

ASEAN BARISTA
ESTD 2019
TEAM
CHAMPIONSHIP

ORGANISER



LOCAL
CO-HOST



VENUE
PARTNER



ASEAN Barista *Team* Championship 2026

July
21-23

MITEC
Kuala Lumpur
Malaysia

co-located at
Food & Drinks
Malaysia
by SIAL

Presented by: **cōwa**TM
Ingredients For A Better World

RULEBOOK

Supported by



ABOUT THE CHAMPIONSHIP

The competition is designed to reproduce the pressure of what happens behind the espresso bars around the world. Under pressure, Baristas must work as a team to deliver three things that matter to coffee customers; fast service and excellent presentation whilst maintaining quality and accuracy. It's a colourful and energetic display of talent from some of the world's best Baristas.

PROGRAMME

Teams Practice Session: **21 July 2026**
Competition Date : **22 - 23 July 2026**

REGISTRATION

Deadline: **12 June 2026**
Participation Fee: **SGD200/team**

VENUE

Food & Drinks Malaysia by SIAL 2026
MITEC, Kuala Lumpur, Malaysia



REGISTRATION
CODE

CONTACT DETAILS OF ASEAN COFFEE FEDERATION MEMBERS

- | | |
|-------------------|---|
| Indonesia | Specialty Coffee Association of Indonesia: sekretariat@scai.or.id
Association of Indonesian Coffee Exporters & Industries (AEKI): sphpaeki@gmail.com |
| Lao | Lao Coffee Association: laocoffeeassociation@gmail.com |
| Malaysia | Malaysia Coffee Association: sekretariat@msca.org.my |
| Myanmar | Myanmar Coffee Association: mca@myanmarcoffee.org |
| Philippine | Philippine Coffee Board: admin.pcbi@gmail.com |
| Singapore | Singapore Coffee Association: info@singaporecoffee.org |
| Thailand | Barista Association of Thailand: thaibarista@hotmail.com
Thai Coffee Association: contact@thaicoffee.or.th |
| Vietnam | Vietnam Coffee Cocoa Association: info.vicofa@gmail.com |

REGISTRATION PROCESS

- Form a team of **4** Baristas.
- Select a **representative from your team** and email the names of competitors to your respective country's coffee association to seek their endorsement to compete in ABTC 2026.
- Upon approval from your local coffee association, proceed to submit the **Competitor Registration Form** to the ACF Secretariat.
[.\(\[https://form.jotform.com/TAC_Management/ABTC-2026-Competitor-Registration\]\(https://form.jotform.com/TAC_Management/ABTC-2026-Competitor-Registration\)\)](https://form.jotform.com/TAC_Management/ABTC-2026-Competitor-Registration).
- ACF Secretariat will consult your respective coffee association before confirming your participation. An email notification will be sent to the successful registrant.
- Upon confirmation of your participation, competitors can proceed to book your air tickets to Kuala Lumpur, Malaysia.
- Book your hotel accommodation preferably within the vicinity of Malaysia International Trade and Exhibition Centre (MITEC), Kuala Lumpur
- Competitors are advised to arrive in Kuala Lumpur, Malaysia by 20 July 2026 (one day prior to the official programme date).
- Competitors are required to attend a **COMPULSORY** on-site Competitors Briefing Session in the morning of **21 July 2026 (time TBC) at MITEC Kuala Lumpur, ABTC competition area.**
- A **COMPULSORY** online Competitors Briefing Session will also be scheduled (date and time TBC).

COMPETITION FORMAT

- 4 Baristas per team
- Competition comprises Preliminary Round, Quarter Final, Semi Final and Final Round. Only Preliminary rounds have 2 matches.
- Each team is to serve the required drinks from the Beverage Menu cards with as much art and taste quality as possible in the allotted time.
- The Beverage Menu cards will include Take-away and Dine-in scenarios across the categories.

COMPETITION FORMAT

1. Two teams on stage to compete against each other simultaneously. Baristas may organise themselves to do any tasks they see fit.



