



WORLD BARISTA CHAMPIONSHIP™

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2012 World Barista Champion
Raul Rodas (Guatemala)

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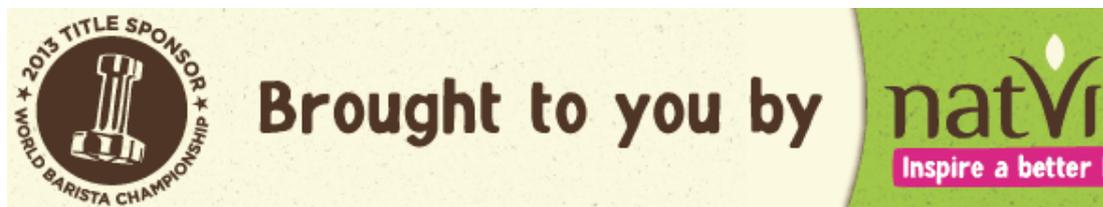
[COMPETITORS](#)

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COMPETITORS

- [2011 Competitors](#)
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EVENT INFO



World Barista Championship 2013 Competitors

Overall Schedule of Events • [Round One Competitor Schedule](#) • Competitor Practice Schedule

Watch the Competitors Online at Livestream!

Read more about the WBC Competitors at Barista Magazine

RULES & SCORESHEET

- [2013 Rules and Regulations](#)
- [Head Judge Score Sheet](#)
- [Sensory Judge Score Sheet](#)
- [Technical Judge Score Sheet](#)

Grinder



Cleaning Product



Water



Asia/Pacific Regions

AUSTRALIA

Matthew Perger
St Ali

My competition experience includes 3rd place at the WBC in 2011, 1st place at the World Brewers Cup in 2012, and, most recently, 1st at the Australian Barista Championships.



CHINA

He Hong Cao
North Woods Coffee

I'm Carl From Beijing China, North Woods Coffee I love coffee very much, it is my life





He Hong Cao

HONG KONG**Kapo Chiu****The Cupping Room**

Hello everyone. My name is Kapo Chiu. I am the Hong Kong Barista Champion. If coffee is my first love, travel is second. I am so happy to have a chance to represent Hong Kong and also have the chance to travel to the city I have always wanted to. I love competitions because it helps me grow as a barista and also be able to meet with other baristas, industry professionals and friends. This year is my first year competing in the world. I hope to bring my perspective about specialty coffee and share with the judges, the audiences. Thanks you



TheCuppingRoom

INDONESIA**Doddy Samsura****One Fifteenth Coffee**

1st Runner Up FBC Singapore 17-20 April 2012 1st Champion of Grand Final Indonesian Barista Competition 2011



@doddy_samsura



Doddy Samsura



@doddysamsura

JAPAN**Hidenori Izaki****Maruyamacoffee Co., Ltd**

Some people say that I look like a seal, but with sexy voice.



@hcoespp

KOREA**Jinkyu Kim****CORE**

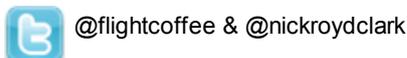
I'm currently operating a shop called CORE. I also training baristas and selling coffee. as a barista, with passion, I would like promote specialty coffee!!!



Jinkyu Kim

NEW ZEALAND**Nick Clark****Flight Coffee – Specialty Coffee Roasters**

Hi, I'm Nick. I'm absolutely chuffed to be competing at the WBC this year. I'm a co-director and co-owner of Flight Coffee, we're a specialty coffee roastery focused on developing excellent people and outstanding coffee. It's pretty exciting times for us at the moment, we've starting to see some amazing results from some of the farms we work with and then we have this new experience of competing at the world barista champs! Thanks for having me WBC! Boomtown!



@flightcoffee & @nickroydclark



Nick Clark & Flight Coffee

PHILIPPINES**Kevin Israel Fortu****Craft Coffee Workshop**

I'm a pioneer Barista at craft coffee workshop, I'm 21 years old. it's my first job after graduating last 2012. I studied Culinary at Global Culinary Academy and Hotel and Restaurant Management at the Lyceum of the Philippines University where I met my professor who was also a well known barista in the Philippines and there my coffee journey started. I used to compete since 2010 in our local barista competitions, every year I won places from the competitions. It's my first time to compete in an international competition, and it's a very big thing for me to join the World Barista Competition and represent my country.



