

<b>BARTENDERS COCKTAIL CHAMPIONSHIP</b>	
<b>Competition Code:</b>	B2
<b>Competition Name:</b>	BARTENDERS COCKTAIL CHAMPIONSHIP
<b>Division:</b>	Professional
<b>Type:</b>	Individual
<b>Participants:</b>	One (1) Bartender
<b>Description:</b>	An original recipe of an alcoholic cocktail concoction containing not more than five (5) ingredients. Contestants must prepare four (4) portions of the submitted recipe of a MUDDLED COCKTAIL Category with an appropriate garnish presentation

## **SPECIFIC GUIDELINES, RULES AND REGULATIONS**

### **A. REQUIREMENTS & QUALIFICATIONS:**

1. The COP BARTENDERS COCKTAIL CHAMPIONSHIP is open to all qualified professional (practitioners) Bartenders representing and currently employed in an HRAP member establishments in good standing or from Non-member establishments as may be considered by the committee.
2. The COP Competition Committee reserves the right to reject any competitor, recipe or cocktail name, considered unacceptable and not in accordance with established rules & regulations.
3. All competitors and its respective entry recipes shall be duly endorsed by the establishments' authorized officer. The employer and/or participants must show proof and submit the following: Certification of employment with picture, at least six (6) months employed at the current employer, CV of the competitor, among other requirements as may be necessary.
4. Only one (1) participant from each establishment shall be considered for the elimination round, including provincial and from chapter members.
5. Prior to the competition COP Competition Committee will review all recipes for eligibility.

### **B. RECIPES**

1. Competitors shall be required to prepare and submit an original alcoholic concoction recipe of a **MUDDLED COCKTAIL**, competitors own creation. Recipes including brands of beverage/s shall be written in the official entry form provided by the Organizing /Competition.
2. Recipes shall be expressed in standards measures by milliliters (ml.), (i.e.10ml, 20ml, 30ml, etc.), dashes and /or drops being the smallest quantities. (1oz. = 30 ml.) **Cocktail entry must contain any edible fruits, vegetable and/or herbs (fresh or frozen fresh) as part of the ingredients to be muddled**
3. The base content (volume of alcohol) of a cocktail recipe shall not exceed seventy (70) ml.
4. Each recipe shall contain
  - a. at least 2 (two) but not more than four(4) alcoholic ingredients are allowed. At least one (1) alcoholic beverage as a base spirit of 30 ml.(i.e. brandy, gin, rum, vodka, etc.),
  - b. the others, must therefore be utilized as flavoring, modifier (i.e. bitters, liqueurs, cocktail syrups, etc.), and,
  - c. not more than **five (5)** ingredients including drops and dashes.

5. Any brands of beverages (alcoholic and non alcoholic) are allowed. Should there be sponsored beverage/s, the recipe shall contain at least one from the product list of the sponsor. All others are at the option of the participants.
6. Competitors shall use their own glassware of any type and size, clear and transparent (home-made containers are not allowed).
7. Competitor may choose from the following methods to prepare their cocktails:
  - a. Build (directly in glass)
  - b. Stir (mixing glass)
  - c. Shaken
  - d. Muddled or
  - e. combination of both.

### **C. INGREDIENTS**

1. Basic fruit juices (fresh or otherwise), non-alcoholic mixers, carbonated and non-carbonated waters and bitters are allowed to be used.
  - a. If fresh juices are to be used, competitors shall have to squeeze (extract) the fresh juices during the garnish preparation period in designated preparation area
2. Homemade – or self-made ingredients, or the blending of some ingredients to be counted as One (1) ingredient, are NOT allowed. Instead, mixing (mixed) juices of several fruits shall be considered two(2) or more, depending on the number of different fruits used.
3. Dairy products shall consist only of milk (fresh or otherwise), light cream and fresh eggs
4. Items NOT allowed as part of the concoction:
  - a. Heated ingredients (i.e. coffee, tea, etc.).
  - b. Ingredient sprayed (aerosol or CO2 type) from a canister over a drink to obtain certain special aroma or texture
5. Ingredients may be measured with a measuring cup (jigger) or freely poured.
6. ALL ingredients (including alcoholic and non-alcoholic beverages) must be provided by the participants, except if any sponsor/s opted to provide its product
7. Any ingredients not indicated / substitution in a competitor's original recipe must have the clearance from the Officer-in charge prior preparation time.