2. Upon start of timer, one team member from each team collects the Beverage Menu cards from the judging table. Both teams receive the same cards in the same order. Example:

MENU - ROUND 1 1/2

No	Order	Ingredients	Design	Dine In/ Takeaway	Vessel
1	Hot Caffe Latte	CP-Meiji Fresh Milk	Unicorn	Dine In	Duralex® Le Picardie 200ml
2	Espresso	Starbucks Espresso Roast	N/A	Dine In	Duralex® Le Gigogne 90ml
3	Hot Chocolate	MILKLAB Almond Milk	Slowsetta	Dine In	Duralex® Le Picardie 200ml
4	Hot Caffe Mocha	CP-Meiji Fresh Milk	9x Tulip	Dine In	Duralex® Le Picardie 200ml
5	Iced Caffe Latte	CP-Meiji Fresh Milk Scotsman Gourmet Ice	N/A	Dine In	Duralex® Le Picardie Highball
6	Hot Signature Beverage	Unleash Your Creativity	Barista's Choice	Dine In	Barista's Choice
7	Iced Caffe Mocha	CP-Meiji Fresh Milk Scotsman Gourmet Ice	N/A	Takeaway	Kinto 240ml
8	Hot Signature Beverage	DVG Short Bread Cookie	N/A	Dine In	Duralex® Manhattan 310ml

MENU - ROUND 1 2/2

No	Order	Ingredients	Design	Dine In/ Takeaway	Vessel
9	Filter Coffee	Aroma Group Coffee with Miir	N/A	Dine In	Duralex® Le Picardie 200ml
10	Piccolo Latte	MILKLAB Almond Milk	Wiggle Heart	Dine In	Duralex® Le Picardie 130ml
11	Espresso	Starbucks Espresso Roast	N/A	Dine In	Duralex® Le Gigogne 90ml
12	Piccolo Latte	MILKLAB Almond Milk	Wiggle Heart	Dine In	Duralex® Le Picardie 130ml
13	Espresso	Starbucks Espresso Roast	N/A	Dine In	Duralex® Le Gigogne 90ml
14	Piccolo Latte	MILKLAB Oat Milk	Rabbit	Dine In	Duralex® Le Picardie 130ml
15	Filter Coffee	Aroma Group Coffee with Miir	N/A	Takeaway	Kinto 240ml

3. Upon receiving the Beverage Menu, drinks must be served to the judging table and placed on the corresponding squares as per indicated on the Beverage Menu card. Only the cups served to the judges' table will be assessed by the judges.



COMPETITION FORMAT

- Each team is to serve the assigned drinks from the Beverage Menu cards, with creative presentation and high-quality taste in the allotted time.
- Beverage Menu cards will include beverages in Dine-in and Take-away cups in various categories such as Long Black, Caffe Latte, Cappuccino, Piccolo Latte, Filter Coffee, etc.
- Judges will award 1 poker chip (equivalent to 1 point) to their preferred cup for each order from the 2 teams.
- The fastest team to complete all orders for the round will earn additional 2 points.
- Additional 5 points will be awarded to the team with the most number of chips.
- The scoring system in preliminary round will determine the team's seeding.
- For the qualifying rounds there will be drawlot to determine your sequence of competition

Preliminary Rounds on 22 July- Scoring per match

15 beverage orders: 45 points (*max 3 points per beverage*)

First finisher: +2 points

Winning team: +5 points

Top 8 will proceed to Quarter Final round

Please Take Note Below

1st Match - Hot Signature Beverage

2nd Match - Cold Signature Beverage

Quarter & Semi Final on 23 July - Scoring

20 beverage orders: 60 points (*max 3 points per beverage*)

First finisher: +2 points

Winning team: +5 points

Best Signature Beverage: +2 points

Please Take Note Below

Only Cold Signature Beverage to be served

Final on 23 July - Scoring

20 beverage orders: 60 points (*max 3 points per beverage*)

First finisher: +2 points

Winning team: +5 points

Best Signature Beverage: +2 points

Please Take Note Below

Cold / Hot Signature Beverage to be disclosed during the competition

**In the event of a tie, the total score or total time taken in the competition will be taken into consideration.*

**Best Signature Beverage (+2 points): If there are 2 signature beverages in a match, the team shall win both signature beverages to be eligible to claim the +2 points.*

COMPETITION FORMAT

**May be subjected to change*

How does seeding system work in Quarter Final?

Example:

1	Team A
2	Team B
3	Team C
4	Team D

5	Team E
6	Team F
7	Team G
8	Team H



COMPETITION FORMAT (ABTC 2026 EXCLUSIVE)

- For ABTC 2026, a special award category titled **Best COWA Coconut Coffee Beverage** will be introduced.
- Only the Top 4 teams advancing to the final round shall be eligible to compete for this award category on the Final Day, 23 July 2026.
- Competition requirements are as follows:
 - Teams are required to create and present **one signature beverage** (must contain coffee)
 - The signature beverage must incorporate either COWA Coconut Water, COWA Coconut Milk, or both as part of the recipe.
 - Teams will be given 3 minutes of preparation time prior to the start of service to organise ingredients and workstation setup.
 - Teams will be given 3 minutes of competition time to assemble and present their beverage to the judges for evaluation.
- There will be a draw lot session for the semi-finalist teams (Top 4 teams) to determine match-ups.
- The competition will be conducted in a knockout format as follows:
 - The first two teams drawn will compete against each other. The winner will advance to the final round.
 - The remaining two teams will compete against each other. The winner will also advance to the final round.
 - The winners of both match-ups will proceed to the final round, where they will compete for the Champion title of the Best COWA Coconut Coffee Beverage Award.