SINGAPORE**Ryan Tan****Strangers' Reunion**

"Third year at WBC Three time Singapore Barista champion, 2011, 2012, 2013. Two time Singapore Latte art Champion, 2011, 2013. Third in World Latte art Championship 2011. Coached by David Makin and Zoe Delany Spent four years in Melbourne working in coffee while studying at University. Completed a degree in Economics and Finance at The University of Melbourne. Spent the past year working on opening two cafes, namely Strangers' Reunion and Strangers at work, and a roastery."



Ryankierantan



Ryan Tan



Ryankierantan

TAIWAN**Chia Cheng Chien****JIM'S BURGER & COFFEE 88**

I've run a breakfast restaurant for nearly 10 years, and I didn't stepped into the field of coffee until recent years. Then, I've found myself passionate about coffee and have had a lot of thoughts. And I'd like to explore more about coffee through becoming a professional and participating in competitions, carrying out the dreams of making high quality coffee.



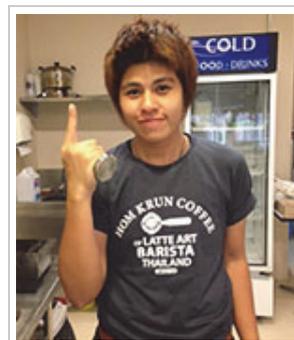
Jim's Burger



jimsburger

THAILAND**Areephorn Kaeajaroen****Hom Krun Coffee Company**

i'm Miss Areephorn Kaeajaroen and my nickname is Yui, i' ve been working as a barista for 4 years at Homkrun coffee at Dhammakaya Temple branch in Prathumthani Province, Thailand. At first, it was fun and interesting job as being a barista . Also, i was very impress to my seniors' barista who used to be in the coffee competition before. I really admired their excellent coffee skills and this was left a great impression on me, So, I then became a member of Homkrun coffee and trying to learn more to be a professional barista in the future. I was in many competitions that challenged with good indication of a bright fture to my career. In 2012, I finally won Thailand Latte Art Championship 2012, Which was the first prize in my career. Recently, I have been won the first prize of National Thailand Barista Championship 2013, These victories are confident me up to the challeage of being a professional barista in my life.

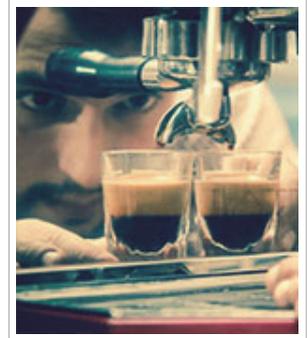




Hom Krun Coffee

Americas**ARGENTINA****Daniel Andres Cifuentes Diaz**
cafe LATTEnte

"My name is Daniel, I am originally from Colombia. I studied Marketing in Russia, where i met my beautiful Indonesian wife. Now We live in Buenos Aires, Argentina, the country I´m representing in the WBC. All my life the coffee was part of my days, since I was a boy everyday before going to school my mom gave us ""cafe con leche"" for breakfast. Later while I was at university I started working as a Barista and since that it being 7 years. I own a coffee shop called LATTEnte, where I spend almost all days, and i really enjoy it. I try to learn from everybody and IÁ´m always ready to teach all I know about coffee and about being a barista. I am in constantly search for happiness, and try to find it the things that are surrounding me. Always ready to eat, I love cooking and eating, Rendang (Indonesian food, beef with coconut milk and spices) is my favorite food. I like to play soccer (in real life or in the PS), and being with my friends and family. I enjoy almost every moment a client pass by, sit at the bar and start telling me stories of their life, their problems, love life or just a simple joke. I love being a barista, If i didn´t have to wake up early it would be the job in the life. I dont like waking up early. My favorite coffee is sumatra mandeling and my day begins with a capuccino every day."