### **D. GARNISHES**

1. Garnishes will be prepared (cut-up) prior to going on stage. It shall be put together after the drinks are made on stage. All garnishes must be prepared in the designated preparation area only.
  - a. It shall be made by the competitor himself and shall be checked by the assigned marshal before the start of garnish preparation.
2. The time allowed for the preparation of garnishes is fifteen (15) minutes. All participants shall prepare garnishes for four (4) presentation glass simultaneously and finish it within the specified time. After which, they shall stop the preparation, finish or NOT.
3. Garnishes shall consist only of edible fruits, vegetables and herbs and/or items derived, like leaves, stems and pips from fruits, vegetables or herbs may be used.

4. Condiments, such as: salt, sugar, pepper, nutmeg, cinnamon, chocolate (like sprinkles, powder, and/or flakes) and others, which are internationally used, will be allowed.
5. Carved fruit/s and/or vegetables are allowed only when it is part of the garnish on the glass itself.
6. Only standard long straw, short straws, picks, and stirrers are to be used and will be provided by the participants and should be without any kind of logo or branding.
7. Manufactured products (such as cocktail picks, etc.) may be used to fix the garnish at the glass and not to enhance the visual appeal of the garnish.
8. Cocktails should be garnished only after its concoctions are prepared on stage and not prior to cocktail preparation
9. Items NOT allowed to be used for garnish as follows:
  - a. Paper parasols, dolls, papier-mâché and the likes
  - b. Artificial arrangements or food-dyes
  - c. The use of flower/s, any kind of candy and/or aerosol cream.
10. Garnish that are dropped or floated in the drink is considered ingredient. (i.e olives in martini, nutmeg in alexanders)
11. Any kind of pre-fixed garnishes (partly prepared elsewhere) are not allowed and the contestant involved may risk being eliminated from the competition
12. Competitors shall make it sure that the garnish specified in their recipe are available during the competition.

#### **E. FORMAT**

1. The sequence of competitors in the competition shall be base on their drawn code numbers, which shall serve as their sequence on stage cocktail preparation
2. Competitors shall wear the prescribe attire for the competition without any markings of establishments, company or product brands of any sponsor. The dress code for the competition is:
  - a. Male competitors to wear a white shirt with long sleeves, long black trousers, with vest and/or coat (any style), bow tie, black leather shoes, and black socks.
  - b. Female competitors to wear a white shirt with long sleeves, long black skirt or trousers, with vest and/or coat (any style), bow tie, black leather shoes and black or natural color stockings.
3. The final competition shall have a maximum fourteen (14) competitors, including provincial and from chapter representations. Should registered competitors exceed fourteen (14) preliminary competition shall be conducted to select the finalists.
4. Each competitor shall bring all the required ingredients, garnishes, glassware and own utensils and bar tools, including blenders, on stage.
5. Competitors will have to complete their set up / 'mis en place' within two (2) minutes. When the competitors have set out, and displayed the ingredients and bottles, they shall await for the signal from the emcee for competitors to begin their cocktail preparation.

