

# EUROCUP, Hotelová akadémia Prešov, SLOVAKIA, 12 November 2015

## Rules and Regulations

1. The competition is open for individuals of vocational schools and colleges. The age limit is 21 years. Number of competitors is limited to 12.
2. The cocktail to be created can be of any category. It can be long drink, short drink, before dinner cocktail, after dinner cocktail, sparkling cocktail or bartender's choice cocktail.
3. Any method may be used to prepare the cocktail: shake, mix, or blend.
4. Three (3) cocktails are to be prepared and shall be presented for the tasting.
5. Competitor is to supply backing music that is on CD. The CD is to be clearly labeled with competitor's name and country, the song title and the track.
6. Obscene sexual acts are strictly forbidden.
7. The name of the cocktail must be relevant to the cocktail being presented to obtain the maximum points on name association.
8. Competitor is encouraged to dress in a theme costume to enhance his/her routine to receive maximum entertainment value and earn maximum points.
9. Hygiene aspects will be taken into consideration – it is expected that hygiene is paramount.
10. **NO JUGGLING PROPS** to be used in the routine, e.g. Pin Bottles, Sticks, etc. except for bottles, shakers, glasses, and ice.
11. Only the competitor is allowed to be on stage. Any assistance must be **OFF STAGE**. No throwing of bottles etc. to the competitor during the routine.
12. When a competitor has indicated that he/she has finished their routine he/she must not touch their drinks by adding straws, garnishes, etc.
13. The committee will measure the recipe ingredients and pour into the competitor's bottles and check bottles for correct tapping. Once the bottles have been checked the competitors will not be permitted to touch them until they are on stage. Competitor will need to bring extra practice bottles for warming-up use.
14. The penalty referee shall strictly enforce the rules for the competition and any deemable infringement will be adequately penalized. Any infringement on the competition rules will result in a referee penalty of one hundred (100) points per each infringement.

## Recipes

1. The maximum number of ingredients used in the cocktail is six (6), including drops, dashes, bitters and solid ingredients like fruit or spices. Fruit if blended becomes an ingredient i.e. 2 fruit = 2 ingredients .
2. The recipe must contain **at least 1,5 cl of BACARDI CARTA BLANCA 37,5% and at least one MONIN Syrup.**
3. No more than 7 cl of alcohol to be used in the recipe. Minimum volume of alcohol is 4 cl.
4. Each juice must be presented on stage separately.
5. No pre-mixed or home-made ingredients are allowed.
6. Artificial and/or colorant is not to be used.
7. No ice-cream and/or heated ingredient may be used.

## Garnish

1. Garnish has to be made according to the IBA rules.
2. Garnish has to be prepared either backstage or on stage. Garnish cannot be made in advance elsewhere and brought to the competition venue.

3. Garnishes may only be put on glasses once on stage after the routine has begun.
4. NO Ice is allowed to be put into glasses prior to commencement of routine.
5. Garnish must be edible.
6. Naked flames are NOT allowed to be used in the performance.

## **Judging**

1. Both flairing and the taste aspects will be judged.
2. There will be three (3) technical judges. The judges will move around the stage, observing all aspects of the competitor's performance. The technical judges will remain constant throughout the competition and will mark every round.
3. There will be three (3) taste judges to assess the cocktail.
4. Judges may consider favorably effort by competitor using ingredient(s) considered difficult to flair with or from the taste point of view.
5. Sample score sheets for technical judges and taste judges are enclosed.

## **Flair Equipment and Bottles**

1. Competitor must supply his/her own equipment for use on stage.
2. Competitor can either pour the required alcohol into his/her stage bottles or use the full bottles as supplied.
3. Competitor is required to bring empty bottles of the products they will be using in his/her recipe. These are to be used for backup in case of breakages.
4. Juices may be put in bottles without label (i.e. ALL labels must be removed).
5. Coloured decorative strips are permitted for bottles containing juices.
6. Bottles must NOT carry advertisement of any kind.
7. Sponsors' bottles to be presented on stage must be new, clean and with current labeling. Old, dirty label should not be used.
8. All bottles MUST be full size of 70 cl or 75 cl.
9. Bottles other than those provided by official sponsors (Bacardi and Monin) must have NO label on them.
10. Empty bottles cannot be used for the routine. Competitor who uses empty bottle(s) for flairing will be penalized.
11. Each routine bottle MUST contain at least 3 cl of product.
12. During flairing routine free pourers can be tapped down or caps put on bottles. However, taping of speed pourers onto bottles is not allowed.
13. The neck of the bottle CANNOT be filled with gum or covered to prevent spillage while flairing.
14. Once the bottle has been poured, it CANNOT be used in the routine.
15. All pours must be done after the tricks. You are NOT allowed to pour the liquid out of the flairing bottles before your flair.
16. Flair plastic bottles may ONLY be used for juices.
17. Branded bottles (with labels on them) other than those of official sponsors are not permitted.

## **Format**

1. Competitors have to prepare their mise en place which includes filling bottles for flairing.
2. The sequence of the competitor in the competition shall be drawn by lot.
3. Glasses and bar tools will be put on stage by the competitor before mixing.
4. Each entrant will mix on stage alone, but one (1) mixing stage will be set up to allow the next entrant to set up.
5. The time limit is five (5) minutes. The 5 minute routine commences from the start of the music. If a competitor exceeds the time limit of 5 minutes, he/she will be penalized by 5 (five) points for each 10 (ten) seconds.

6. The competitor has to clear up the bar within 4 minutes after finishing his/her performance. Bar-backs will be available to assist.
7. The next entrant will be given 5 minutes to finish preparation after the previous entrant's glasses have been removed from the mixing table.