



Nomination:
Bartender

General Rules:

1. Competition is individual. Sequential number for completing the competition tasks will be drawn at the start of the competition.
2. Contest participants must comply with the requirements of work safety and fire safety regulations.
3. Participants must submit to jury each cocktail recipes, 3 copies in English (3 copies – non-alcoholic cocktail recipe and 3 copies of alcoholic cocktail recipe). The recipes include product name, author's name and surname, represented school and a description how the cocktails are made. Advise - use photos to illustrate the preparation process. Each copy must be prepared in presentable format up to participants' choice.
4. All cocktail ingredients in recipes are in ml (milliliters), in signed numbers (1 piece, etc), and/or in fractions and/or in contractual portions (drops, splashes, etc.).
5. **List of necessary products, what provided organizers, and amounts (appendix 1) must be sent until 10th of March by e-mail: march@rtrit.lv**
6. Ingredients measure with a measuring cup.
7. Participants shall perform their tasks in accordance with the competition tasks at the training bar.
8. Cocktails must be prepared according with cocktail preparing methods (build, shake, stir, blend, etc).
9. After completing the competition tasks, the participants must clean and tidy up their workplaces.
10. The organizers will provide the participants with the Monin products needed for the cocktails, which are specified in the list, but you can also use your own Monin syrups

Tasks of the competition:

1. Preparing a non – alcoholic cocktail:

- o Participant has to prepare 3 equal non-alcoholic portions of cocktails - 2 for jury, 1 for exhibition.
- o It is mandatory to use at least one of Monin's product at least 20 ml (syrup, puree, sauce, etc). Usage of analog products not allowed.
- o Cocktail recipe must be your own, not popular cocktail recipes.
- o The maximum number of components is 5 (five), including splashes and drops.
- o Volume of the cocktail served without ice may be from 70-250ml, cocktails served with ice may exceed the 250ml mark.
- o The total time for preparing a non-alcoholic cocktail: 8 minutes.

Task TWO follows on next page..



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Tasks of the competition:

2. Preparing alcoholic cocktail

- o Participants has to prepare 3 equal alcoholic portions of cocktails - 2 for jury, 1 for exhibition.
- o It is allowed to use liqueurs and other alcoholic beverages with a maximum of 40% alcohol. The obligatory alcoholic drink Triple Sec Cacao either Triple Sec Pepper mint White. Is allowed to use liqueurs and other alcoholic beverages (bring yourself).
- o Cocktail recipe must be your own, not popular cocktail recipes.
- o Volume of cocktail served may be from 70-250 ml.
- o The preparation time of alcoholic cocktails - 8 minutes

Decoration:

- o Decorations must be edible. Sticks and other fasteners allowed. Toothpicks, pegs, other fasteners are allowed
- o The decorations must be prepared before going to the competition venue (no time limit).
- o Artificial additives and food coloring not allowed.
- o Spices – salt, sugar, pepper, nutmeg, cinnamon – allowed.

Ingredients:

- o Participants can use the basic fruit juices indicated in the list and can also use your own juices, also freshly squeezed, which are not considered mixtures, fresh egg whites (only quail eggs), soft drinks Lyre's, tonic, Sprite, Coca- Cola, carbonated and still water.
- o Pre-prepared or homemade ingredients are not allowed
- o Ice cream and dairy products consisting of fresh milk and cream are not allowed
- o Heated ingredients are not allowed.
- o It is not allowed to use jams and jams of other brands (except for Monin purees).

Contest organizer provides:	Contest organizer does not provide:
<p>Juice: Apple Orange Multivitamin Cranberry</p>	
<p>Monin syrups: Monin Pina Colada Monin Lavande Monin Cranberry Monin Green Apple Monin Strawberry Monin Bitter der Aperitif Monin Cane Sugar Monin Vanilla from Madagascar Monin Spicy Monin Cloudy Lemonnade Base Monin Blue Curacao Monin Pamplemousse Rose</p>	<p>Other Monin syrups, sauce, puree, etc is allowed to bring</p>
<p>Purees: Lychee Pineapple Sea Buckthorn Rhubarb Kiwi Tangerine</p>	

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<p>Fruits, Spices: Oranges Lemons Lime Physalus Black olives Green olives Red cocktail cherries Salt Sugar white Sugar brown Pepper Nutmeg, whole</p>	<p>Other Ingredients for cocktails decorations</p>
<p>Other products: Quite eggs</p>	
<p>The organizer provides only Triple Sec Cacao and Triple Sec Pepper mint White</p>	<p>Any other alcoholic beverage is used in addition to the cocktail, the organizer does not provide it. Participant can bring themselves.</p>
<p>Ice</p>	
<p>Separate workplaces are provided for the participants.</p>	<p>Bartender work equipment (shaker, etc)</p>

Evaluation Criteria and Description of Criteria	Points
Non-alcoholic cocktail preparation:	
• Taste	0–30
• Cocktail décor and overall appearance	0–10
• The originality of the cocktail	0–10
• Cocktail making technique	0–30
Preparation of alcoholic cocktail:	
• Taste	0–30
• Cocktail décor and overall appearance	0–10
• The originality of the cocktail	0–10
• Cocktail making technique	0–30
Communication skills:	
• Professional terminology	0–10
• English	0–10
• Artistic design of the cocktail recipe Communication with the jury (answers to questions)	0–10
Hygiene and Sanitation: • Personal hygiene (workclothes / shoes / hands / ...)	0–10
Maximum points	200

Evaluation: One winner may be determined in each of the three positions. If there are competitors with the same number of points, then the jury prefers the competitor with a higher score in the criteria Non –alcoholic cocktail preparation of Cockail making technique, if there is still an equal number of points, the jury takes into account the points of the Preparation of alcoholic cocktail criterion The originality of the coctail.