

20–23 JUNE, 2018

**WORLD
BARISTA
CHAMPIONSHIP
AMSTERDAM**



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BARISTA
MAGAZINE

COLOMBIA, WHERE COFFEE GREATNESS STARTS

TABLE OF CONTENTS

WELCOME	4
A Message from World Coffee Events Board Chair Bart Deprez	
WCE STAFF & BOARD	6
SPONSORS	8
WORLD BARISTA CHAMPIONSHIP	12
At a glance	
ROUND ONE PERFORMANCE TIMES BY COUNTRY	12
WBC SCHEDULE	13
2017 WBC CHAMPION DALE HARRIS, U.K.	14
By Chris Ryan, <i>Barista Magazine</i>	
PARTIES	16
WBC RULE CHANGES	18
2018 COMPETITORS	20
WBC ESPRESSO BAR	32
WBC BREW BAR	33
WBC TEAM BAR	34
WBC PRIZES	35

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WELCOME LETTER

IT IS MY PLEASURE AS THE Chair of the World Coffee Events Advisory Board to welcome you to the 2018 World Barista Championship (WBC), hosted at World of Coffee Amsterdam. 2018 will mark the 19th consecutive year that the competition has been running, and it is especially exciting as it is the first time that the World Barista Championship has appeared at World of Coffee since the Specialty Coffee Associations of Europe and America unified last year. I am delighted to see that nearly 60 countries and regions will be represented on stage here in Amsterdam over the next four days, and that audiences in over 100 countries/regions will be able to follow each round live, via the livestream at worldbaristachampionship.org.



Whether at qualifying events or on the world stage, a huge amount of innovation has happened in the last 19 years, and we will see that continue for many years to come. A significant amount of new changes were introduced at WBC Seoul in November 2017, which added to the excitement for audiences at home and in the risers. The response to modular station layouts, simultaneous preliminaries routines, and modified technical judging was quite positive overall, and gave an incredible sense of the innovation possibilities opening up for competitors. With a short championship season before Amsterdam, the focus of this year's changes was to build on the successes in Seoul, while streamlining production. These included changing the 7m no-media circle to a 7m x 7m no-media square in order to better accommodate creative station layouts; as well as changes to clarify policies, such as more explicitly allowing the placing of steps or platforms on the floor when necessary for a barista's access to the tables.

We are excited to see the WBC Teams Competition return in Amsterdam—a facet of competition first introduced in 2016—which acknowledges the inherent teams behind each individual competitor, while fostering and encouraging that same spirit of mutual support amongst competitors. Participating competitors are grouped into 10 teams that are equally weighted based on the historical performance of their national body. Competitors give the standard on-stage performance to the audience and a panel of judges, while also working with and supporting their teammates behind the scenes. Each team also works a shift on the Team Bar, where competitors decide on a menu, equipment, and service. The overall winner of the Teams competition will be determined by combining each team member's individual score from the WBC preliminary round. The team with the highest combined score wins some great prizes, including the chance to participate in a future WCE All-Stars event. In 2017, Team Tamper—which included the champions from Canada, China, Italy, Kenya, and Romania—won the WBC Teams Competition in Seoul. Per the Teams Competition rules, the highest-ranking member of the winning team who is not already qualified into semifinals

(continued on p. 6)

An advertisement for the Victoria Arduino Black Eagle VA 388 espresso machine. The top left features a circular logo with 'BLACK VA 388 EAGLE'. To the right, the text 'GRAVITECH' is written in a large, bold, sans-serif font, with 'The perfect brew ratio' in a smaller, italicized font below it. The central image shows a large, professional-grade espresso machine with multiple group heads and a digital display. The bottom of the ad features the 'Victoria Arduino' logo in a stylized script font, with '1905' underneath. On the right side, there is a circular seal that reads '2018-2020 WSCS ESPRESSO MACHINE SPONSOR'. At the very bottom, the website 'www.victoriaarduino.com' is listed.

WCE STAFF & BOARD

continues on in the World Barista Championship as the 16th semifinalist. Kenya's Martin Shabaya earned this wildcard position in Seoul, which was a highlight of an already exciting semifinals announcement ceremony.

We have an incredible volunteer team on stage as well as out of view, that is populated by members of our community who make this event possible. Witnessing the passion of WCE Certified Judges and Representatives, committee members, bar managers, baristas, and stage and backstage support teams each year reminds me that they are the lifeblood of this competition.

It's an honor and a pleasure for us to present the World Barista Championship in Amsterdam, a city with a deep and passionate coffee history and coffee community. We hope you all enjoy the show, and best of luck to all the competitors!

Best Regards,



Bart Deprez



STAFF

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northeast corner of the RAI Amsterdam building)*

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WBC AT A GLANCE

- Each competitor passed through a sanctioned championship in their own country/region to earn the privilege of performing on the WBC stage this week in Amsterdam.
- Each competitor has 45 minutes on stage: 15 to prep; 15 for performance; and 15 for clean up.
- Six judges assess each competitor: A head judge, with a shadow judge; four sensory judges (seated); with a seventh judge floating around the work area to assess technical skills in Round One only.
- All judges have successfully completed extensive training sessions around the world to earn their position as a WBC-certified judge.
- Baristas must serve four espressos, four milk-based espresso drinks, and four signature beverages of their own creation. They can serve the courses in any order.
- The following countries have won the WBC in the 18 years of this competition: Norway (2x); Denmark (4x); Australia (2x); the U.K. (3x); Ireland (1x); the U.S.A. (2x); El Salvador (1x); Guatemala (1x); Japan (1x); Taiwan (1x). A woman has never won the WBC.

