

FLAIRTENDING SHOWDOWN	
Competition Code:	B5
Competition Name:	FLAIRTENDING SHOWDOWN
Division:	Professional
Type:	Individual
Participants:	One (1) professional
Description:	The creation of an original recipe of an alcoholic cocktail concoction containing not more than Six (6) ingredients of ANY COCKTAIL CATEGORY. Competitor must prepare four (4) portions of their cocktail creation with an appropriate garnish presentation on stage with the necessary showmanship in Flairing style.

SPECIFIC GUIDELINES, RULES & 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 cocktail recipe in **ANY COCKTAIL Category**, competitors own creation.
 - a. 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.)
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 **Six (6)** including drops and dashes.
5. Any brands of beverages (alcoholic and non alcoholic) are allowed. Should there be sponsored beverage/s, recipes 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
 - e. Blended in an electric blender or
 - f. combination of both.

C. INGREDIENTS

5. 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
6. 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.
7. Dairy products shall consist only of milk (fresh or otherwise), light cream and fresh eggs.
8. 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
9. ALL ingredients (including alcoholic and non-alcoholic beverages) must be provided by the participants, except if any sponsor/s opted to provide its product
10. 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-mache 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. TECHNICAL RULES ON

1. During the competition proper, participants shall prepare on the spot four(4) portions of their entry drinks, simultaneously within five (5) minutes time limit in their presentation glasses with full garnishes. It shall be presented to the tasting jury for evaluation.
 - a. The five-minute routine performance commences as soon as the music starts and upon signal by the emcee. Time will stop as soon as the participants raise both hands and bows. Side-show or any theatrical entrance is included in the allotted time of performance.
 - b. Points will be deducted if time goes beyond the five (5) minutes limit, and will be automatically disqualified if it exceeds six (6) minutes
 - c. Upon signal of complete performance, participants cannot touch anymore his/her drinks by fixing straws, garnishes and / or finishing touches
2. Liquor bottles to be used in flairing shall contain at least 60 ml. Juices and other mixers shall be at least one-fourth ($\frac{1}{4}$) of the container.
3. Emptying the contents of bottles / container then flairing it, is NOT allowed. At the end of the performance all bottles / containers must contain at least 15 ml. of the ingredients.
4. Flairing routines shall end with a pouring of ingredients.
5. All bottles must be in full size, i.e. half size and smaller ones are NOT allowed, except for sponsored products, if any.
6. Only liquor bottles used in the recipe could be used for flairing. Should more than one bottle will be used on his / her performance, the same brand and amount of content must be used with their

original packaging and label, bottles must be supplied by the participants. Substitution of bottles NOT ALLOWED.

7. Flairing of empty bottles or “juggling” props is not allowed.
8. Any flairing act / performance is allowed, except for naked flames. Obscene sexual acts are strictly forbidden.
9. Free-pouring style is required. Using of pourers is a **must** and it should not be removed from the bottles while flairing. Bottle with built-in pourer should be open when used for flairing or be replaced with a pourer.
10. Putting of electrical tape in the shaker and /or in bottles is not allowed. When adhesive tape is necessary to fixed pourers in the bottle, they should ask permission from the marshall who will assist them to do it.
11. Throwing ice, bottles, ingredients and / or materials to audience, judges or other persons is not allowed. Likewise, competitor giving tokens to judges is prohibited.
12. No assistants and / or coach will be allowed in the preparation area as well asin bringing materials/ ingredients and / or paraphernalia for flairing to the stage, Only the stage assistants will be allowed to help the participants
13. All participants are not allowed to watch the actual competition. After their performance, they should go back to the preparation room.
14. The top two (2) participants obtaining the highest points, base on the combined score of the **Flair and Taste/Presentation** Criteria, will be declared Champion and Runner up, respectively. Notwithstanding of any medal standing it may have obtained.
15. In case of tie on the overall score, the tied contestants garnering the highest points in the “**Flairing Criteria**” shall be proclaimed winner. If they tie remains, the highest score in the **Technical Flair**” portion shall be proclaimed the winner. Should the tie remain in the Technical Flair, the highest score in the “**Taste and Presentation**” Criteria shall be considered winner.
16. 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.

F. FORMAT

1. The sequence of competitors in the competition shall be based on their drawn code numbers, which shall serve as their sequence on stage cocktail preparation
2. Participants are encouraged to dress in a costume relevant to their theme. **Wearing of sleeveless and/or collarless shirts (or ladies plunging neckline), walking shorts, casual or street clothes and open sandal is NOT permissible.** They should wear their attire at all time during the competition up to awarding of certificates.
3. NO establishment logo or any identifying marks or brands of any products are allowed on their costume and props, except for the main sponsor.
4. The final competition shall have a maximum twelve (12) competitors, including provincial and from chapter representations. Should registered competitors exceed twelve (12), preliminary competition shall be conducted to select the finalists.

