

Kuchnia bez granic

4 - 6 marca 2021 r.



Annex no 3

THE RULES AND REGULATIONS OF BARTENDER CONTEST

- For the online part of the contest, the participant must send the application form and the documents listed below electronically:
 - Soft Fancy Drink Recipe with a capacity up to 15 cl. – attachment no 3,
 - 2 photos of the drink – side and top view,
 - Close-up photo of the drink decorations on the glass,
 - A photo of the participant with the completed drink,
 - A video presenting the full preparation of the drink (7 min),
- For the online part of the contest, you can get a maximum of 50 points. The following will be assessed:
 - The recipe – 10 points
 - The preparation technique – 25 points
 - The drink appearance – 5 points
 - The decoration – 5 points
 - The participant's professional appearance – 5 points
- Every participant prepares a mixed drink in the category: Soft Fancy Drink, with capacity up to 9 cl.
- Every participant prepares 3 portions of mixed drink using their own ingredients. The ingredients (Monin syrups and Tymbark juices) provided by the organizer will be served later. It can be allowed to use other products (juices, syrups) not included in the list if they are not the products of other manufacturers. It is not permitted to use own products, ice-cream, colorants.
- Every participant presents their own, original recipes.
- Drink ingredients must be given in centilitres /cl/ or millilitres /ml/, in signed numbers /1, 2, etc., / and/or in fractions /e.g. ½ cl, 1 ½ cl,/ and/or in contractual proportions /e.g. drops, splashes, etc. / .
- The time limit for preparing mixed drinks is 5 minutes.
- Maximum number of ingredients must not exceed 5, including drops and splashes (not including decorations).
- Drinks will be assessed by two boards: technical and sample-tasting.
- If more than one competitor gains the same total score then the tasting mark /for fragrance, taste/ will be decisive as we do not grant equivalent ranks.
- Participants use their own bartender's equipment and glasses. Glass cannot be marked with any logo signs.
- The organizers provide ice-boxes and ice.
- Mixed Drinks can be prepared in the following methods:
 - pouring and mixing in the drinking glass;
 - mixing in the bartender's glass, shaker;
 - shaking
 - blending
- During making their drinks the participants cannot use recipe notes.
- The decorative elements should be prepared in the preparatory room before coming to the competition post. Decorations have to be made of edible fruit and/or vegetables. The decorative elements, spices and other complementary articles are provided by the participants on their own.
- The order of performing will be set by drawing of lots.
- The jury will judge according to IBA rules.

Further information about the bartender contest
provided by Mrs. Iwona Katarzyńska, tel.: 604 266 336.