ROUND ONE: PERFORMANCE TIMES BY COUNTRY

20 JUNE	1:59 p.m.: Czech Republic	11:49 a.m.: Denmark
9:15 a.m.: South Africa	2:07 p.m.: Spain	12:19 p.m.: Hong Kong
9:23 a.m.: U.K.	2:37 p.m.: Mexico	12:27 p.m.: Canada
9:31 a.m.: South Korea	2:45 p.m.: Colombia	12:35 p.m.: Indonesia
10:01 a.m.: France	2:53 p.m.: Taiwan	1:05 p.m.: Sweden
10:09 a.m.: Panama	3:23 p.m.: Ireland	1:13 p.m.: U.A.E
10:17 a.m.: Greece	3:31 p.m.: New Zealand	1:21 p.m.: Austria
10:47 a.m.: Kenya	3:39 p.m.: Portugal	1:51 p.m.: Philippines
10:55 a.m.: Germany		1:59 p.m.: Italy
11:03 a.m.: Iceland	21 JUNE	2:37 p.m.: Belarus
11:33 a.m.: Thailand	9:15 a.m.: Ukraine	2:45 p.m.: Romania
11:41 a.m.: El Salvador	9:23 a.m.: Guatemala	2:53 p.m.: Brazil
11:49 a.m.: Vietnam	9:31 a.m.: Russia	3:23 p.m.: India
12:19 p.m.: Netherlands	10:01 a.m.: Malaysia	3:31 p.m.: Switzerland
12:27 p.m.: Costa Rica	10:09 a.m.: Turkey	4:01 p.m.: Lithuania
12:35 p.m.: Norway	10:17 a.m.: Australia	4:09 p.m.: Peru
1:05 p.m.: China	10:47 a.m.: Japan	4:17 p.m.: Slovakia
1:13 p.m.: Belgium	10:55 a.m.: Chile	4:25 p.m.: U.S.A.
1:21 p.m.: Hungary	11:03 a.m.: Uganda	
1:51 p.m.: Ecuador	11:33 a.m.: Poland	
	11:41 a.m.: Singapore	

WBC SCHEDULE

20 JUNE

WBC Round One, Day One	09:00 – 17:30
Espresso Bar & Brew Bar	09:00 – 17:00
Team Bar	10:00 – 17:00

21 JUNE

WBC Round One, Day Two	09:00 – 16:30
World of Coffee Show	10:00 – 17:00
Espresso Bar & Brew Bar	10:00 – 17:00
Team Bar	10:00 – 17:00
Merchandise Store	10:00 – 18:00
WBC Semifinalist & Teams Announcement	17:30 – 18:30

22 JUNE

WBC Semifinals Round	09:30 – 16:00
World of Coffee Show	10:00 – 17:00
Espresso Bar & Brew Bar	10:00 – 17:00
Merchandise Store	10:00 – 18:00
WBC Finalists Announcement	17:00 – 18:00

23 JUNE

WBC Final Round	10:00 – 14:30
World of Coffee Show	10:00 – 17:00
Espresso Bar & Brew Bar	10:00 – 17:00
Merchandise Store	10:00 – 18:00
Barista & Farmer Screening	15:00 – 15:30
WBC Award Ceremony	15:30 – 16:30



2017 WBC CHAMPION

DALE HARRIS, UNITED KINGDOM

By Chris Ryan, *Barista Magazine*

DALE HARRIS' JOURNEY TO HIS HISTORIC win at the 2017 World Barista Championship (WBC) in Seoul, South Korea, is a story of resilience and resolve. He competed for the national title in his home country of the United Kingdom not once, not twice, but nine times before he came out on top.

"Competing for so many years in a row can be draining and sometimes demoralizing," Dale says. "In 2013 I took a break and didn't compete, but watching other people present in the U.K. that year—my friends John Gordon and Estelle Bright particularly—reminded me of all the things I love about competition, and allowed me to come back with new ideas and new approaches the following year."

He continues, "Each time I've competed, I've been able to learn more about one aspect of the way coffee is grown or processed, roasted, or brewed, and later, all of those lessons become valuable. I'm at the end of a long journey now, and looking back, I can see how each step fed into what we presented in Seoul. That's a really happy thing."

Competing on the world's stage for the first time, Dale—who is the director of wholesale for U.K. roaster Hasbean—brought a routine focusing on how coffee's sensory experience is dictated by the work done at origin. It was a dense, science-heavy routine that also took some risks and veered from territory familiar to most competitors.

"This routine began with a really exciting experience that my coach, Pete Williams, and I had at an exhibition on perfumes held at Somerset House in London," Dale says. "While the connection between aromas and flavor is something that forms a basis in most sensory training and is familiar to many baristas, this exhibition used objects, textures, sound, and materials to deliver a multi-sensory introduction to scents, and was a key inspiration to what we presented in Seoul."



PHOTO BY AL HIGGINS FOR BARISTA MAGAZINE

In an era of Geisha-heavy WBC finals rounds, Dale made history by choosing an altogether different kind of coffee for his routine. "Geishas seem to have become increasingly present on the competition stage, but I wonder if that's a reflection of their increasing availability 10 years after those first [Hacienda La] Esmeralda auctions," he says. "The variety's growing needs are better understood, as is its market potential, and while the cycle is painfully—you might say economically dangerously—slow. Coffee producers tend to reflect the demands of the noisiest players in the coffee industry: the baristas, who determine which roasters coffee bars buy from and offer to their customers."