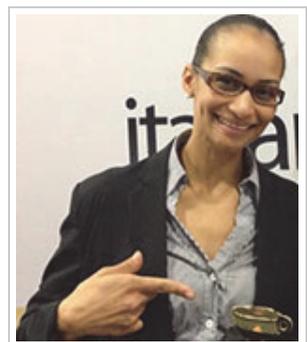
Daniel Andres Cifuentes Diaz



zehan.lachiquita

BRAZIL**Graciele Rodrigues**
Lucca Cafes Especiais

I'm Graciele Rodrigues fom Brazil. I have been working with coffee for 6 years and every day i get more in love with it. Ever since I started its been a great challenge to become better and to learn more. I enjoy working at Lucca where every day I have the opportunity of perfecting my skills and engaging with customers that are curious about my work.

**CANADA****Jeremy Ho**
Phil & Sebastian Coffee Roasters

I love everything about coffee. I love brewing it, and I love sharing it. I love telling people about it, I love trying to figure out how to continually improve quality, and most of all, I love drinking it! And in some twisted way, I love all the challenges and mysteries surrounding it.



@OhYmerej



@OhYmerej



CHILE

Cristian Vera

Dach Coffee

"I came from HORECA services, I get in love in Coffee since 2009. I have been working as a Barista for 5 year, actually I am head Barista in a Coffee Shop I went to WCE Vienna 2012 as a volunteer to understand much better the WBC I went to a farm in Brasil – Daterra to understand the process and benefit I made some cupping course and Barista SCAE certification level 1 & 2 I am very close from the Micro Roast in Chile also they help me to be here with the coffee and trainer.



@baristacristian



Cristian Vera



baristacristian



COLOMBIA

Ronal Harvey Valero Balaguera

Juan Valdez Cafe (Procafecol)

"I am 25 years old. Since i was 18 I learn how to prepare cups of the best coffee of the world. I have been representing Juan Valdez Cafe Stores in the Colombian Barista Championship in the last 3 years, and this year I founate of winning the first place in this competition, and the honor to represent my country, in the World Barista Championship. I have the privilege to live just a couple hundred miles away from the farm where this Coffee comes from. The coffee that IÂ'll use in this competition. I had the oportunity to attent to the World Barista Championship in Viena, last year, and there I set the personal goal of not being a spectator in Melbourne. Thats why Im here. The support of our Colombian Barista Judges and the support of my Company , especially my Boss, has created a great family, which teach me, instructs me and the most important thing, they trust me. I hope to win this World Barista Championship, and satisfy our team dreams.



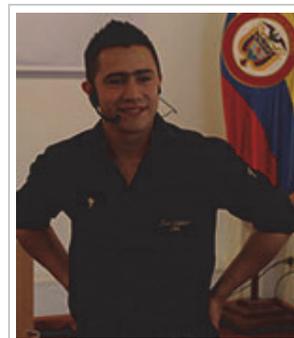
@ronaldvalero2



/ronaldvalero12



ronaldvalero77



COSTA RICA**Maria Auxiliadora Bonilla****Beneficio Don Mayo**

"My name is Auxiliadora Bonilla, I am 30 years old and I am a coffee producer from Tarrazu, Costa Rica. My family and I have a micro mill named Beneficio Don Mayo since 2005. I have been working in this family bussines all these years and four years ago I started my phase as a barista when my husband and I dreamt of our own Cafe where we could offer the coffee we produce. One year ago we opened the doors to our Cafe named Don Mayo also. The experience with this project has been very satisfying but has not been easy at all. I strongly believe that what's most special in this place is that I don't sell just a cup of coffee, I offer a story behind every cup. The experience of producing and processing coffee gives me the opportunity of transmitting the passion I feel for coffee. I can proudly say that coffee has been what has put food in my family's table for decades. I dedicate my life to my family, my husband and my baby boy. I consider myself a dreamer, happy, hardworking person. This Championship represents for me my life's biggest opportunity to grow in knowledge and live a unique and wonderful experience."

**EL SALVADOR****William Hernandez****VIVA ESPRESSO**

"- I was born on feb 4th 1991 in El Salvador. – I'm married and have a 5 year old daughter. – I joined VIVA ESPRESSO about 3 years ago, but it as not until 1 year ago that I was promoted and trained for the Barista position. – VIVA ESPRESSO was my first job and here I have learned all that I know about specialty coffee and developed a passion for it. – I enjoy learning about it at the source, visiting farms and mills, but I also like learning about it's brewing/preparation thru experimentation.- My favourite coffee this year is the red bourbon from Finca Santa Petrona. – My favourite sport is football (soccer).