Beverage Evaluation

1. Taste & Balance – Overall flavour and harmony of the beverage
2. Use of COWA Product – Integration of COWA Coconut Water and/or Coconut Milk
3. Creativity – Originality and concept of the drink
4. Presentation – Visual appeal and serving style

Winning Team Requirements

- The Champion team agrees to share the winning recipe with COWA for the brand's marketing and promotional purposes.
- The Champion team shall also agree to participate in a post-competition interview with COWA for media and promotional use.

RULES & REGULATIONS

**May be subjected to change*

The Competition

1. Rules and regulations are subjected to changes with notice at the sole discretion of the organiser.
2. The competition space will consist of 2 stations.
3. Teams will draw lots to determine their allocation of station.
4. Organiser will draw lots only at the First Preliminary round to determine the matching team.
5. Teams may organise their team members to do any tasks they see fit.
6. All competitions will be run with 1 head judge + 3 other judges.
7. In Preliminary rounds, competitors are required to serve 15 beverages to the judges within 10 minutes.
8. In Quarter, Semi Final & Finals, competitors are required to serve 20 beverages to the judges within 15 minutes.
9. Each team will be given 5 minutes on-stage preparation time before competition starts and 5 minutes clean-up time after competition ends. Things to note:
 - a. Prior to on-stage preparation, it is:
 - i. Mandatory to **ONLY** bring sealed milk bottle/milk provided by organiser (dairy and/or alternative) on to the stage. Only unseal the milk once the on-stage preparation time commences.
 - b. During on-stage preparation, competitors are:
 - i. Allowed to arrange the equipment/syrups/ingredients needed.
 - ii. Allowed to grind the coffee (espresso and filter) **ONLY** to test espresso shot and test grinder. Prior to commencement of competition time, it is mandatory for competitors to ensure portafilters, drippers and servers are **clean**.
 - iii. Allowed to froth the milk (dairy and alternative) **ONLY** for testing. Prior to commencement of competition time, it is mandatory for competitors to ensure milk pitchers are **clean**.
 - iv. Allowed to pre-boil the water to the desired temperature.
 - v. Not allowed to pre-dose coffee (espresso and filter) to be used for competition beverages.
 - vi. Not allowed to pre-weigh syrups
 - vii. Not allowed to fill coffee beans into the grinder (filter)
10. Competitors are allowed to retrieve menu cards and prepare the beverages in your preferred order.
11. All beverages must be served on the correct number on the judges table, according to the order number on Beverage Menu Card.
12. Competitors are **not allowed** to move the cups once beverages are served on the Judges' table. Judges will not assess the particular beverage should the beverage is a wrong order from the Beverage Menu Card.
13. For espresso based beverages, judges will begin evaluating their drink as soon as both team placed their beverages on the judges table. For filter coffee, judges will begin evaluating their drink as soon as the beverage is served on the judges table.
14. All drinks must be prepared using the official products such as coffee, milk, syrup, machine, cups and etc. The vessels to be used in the competition for each beverage will be stated in the menu card.
15. Takeaway beverages must be served with the lid properly secured on the cup. Beverages with lids placed separately will not be evaluated.

RULES & REGULATIONS

**May be subjected to change*

The Competition

1. All official products will be provided for the competitors during the competitions.
2. Any ingredients other than official products that have the viscosity like syrups (non-official product; only **simple syrup** is allowed) and ingredients that create flavours (such as juice, puree and etc) are not allowed. Any other syrups that do not belong to the official products are **strictly not allowed**.
3. Dry ingredients/garnishing like rosemary, lemongrass, lemon slice, orange peel are allowed.
4. Any other ingredients that do not create flavours such as soda water, cream, foam that helps with the texture are **allowed**.
5. Chilled official dairy milk and official alternative milk will be provided.
6. No mixture of milk will be allowed throughout the competition.
7. For Filter Coffee preparation, competitors are only allowed to use the official equipment provided such as filter paper, electric kettle, server, dripper as well as the official filter coffee (unless stated).
8. No other ingredients shall be in the portafilters other than official coffee grounds and water.
9. There will be no additional electricity provided for competitors.
10. A team may raise their hand and declare a “technical time out” in the event that there is a technical problem with any of the following ABTC-provided equipment. In the event of a **technical time out**, all team members **must step away from the station**.
11. If the technical problem cannot be solved in a timely manner, the organiser will make the decision whether or not the team should wait to continue their performance or stop the performance and start again at a reallocated time.
12. If it is determined that the technical issue is due to competitor error, the Head Judge may determine that no additional time will be given to the competitor, and the preparation or competition time will resume without time being credited. No time credit will be issued for technical issues caused by improper use; therefore, it is the responsibility of all competitors to understand and follow the correct use of all competition equipment.
13. A full schedule of competition flow will be made available for competitors 1 week prior to the event.