Reflecting on his triumph in Seoul, Dale says, "I'm not sure whether my win will cause a change, but I do hope that competitors or potential competitors take from it the idea that there is no formula for success, that the score sheets and the judges allow a huge range of possibilities, and that if you have a message, idea, or just a coffee that you love, there is room for it on that stage."

To read the full *Barista Magazine* interviews with Dale Harris, go to www.baristamagazine.com.



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THURSDAY, 21 JUNE

17:00–20:00

BITERBALLEN BAL

Presented by *Café Imports* + sponsored by *Barista Magazine*

The Roast Room
(located at the northeast corner of the RAI
Amsterdam building)
Europaplein 2, 1078 GZ
Amsterdam

FRIDAY, 22 JUNE

19:00–00:00

THE BARISTA LEAGUE: MIDSUMMER PARTY

Presented by *Ally Coffee*
Sponsored by *Oatly*, *Barista Magazine*, *Baratza*,
and *Bocca*

CT Coffee & Coconuts
Ceintuurbaan 282
Amsterdam

FRIDAY, 22 JUNE (continued)

20:30–late

LA MARZOCCO PARTY BOAT

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Nuova Ricambi

Supperclub Cruise
De Ruyterkade 10a—Dock 14
Amsterdam

SATURDAY, 23 JUNE

20:00–02:00

OFFICIAL BARISTA AFTER PARTY

Sponsored by *Victoria Arduino*
and *DaVinci Gourmet*

WesterUnie
Klönneplein 4-6, 1014 DD
Amsterdam



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presented by: ALLY COFFEE

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RECENT RULES CHANGES

The World Barista Championship (WBC) received a number of format evolutions in 2017, including modular station layouts, simultaneous preliminaries, and modified technical judging. When these changes debuted in November 2017 at the WBC in Seoul, the response was overall very positive, and the event was a great opportunity to examine the implications and possibilities the changes create for competitors, judges, volunteers, and staff.

In consideration of the shorter window between the WBC events in Seoul and Amsterdam, and in order to give competitors time to more fully explore the new opportunities presented by these evolutions, the 2018 WBC Rules & Regulations are receiving only minor updates that focus on improving the event experience for all participants.

Changes in the rules this year include production-related items, including changing the 7m no-media circle to a 7m x 7-meter no-media square in order to better accommodate creative station layouts; as well as changes to clarify policies, such as more explicitly allowing the placing of steps or platforms on the floor when necessary for a barista's access to the tables.



The advertisement features two covers of Barista Magazine. The top cover shows a woman in a red shirt holding a coffee cup, with headlines like 'CAN INSTANT COFFEE BE GREAT?' and 'ALTERNATIVE REGULATION'. The bottom cover shows a man in a denim shirt, with headlines like 'GENTRIFICATION & COFFEE SHOPS' and 'PUE'. The background is pink and purple with white unicorn silhouettes and sparkles.

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2018 COMPETITORS



AUSTRALIA

Craig Simon
VENEZIANO
COFFEE ROASTERS

@craig_simon

ABOUT YOU: I am a three-time Australian Barista Champion and

I lead Veneziano Coffee Roasters research and development programs as their Coffee Ambassador. ANYONE YOU'D LIKE TO THANK? My wife and kids; Pete Licata; Holly Bastin; Maxwell Colonna-Dashwood; the entire Veneziano team; Detpak; Pura Milk; AMC Roastery Supplies; and Cafetto.



AUSTRIA

Junior Vargas
GOTA COFFEE EXPERTS

@jr.coffeeman

ABOUT YOU: I am from Peru, based in Vienna, Austria, and I have been working with coffee my

entire life: growing up on a coffee farm, working in specialty-coffee shops, and later becoming a trainer and opening my coffee shop. ANYONE YOU'D LIKE TO THANK? Gota Coffee team and family, my coaches and moral support Nina Verhoef and Madalin Truica.



BELARUS

Daria Pinchuk
SINGLE STEP
COFFEE CO.

@dashaautumn

ABOUT YOU: I've been working in the coffee industry for four years,

and have worked as a barista, head-barista, roaster, and coffee trainer. The key elements that set the direction for my life are coffee and traveling. ANYONE YOU'D LIKE TO THANK? Vitali Filmanovich, my coach for all three competition years.



BELGIUM

Remy Poirot
BAXTERSTOREY

@remy.london.barista

ABOUT YOU: My coffee journey started five years ago in a coffee shop in London as a barista.

Consistency in my work and the love for the industry allowed me to grow and become a head barista. ANYONE YOU'D LIKE TO THANK? A big thank you to my coach Jana Slàmová, and Baxterstorey's Ellen Goormans, and Cuperus Koffie.



BRAZIL

Thiago Sabino
IL BARISTA

@thiagosabinoo

ABOUT YOU: I have been a barista for 10 years, but every day is like the very first day, where learning

and studying is never enough. ANYONE YOU'D LIKE TO THANK? I would like to thank everyone from the IAC; Luiz Saldanha for all the learning; Hugo for the brotherhood; Thabata for being my "xu" sister; Becca for the full-time support; Alejandro for accepting being my coach; and Gelma Franco for creating an environment to make this possible.



