

Propositions – Junior classic

Competition: **BACARDI – MARTINI PODĚBRADY CUP 2015**

Organizer: **Hotel school and VOS Poděbrady**

Special guarantor: **CZECH BARTENDERS ASSOCIATION**

Date: **16 and 17 March 2015**

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 21 February 2015** on www.cbanet.cz
(on-line registration is obligatory)

Included into: “The Barman of the Year” rating
COCA/COLA Cup
MONIN Cup

Drink categories: **1. Fancy cocktail -MARTINI SUMMER COCKTAIL**
2. Long Drink - BACARDI SUMMER COCKTAIL

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

Guarantor: Achim Šipl, phone +420 608 141 440, achim66@seznam.cz

CBA Head judges: Radek Poláček

Participant's fee: 500 CZK (competition costs)

CBA starting fee: 300 CZK (for CBA or JSC non-members only)

Judging: According to JCC 2014 rules, the decision of the jury is definitive.
A protest can be filed at the Head judge – at the venue only.

Compulsory components:

1. **Martini summer Cocktail** - the competitor is obliged to use at minimum 2 centilitres of MARTINI Vermouth (Martini Bianco, Rosso, Rosata, Extra Dry).
2. **Bacardi summer Cocktail** - the competitor is obliged to use at minimum 2 centilitres of a product from the BACARDI portfolio (Bacardi Superior, Gold, Black, Oakheart, Razz).
3. In case of using syrups - only MONIN products are allowed.
4. In case of using flavoured manufactured non-alcoholic drinks, only products of Coca-Cola Company are allowed.

NEW JUDGING STANDARTS:

In this competition will be newly judged creativity and time.
This is the judging approach and system:

We are looking for a drink which can be easily prepared, but is creative enough.

Focus on moderate number of ingredients to make the preparation easy at other bars – your drink might become a hit! Its presentation, serving and your creativity will be evaluated – give a reason why the guests should come to see you).

Judging chart: speed and simplicity

Parameters	Conditions	Points
Easily and fast prepared	Drink prepared from available ingredients – time up to 11 minutes	10 points
Easily prepared	Time up to 12 minutes	8 points
Fast prepared	Time up to 13minutes	6 points
Complicated preparation	Time up to 14 minutes	4 points
Slow and complicated preparation	14 minutes	0 points
Exceeded time limit	Time over 14 minutes	standard penalization

Judging chart: creativity

Parameters	Conditions	Points reached
Creative above standartds	At minimum 4 ingredients, new technique of preparation, new technique of decoration, interesting ingredients, trendy ideas	2x6=12
Very creative	At minimum 4 ingredients, new technique, interesting ingredients, trendy ideas	2x4=8
Creative	At minimum 3 ingredients and two more conditions named above	2x2=4
Little creative	At minimum 3 ingredients and one more condition named above	2x1=2
Not creative	Does not meet any comditions named above	0

Number of portions: 4+

Time limit: 14 minutes (7 + 7)

Ice: Cubes and crashed ice will be supplied by the organizer (crashed ice has to be mentioned in your requirements).

Recipes: The author of the recipes passes all the usage rights to CBA and the promoter (free of charge in case of being published).

COMPETITION ARRANGEMENTS:

16. 03. 2015 Monday

By 15.00 - registration of participants in the Hotel School
15.30 - opening ceremony
16.00-17.00 - Bacardi and Martini products workshop
17.00-17.30 - barista lecture
18.00 - dinner in the school restaurant

17. 03. 2015 Tuesday

7.30 - the first competitor's preparation
8.00 - the 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 - results and winners ceremony

Prizes :

1st place: - **exclusive rum training** for the winner's school (worth 20.000 CZK)
- **BACARDI bartending tools**
- the **challenge cup**, the **certificate** and other **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 **MARTINI SUMMER COCKTAIL** category

The best drink in **BACARDI FANCY SUMMER DRINK** category

EXTRA INFORMATION

For accommodation – please contact:

Penzion FONTÁNA

Phone number : +420 774 334 440 fontana@pension-podebrady.cz

Penzion ALFA

Phone number: +420 325 623 111 hotel@bellevue.cz

Other information about the competition:

Achim Šipl, achim66@seznam.cz

Ing. Veronika Kukačková, phone number: +420 777 817 942

PORTFOLIOS (attachment)

Brown-Forman C&S Republic

Bacardi Superior 37,5 %

Bacardi Gold 37,5%

Bacardi Black 37,5%

Bacardi RAZZ 32%

Bacardi OAKHEART 35%

Martini Extra Dry 15%

Martini Bianco 15%

Martini Rosato 15%

Martini Rosso 15%

Martini Prosecco 11,5%

Martini Brut 11,5%

Martini Asti 7,5%

Martini Rosé 9,5%

Southern Comfort 35%

Chambord Liqueur 16,5%

Bombay Sapphire Gin

Grey Goose

Otard V.S.O.P

MONIN

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

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

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

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