5. Competitors will perform on stage one by one
6. Competitor shall provide their own background music that is on CD / DVD format:
 - It must be cued to the start of the music.
 - It must be labeled with the contestants' name, code no., (sequence) and the music title.
 - In case the provided CD will not function properly during performance, the DJ will automatically play an alternative music to avoid delay
7. Competitors should be in the preparation room ninety (90) minutes prior to the scheduled competition time. Late arrival will lead to disqualification. Marshals will be posted in the preparation room.
8. Each competitor shall bring all the required ingredients, garnishes, glassware and own utensils and bar tools, including blenders, on stage.
9. Contestants shall provide their own equipment, materials and other paraphernalia to be used in stage performance and flairing routine
10. Borrowing of any materials, equipment, glasses, ingredients and the like from fellow participants is strictly not allowed.
11. Liquors/ Spirits and other necessary ingredients for their concoction shall be provided by participants.
12. 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.
13. All competitors shall prepare Four (4) portions according to the entry recipe all in presentation glass and with the appropriate garnish.
14. Upon signal of complete cocktail concoction, participants cannot touch anymore his drinks by fixing straws, garnishes and / or any finishing touches.

G. JUDGING CRITERIA

FLAIRING

70 pts

Technical Flair	15	pts.
Flair Difficulty (Uniqueness)	15	pts.
Smoothness of Routine	8	pts.
Equipment and Bottles Handling	8	pts.
Spillage	8	pts.
Entertainment Value	7	pts.
Timing	5	pts.
Overall table presentation (cleanliness and orderliness)	4	pts.

	70	pts.

TASTE AND PRESENTATION

30 pts.

Taste	15	pts.
Aroma	6	pts.
Presentation / Color harmony	6	pts.
Name relevance	3	pts.

	30	pts.

TOTAL MAXIMUM POINTS

100 PTS.

H. ELIMINATION RULES

1. Final competition rules apply, except for the following: Rules no. E14 and F4.
2. Same cocktail entry for Final event will be utilized. No revision allowed.
3. The top twelve (12) competitors with the highest total points shall be declared finalists and will compete in the grand final competition
5. Drawing of Code numbers will be made for the finalists right after the eliminations





JUDGE SCORESHEET

FLAIRTENDING SHOWDOWN B5

Important Instruction: (Please fill up)

Division	<input type="checkbox"/> Professional		
Competition Category: (Example: A1, A2, B1, etc.)	<input type="checkbox"/> B5 Flairtending Showdown Type: Individual / One(1) Professional		
Competition Date:	<input type="checkbox"/> Feb. 28 (Thur)	<input type="checkbox"/> Mar. 01 (Fri)	<input type="checkbox"/> Mar. 02 (Sat) <input type="checkbox"/> Mar. 03 (Sun)

FLAIRING									
Entry Code: (Assigned in briefing prior to competition)	Technical	Uniqueness	Smoothness of Routine	Equipments & Bottles Handling	Spillage	Entertainment Value	Timing	Overall Table Presentation	Total Possible Points
	0 – 15 pts.	0 – 15 pts.	0 – 8 pts.	0 – 8 pts.	0 – 8 pts.	0 – 7 pts.	0 – 5 pts.	0 – 4 pts.	70 pts.

Gold with Honors	100 pts.
Gold	94-99 pts.
Silver	88-93 pts.
Bronze	82-87 pts.
Diploma	75- 81 pts.

Judged by:

Judge (Print Name and Sign)

Reviewed by:

SGV Representative





JUDGE SCORESHEET

FLAIRTENDING SHOWDOWN B5

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Division	<input type="checkbox"/> Professional			
Competition Category: <small>(Example: A1, A2, B1, etc.)</small>	<input type="checkbox"/> B5 Flairtending Showdown Type: Individual / One (1) Professional			
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TASTE AND PRESENTATION					
EntryCode: <small>(Assigned in briefing prior to competition)</small>	Taste	Aroma	Presentation/ Color Harmony	Name Relevance	Total Possible Points
	0 – 15 pts.	0 – 6 pts.	0 – 6 pts.	0 – 3 pts.	30 pts.

RANKING (SCALE OF MEDALS)	
Gold with Honors	100 pts.
Gold	94-99 pts.
Silver	88-93 pts.
Bronze	82-87 pts.
Diploma	75- 81 pts.

Judged by:

Judge (Print Name and Sign)

Reviewed by:

SGV Representative

