



INVITATION

15th G&T Cup Competition (1st Online)

Bled, Slovenia

~~14-15 April 2021~~

21-22 April 2021



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VOCATIONAL COLLEGE**



Dear Sir or Madam,

We are pleased to invite you to the 15th Online G&T Cup student bartending competition. The competition is organised by students of Vocational College for Hospitality, Wellness and Tourism Bled for students from schools, members of the AEHT Association, and other schools. Students will compete in different practical skills required for mixing drinks.

This year's theme will be "online mixing".

We are very excited to be organizing the 15th annual G&T competition. We are all hindered by the situation surrounding the coronavirus outbreak, but we stand together and we are determined to make this competition another brilliant experience for all the competitors. This year, the competition will be held online, with your bartending skills being put to the test like never before. We look forward to your innovative presenting, creative mixing and your cheerful smiles. This is a unique year for us all, and we hope that together we can make a beautiful story, a lot of nice memories and a competition to remember. See you online!

**The competition will be held online, from 21-22nd of
April.**

Further information about the competition is available at the following email address:

<mailto:15onlinegutcup@gmail.com>

**The schedule for the competition will be sent to you after your application is
submitted.**

We look forward to seeing you online.

Yours faithfully,

Peter Mihelčič, M.Sc. Director
Jože Zalar, Mentor
Marijan Lebar, Mentor
Timotej Bonifer, Student, General Project Manager
Mojca Raj, Student, Competition Manager





**BARTENDERS ASSOCIATION
OF SLOVENIA**



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RULES

The competition consists of three parts:

- 1. VIDEO:** Video of the competitor, which should last a maximum of 120 seconds (2 minutes). The video will be played before competitor's performance.
 - Video should last a maximum of **120 seconds (2 minutes)**.
 - In it the contestant must present **himself**, his **hobbies**, his **school** and the **town** where the school is situated, the main **attractions** of the town, the **cocktail** that he will prepare and the **story** of it.
 - Video must be **fully prepared (and edited) by the competitor and submitted together with the recipe and photo**.
 - It must be **sent to the organizer** (to E-mail: 15onlinegtcup@gmail.com, for bigger files you may use: <https://wetransfer.com/>)
 - The language used will be **English**.
- 2. COCKTAIL PREPARATION:** The competitor must prepare four (4) portions of cocktail with decoration in front of the camera. Preparation time for cocktail (without decoration) is seven (7) minutes.
 - The competitor **must prepare the cocktail live** (good quality desired for better visibility). The competitor, his hands, his work and "mise en place" must be visible. The live stream must be from **the school (bar) classroom**. It must not be recorded at home. (Please, check the cameras and internet connection before the competition).
 - During the preparation the competitor must wear the **school uniform**.
 - **The recipe must be an original creation of the competitor**.
 - The competitor will have to prepare **four (4) equal portions of the mixed drink**. The period for mixing drinks is **seven (7) minutes**. The timer stops when the drink cocktail is raised up in the air on display. One portion must be placed in front of the camera to evaluate the appearance and decoration.
 - The competitor must use their own decoration, prepared before the cocktail preparation. **Decoration must not affect the taste** of the cocktail (because it will not be possible to try the original cocktail). Decoration can be prepared in advance.
 - Only the following four (4) glasses are allowed: **cocktail glass (martini glass)**, **long-drink glass** (25 - 35 cl), **tumbler** (25-40cl) and **champagne flute glass**.
 - Each competitor must use his/her **own cocktail equipment and glasses**.
 - Competitors may use **as many ingredients as they wish**, but **at least three (3) cl** of the sponsored spirits and **all beverages** contributed by our main sponsor G3 Spirits. Only spirits, liqueurs, sparkling wines and fillers from the sponsor's portfolio can be used



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- **Homemade ingredients are not allowed** (because it will not be possible to try the original cocktail. We cannot guarantee the same quality and taste of cocktail, if some ingredients are added that we cannot provide). The competitor may use fresh juices made of citrus fruits (lime, orange or lemon).
- Recipes must be expressed in **centiliters, whole numbers** (1 cl, 2 cl, 3 cl, etc.) and/or **half numbers** (0,5 cl, 1,5 cl, 2,5 cl, etc.), bar spoons, dashes or drops being the smallest quantities. Recipes entered must be the **original creation of the competitors**. Competitors **are not allowed to change their recipes** or cocktails during the course of the competition.
- **A measure/jigger** must be used (no free pouring allowed).
- The competitors must **send their recipes** to the organizers **before the competition**.

3. Oral presentation of the cocktail, its story and communication with the judge.

Available time is 120 seconds (2 minutes).

- The competitor will be given **two (2) minutes** for the oral presentation of their creations and making some **communication with the judge (live)**, immediately after the live mixing.
- In the story they have to explain **how the cocktail was prepared** and what was the **inspiration for this cocktail**.
- A **good story** that is innovative, clever and interesting will also influence the final score.

Judging

- One expert evaluation team will judge the **technique of preparation**, aroma, appearance and taste of the cocktail, **story, performance, English language**, the **harmony between the cocktail ingredients** and the **suitability of selling the cocktail in bars**.
- At the college in Bled **one bartender will prepare the same cocktail as the competitor** (according to a recipe but without decoration). The judges will thus judge the **taste and flavour of the cocktail**.
- The appearance, flavour and taste of each drink as well as the professional work will be assessed according to modified **IBA (International Bartender Association) rules**.

LINK TO THE RULES:

<https://iba-world.com/wp-content/uploads/2019/06/rules-wcc-2019.pdf?x44213>

- The organizer reserves the right to reject any competitor not considering the above written rules.

Other information

- A maximum of **two (2) competitors per school** are recommend.





