

9th Bartender G&T Cup Competition
Bled, Slovenia
1st – 3rd April 2014

NEW!



INVITATION



Dear Sirs or Madams,

We are pleased to invite you to the 9th bartender G&T Cup Competition. The competition is organised for students from schools, members of AEHT Association. Students will compete in different theoretical and practical skills, required for mixing drinks. Innovatively, this year students will compete in pairs (one barman and one cook). We would like to host students from several European countries to make this event a real international meeting.

**The competition will be held from 1st – 3rd April 2014 at School Hotel Astoria,
Bled, Slovenia**

Further information on competition and accommodation is available by our student Ms. Anja Pecman at the following e-mail address: 9gt.cup@gmail.com

Looking forward to see you in Bled.

Yours faithfully,

Mag. Janez Damjan,
Acting director

The competition consists of three parts:

1. Theoretical knowledge from the field of barmanship and culinary art (both students will do the exam together, helping each other). The theoretical part will be composed of multiple choice questions and it will refer to the field of bar tendering, culinary knowledge and beverage knowledge. The team will have to do the exam together.

2. A cook in the pair will have 1 hour and 30 minutes to prepare (mise en place) **2 different** types of finger food variation for the mixed drink that will be presented (one of them must be vegetarian). The cook will have to prepare **4 portions** of finger food for each variation, **which means 8 portions of finger food in total**;

3. The barman will have to prepare 4 portions of before dinner cocktail.
Before dinner cocktail **must contain 2 cl of Finlandia vodka**, from G3-spirits Company, our main sponsor.

Our sponsor will also provide **liqueur vodka- Trojka** (Xsenia):

- Xsenia green (exotic fruit)
- Xsenia pink (garden strawberries)
- Xsenia red (forest fruit)
- Xsenia black (tropical fruit)

The competitors will also have different **juices available**:

- orange juice,
- pineapple juice,
- apricot juice,
- peach juice,
- strawberry juice,
- apple juice.

These juices will be provided by Slovenian sponsor Vipi.

4. The team will present before dinner cocktail and finger food together; in 6 minutes the barman has to prepare 4 equal mixed drinks, containing the required alcohol drink; the cook has to finish and garnish his finger food.

DECORATION, GLASSES FOR MIXED DRINKS, BAR TOOLS, KNIVES AND INGREDIENTS FOR THE KITCHEN HAVE TO BE BROUGHT BY THE COMPETITORS THEMSELVES!!!



BARTENDER

- Maximum number of ingredients is 5 including dashes, drops, fruit and vegetables;
- All ingredients must be written in centilitres, except fruit and vegetables;
- Competitors have to bring their own glasses for before dinner cocktail.
- Decoration must be prepared in the preparatory room in 20 minutes;
- Competitors will have to prepare **four portions** of before dinner cocktail.

- Duration period for mixing cocktails is 6 minutes;
- Maximum amount of before dinner cocktail is 7 cl.
- Appearance, flavour and taste of each before dinner as well as the professional work will be assessed according to IBA (International Bartender Association) rules
- The appearance, flavour and taste of each finger food as well as the professional work will be assessed according to the below mentioned instructions (see Special Rules).
- Each competitor has to wear his/her school uniform;
- A measure must be used. (No free pouring allowed);
- Each competitor must bring his/her own cocktail equipment for the use;
- The organizer reserves the right to reject any competitor not considering the above written rules.

BEFORE DINNER COCKTAIL RULES

- 1.) Before dinner cocktail shall not contain more than two centilitres of sweetened products.
- 2.) The following products are classified as sweet products and shall not be used more than two centilitres or combined for the Pre Dinner Cocktail.
 - a.) Vermut (white, red rose)
 - b.) All sweet liqueurs and creams (Xsenia vodka)
 - c.) Sweet fortified wines, like cream sherry, marsala, port...
 - d.) Cocktail syrups
 - e.) All sweet sparkling wines
 - f.) Sweet fruit juices



SPECIAL RULES FOR THE ‘‘COOK’’ IN THE PAIR

This year we have decided to make this competition a little different, more innovative and we have included also a cook in a team, with the purpose of raising challenge of cooperation between two students. Competitors in the team are equal; each brings 50% of the final assessment.

