

## ***Bacardi - Martini Poděbrady Cup 2009***

***12. 3. 2009***

***1) Hotel School Poděbrady in cooperation with the firms Brown-Forman, s. r. o., CBA, MONIN, Rauch, Segafredo and Poděbradka, advertises a cocktail competition Bacardi-Martini Poděbrady Cup 2009.***

***2) The cocktail competition is included into the assesment of the Barman of the Year Junior. It is avaluated according to the rules of WCC.***

***3) Venue***

***Hotel School and College of Hotel Management and Tourism and State Language School Entitled for State Examination, Komenského 156/III, Poděbrady, 290 60.***

***Symfonie, Children and Youth Leisure Time Facility.***

***4) Please, send your enrollments, recipes and accommodation requirments to e-mail address - [keclikova@hsvos.cz](mailto:keclikova@hsvos.cz)***

***5) Starting fee***

***500,- CZK***

***6) Food and Beverage, Board***

***For the competitors and their attendance will be ensured at the Hotel School (fork banquet, lunch worth 150,- CZK per person).***

## ***7) Competition Arrangements***

***11. 3. 2009***

***till 15.00 arrival, presentation of the participants at the reception of the Junior Hotel***

***15.30 festive opening, order drawing, commissioner consultation***

***16.00 testing of spirits***

***18.00 festive fork banquet***

***12. 3. 2009***

***7.30 first competitor's preparation***

***8.00 opening the competition at the Symfonie, Children and Youth Leisure Time Facility***

***11.00 - 15.00 lunch at the Hotel School***

***15.00 supposed competition ending***

***16.00 festive winners proclamation (Symfonie)***

***13. 3. 2009***

***culture focus - highlighting programme***

## **8) Competition conditions**

1. *Alcohol test*
2. *Preparation of 5 portions of a short drink exclusively using the sponsor firm's products in any quantity. Segafredo coffee will be used compulsory in the drink. Minimally 3 cl of the Bacardi produkt have to be included among the used ingredrents.*
3. *Preparation of 5 portions of a soft dring exclusively using the sponsor firm's products in any quantities. Apart from these products freshly squeezed juices are allowed. The recipes, that will not correspond to the requirements mentioned above, will be disqualified.*
4. *The ingredients will be used according to the portfolio - BF CS featured in the propositions, other portfolio can be found on*

*www.monin.cz*

*www.rauch.cc*

*www.podebradka.cz*

*The ingredients of these firms will be available, the other ones have to be ensured by the participants themselves.*

5. *Bar invenory, glassware and working utensils will be ensured by each competitor accorting to his/her discretion (without any logo of all competing partners).*
6. *The time of preparation at designated area is maximally 15 minutes before the performance itself.*
7. *The time of processing: the drinks will be prepared at a time, in any order, during the time of 12 minutes.*
8. *For not entering the presentation room in given time the competitor will be disqualified.*
9. *Ice - cones and crashed - will be available.*
10. *Decorations will be ensured by the competitors themselves accordings to their own discretion in advance in the preparation room (15 minutes).*
11. *Clothing - school dress code or barman (without any logo of all competetive partners).*

## **9) Copy right**

***The autor of the recipes passes all the usage rights to CBA and promoter automatically.***

*Portfolio Brown-Forman CS*

*Bacardi Superior*

*Bacardi Black*

*Bacardi Oro*

*Bacardi Reserva*

*Bacardi 8 years*

*Finlandia vodka*

*Finlandia Cranberry*

*Finlandia Lime*

*Finlandia Mango*

*Finlandia Grapefruit*

*Martini Extra Dry*

*Martini Bianco*

*Martini Rosso*

*Martini Roseto*

*Jack Daniel's*

*Southern Comfort*

*El Jimador Blanco*

*El Jimador Reposado*

*Otard V.S.O.P*

*Bombay Sapphire*

*Grant's*

*Dewar's*

*Grey Goose*

*Chambord*