

## **Bacardi -Martini Poděbrady Cup 2011**

Organiser: Hotelová škola Poděbrady

Warranter: **Czech Bartenders Association**

Date: **15. 3. - 17. 3. 2011**

Media partners: Barlife, Gastro plus magazines

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.

Type of competition: CLASSIC

Category: JUNIOR

Drink category: **PRE DINNER DRINK / SOFT LONG DRINK**  
- Testing of spirits + knowledge of world pre dinner drinks  
( not included into the main competition)

Head Referee CBA: Miroslav Černík

Starting fee: 500,-CZK

Evaluation: According to CCC rules, the decision of the jury is definitive

Compulsory components:

### **PRE DINNER DRINK**

1. The ingredients will be used according to the portfolio – BROWN - FORMAN CS featured in the propositions, **at minimum 2cl of BACARDI or 2cl of MARTINI**
2. Sirups - only MONIN products can be used
3. In case of using flavoured manufactured juices – only RAUCH products are allowed. Other manufactured juices are forbidden .
4. Other ingredients and decoration will be ensured by the competitor (at his/her costs)

### **SOFT LONG DRINK**

1. **The competitor is obliged to use the products from MONIN, RAUCH and PODĚBRADKA portfolio featured in the proposition.** The amount is not restricted.
2. Sirup drinks: Only MONIN products are allowed to be used
3. Juices: Only RAUCH products are allowed. Other manufactured juices are forbidden.
4. Mineral water: Only PODĚBRADKA mineral water and other products of this company can be used.
5. Other ingredients and decoration will be supplied by the competitor (at his/her costs)

Glass: Will be ensured by competitors  
Short drink – cocktail glass  
Soft long drink – collins type

Number of portions: 5

Time limit: The time of processing: the drinks will be prepared at a time, in any order, during the time of 12 minutes ( 2 x 6 minutes )

Ice: Cubes and crashed - will be supplied by the organiser

Copyright: The author of the recipes passes all the usage rights to CBA and promoter automatically. Without a fee.

Recipes: Have to be original (have not been published yet).  
Must include their original names.  
**The recipes that will not correspond to the requirements mentioned above will be evaluated by 0 points for quality.**

Corrections of the recipe are **not** possible.

Decoration: Has to be completed during the preparation in the „prep room“ / „open bar“.  
Has to be eatable.  
Cannot represent any symbols or signs.  
The time of preparation at designated area is maximally 15 minutes for each drink.

## **COMPETITION ARRANGEMENTS**

### **15. 03. 2011 Tuesday**

Till 15.00 arrival, presentation of the participants at the reception of Junior Hotel

15.30 festive opening

16.00 testing of spirits

17.00 festive fork banquet

### **16. 03. 2011 Wednesday**

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)

### **17. 03. 2011**

Culture focus - highlighting programme

**Awards:**      **1st place:**      **the challenge cup, the diploma and a surprise presented by Radisson Blue Alcron Prague Hotel and the Tretter's bar**  
2nd place:      the diploma and gifts  
3rd place:      the diploma and gifts

The best technique award (**MARTINI'S BAR**)  
The best business award  
The best test results

**Food and Beverage, Board:** For the competitors and their attendance will be ensured at the Hotel School / Junior hotel  
(fork banquet, lunch worth 150,-CZK per person,  
dinner on 15. 03. 2011 75,- CZK per person,  
breakfast 65,- CZK per person  
or according to your wishes)

**Accommodation:**                      please write to: **keclikova@hsvos.cz**

**Head of the competition:**      Ing. Eva Marešová (deputy headmaster of HŠ VOŠ Poděbrady)

**The person in charge:**              Mgr. Eva Keclíková – phone: +420 325 612 540

e-mail: [keclikova@hsvos.cz](mailto:keclikova@hsvos.cz)

## **PORTFOLIOS** (attachment)

### 1) Portfolio Brown-Forman CS

Bacardi Superior  
Bacardi Black  
Bacardi Gold  
Bacardi Reserva  
Bacardi 8 years  
Bacardi RAZZ

Martini Extra Dry  
Martini Bianco  
Martini Rosso  
Martini Rosato

2) Portfolio MONIN sirups – the complete portfolio is available on [www.monin.cz](http://www.monin.cz)

3) Portfolio Poděbradka – [www.podebradka.cz](http://www.podebradka.cz)

4) Portfolio RAUCH – [www.rauch.cc](http://www.rauch.cc)

All kinds of drinks mentioned in your registration will be available in a sufficient amount.