CANADA

Cole Torode
ROSSO COFFEE
ROASTERS

@torodeo

ABOUT YOU: I'm 26 years old and have been a part of the coffee industry for

nearly 10 years. Together with my brother and our amazing team we've turned one cafe into seven, with a roastery and direct green sourcing company. ANYONE YOU'D LIKE TO THANK? My support team at Rosso, including my brother, who is my coach and business partner, and all of our team that have helped me take work off my plate to prepare. The team at La Palma y El Tucan has been amazing to work with. And our head roaster at Rosso, Paul Stephens, who is amazing at what he does.

2018 COMPETITORS



CHILE

Kamo Giraldo
TALLERCAFÉ

@kam_mo

ABOUT YOU: I'm from Manizales, Colombia, and it has now been six years since I made my first

espresso. Now I'm part of the quality department in TallerCafé. ANYONE YOU'D LIKE TO THANK? I really must give thanks to the great team of TallerCafé that always gives the best; to my beautiful wife who loves coffee; and to my family and all that people in Chile and Colombia that support me.



CHINA

Zhimin Pan
SOE COFFEE



COLOMBIA

Ronald Valero
JUAN VALDEZ CAFÉ

@Ronaldvalero77

ABOUT YOU: I'm Esteban Valero's father. I work in the training area of the

company I work for. I am currently completing seventh semester in business administration. ANYONE YOU'D LIKE TO THANK? My family is my main motivation. I also have an excellent team composed by coffee growers, trainers, and friends.



COSTA RICA

Jeremy Chaves
INDEPENDENT

ABOUT YOU: I'm a father of a beautiful baby and husband to a lovely and caring mother. I fell in love with coffee four

years ago due to unemployment. At first, I didn't know it was my calling, but then I discovered the beautiful world of coffee. ANYONE YOU'D LIKE TO THANK? My family and friends for all the support they have given me throughout this process.



CZECH REPUBLIC

Adam Neubauer
MONOGRAM
ESPRESSO BAR

@

monogramspresobar

About you: I live in Mikulov and run my

own MONOGRAM Espresso Bar in Brno. I enjoy meeting people and the wide range of professions that are drawn to coffee. ANYONE YOU'D LIKE TO THANK? I would like to thank my wife and people around me that helped me get here. Big thanks goes to the Has Bean Coffee family—they are always by my side.



DENMARK

Jonas Gehl
PROLOG COFFEE

@jonasgehl

ABOUT YOU: My main mission is to give people a nice experience when they drink our coffee in

Prolog Coffee Bar. The taste of our coffee has to be welcoming while at the same time have character and hopefully open up our guests' senses. ANYONE YOU'D LIKE TO THANK? My business partner, Sebastian Quistorff; my coffee teacher, Nobuaki Matsui; my girlfriend, Marie.



ECUADOR

Diego Mejía
SINFONÍA

@diegomejialuna

ABOUT YOU: I never thought that coffee could be capable of

capturing me the way it does. As a cook, I used to always wonder about the whys and hows of every ingredient. But surely I never expected to end up wanting to spend every minute of my professional life trying to understand this product. ANYONE YOU'D LIKE TO THANK? My sponsors: Hacienda La Papaya, Sinfonía, and Diners Club. My family, girlfriend, and friends.

2018 COMPETITORS



EL SALVADOR

Jonatan Mendoza
S&P COFFEE

 @08jonathanmendoza

ABOUT YOU: I'm 23 years old and I'm from Sonsonate, El Salvador. I'm working at quality

control and also as a barista. My favorite hobbies are taking pictures, playing video games, listening to music, drawing, and also I'm pet friendly. **ANYONE YOU'D LIKE TO THANK?** I have to say thanks so much to my coach—he's my brother, he supports me, and he's shared with me his knowledge and passion for this industry. Also to my family, who helped me a lot.



FRANCE

Massimo Santoro
BARISTA BARTENDER SOLUTIONS

 @santoro8489

ABOUT YOU: I am from Florence, Italy. I have been a barista for several

years. I moved to France six years ago, where I refined and developed my barista skills. My main passion is coffee but I also like personal development and challenges—that's why I'm competing, to prove to myself that I can go beyond myself every day. **ANYONE YOU'D LIKE TO THANK?** I would like to thank my trainer, Ludovic Loizon, and my coach, Andrea Lattuada.



GERMANY

Andre Osthues
REFLECTOR COFFEE

 @andre_osthues

ABOUT YOU: I'm a barista, and the founder and CEO of Reflector Coffee.

My core business is to serve specialty coffee at events and trade shows. I've worked in the coffee industry for four years now, and there is a lot more to discover! Looking forward to it...



GREECE

Michalis Katsiavos
THE UNDERDOG

 @michaliskatsiavos

ABOUT YOU: I have worked in the coffee industry as a barista for the last seven years. Specialty coffee is

my passion, and the reason I became the 2018 Greek Barista Champion. I love competing in coffee events because it gives me motivation, and of course it's a great chance to develop my knowledge. **ANYONE YOU'D LIKE TO THANK?** The Underdog roasters team.



GUATEMALA

David Solano
12 | ONZAS

 @davije29

ABOUT YOU: I'm the fourth generation of a coffee family in Guatemala. I am also a mechanical engineer

and really passionate about experimentation and coffee. **ANYONE YOU'D LIKE TO THANK?** My family and our family farm, Concepción Buena Vista; Atenea Kairé; Renato Maselli; Felix Basir; Manuel Valentino; Tecnochef Guatemala; and Anacafé.



HONG KONG

CP Wong
KNOCKBOX COFFEE

 @laughingwong1225

ABOUT YOU: Coffee is my life. Coffee is a common language. I really enjoy when I make a good

coffee, whether I am brewing or roasting. **ANYONE YOU'D LIKE TO THANK?** My team, my girlfriend. Everyone deserves credit.