**GUATEMALA****Jose De La Pena****Café Casa**

I'm 24 years old, paasionate about coffee. I have worked in the coffee industry for 5 years.





Jose De La Pena

HONDURAS

Jose Luis Herrera Madrid

INVERSIONES INGENIOSAS

two times national barista champion of Honduras, 6 year as a Barista,
Representing Thrive Farmers Honduras



MEXICO

Alejandro Escobar Vazquez

CAFE ETRUSCA/ PARE DE DORMIR

" I am a calm BUT very sociable. ALWAYS KNOW LIKE NEW THINGS
AND NEW CULTURES. LIKE reading novels and fantasy. I like being
able to enjoy a good meal with my family. TALK WITH MY
GRANDPARENTS OF EXPERIENCES THAT HAD EH thanks to
coffee. I like to ride road bike or mountain. I like to exercise and run.

LIKE HAVING dream big and hard targets to meet. MUCH LIKE THE NATURE AND SOME FOOD
CROPS IN MY HOUSE. I like going out with my wife to a movie or ANYWHERE. LIKE TO PLAY WITH
MY DAUGHTER TO PREPARE coffee and ice cream."



Alejandro Escobar Vazquez / Pare de Dormir

NICARAGUA

Jefferson David Castillo Bermudez

Casa Del Café

I am 22 years old, I've been a barista since 2010 at the Coffee Shop
Casa Del Cafe. I have been directly involved with coffee since then.



Castillo Jefferson

PERU**Roberto Pablo Caldas Portugal****ARABICA ESPRESSO BAR**

" Soy una persona interesada en la investigacion del café peruano mis primeros años de vida los pase cerca del campo acompañando a mi padre quien era ingeniero agronomo siempre me gusto la vida en el campo y viajar o salir de la ciudad hace una semana estuve en Villarica trabajando cocecha de café y siempre estoy mas comodo en ese ambiente ademas me gusta aprender todo lo que tenga que ver con el mundo del café como maquinas tostado catacion barismo produccion etc. Yo no tengo como meta mi realizacion personal me interesa mas difundir lo que se para poder aportar mayor cultura de café en mi Pais . Sobre mi personalidad te puedo contar que soy tranquilo de pocas palabras y directo cuando hay que serlo adoro a mis hijos y estoy comprometido con ellos tratando siempre de darles herramientas para que se desembuelvan en la vida con libertad y amor.



Roberto Pablo Caldas Portugal

PUERTO RICO**Mariarosa Gomez****Ristretto Cafe**

My name is Mariarosa Gomez and I'm 24 years old. I'm married with two kids and owner of a coffee shop since July 2011. I've being a barista for two and a half years now and I'm currently studying to become a pastry chef, to be able to combine and contrast these two amazing areas in the food industry. This was my first year competing in the National Barista Championship, and it was an amazing surprise being able to win it, although we worked hard for it. For me it's an honor, but at the same time a huge responsibility, being the first woman representing our country and our coffee in this kind of event; for it is the chance we have to show the world that we, not only produce coffee, but we harvest really good specialty coffees. Seeing the World Barista Championship not only as a competition, I think it is a great learning opportunity, a chance to prove myself as a barista and a great way to meet and try coffees from different parts of the globe. Other than that, I would have to thank my husband and my family for supporting me, and the team that helped me to get here. Hasta pronto!



Mariarosa Gomez



maripr26

UNITED STATES OF AMERICA**Pete Licata****Parisi Coffee**

I started working in coffee in 2003 in Kansas City. I have competed in the US in 2005, '06, '07, '08, '10, '11, and '13. This is my second



national championship (2011 and 2013). I have worked with farms when I lived in Hawaii. I taught myself to roast coffee (for competition) and am still learning about roasting to this day. I want all of the competitors to do their best!



 @petelicata

 Pete Licata

 @petelicata

Europe

BELGIUM

Louis Donck
Donko's Koffie

I'm a third generation coffee roaster. So I was born and raised in coffee. This will be my second time on the WBC. I had such a lot of fun last year in Vienna, so I wanted to do this again... And luckily, I won again in the Belgian championship.