- A cook will have 2 hours to prepare **2 different** types of finger food, **4 portions** of each variation;
- The judge will be also assessing at the preparation of finger food, which will last for an hour and a half.

- The finger food has to be finished and garnished in 6 minutes (while the barman is mixing the drinks) and represented by the inventory brought by the competitor;
- It is not allowed to touch food with hands on the stage while garnishing.
- The most important point in finished product is food and drink harmony, the colour and taste has to fit.

BASIC FOOD AVAILABLE IN THE KITCHEN (NO NEED TO BRING THEM)

- salt
- pepper
- oil
- vinegar
- butter
- cream
- milk
- eggs
- paper towels
- paper napkins
- baking paper
- aluminium foil
- cleaning products
- PVC foil



Team personal info:

This has to be full filled by barman:

Name:	Surname:
Date of birth:	

Achievements at previous competitions:

Hobbies:

Work experiences:

Foreign language skills:

Favourite cocktail:



This has to be full field by the cook:

Name:

Surname:

Date of birth:

Achievements at previous competitions:

Hobbies:

Work experiences:

Foreign language skills:

Favourite cocktail:

SCHEDULE

Date	Time	Activity
April 1st (Tuesday)	7.00 p.m.	Arrival of school delegations
		Welcome party-non formal
April 2nd (Wednesday)	9.00 – 9.30 a.m.	Team Knowledge test
	10.00 -12.00 a.m.	Preparation of food Barman ?
	12.00 p.m.-13.00	Lunch
	2.00 p.m.	Competition
	7.30 p.m.	Gala dinner and Prize Giving
April 3rd (Thursday)		Departure of school delegations

The price of the competition is **135, 00 €** per person, including:

- 2 x Bed & Breakfast in a double room; single use of accommodation 165,00 €
- 1x welcome snack party, 1 x Lunch and 1 x Gala Dinner
- Participation fee

*You are kindly asked to send the applications by

March 15th 2014

9gt.cup@gmail.com

ATTACHMENTS



SCORING & CHECKING COMMITTEE

The Cocktail Competition's scoring shall be tabulated as follows*:

APPEARANCE	AROMA	TASTE
EXCELLENT: 10 Points 9 Points 8 Points	EXCELLENT: 8 Points 7 Points 6 Points	EXCELLENT: 17 Points 16 Points 15 Points
VERY GOOD: 6 Points 5 Points	VERY GOOD: 5 Points 4 Points	VERY GOOD: 11 Points 10 Points
GOOD: 4 Points 3 Points	GOOD: 3 Points 2 Points	GOOD: 8 Points 7 Points
FAIR: 2 Points	FAIR: 1 Point	FAIR: 5 Points

OVERALL IMPRESSION OF COCKTAIL:

EXCELLENT: 7 Points	VERY GOOD: 5 Points	GOOD: 3 Points	FAIR: 1 Point
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Technical Jury (Efficiency)

Contestant Number: _____

- Each competitor starts with 32 points.
- Marks are deducted based on mistakes made and inefficiency in executing certain task.

		Range for Deduction	Marks Deducted
1	<p><u>Presentation of Bottles</u> (Bottles must be shown to the public and the judges)</p> <p>-Does not show the labels to the public (on bar top) -Does not present the bottles to the public -Does not place the ingredients according to recipe Order</p> <p>(Maximum penalization -2 points)</p>	<p>1 to 2</p> <p>-1 point -1 point -1 point</p>	
2	<p><u>Handling Ice and Bar Tools</u> (Contestants will be penalized for improper handling of ice an/or bar-equipment)</p> <p>-Ice cube dropping -More than 1 ice cube dropping - Utensils dropping</p> <p>(Maximum penalization -3 points)</p>	<p>1 to 3</p> <p>-1 point -3 points -1 point</p>	
3	<p><u>Emptying Excess Water</u> (Contestants are to consider emptying excess water from mixing glass and shaker and the disposal of water excess will be taken into account)</p> <p>- Does not dispose the water from glasses, shakers or cups - Does not cool down any of the above mentioned</p> <p>(In this case, only three or no points at all will be penalized)</p>	<p>3</p> <p>-3 points -3 points</p>	
4	<p><u>Spillage</u> (Liquid spillage of ingredients to be penalized)</p> <p>- Spillage over the bar top during preparation</p> <p>(In this case, only three or no points at all will be penalized)</p>	<p>3</p>	