HUNGARY

Adam Torok
BAGIRA COFFEE

ABOUT YOU: I started my own roasting company with my business partner in the end of 2016. Since that time, I've learned a lot

about coffee, so that's why I'm competing again. Last year we had the World of Coffee in Budapest,

2018 COMPETITORS

which was amazing. We have a coffeeshop in the inner city, where we could serve a lot of good coffee to a lot of good people, while helping the competitors in our training room. **ANYONE YOU'D LIKE TO THANK?** Of course, my girlfriend, my business partner, and all of my colleagues.

provided me with these past months. Thanks to Kaffitár for being an amazing company and supporting me through out this journey. Lastly I would like to thank Viktor Ellingsson whom I trained with and who supported me.



ICELAND

Khadija Ósk
KAFFITÁR

 @katyosk

ABOUT YOU: I have enjoyed coffee since I was young, but around two years ago, I entered

the specialty-coffee world and have since fallen in love with coffee. **ANYONE YOU'D LIKE TO THANK?** I would like to thank my coach Kristín Biering from Kaffitár for all of the knowledge and support she gave me preparing for the championship. I would also like to thank Sonja Grant for all of the help and advice she has



INDIA

Geetu Mohnani
THIRD WAVE COFFEE ROASTERS

 @geetumohnani

ABOUT YOU: I have been on my coffee journey for four years. Born and

raised in India, I'm a very jovial person who likes to read books, sing, and eat a lot of local food. Coffee has been my passion, and I love visiting different farms and meeting people who have contributed to this beauty. **ANYONE YOU'D LIKE TO THANK?** Everyone involved from day one of my coffee journey.



marco

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2018 COMPETITORS



INDONESIA

Muhammad Aga
SHOOT ME IN THE HEAD
@muhammadaga



IRELAND

Arvind Khedun
DUBLIN BARISTA SCHOOL
@arvindkhedun

ANYONE YOU'D LIKE TO THANK? I would like to say thank you to my wife, Renata, for supporting me and training me; and Alin Giriada, the managing director of Coffee Laboratory Ireland for training me and roasting my coffee; and James, the director of the Dublin Barista School for letting me use the training room; and thanks to Bell Lane Coffee Roaster for letting us use their roaster.



ITALY

Davide Cavaglieri
INDEPENDENT

ABOUT YOU: I'm an Italian barista, and I have been working in the coffee business for about 10 years. Competing year after year in

the barista championship gave me the motivation to improve my knowledge and share all my passion with my customers. My life goal is to transmit my passion through innovation, training, and discoveries.



JAPAN

Takayuki Ishitani
INDEPENDENT
@taka_ishitani

ABOUT YOU: I am working as a freelance barista and mainly focus on shop

direction and seminars and events. I love to make coffee. ANYONE YOU'D LIKE TO THANK? I would like to say thanks to a lot of colleagues who are helping me, including my coach, Mr. Takamasa Miki, and Cupping Room Coffee Roasters in Hong Kong, and also Mr. Noboru Ueno (FBC International) who has

been watching over me for 12 years. Thanks to everyone. I truly appreciate from the bottom of my heart.



KENYA

Tony Gitonga
SANKARA NAIROBI

ABOUT YOU: My grandfather owns a coffee farm, and most of my childhood was spent with him, but I never had any

interest in learning about coffee. Coming from this background, I was shocked to have coffee change my life in such a transformative and exciting way, especially because I never took notice of it or even liked its taste earlier in my life. I am now a proud barista at Sankara Nairobi. ANYONE YOU'D LIKE TO THANK? Sankara Nairobi; Nairobi School of Coffee; and Dormans Coffee.

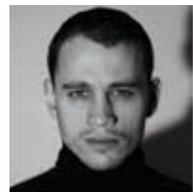


KOREA, REPUBLIC OF

Joo Yeon
MOMOS COFFEE
@jeon_jooyeon

ABOUT YOU: I've worked at MOMOS coffee as a barista and a trainer

for 11 years. I also enjoy sharing coffee culture with young future baristas as a professor. I've participated in the Korea National Barista Championship seven times for 10 years. ANYONE YOU'D LIKE TO THANK? First of all, I would like to thank Hyunki, our boss in MOMOS Coffee. He has always been my strongest supporter since I started as a barista 10 years ago. I want to thank Jeongsoo, my biggest colleague and coach in Korea. And I would say thank you to Federico who has taught me so enthusiastically.



LITHUANIA

Mindaugas Ryskus
COFMOS COFFEE CO.
@own.story.to.tell

ABOUT YOU: I love animals, plants, humans, and nature in general. ANYONE YOU'D LIKE TO THANK? I am

thankful for all those beautiful experiences I had while working in the coffee industry, and for all lovely people who were involved.

2018 COMPETITORS

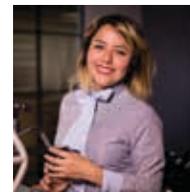


MALAYSIA

Keith Koay
ONE HALF COFFEE
@keith_koay

ABOUT YOU: I currently own and run two coffee bars in Kuala Lumpur, I am 26 years old, I love bread, and

my favorite city is London! ANYONE YOU'D LIKE TO THANK? There are so many of them, especially the people who physically helped throughout the competition. And I would like to thank my customers for the continuous support so that we are able to do what we love.