CROATIA

Gerhard Putnik
Cukarin

CZECH REPUBLIC

Frantisek Rohacek
MyGastro

17 years working as a professional bartender. In my free time is devoted to his son and actively boxing.

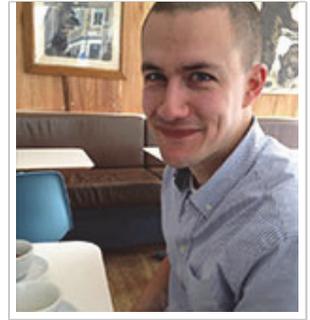


 Frantisek Rohacek



DENMARK**Rasmus Gamrath****The Coffee Collective**

My name is Rasmus Gamrath. I am 30 years old and living in Copenhagen. I work as bar manager for the Coffee Collective coffeeshop in Torvehallerne. I have been working in the service industry ever since I started working. I have been in bars, cafe's, restaurants and the last few years in coffee shops. The reason why I find the coffee industry so appealing is that it allows you to work passionately with your craftsmanship, there are always heaps of things left to improve or perfect. This combined with the service aspect and the constant feedback you receive every day makes for an awesome field of work.....At the moment I am very much into the aspect of how we are able to explain/communicate to our guests what it is that makes speciality coffee stand out as someone else and how we can communicate/explain/show this clearly in a busy environment where we might not always have as much time as we would like to. I recently went on my first origin trip. It was absolutely amazing and a huge confirmation of how important the farmer-roster-barista relationship is.



RasmusGamrath

FINLAND**Kalle Freese****Kalle Freese**

I'm a barista, student and entrepreneur based in Helsinki, Finland. I've been working with coffee for four years, mostly as a barista. Coffee is what I want to do for living but meanwhile I am also studying Marketing at the University of Helsinki, specializing in food industry. Currently I'm starting up my own business – it's not going to be a coffee bar nor a roastery, more towards the educational side of coffee. I want to make great coffee as easily approachable and enjoyable to my customers and the bigger public. It doesn't have to be difficult nor expensive to enjoy freshly harvested and roasted, tasty coffee.



@kallefreese



@kallefreese

FRANCE**Casadei Luca****Segafredo Zanetti France**

"My name is Luca Casadei, I live in Paris. I has been a Barista 5 years and now I work as a Barista trainer for Segafredo Zanetti France since 2008. I like to share the knowledge and to learn every day much more about coffee."



@lucacasadei7



casadei.luca.3@facebook.com

GREECE**Thanasis Nikolis****Tailor Made**

My name is Thanasis and I come from the beautiful and shiny Greece. I am 28 years old and I work as a barista/roaster in Tailor Made micro Roastery based in Athens city, Monastiraki area. Being a barista is my passion, my love, my dream that is a reality! I have a direct contact with people everyday and that's an element that I love in my job because I have the opportunity to present and introduce to them wonderful coffees and feel their enthusiasm when they taste them and appreciate better the hard work of farmers all over the world. It's a great From Seed to Cup story that bonds me and our customers every day and I really love it!



@thirdwave14



Thanasis Nikolis



@nikolisthan

HUNGARY**Enikő Kántor**

I graduated as a flute artist in 2007. One year later I started to work in the catering industry. I have been working as a barista for three years in fine dining restaurant.

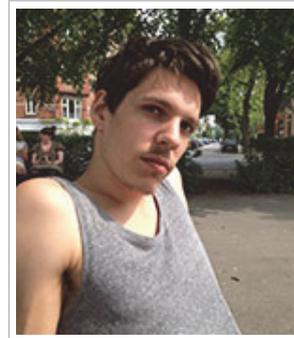


1275217819@facebook.com

Enikő Kántor

ICELAND**Torfi Torfason**

I'm a chef turned barista and coffee roaster. I first became involved in the world of coffee when I started working at The Coffee Collective in Copenhagen, there I started learning about coffee and became a barista and a coffee roaster. During my time in Denmark I became the 2011 Danish Brewers Cup Champion and competed at the World Brewers Cup in Maastricht that year, in 2012 I became the Danish Barista Champion and competed at the World Barista Championship in Vienna and finished 13th, I also competed in the World Brewers Cup and finished 10th. Then I moved back to Iceland and became the 2013 Icelandic Barista Champion.



