A VOICE FOR THE WILD

Poured in Foam

Representing India at the World Latte Art Championship

My latte art was a call to save our forests and wild animals At Geneva, the atmosphere was high-pressure. Best Barista from the respective countries under one roof. 65 in all. The air was filled with the aroma of coffee. It was a good day as all the baristas competed against each other for the World Latte Championship. The World Latte Championship highlights artistic expression of a barista in an on-demand performance.

Inside the Championship Arena

It is a competition where the chosen baristas from across the world are judged based on visual attributes, creativity, identical patterns in the pairs, contrast in patterns, and overall performance. This also includes handling of the coffee counter.

Mohammed Afsar Steps Onto the World Stage

India was represented this year by Mohammed Afsar from The Roastery Coffee House. He tells us more about the event. For the preliminary round of the championship,competitors get a total of eight minutes to make two identical free-pour lattes and two identical designer pattern lattes. This can be an interactive session where we don't just prepare a cup of latte. When a barista is making a coffee, he is like a bartender. Flair bartending is all about the tricks the mixologist does as he prepares a drink.

The Art of Pouring a Perfect Latte

In the world of coffee, we do those tricks in the cup, while keeping the coffee drinker engaged as we make swift but steady movements of the foam from a milk pourer to the cup of coffee.

Understanding the Coffee Latte

What is a Coffee latte?

A latte is a coffee made with espresso and steamed milk, topped with a thin layer of foamed milk. It is milky, creamy, and sweeter and a milder coffee. The perfect cup of coffee who donot prefer strong black coffee. A cup of latte is sometimes presented with a pattern on the foam. The most common ones being leaf and heart.

The Practice Behind the Art

The trick to get the perfect latte art; practice and more practice. Do not be scared of being judged. Even if your art is judged, take it in a positive stride. So, don't stop the practice.

Championship Format and Rounds

Now that we know what latte coffee is. Let me tell you what the competition entails. In 2024 a semi-final round was included. It comes with the Art Bar and the stage component. The Art Bar is an opportunity for the audience to get up close and see some eye-catching designs, as competitors produce one latte pattern in just five minutes. On the main stage, competitors produce six beverages in 10 minutes – two sets of matching free-pour lattes and 2 matching free-pour macchiatos.

Qualifying for the Final Round

Finally the chosen top six semi-finalists qualify for the final round, where they are required to make two matching sets of free-pour latte patterns, and two matching designer pattern lattes.

Roastery's Barista Highlights a Deeper Message Through Latte Art

It is a fun stage but also a very challenging one. It is interactive and gives baristas a chance to show their talent. As baristas make the patterns, they are also required to explain the choice of art. I chose to talk about the impact of climate change through my art. For which my choice of latte art was the Lion and Sea dragon. My design thought was dominated by how we as human beings are destroying our beautiful planet by cutting trees and mountains, and killing our wildlife.

The Roar and the Sea Dragon

The latte art of the roaring lion and the mythical dragon represents their cry to save their habitat.

Did I finish as the top three? No, I didn't. But I came back richer with experience and learning. And while I may have represented India in the World Latte Championship, I came back with the biggest lesson. I still need to practice and no matter what, learning mustn't stop.