

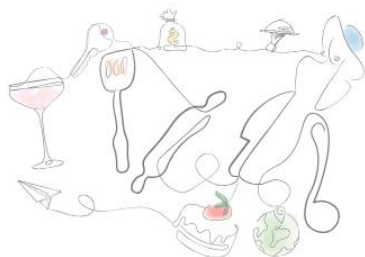


RIGA TECHNICAL SCHOOL OF TOURISM AND CREATIVE INDUSTRY

# 3<sup>rd</sup> INTERNATIONAL CONTEST FOR VET STUDENTS

## *Learn, Know, Do, Can, Show*

26. - 28.03.2024



## BARTENDER

### **General rules:**

1. Sequential number for completing the competition tasks will be drawn at the start of the competition. Competition is individual.
2. Contestants must comply with the requirements of work safety and fire protection rules.
3. Contestants must submit to jury cocktail recipes, 3 copies in English. The material includes product name, author's name and surname, represented school and a description how the cocktails made. Advise - use photos to illustrate the preparation process. Each copy must be prepared in presentable format up to contestants' 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. Ingredients measure with a measuring cup.
6. Contestants shall perform their tasks in accordance with the competition tasks at the training bar.
7. Cocktails must be prepared according with cocktail preparing methods (bild, shake, stir, blend, etc).
8. Contestants must use their own glasses, decorations, equipment.
9. After completing the competition tasks, the participants must clean and tidy up their workplaces.

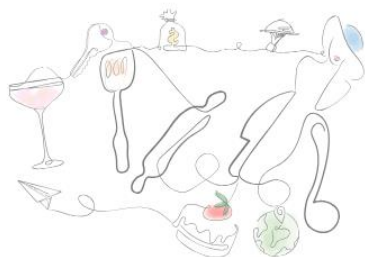
### **Tasks of the competition:**

#### **1. Contestant has to prepare 3 equal non-alcoholic portions of cocktails - 2 for jury, 1 for exhibition.**

- 1.1. 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.
- 1.2. Cocktail recipe must be your own, not popular cocktail recipes.
- 1.3. Maximum number of components is five (5) including splashes and drops.
- 1.4. Volume of cocktail served may be from 70-250 ml.



RIGA TECHNICAL SCHOOL OF TOURISM AND CREATIVE INDUSTRY



# 3<sup>rd</sup> INTERNATIONAL CONTEST FOR VET STUDENTS

## Learn, Know, Do, Can, Show

26. - 28.03.2024

- 1.5. Not allowed use heated ingredients.
- 1.6. Preparation time for soft drinks 8 minutes.

### **2. The contestant has to prepare alcoholic cocktail in 3 equal portions - 2 for jury, 1 for exhibition.**

- 2.1. Mandatory alcoholic beverage is Gin by your own choice (not provided by organizer). Is allowed to use liqueurs and other alcoholic beverages (bring yourself).
- 2.2. Maximum number of components is five (5), including splashes and drops.
- 2.3 Volume of cocktail served may be from 70-250 ml.
- 2.4. Preparation time for alcoholic cocktails 8 minutes.
- 2.5. Assignment time 50 minutes, including presentation of the work 10-15 minutes.

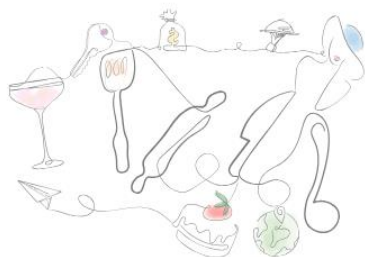
### **3. Decorations**

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

Contest organizer provide:	Contest organizer does <b>not</b> provide:
<b>Juice – 4 types</b> Apple Orange Multivitamin Cranberry	Glasses for serving drinks
<b>Monin syrups:</b> Monin Rose Monin Ginger Monin Pamplrmousse Rose pink Monin Bitter Monin Cranberry Monin Lychee Monin Orange Spritz Monin Blue Curacao Monin Grenadine Monin White chocolate Monin Fraise des Bois Monin Green Apple	2. Alcoholic beverage from which alcoholic cocktail is made. 2. Other Monin syrups, sauce, puree, etc is allowed to bring



RIGA TECHNICAL SCHOOL OF TOURISM AND CREATIVE INDUSTRY



# 3<sup>rd</sup> INTERNATIONAL CONTEST FOR VET STUDENTS

## *Learn, Know, Do, Can, Show*

26. - 28.03.2024

<b>Alcoholic beverage is Gin by your own choice (not provided by organizer)</b>	Other alcoholic beverages (bring yourself)
Fruits - oranges, lemons, lime	Other Ingredients for cocktails decorations
Separate workplaces	Bartender work equipment (Shaker, etc)
Ice	

### Evaluation criteria

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