Today I'm working on introducing a different style of coffee in Iceland, a lighter roast, a better work ethic and more education about coffee. I want to help the Icelandic coffee consumer to gain more knowledge about what they are drinking and how they can go about drinking better coffee.



@TheTofi



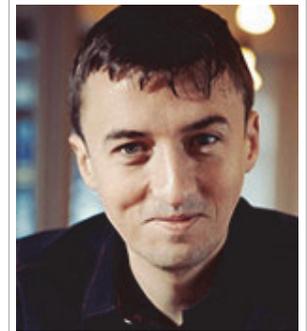
thetofi

IRELAND

Colin Harmon

3fe

I run 3FE Coffee in Dublin with my business partner Steve Leighton where we employ 14 people and run a coffee shop, roasting business and wholesale company. We're also hoping to start roasting this year in Dublin. This will be my 4th time competing at WBC and I've been fortunate enough to finish 4th, 4th and 3rd in previous years. Competition has been really great to me over the years and lots of fun for me, my family and friends. We're also looking forward to getting WBC to Dublin in 2016!



@dublinbarista @3fe

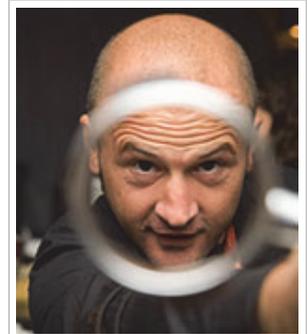


3fe

ITALY

Francesco Sanapo

I started working as a barista with my father and I prepared my first espresso when I was 10 years old. I believe there is still a lot to learn in the marvellous world of coffee!



@sanapofrancesco



Francesco Sanapo

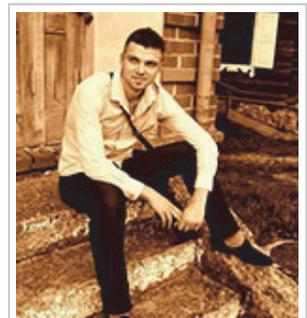


sanapofrancesco

LITHUANIA

Tomas Rudys

My mission is to show for my family, friends, colleagues how far they can go if they will trust in himself and listen to the heart. Do what you want to do. Do everything what you dreaming about and don't listen the crowd.



Don't think about victory, contest, medals... Do not look in the present, past or future champions. Be champion for yourself everyday. If you will do things with all your heart with passion and don't have fair to become a loser... The victory, medals will find you.



Tomas Rudys

NETHERLANDS

Zjevaun Lemar Janga
restaurant IVY

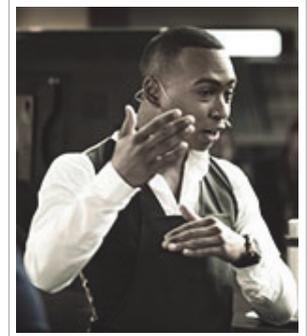
name is Zjevaun Lemar Janga born in aruba and came to the netherlands. after working a while at restaurant ivy in rotterdam coffee just caught eyes so i jumped in a pool with loads of information,technics and last but not least passion!! so my goal is to serve my guest good quality coffee and show them that you can also have a exiting ""coffee experience"" but also to motivate other colleagues in holland to do the same too. After watching a good friend of mine participating in the WBC 2010 in London i knew this was my thing too!! after a year decided to sign up for the national competition and proudly came out first!! and now i'm of to Melbourne!!!! exiting!! next to coffee i love to see the smiles on peoples face after surprising them with fantastic taste combination, i love me some (warm!!)sea water so windsurfing is a big hobby for me



zjevaun janga



Zjevaun Lemar Janga



NORWAY

Rasmus Helgebostad
Java Espresso bar & Kaffeforretning AS

This is my tenth consecutive year competing, and also my final year. I now work at Java at St. Hanshaugen in Oslo. I used to work with and part own Kaffemisjonen in Bergen, where all norwegian champions the last 5 years have been involved at some point. I usually say service is my trade, coffee just happens to be the product. I see barista competitions as a great way to work in a team with other competing baristas. I am a 3x norwegian cup tasting champion, finishing 5th, 6th and dead last in the worlds.



recaf



ROMANIA

Stefan Laurentiu



BARISTA SCHOOL

Hello everyone, I work like a barista in last 6 years and two years i roast coffee in a small coffee shop. I last year i work like a volunteer for SCAE ROMANIA Chapter and i travel in all Romania with a barista volunteer team to learn people about coffee, to promote coffee culture and prepare them for the competitions. I am also barista trainer for SCAE ROMANIA and i love to do this. I dint have time to prepare my self because all the time i work to learn everyone to prepare coffee and i hope show you my passion in this 15 minutes. I am proud to represent Romania, where i live and where we have many enthusiastic people to watch live stream now. I hope one day to have a world champion from Romania!