MEXICO

Ariadna Chaparro
COFFEE MASTERS MX
@ARICIII

ABOUT YOU: Whenever I have the chance, I travel to coffee farms to get to know

the tracability of the industry in Mexico. My other passion besides coffee is riding my bike. ANYONE YOU'D LIKE TO THANK? My boss and the director of Sanremo Latin America, Luis Carlos Fernandez; my family; and my friends who are like my second family; and all the coffee community in Mexico.



NETHERLANDS

Lex Wenneker
FRIEDHATS COFFEE / ESW
@lexwenneker

ABOUT YOU: I'm 32 years old, and I live in Amsterdam. This will

be my third WBC, and I think it's supremely awesome that I can compete this year in my own city. I've been working in coffee for about 10 years as a barista, roaster, and trainer, and I run my own roastery in Amsterdam called Friedhats Coffee. ANYONE YOU'D LIKE TO THANK? Dylan Sedgwick; Jonatan Scheeper; Stijn Braas; Luuk de Klijn; Keng Pereira; Yakup Aydin; my girlfriend for

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CORTE**

2018 COMPETITORS

putting up with me during another year of barista competition; Henk Langkemper of Espresso Service West for the never-ending support; Willem Huisman of Brita for teaching us about water; and all of our sponsors for supporting us: ESW/Brita/Nuova Ricambi/SCAE Netherlands/EDO.



NEW ZEALAND

John Gordon
GORILLA GEAR
@johngordon09

ABOUT YOU: I have worked in coffee for around 14 years. I started in Australia, then moved to the UK. The last few years have been dedicated to equipment design and consulting, and for the last year, I have been working on my own brand, Gorilla Gear, designing aftermarket burrs. **ANYONE YOU'D LIKE TO THANK?** Maynah, my girlfriend; Hannah, Xin, and Akio, Catalyst Coffee, Auckland, NZ; Sam Corra, Ona Coffee; Sasa, Yanina, and Habib, Project Origin.



NORWAY

Tore Øverleir
SELLANRAA
@toverleir

ABOUT YOU: I live in Trondheim, a small city in the middle of Norway. I've been working as

a barista and manager since 2011. Last year, some friends and I opened our own café and it has been so much fun and so challenging trying our ideas to see if they're worthwhile. **ANYONE YOU'D LIKE TO THANK?** My girlfriend, Tone; the people at SELLANRAA; Idar Ellingsen; Tim Wendelboe; Tom Kyuken; Lise Rømo; and Rasmus Helgebostad.



PANAMA

Benjamin Roque
KOTOWA
COFFEE HOUSE
@benjamin_saith17

ABOUT YOU: I was born and raised in Panama in the province of Chiriquí. I'm 23 years old, and since I was 18, I have been working as a barista

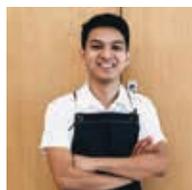
at Chiriquí. In 2017, I competed at the barista competition in Panama, and got fifth place. I moved to Panama City after that and started working as a trainer for Kotowa Coffee House. **ANYONE YOU'D LIKE TO THANK?** I would like to give a special thanks to Ally Coffee who gave me the opportunity to prepare myself at their headquarters in South Carolina.



PERU

Mauricio Rodriguez
GARABATO—NEIRA
@mauriciorc27

ABOUT YOU: I was born in Apurimac, Peru. I have been making coffee for four years, and I have travelled around Perú, Colombia, and Brazil visiting farms and understanding coffee in all senses. Coffee is my life love. **ANYONE YOU'D LIKE TO THANK?** All of the Peruvian team.



PHILIPPINES

Aldrin Lumaban
YARDSTICK COFFEE
@aldrinlumaban

ANYONE YOU'D LIKE TO THANK? I would like to thank God for giving me this opportunity and my parents, who supported me endlessly, and to my team, Yardstick Coffee, who gave their utmost effort to support me for this upcoming World Barista Championship. Lastly, I would like to thank the coffee industry of the Philippines who always motivate me to give my best.



POLAND

Agnieszka Rojewska
FULL PRO COFFEE
@agarojewska

ABOUT YOU: I have been making coffee for more than 10 years. I started in coffee shop chain and then had my own coffee shop. Now I work mostly as a coffee trainer. **ANYONE YOU'D LIKE TO THANK?** First, of all my closest teammates, Paula and Kamila; the whole Polish SCA Chapter for their support; the guys from

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2018 COMPETITORS

WarszawskaSzkołaBaristów; my parents; and all the supporters that keep sending me wishes through the Internet.



PORTUGAL

Pedro Marmelo
CENTRO DE CIÊNCIA DO CAFÉ

ABOUT YOU: The people I have met and the experiences that life has given me have made me who I am today. As a young barista, I continue to have dreams and to work every day with a lot of motivation, dedication, giving part of me in everything I do. ANYONE YOU'D LIKE TO THANK? I am very proud to be able to thank my professional family who have accompanied me on this journey and made this unique experience possible.



ROMANIA

Adrian Avasilcai
ORIGO

@trademypassion

ABOUT YOU: I am a curious, independent and hard-working person, always ready for new experiences. After one year of working as a barista at Origo coffee shop, inspired by the international coffee scene, I went to Germany with the desire to travel and to learn as much as I could. In 2018, I returned to Romania, to continue my passion together with Origo team. ANYONE YOU'D LIKE TO THANK? I am truly happy for everything that Mihai Panfil and the Origo team did for me.



