Table (Judges' table) *L: 6 x W: 2 x H 42"*
- ✓ LaMarzocco Espresso Machine, GB 5, 3 - group
- ✓ Mahlkönig Grinder
- ✓ Hamilton Beach Blender
- ✓ Cafetto Cleaning Products
- ✓ Purence water
- ✓ Knock Box
- ✓ Ice Scoop
- ✓ Trash Can
- ✓ Waiter's Cart (For preparation & clean – up time)

## **7.9 Recommended Equipment & Supplies to Bring**

Other than milk and ice on – site, competitors are required to bring all supplies necessary for their presentation. The ABC will provide some additional accessories for emergency purposes; however this is not a guarantee. Competitors may use any accessories or ingredients (excluding syrups, sauces and alcohol) they wish. Competitors should make allowances for breakage during travel and/or during the competition. Competitors are responsible for and in charge of their own equipment and accessories while at the competition. The ABC, volunteers and event staff are not responsible for the safety of items left in the competitors' preparation or competition area.

**It is recommended that competitors bring the following:**

- ✓ Tamper
- ✓ Shot Glasses
- ✓ Steaming Pitchers
- ✓ Cups & Saucers (For all 12 drinks including spares)
- ✓ Spoons
- ✓ Any specific Utensils required
- ✓ Water Glasses
- ✓ Bar Towels/Clean Cloths
- ✓ Tray (For serving drinks to the judges)
- ✓ All Accessories (For judges presentation table)
- ✓ Napkins
- ✓ Sugar
- ✓ All Equipment/Accessories required for The Signature Beverage

**The ABC wishes all competitors the best of luck in the competition. Please do not hesitate to contact the Event Manager if any questions.**

**Attn: ABC Event Manager – Kimberly Yer**

**Email: [kyer@kerryingredients.com.my](mailto:kyer@kerryingredients.com.my)**

**Fax: (65) 6270 2979**