PROPOSITIONS – junior classic

Information: www.hsvos.cz

Competition: BACARDI – MARTINI PODĚBRADY CUP 2013

Organizer: Hotel school and VOŠ Poděbrady

Special guarantor: CZECH BARTENDERS ASSOCIATION

Date: 18. 3. - 19. 3. 2013

Venue: Hotel School and College of Hotel Management and Tourism and State

Language School Entitled for State Examination, Komenského 156/III,

Poděbrady, 290 60

Congress Centre SPA COLLONADE

Registration: By 24. 02. 2013 on www.cbanet.cz

On-line registration is obligatory.

Included into: "Barman of the Year" rating

COCA/COLA Cup

MONIN Cup

Media partners: BARLIFE magazine

Gastro plus magazine

Czech Radio

Drink categories: 1. MARTINI After Dinner Cocktail

2. BACARDI Long Drink

Guarantor: Martin Smolný tel.: +420 608 063 447, martin.smolny@martinisbar.cz

CBA Head referee: Radek Poláček

Competition director: Ing. Eva Marešová (HŠ VOŠ Poděbrady)

Participant's fee: 500 CZK

Evaluation: According to CCC 2013 rules, the decision of the jury is definitive.

Potential protest can be filled at the Head referee – at the venue only.

Compulsory components:

- 1. MARTINI After Dinner Cocktail the competitor is obliged to use at minimum 2 centilitres of a product from the MARTINI portfolio (see the attachment).
- 2. BACARDI Long Drink the competitor is obliged to use at minimum 3 centilitres of a product from the BACARDI portfolio (see the attachment).
- 3. In case of using syrups only MONIN products are allowed. (see the attachment)
- 4. In case of using flavoured manufactured non-alcoholic drinks, only products of Coca-Cola company are allowed.

Number of portions: 5

Time limit: 12 minutes (6+6).

Ice: Cubes and crashed ice will be supplied by the organizer (crashed ice has

to be mentioned in your requirements).

Recipes: Have to be original (have not been published yet).

Have to include their original names.

The author of the recipes passes all the usage rights to CBA and the

promoter (without charge in case of being published).

COMPETITION ARRANGEMENTS

18. 03. 2013 Monday

Till 15.00 - presentation of participants in the Hotel School

15.30 - festive opening

16.00-17.30 - SUSHI bar for students

18.00 - dinner in the school restaurant 18.00-20.00 - dinner for teachers in SUSHI bar

19. 03. 2013 Tuesday

7.30 - first competitor's preparation

8.00 - start of the competition at the Congress Centre SPA COLLONADE

11.00 -15.00 - lunch in the Hotel School 15.00 - supposed competition ending 16.00 - festive winners' proclamation **Awards: 1st place: - exclusive rum training** for the winner's school

(worth 20.000 CZK)

- specialized excursion and educational stay in BUGSY'S bar

- and PHENOMEN BAR Prague

- accommodation in the Radisson Blu Alcron hotel Prague

- BACARDI bartending tools

- the challenge cup, the certificate and gifts

2nd place: - the certificate, gifts and BACARDI bartending tools

3rd place: - the certificate, gifts and BACARDI bartending tools

The best trade name award

The best drink in category MARTINI AFTER DINNER COCKTAIL

The best drink in category BACARDI LONG COCKTAIL

EXTRA INFORMATION

Accommodation – please contact:

Eva Keclíková – phone number: +420 325 612 540,

E-mail: keclikova@hsvos.cz

Other information about the competition:

Eva Keclíková – phone number: +420 325 612 540, keclikova@hsvos.cz

Martin Smolný, garant soutěže za CBA. +420 608 063 447, martin.smolny@martinisbar.cz

PORTFOLIOS (attachment)

Brown-Forman C&S Republic

Bacardi Superior 37,5%

Bacardi Gold 37,5%

Bacardi Black 37,5%

Bacardi 8 Aňos 40%

Bacardi RAZZ 32%

Bacardi OAKHEART 35%

Martini Extra Dry 15%

Martini Bianco 15%

Martini Rosato 15%

Martini Rosso 15%

Martini Prosseco 11,5%

Martini Brut 11,5%

Martini Dolce 7,5%

Martini Rosé 9,5%

Southern Comfort 35%

Chambord Liquer 16,5%

MONIN

http://www.cbanet.cz/souteze/portfolio/monin_portfolio_2012.pdf

Coca-Cola HBC, Česká republika, s.r.o.

CAPPY orange 100%	0,2 I
CAPPY pineapple 100%	0,2 I
CAPPY black currant nectar	0,2 I
CAPPY apple nectar 20%	0,2
KINLEY bitter lemon	0,25 l
KINLEY ginger ale	0,25 l

Sufficient amount of all kinds of drinks mentioned in your registration (sent on time) will be available. Other ingredients have to be ensured by competitors.