RUSSIA

Lily Gadelshina
DOUBLEB COFFEE & TEA

@liliyagv

ABOUT YOU: I love my job in coffee because it's a language that unites people around the world, and we prove it. ANYONE YOU'D LIKE TO THANK? Yes! My mother; my boyfriend, Dmitriy Marichev; my coach, Dmitriy Boroday; and everyone at DoubleB Coffee & Tea.



SINGAPORE

Zenn Soon
STRANGERS' REUNION

@raelska

ABOUT YOU: As a student at the University of Melbourne, I was introduced to the world of specialty coffee and fell in love with Australia's coffee culture. After six fun years of travelling the world and tasting coffees from various countries, I joined the Strangers' Reunion group in Singapore to take my passion for coffee to the next level. I am currently co-founder of a newly-opened café named Wakey Wakey. ANYONE YOU'D LIKE TO THANK? My husband and mother for holding down the fort back home while I train; and my awesome team from Strangers' Reunion, especially my coaches, Ryan Tan and Kammie Hui.



SLOVAKIA

Lukas Podbehly
CAFE MONOLOK

ABOUT YOU: I'm a young man who loves to make coffee, work with people, and I also like all the coffee culture around

it. I love to spend my free time with my lovely girlfriend, who is also a barista. ANYONE YOU'D LIKE TO THANK? I would like to thank whole team at Doubleshot, and my girlfriend and family for all the support they gave me.



SOUTH AFRICA

Winston Thomas
INDEPENDENT

@winston_douglas

ABOUT YOU: I am based in Cape Town working as a freelancer and focusing on competition preparation. This will be my second time competing at the WBC. ANYONE YOU'D LIKE TO THANK? The list keeps growing so I will leave this for the upcoming weeks!

2018 COMPETITORS



SPAIN

Danil Kapeluykhovskiy
CAFÉ DE FINCA
COFFEE ROASTERS

@danilruus

ABOUT YOU: I am 20 years old and I came to specialty coffee at the age of 16. I spent half a year helping my brother with the analysis of green coffee, and three-and-a-half years working as a barista at Café de Finca. ANYONE YOU'D LIKE TO THANK? I want to thank the team of the Café de Finca, the IECAFE Spanish Coffee Institute, and personally, my brother and trainer, Timur Dudkin; my girlfriend and personal manager, Rut. And also all those who help me, worry about me, believe in me.



SWEDEN

Matt Winton
DROP COFFEE

@impunstoppable

ABOUT YOU: I am a half Aussie/half Swede passionate about coffee! I started working full time in coffee two years ago and fell in love with it! I love serving people, and constantly improving! ANYONE YOU'D LIKE TO THANK? The team at Drop Coffee, Has Bean, the local Swedish scene, and MAME coffee shop in Zurich.



SWITZERLAND

Mathieu Theis
MAME

@mathieutheis

ABOUT YOU: I started my coffee journey as a home barista. Step by step, the



2018 COMPETITORS

hobby transformed into passion. One year ago, I quit my job and opened a coffee shop in Zurich called MAME. ANYONE YOU'D LIKE TO THANK? Since my coffee competition journey started, Emi Fukahori was always behind me. This year, I've asked Ben Put to help me improve my barista skills. Finally, I would like to thank all the friends and customers who dedicated time to judging my routine, providing feedback, and drinking so much coffee.



TAIWAN
Zoe Lai
SIMPLE KAFFA



THAILAND
Athip Archalertrakool
FACTORY COFFEE
@athipbkk

ABOUT YOU: I'm Athip but you can call me Man. I've been a barista for five years. I'm so proud to be a representative from Thailand, and I am happy to join the World Barista Championship. ANYONE YOU'D LIKE TO THANK? My team at Factory Coffee, and everyone who supported me practicing and participating.



TURKEY
Pinar Aktepe
FLAT WHITE
@pinarmisirdal

ABOUT YOU: My coffee journey started five years ago, and coffee completely changed my life. I live in Qatar with my husband now, and I work here in a specialty-coffee shop called Flat White. This is the first specialty-coffee shop in Qatar. ANYONE YOU'D LIKE TO THANK? My coach, Patrik Ralf (April Coffee Roastery). He is an excellent guide to me. I am very lucky to have him. I must say this: Without my husband's support and without my team at Flat White, this would not be a reality.



UGANDA
Ochen Simon Eidodo
UCDA

ABOUT YOU: I am 36 years of age, and currently working as a barista trainer and also promoting my own coffee brand in Uganda.



UKRAINE
Kostiantyn Strelnykov
ONE LOVE COFFEE
@kostya_strelnykov

ABOUT YOU: I am 22 years old and I work in Kiev at ONE LOVE coffee. In 2016 and 2017, I took fifth place and fourth place respectively at the Ukrainian Barista Championship, and in 2017, I took third place in the Ukrainian Latte Art Championship.



UNITED ARAB EMIRATES
Lyndon Recera
GOLD BOX ROASTERY
@lyndon_recera

ABOUT YOU: This will be my second time to compete on the world stage. Teaching what I know is more of a passion kind of thing for me, because it gives me a self fulfillment and satisfaction, which helps me to improve more of my skills. ANYONE YOU'D LIKE TO THANK? I would like to thank my Gold Box Team, Barbara, Dean, Mark Uy, Alex, Reggie, Red, Justine. To my friends, Emman (Panda), (Lodi) Fred, Lablibell (Ganda), Kemal (Maman), and to the love of my life, Nanay Mickay.