Signature Beverage

1. For cold beverage, organizer will provide regular ice cubes for competitors.
2. All signature beverages **must contain coffee**.
3. Any ingredients may be used in the signature beverage preparation except alcohol, alcohol extracts or by-products, or controlled or illegal substances. If these substances are found in the beverage, the respective team will be disqualified from the competition.
4. Any ingredients that have the viscosity like syrups (only simple syrup is allowed) and creates flavours are not allowed, **other than the sponsored Official Syrup flavours**.
5. Dry ingredients/garnishing like rosemary, lemongrass, lemon slice, orange peel are allowed.
6. Any other ingredients that **do not create flavours** such as soda water, cream, foam that helps with the texture **are allowed**.

COMPETITION GUIDELINES

**May be subjected to change*

1. Refrigerators will be provided.
2. Dishwashing station will be provided. Competitors are responsible for keeping track of and cleaning their own dishes.
3. Runners and event staff are not responsible for breakage or loss of dishes or competitors' item.
4. It is mandatory for all competitors to attend the Compulsory Competitor Briefing session on 21 July 2026, (time TBC). During this briefing session, there will be explanation of the competition flow, competition schedule, operation of sponsored product as well as Q&A for all.
5. The competition will provide two-group espresso machines and grinders.
6. On 21 July, each team will be allocated 50 minutes (may be subjected to changes), **inclusive cleaning time**, for practice time based on the schedule provided.
7. ABTC does not guarantee additional practice session.
8. Competitors should inform organiser in advance for absence of practice session.
9. Competitors should report to the competition on time. Organiser will not make up time for competitor for any late arrival.
10. Competitors may bring their own interpreter at their sole expense. Upon commencement of the competition time, interpreter will not be allowed to enter competition stage. Failure to comply may result in disqualification.
11. Time keeper will be provided by the Organiser.
12. After each set of drinks has been served to and evaluated by the judges, a runner will clear the drinks from the judges' presentation table at the direction of the Head Judge.
13. Judges decisions are final.
14. Competitors agree to comply with the Organiser's and Sponsors' use of teams' names and images for promotional and marketing purposes without charge.
15. If a competitor has forgotten any of their equipment and / or accessories during their preparation time, the competitor may exit the stage to retrieve the missing items; however, their preparation time will not be paused.
16. Once the teams have completed their performance, they should begin cleaning up the station. Competitors are expected to remove all their personal equipment and supplies and thoroughly wipe down their station.

SCOREKEEPING & EVALUATION **May be subjected to change*

1. In the Preliminary Round, the team's total score will be tallied by adding the sum of the poker chips accumulated during the competition time. The top 8 teams will proceed to the Quarter Final Round.
2. In the event of a tie score at the end of the Preliminary Round where we select the top 8 teams, the team which has completed both rounds with the combined fastest timing will proceed to the Quarter Final Round.
3. Espressos will be evaluated based on the appearance of the crema, the taste experience of the espresso (sweetness, acidity, and bitterness) to determine their quality.
4. Milk beverages will be evaluated based on the appearance of the milk beverage (ie. the milk beverage should have a color combination of milk and coffee, with good color contrast definition, balance in the cup, and a smooth, and possibly glossy/glass like sheen). The texture and temperature of the beverage, and the taste of the coffee and milk will be included in the evaluation. If the latte art is different from what's stated in the menu, it will be assessed.
5. Filter coffee will be evaluated based on clean, clear and the taste balance of the filter coffee (aroma, sweetness, acidity, bitterness and aftertaste).
6. Judges will evaluate the signature beverage on how well the taste components of the espresso and other ingredients fit together and complement each other in the total experience of the signature beverage.
7. Beverage ingredients for cold signature beverage can be prepared prior to the competition, however, the espressos used must be prepared during the competition time.
8. Technical aspect and cleanliness throughout the championship will be taken into consideration; where points deduction may apply depending on head judges discretion.