Stefan Laurentiu

RUSSIA

Dmitry Boroday
North-West Coffee Company

My name is Dmitry. I am from St Petersburg in Russia. I am very nervous – almost mad! But I smile a lot and my psychiatrist tells me I am not dangerous:)



@lyudim



Dmitry Boroday

SLOVAKIA

Marian Plajdicko

I am 25 years old, working as barista at The Barn in Berlin, Germany. Discovered world of coffee about 2 years ago in Czech republic where I was studying. I love taking pictures and making short videos, listening to music, going to the cinema and having a beer with my friends in the park on a warm summer afternoon. This was my first time competing and I was extremely surprised and excited at the same time that i won. Probably the biggest thing that has



happened to me so far! 😊



plajdo



plajdo



SPAIN**Jordi Mestre****NUDE ESPRESSO**

I got involved in coffee just a couple of years ago, when I was working in a pub and the owner ask me to help him set up a coffee bar. Before I studied and worked as a Product Designer and also Plastic Furniture Restorer and Conservator in barcelona and London. Starting a business in a completely new field for me meant that i needed to learn and training, and so I did, a one week coffee course in Barista Academy Spain. I started my career in coffee by training and learning and I think this why I never had bad habits, I learnt how to make coffee in a professional way from the very beginning. During the first year as a Barista I worked in a few coffee shop, coffee carts and now in a roastery as well as I kept taking courses and trainings, I always thought and still think that there is so much to learn about the Specialty coffee that training and courses will never end for me. At the moment competition is my biggest learning source, the trainings, the tastings as well as the effort and hours of dedications helps me fasten the learning process and understanding of coffee.



@nomadcoffeeuk



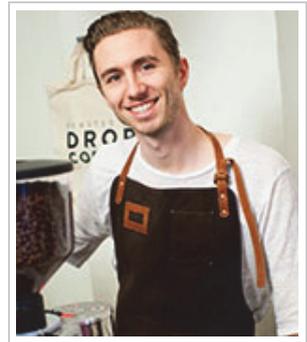
Nomad Coffee



@nomadcoffee

SWEDEN**Oskar Alvarus****Drop Coffee**

I am head roaster and founder of Drop Coffee located in Stockholm, Sweden. This year we opened up the doors to our new roastery, a shining new 25 kg Diedrich Roast will be my new partner in crime. My interest in coffee came through wine which shares a lot with the complex structure of coffee. I am not only a roaster, I am a driven entrepreneur who always looks for new opportunities to explore and try new ways to deliver good coffee.



#dropcoffee



Drop Coffee



@dropcoffee

SWITZERLAND**Shem Leupin****Stoll Kaffee**

I was born in Switzerland grew up in Goulburn, Australia. After I finished high school I moved back to Switzerland in 2000. I spent many years in the building industry and decided to start something new. I picked up my first barista skills when visiting Australia again in a cafe in Sydney. When I got back Switzerland I started looking for a cafe interested in what I had learned. I have continued to refine the craft and gain more knowledge in coffee in Zurich ever since. I haven't had a boring day yet. This year I started in a new job working for a small roastery, Stoll, in Zurich. Best job in the world! Coffee All day long. In 2011 made my first plantation trip to Mexico to visit



a planation... amazing! My goal is to get more involved in producing and have more farmer contact.



shempresso



Shem Leupin



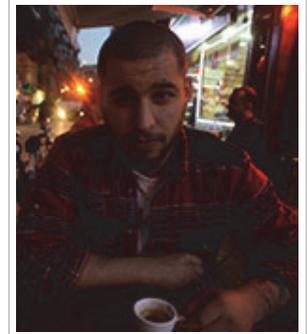
shempresso

TURKEY

Serkan Ipekli

Mambocino Coffee

Im serkan from turkey Im graduated Music school , music is my passion but coffee is my soul ...