5	<p><u>Lack or excess of ingredients</u> <i>(Liquid spillage of ingredients to be penalized)</i></p> <ul style="list-style-type: none"> - Lack or excess of any ingredient according to the recipe - Glasses are balanced but short - Glasses are balanced but long - Does not fill in the quantity <p><i>(Maximum penalization -3 points)</i></p>	<p>1 to 3</p> <p>-1 point</p> <p>-2 points</p> <p>-2 points</p> <p>-3 points</p>	
6	<p><u>Garnishes, Neatness & Skills</u> <i>(To consider neatness and care in preparing, handling and assembling the garnish. Cleanliness degree will also be taken into account)</i></p> <p>Each of the garnishes items falling apart</p> <ul style="list-style-type: none"> - Contestant fails to place the items at the first attempt - Use of forbidden garnishes elements <p><i>(Maximum penalization -3 points)</i></p>	<p>1 to 3</p> <p>-1 point</p> <p>- 1 point</p> <p>- 3 points</p>	
7	<p><u>Bartending Techniques</u> <i>(Cleanliness and skills will be taken into account)</i></p> <ul style="list-style-type: none"> - Contestants fails to properly handle the cocktail shaker - Elegance when working - Any of the steps have been badly accomplished <p><i>(Maximum penalization -3 points)</i></p>	<p>1 to 3</p> <p>from -1 to -3 points</p> <p>from -1 to -3 points</p> <p>from -1 to -3 points</p>	
8	<p><u>Glassware Handling</u> <i>(Skills when general handling glasses will be taken into account)</i></p> <ul style="list-style-type: none"> - Contestant fail to grab glasses from their bottom - Contestant hits empty glasses or cups on the bar top - Contestant hits full glasses or cups on the bar top <p><i>(In this case, only three or no points at all will be penalized)</i></p>	<p>3</p> <p>-3 points</p> <p>-3 points</p> <p>-3 points</p>	
9	<p><u>Efficiency in general</u> <i>(To consider contestant's knowledge, skills and ability when preparing the cocktail)</i></p> <ul style="list-style-type: none"> - Contestant's hesitancy - Steps accomplished in incorrect order - Contestant's personal appearance and uniform 	<p>1-4</p> <p>-1 point</p> <p>-2 points</p> <p>from -1 to -4 points</p>	

10	<u>Time Limit</u> (Contestants will be penalized if they exceed the 6 minutes)	5	
Total Points Deducted			
Time needed by the contestant			
Total penalization, 0 to 32			
Total positive punctuation			

SCORING & CHECKING COMMITTEE



The cooking Competition's scoring shall be tabulated as follows*:

APPEARANCE	AROMA	TASTE
EXCELLENT: 10 Points 9 Points 8 Points	EXCELLENT: 8 Points 7 Points 6 Points	EXCELLENT: 17 Points 16 Points 15 Points
VERY GOOD: 6 Points 5 Points	VERY GOOD: 5 Points 4 Points	VERY GOOD: 11 Points 10 Points
GOOD: 4 Points 3 Points	GOOD: 3 Points 2 Points	GOOD: 8 Points 7 Points
FAIR: 2 Points	FAIR: 1 Point	FAIR: 5 Points

OVERALL IMPRESSION OF FINGER FOOD:

EXCELLENT: 7 Points	VERY GOOD: 5 Points	GOOD: 3 Points	FAIR: 1 Point
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Contestant Number: _____

- Each competitor starts with 32 points.
- Marks are deducted based on mistakes made and inefficiency in executing certain task.