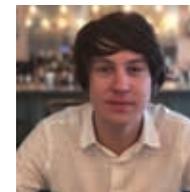


UNITED KINGDOM
Joshua Tarlo
ORIGIN COFFEE
@joshuatarlo

ABOUT YOU: Originally from Canada, I started in coffee at 16. Since then, I've worked on three continents in three cities, moving from being a barista to roaster and green

2018 COMPETITORS

buyer. I moved to the U.K. in 2015 to work for Origin Coffee and run their program, and have settled in London—I'm now calling it home. ANYONE YOU'D LIKE TO THANK? Ruby Fussell; Tom Sobey; Rose Nicholson; Andy Philips; Dan Goodenough; and Zain, Simon, Paul, Will, Jack, Brits.



UNITED STATES OF AMERICA
Cole McBride
INDEPENDENT
@cole_coffee

ABOUT YOU: I left my hometown Nashville, Tenn., for a cross-country road trip with a friend 15 years ago, and I've been working in coffee ever since. We ended up in Seattle, and that's where I fell in love with coffee. This industry is so unique and complex, and I'm so very grateful to be a part of it. I want to use my platform to be

an example of being my best while being kind to and lifting up those around me and inspiring people all over the world. ANYONE YOU'D LIKE TO THANK? Holly Bastin; Pete Licata; Velton Ross; Patrick Oiyee; Hiroko Ebizaki.



VIETNAM
Anh Vu
BOSGAURUS
COFFEE ROASTER
@ahnvu

ABOUT YOU: Even though I'm very new to the coffee industry, I will challenge myself on the world stage. I hope my brightest smile and graceful communication skills will make everybody happy. ANYONE YOU'D LIKE TO THANK? Thanks to my supporting teammates and also my coach and many barista friends from my hometown from whom I have received many pieces of advice and luck.

TO ALL WBC 2018 COMPETITORS

MAKE IT EPIC!

GOOD LUCK HAVE FUN

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2018 EXHIBITOR

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ESPRESSO BAR

HOURS OF OPERATION

20 JUNE: 9:00–17:00
21–23 JUNE: 10:00–17:00

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ESPRESSO BAR ROASTER PARTNERS



HOURS OF OPERATION

20 JUNE: 9:00–17:00
21–23 JUNE: 10:00–17:00

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COFFEE PARTNERS



EQUIPMENT SPONSORS



TEAM BAR

HOURS OF OPERATION

20–21 JUNE: 10:00–17:00

TEAM COMPETITION SERVICE TIMES

20 JUNE

10:00 – 11:20

TEAM STEAM

Australia, Singapore, Sweden,
Switzerland, Ukraine

11:25 – 12:45

TEAM EXTRACT

Belarus, Denmark, Guatemala, Japan,
Lithuania, United Arab Emirates

12:50 – 14:10

TEAM BLEND

Austria, Chile, Hong Kong, Peru,
Romania, Russia

14:15 – 15:35

TEAM PRESSURE

India, Indonesia, Italy, Poland, Turkey,
United States

15:40 – 17:00

TEAM TAMPER

Brazil, Canada, Malaysia, Philippines,
Slovakia, Uganda

21 JUNE

10:00 – 11:20

TEAM BREW

China, El Salvador, Greece,
South Africa, Spain

11:25 – 12:45

TEAM ESPRESSO

Belgium, Kenya, Mexico, New Zealand,
United Kingdom, Vietnam

12:50 – 14:10

TEAM PORTAFILTER

Colombia, Germany, Hungary,
Netherlands, South Korea

14:15 – 15:35

TEAM SCALE

Costa Rica, Ecuador, France, Iceland,
Portugal, Taiwan

15:40 – 17:00

TEAM KNOCKBOX

Czech Republic, Ireland, Norway,
Panama, Thailand

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Ally Coffee Champ Trip: One-week
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and U.S. coffee competition champions.

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or PEAK Grinder

PUQ Press Q2

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2ND & 3RD PLACE

Hamilton Beach Commercial 932 manual
citrus juicer

FINALISTS

Espresso cup, spoon, eco-friendly tote bag
and 150g bag of Colombia Sidra Honey
from Taf Coffee

Daterra microlot samples

AeroPress pack

Visit to Daterra farms & Daterra snapback

Reg Barber commemorative WBC
Amsterdam tamper trophy

A gift from The Force Tamper

Commemorative Brewista Kettle

Special edition Ratafia de Teisseire Syrup
gift box



ALL COMPETITORS

WBC edition Detpak Precision Series
gift set

The Barn sample pack

Victoria Arduino backpack, notebook,
pencil, hat, bracelet, and lanyard
250g bag of Costa Rica, Alejo Castro,
from GreatCoffee by Søren Stiller

A bag of single-origin Burundi from Gaharo
Hill & the Long Miles coffee project from
JOHAN & NYSTRÖM

Mathieu Teisseire Syrup gift box

Ceramic Brewista Dripper

10oz stainless steel Yeti mugs & Urnex
espresso starter kit

\$125 voucher toward a custom engraved
Clever Dripper

Marco commemorative WBC t-shirt

WINNING WBC TEAM

AeroPress Pack

A selection of coffees from
The Roasting House

JUDGES

Urnex socks & Urnex espresso starter kit

WBC edition Detpak Precision Series
gift set

The Barn sample pack

Victoria Arduino backpack, notebook,
pencil, hat, bracelet, and lanyard
250g bag of Costa Rica, Alejo Castro, from
GreatCoffee by Søren Stiller

A bag of single-origin Burundi from Gaharo
Hill & the Long Miles coffee project from
JOHAN & NYSTRÖM

Mathieu Teisseire Syrup gift box



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