Serkan Ipekli

UKRAINE

Nataliia Kuranakova

Kredens Cafe

My name is Natalya. I am a creative and easy-going Barista from Ukraine. I love traveling, but the journey to Melbourne will be the longest distance I've ever covered in my life. I love new experiences and always try to be positive whatever happens to me every day . I am happy with my work-choice and I hold myself to a very high standard, my friends even say I am a workaholic, I can't but agree, because my attitude helps me to grow both professionally and personally. My family always supported me, and luckily I think I was at the right place, surrounded by wonderful people. I will miss them greatly, but I highly estimate the opportunity I have now, I want to see new places and I am looking forward to amazing things that wait for me in Australia.



Nataly Kuranakov



nataly1964

UNITED KINGDOM

John Gordon

Square Mile Coffee Roasters

"I have been in the coffee industry for around 8 years now and the last 3 years have been by far the most exciting. Having the opportunity to compete in a 3rd WBC is beyond what i could have ever imagined. I love how Barista competitions have pushed me to be better in everything



that i do and help to extend my knowledge through experience. I love tinkering with espresso machines and grinders, building things and breaking things just so i can fix them again. I am looking forward to competing in melbourne, the place where i was born and also where coffee started for me.



johngordon09

Africa and Middle East

KENYA

Rhoda Kamau

NAIROBI SERENA HOTEL

My name is Rhoda Kamau, i works as a barista at Nairobi Serena hotel, i started my journey in coffee 2006, the from there 2012 i won Kenya national champion and this year am on my way to Australia.



SOUTH AFRICA

Lovejoy Chirambasukwa

Origin Coffee Roasting

I am the lead Barista and Assistant Trainer at Origin Coffee Roasting in Cape Town, South Africa. I am originally from Zimbabwe, and have been living and working in South Africa for the past 5 years. Coffee and the serving of coffee to clients has become the passion that drives me to work even harder, to learn more and experience all the joy and information that the coffee industry can impart on me. Coming to the Worlds and representing my adopted country is a massive stepping stone for me. I hope that it will open new and exciting doors for me, and the people I engage with on a daily basis.



@LovejoyLJ



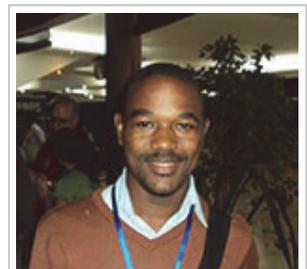
Lovejoy Chirambasukwa

UGANDA

Godfrey Batte

Africa Coffee Academy

I am a graduate with a Bachelor's Degree in Business Administration (Acc) from Makerere University, Kampala. With now 4 years of



Experience in the coffee industry, I have pursued Knowledge from almost all levels of the value chain i.e from the Agronomy as I explored the advantage of being in a Producing country,have interacted and trained farmers under in Uganda under the Africa Coffee Academy, Then through Quality Control skills as i'm a qualified cupper with the R' Gaders and R' Instructor's certificates from CQI – USA. At the trading level through attending Coffee trading and Entrepreneurship courses under the Academy, Now to the last level of the value chain through Barista championship.This all has been driven by passion and love for Uganda coffee Industry. I did professional Barista for one year – 2009 and now I double as a Quality Controller and a trainer at the Africa Coffee Academy. May be one I hope to be called on to work as a coffee Corp with the CQI.



gbatte007



Godfrey Batte

UNITED ARAB OF EMIRATES

Romeo Jr. Perello

EUROCOFFEE

LIKE COFFEE.:VERY SWEET TO MY FAMILY SPECIALLY TO MY SON RALPH RUSSELL ,BITTER TO THE PEOPLE WHO DONT KNOW HOW TO DRINK COFFEE...



Don Barista



DON PERELLO

ZAMBIA

Mirriam Simasiku

Blue Moon Cafe

My name is Mirriam and I am 29 years old, I have one daughter. I have been working as a Barista for 3 years at Blue Moon Cafe in Lusaka, Zambia. I have enjoyed learning about coffee through visits to the farm and trainings. Apart from making coffee I also enjoy baking and cooking.





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