		Range for Deduction	Marks Deducted
1	<p><u>Presentation of finger food</u> (finger food must be shown to the public and the judges)</p> <p>-Does not garnish the finger food in front of the public and judges</p> <p>-Does not present the finger food to the public</p> <p>(Maximum penalization -2 points)</p>	<p>1 to 2</p> <p>-1 point -1 point</p>	
2	<p><u>Handling kitchen tools, equipment, kitchen knives</u> (Contestant will be penalized for improper handling of kitchen tools, equipment or knives)</p> <p>-Incorrect use of working tools and equipment used for the different operations</p> <p>- Incorrect type of knife used for the different cutting operations</p> <p>- Incorrect use of kitchen machines and equipment</p> <p>(Maximum penalization -3 points)</p>	<p>1 to 5</p> <p>-2 points -2 points -1 point</p>	
3	<p><u>Cooking techniques</u> (Contestant is to consider cutting different types of food)</p> <p>- Meat is not cut up and trimmed correctly</p> <p>- Fish is not handled and filleted correctly</p> <p>- Sauces and soups does not have the correct consistency</p> <p>- Vegetables are not cut/chopped correctly</p> <p>(In this case, only three or no points at all will be penalized)</p>	<p>1 to 5</p> <p>-1 point -1 point -2 points -1 point</p>	
4	<p><u>Economical way of use</u> (No economical use of ingredients to be penalized)</p> <p>- If the ingredients are not used in economical way</p> <p>(In this case, only three or no points at all will be penalized)</p>	<p>2</p>	

5	<p style="text-align: center;"><u>HAACP</u></p> <ul style="list-style-type: none"> - The cleaning is not organized in connection with mise en place - Knives, other tools and cutting boards are not cleaned between work operations - Work stations are not cleaned between work operations - The cook does not clean his hands between work operations - Spoons used for tasting are not changed and cleaned between use - The kitchen is not cleaned at the end of preparation <p><i>(Maximum penalization -3 points)</i></p>	<p style="text-align: center;">1 to 10</p> <ul style="list-style-type: none"> -3 point -4 points -3 points -2 points -2 points -1 point 	
6	<p style="text-align: center;"><u>Garnishes, Neatness & Skills</u> <i>(To consider neatness and care in preparing, handling and assembling the garnish. Cleanliness degree will also be taken into account)</i></p> <ul style="list-style-type: none"> - Each of the garnishes items falling apart - Contestant fails to place the items at the first attempt - Use of forbidden garnishes elements (the same as in cocktail) <p><i>(Maximum penalization -3 points)</i></p>	<p style="text-align: center;">1 to 5</p> <ul style="list-style-type: none"> -1 point - 1 point - 3 points 	
7	<p style="text-align: center;"><u>Time Limit</u> (Contestant will be penalized if he/she exceeds the 120 minutes)</p>	<p style="text-align: center;">3</p>	
Total Points Deducted			
Time needed by the contestant			
Total penalization, 0 to 32			
Total positive punctuation			

SCORE PANEL

BARMAN PART	COOK PART
Theoretical test; 25 barman field & 25 culinary field (max 50 pts)	
Technical work on the stage (max 32 pts)	Technical work (20 pts – preparation work (kitchen), 12 pts final garnish on the stage; max 32 pts)
Sensorial mark (appearance, aroma and taste) 35pts/judges = (total 3 judges)	Sensorial mark (appearance, aroma and taste) 35pts/judges = (total 3 judges)
Finger food and before dinner cocktail paring Excellent (20pts) Very good (15pts) Good (10pts) Fair (5pts)	
MAX TOTAL SCORE: 344 points	



The picture which shows the cook, means: IMPORTANT FOR COOK IN THE PAIR



The picture which shows the barman, means: IMPORTANT FOR THE BARMAN IN THE PAIR