6. Each competitor shall be limited to five (5) minutes for mixing their entry drink. A competitor that exceed the time limit will be deducted of point/s by the Jury and will be automatically disqualified if it exceed six (6) minutes
7. The set of competitors shall prepare their cocktail simultaneously upon signal of the emcee. Individual time will stop as soon as participants raise both hands and bows to signal the completion of his / her cocktail preparation. They will remain on stage 'till all other competitors had finished their cocktail preparation and will leave the stage at the same time upon signal of the emcee.
8. Organizer will provide music to all competitors on their stage presentation

## **F. TECHNICAL GUIDELINES**

1. All bottles must be in full size, i.e. half size and smaller ones are NOT allowed (except for supplied sponsored products, if any).
2. Liquor bottles to be used for cocktail mixing shall be at least  $\frac{1}{4}$  filled, with their original packaging and label on. While juices and other mixers shall be at least half filled of the container or in its original packaging, if using sponsored product. Juices maybe put in a suitable container (carafe, decanter and the likes) but not in a liquor bottle.
3. Carbonated beverages (sodas, sparkling water, sparkling wines and the likes) shall be placed into the drinks after shaking not the other way around.
4. All competitors shall prepare Four (4) portions, according to the entry cocktail recipe all in presentation glass and with the appropriate garnish.
5. Upon signal of complete cocktail concoction, participants cannot touch anymore his drinks by fixing straws, garnishes and / or any finishing touches.
6. Flairing or Juggling of bottles/bar tools are NOT allowed.
7. Throwing ice, bottles, ingredients and/or materials to audience, assistants, judges or other persons are NOT allowed. Likewise, competitor giving tokens to judges is prohibited.
8. Borrowing of any materials, equipments, glasses, ingredients and the like from fellow competitors is strictly NOT allowed
9. Competitors should be in the preparation room/area one (1) hour prior to the scheduled competition time. Late arrival will lead to disqualification.
10. No assistants and / or coach will be allowed in the preparation area, as well as, in bringing materials and / or paraphernalia to the stage, Only the stage assistants /marshals will be allowed to help the participants.
11. All competitors are not allowed to watch the actual competition. After their performance, they should go back to the Preparation/Briefing Area
12. The top two (2) participants obtaining the highest points, base on the combined score in the **Technical Skills and Taste/Presentation** Criteria, will be declared Champion and Runner up, respectively. Notwithstanding of any medal standing it may have obtained.
13. In case of tie on the overall score, the tied contestants garnering the highest points in the **“taste and presentation”** criteria shall be proclaimed winner. If they tie remains, the highest score in the **taste**” portion shall be proclaimed the winner. Should the tie remain in the **Taste**, the highest score in the **“technical aspect”** shall be considered winner.
14. The Panel of Jury’s decision is final and no correspondence will be entertained. Any dispute, however, shall be subscribed to the appeals committee right after the proclamation of winner/s, and shall be settled immediately by the said committee, whose decision is final and executory.

**G. JUDGING CRITERIA**

<b>TECHNICAL SKILL</b>		<b>Max Points</b>		<b>30 pts</b>
Grooming Standards/Confidence	3	pts.		
Proper Set-up and Presentation	3	pts.		
Right Ingredients	3	pts.		
Exactness of mixtures	3	pts.		
Handling ice and bar tools	3	pts.		
Handling of glasses	3	pts.		
Spill and drops	3	pts.		Bartending
Techniques	3	pts.		
Neatness and Orderliness	3	pts.		
Speed and Timing	3	pts.		
<b>TASTE AND PRESENTATION</b>				<b>70 pts</b>
Presentation	10	pts.		
Color Harmony	8	pts.		
Aroma	10	pts.		
Taste	30	pts.		
Name Relevance	5	pts.		
Over all Impression	7	pts.		
<b>TOTAL MAXIMUM POINTS</b>				<b>100 PTS.</b>

**H. ELIMINATION RULES**

1. Final competition rules apply, except for the following: Rules no. E1, E3 and F 12
2. Same cocktail entry for Final event will be utilized. No revision allowed.
3. The top fourteen (14) competitors with the highest total points shall be declared finalists and will compete in the grand final competition
4. The set of competitors per heat will vary depending on the number of registered participants for the elimination round
5. Drawing of Code numbers will be made for the finalists right after the eliminations

ULTIMATE ASIAN SHOWDOWN



