

GOLD LATTE ART GRADING- GOLDEN LAGS CERTIFICATION REGULATION

Premise

The "Golden Lags Level" is **the highest level** of the Lags system and was born with the aim of qualifying baristas who have high, excellent and exceptional skills in the discipline of Latte Art.

The gold level (**Golden Lags Certification**) of the Latte Art Grading System **can be released only** and exclusively to a certified barista who has previously got the black level (even not calibrated as an examiner).

The characterizing element of this level is the perfection in the symmetry that must be equal to 0% of error in the presentation of the patterns.

Achievement

To get the Lags Gold certification it is necessary to pass the certification exam with a specific examiner commission and supervision of the headquarters.

1- Gold Level Certification exam

The Gold Lags is achievable upon passing the exam which makes this level certifiable. The exam involves the realization of the patterns indicated in the following section.

The symmetry of the gold level is the characterizing element of this grading which, for each pattern, must be at grade 0 and therefore no symmetry tolerance on the drawings listed above is granted.

The total time of the Gold Grading is 30 minutes, during which the examiner will have to carry out the disciplinary patterns and once executed each pattern will have to place it in front of the examiner.



Pattern cleaning

The pattern should have maximum cleanliness with the least error in contrast.

The validation of the "Gold" exam is done through a black level certifier who will send the written document by attaching the video test of the exam through a video file with wetransfer to the email address system@latteartgrading.com

The headquarters will validate and decide whether the gold exam will be definitively passed.

The black examiner will be able to use a second examiner of his own level as a support and witness, who will in any case have to send the documentation requested above to the Lags headquarters.

The price of the Gold Lags is € 480 (plus VAT for Italy) which has to be paid in advance and in full at the headquarters, upon request, stating the name of the trainee and of the examiner, the date and place where the Gold certification will take place.

Failure to pass the exam entails giving additional possibilities for an amount less than 50% of its value for the re-examination of the certification exam. The additional possibility is not transferable to third parties



Required Pattern*:

7 leaves (Rosette*) with 6-element central tulip (as shown in the graphics, the only uncut rosettes are the 2 oblique ones at the base)

*ROSETTE SPECIFICATIONS:

2 ON THE SIDE AT THE TOPS: MINIMUM 4 ELEMENTS 2 CENTRAL ON THE SIDES. MINIMUM 8 ELEMENTS 2 LOW ON THE SIDES: MINIMUM 8 ELEMENTS

1 CENTRAL: MINIMUM 4 ELEMENTS

Leave (Rosetta) with at least 22 elements

Swan with 4 leaves (rosette*) and rose in head (the internal rosette of the swan's wings and the external ones are considered NOT CUT)

*ROSETTE SPECIFICATIONS:

2 CENTRAL (INSIDE THE WINGS): MINIMUM 6 ELEMENTS

2 EXTERNAL: MINIMUM 10 ELEMENTS

5 leaves (rosette*)- 3 vertical and 2 oblique

*ROSETTE SPECIFICATIONS:

2 OUTSIDE: MINIMUM 6 ELEMENTS 1 INTERNAL: MINIMUM 8 ELEMENTS 2 OBLIQUE: MINIMUM 6 ELEMENTS

8 leaves (rosette*) in the shape of snow star (the tips of the 8 rosettes converge towards the center, touching each other)

*ROSETTE SPECIFICATIONS:

ALL WITH MINIMUM OF 8 ELEMENTS

1 korean tulip with at least 6 elements with 2 oblique leaves (rosette*)

*ROSETTE SPECIFICATIONS:

2 OBLIQUE ROSETTE: WITH MINIMUM 10 ELEMENTS

NB. The tulip is cut until the end of the figure

Espresso with three leaves (rosette*) in line

*ROSETTE SPECIFICATIONS:

2 OUTSIDE: MINIMUM 6 ELEMENTS 1 INTERNAL: MINIMUM 8 ELEMENTS

Graphic images of the cappuccinos / cafes exhibited are iconographic properties of the Lags therefore their use and reproduction for purposes outside the Latte art grading system is forbidden.



* SPECIFICATIONS ON ALLOWED CUPS:

For each pattern requested in a cappuccino cup, it is mandatory to use ONLY AND EXCLUSIVELY BIG CAPPUCCINO competition cups (purchase link: https://www.bravobarista.it/home/315-set-tazze-lags-logo.html).