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- The competition will take place on the **ZOOM** platform. Please, **download the app**. You will receive **invitations to join** later.
- The competitor may arrange background music to be played during the preparation. Commenting on the preparation is allowed.

Bartender's Choice cocktail must contain **any of the beverages** contributed by our main sponsor G3 Spirits.

The competitor must use at least 3 cl of the sponsored spirits:

Jägermeister	Tullamore Dew standard blend
Jägermeister Manifest	Tullamore Dew XO
Jack Daniel's old n7	Tullamore Dew 12
Jack Daniel's Single Barrel	Hendrick's original
Jack Daniel's n27 Gold	Hendrick's Orbium
Gentleman Jack	Gin Sul
Jack Daniel's Honey	Herradura Plata
Woodford Reserve Bourbon	Herradura Reposado
Woodford Reserve Rye	Finlandia Vodka
Glendronach 12 single malt	Finlandia Vodka (cranberry, grapefruit, current)
Benriach 10 single malt	Finlandia Platinum
Glenglassaugh single malt	Sailor Jerry Spiced Rum
Glenfiddich 12, 15, 18, 21 yo single malt	Santiago De Cuba Rum (blanco, anejo, 12yo)
Monkey Shoulder	Roner Williams Reserve

They may also use one of the following mixers (top ups) if desired:

FILLERS AND MIXERS: THOMAS HENRY products
<https://www.thomas-henry.com/>

SYRUPS AND LIQUEURS: GIFFARD (syrups and liqueurs)
<http://www.giffard.com/en/>

SPARKLING WINES:

Bottega Gold
Bottega Rose Gold
Bottega Poetti
Mionetto Prosecco



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AWARDS

Best cocktail (sum of all points = video, technique + appearance+ aroma+ taste + story + oral presentation):

- 1st place
- 2nd place
- 3rd place

Special categories:

- Best Video Presentation
- Best Work Technique
- Best Cocktail
- Best Story
- Best Live Presentation
- Best Decoration
- Best Usability Of Sponsor Products
- Best International Team
- Best Female Bartender
- Best Male Bartender

... and other awards



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Applications

APPLICATION FORM FOR SCHOOL:

Application form - School (**DEADLINE: APRIL 8th**)

APPLICATION FORM FOR COMPETITORS:

Application form - Competitor A and B (**DEADLINE: APRIL 13th**)

APPLICATION FORM FOR VIDEO AND RECIPE:

Application form - Recipe (**DEADLINE: APRIL 13th**)

Your only costs will be to provide drinks for making the cocktails.
There is no registration fee this year. **FREE** entry.

You are kindly asked to fill in the application form by:

April 8th 2021.

E-mail: <mailto:15onlinegtcup@gmail.com>



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APPLICATION FORM for SCHOOL

G&T CUP 2021 - Online competition

21. - 22. April 2021

SCHOOL INFORMATION:

Name of school: _____

Address of school: _____

Number of competitors per school: _____

Contact person: _____

Position held: _____

Mobile: _____

E-Mail: _____

DEADLINE: 8 April 2021

Send by e-mail to: 15onlinegtcup@gmail.com

Please, fill the document electronically and send by e-mail as attachment.

APPLICATION FORM for COMPETITOR A

G&T CUP 2021 - Online competition

21. - 22. April 2021

1st COMPETITORS INFORMATION:

School name: _____

School address: _____

Name of competitor: _____

Surname of competitor: _____

Foreign languages: _____

E-mail of competitor: _____

Picture of the competitor:

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DEADLINE: 8 April 2021

Send by e-mail to: 15onlinegvcup@gmail.com

Please, fill the document electronically and send by e-mail as attachment.



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APPLICATION FORM for RECIPE
Bartender's choice drink
1st COMPETITORS INFORMATION
G&T CUP 2021 - Online competition
21. - 22. April 2021

School name: _____

Competitor's name and surname: _____

Name of the cocktail: _____

Nr.	Ingredients:	Producer/ Brand:	Amount in cl for 1 portion
1.			
2.			
3.			
4.			
5.			
6.			
7.			
8.			

Cocktail decoration: _____

Type of glass: _____

Type of ice: _____

Mixing method: _____

Detailed description of the preparation:



Special notes: _____

Other: _____

Picture of the cocktail:

DEADLINE: 13 April 2021

Send by e-mail to: 15onlinegtcup@gmail.com

Please, fill the document electronically and send by e-mail as attachment.

APPLICATION FORM for COMPETITOR B

G&T CUP 2021 - Online competition

21. - 22. April 2021

2nd COMPETITORS INFORMATION:

School name: _____

School address: _____

Name of competitor: _____

Surname of competitor: _____

Foreign languages: _____

E-mail of competitor: _____

Picture of the competitor:

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DEADLINE: 8 April 2021

Send by e-mail to: 15onlinegvcup@gmail.com

Please, fill the document electronically and send by e-mail as attachment.



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APPLICATION FORM for RECIPE
Bartender's choice drink
2nd COMPETITORS INFORMATION
G&T CUP 2021 - Online competition
21. - 22. April 2021

School name: _____

Competitor's name and surname: _____

Name of the cocktail: _____

Nr.	Ingredients:	Producer/ Brand:	Amount in cl for 1 portion
1.			
2.			
3.			
4.			
5.			
6.			
7.			
8.			

Cocktail decoration: _____

Type of glass: _____

Type of ice: _____

Mixing method: _____

Detailed description of the preparation:



Special notes: _____

Other: _____

Picture of the cocktail:

DEADLINE: 13 April 2021

Send by e-mail to: 15onlinegtcup@gmail.com

Please, fill the document electronically and send by e-mail as attachment.