



REGISTRATION:

All competitors must register before 8th of July 2018, 11:59 P.M, on website www.flaircomp.com/WestBartendingChallenge, further they will provide info: Name, Age, Contry, Shirt Size.

COMPETITION PROGRESS:

General Rules

Competitors may bring their own music, CD, or memort-stick format. It is accepted only one CD by competitor and the music must not contain obscene music. Otherwise this can be the subject of disqualification

Competitors must wear the shirts provided by the organisers during the entire competition.

It is forbidden for competitors to wear short pants in stage.

It is forbidden to use other stickers over the original Label of Campari Bitter bottles (working flair).

Exhibition flair routine must contain minimum one move with the bottle of Captain Morgan Rum and Monin.

The equipment needed for running the competition will be provided by organiser:

- Bar mobil - set up working & exhibition flair;
- Instruments (tins, glass etc) – competitors can use their own instruments and bottles at warm-up; but during the competition will be allowed only bottles provied by organiser. Nuber of bottles offered by organiser is limited;
- The bar setup will be made by the bar-back selected by organiser.

The competiotion, the 2 Heats (Hunedoara, Timisoara), will proceed as follows:

Each heat will be split in 2 rounds:

QUALIFICATION – 4:00 minutes, 2 prepared drinks: Working Flair (CAMPARI & Tonic), Exhibition Flair (own creation drink that will be judged as Best Cocktail). It is forbidden to use any competition-brand with our parteners. It is allowed to use only two homemade ingredients.

FINALS - 6:00 minutes, 2 bauturi prepareate: working flair - imposed by organsers is **CAMPARI & TONIC** and exhibition flair – **Signature Cocktail** (Signature Cocktail). It is forbidden using any competition-brands with our parteners. It is allowed to use only two homemade ingredients.



pepsi. **CAMPARI**

MOKADOR

MONIN

Red Bull
ENERGY DRINK

Captain Morgan

JOHNNIE WALKER

QUALIFICATIONS

- Competitors must be at the location (17th of July 2018/ Castelul Huniazilor/ Hunedoara ad 18th of July 2018/ Sura/ Timisoara) at 10:00 A.M., briefing starts at 11:00 A.M. Competitors who will not be present will be eliminated.
- Warming and preparing will be allowed ONLY in the spots indicated by the organisers.
- Competitors will have to prepare using techniques of working flair a **CAMPARI & Tonic** and exhibition flair a **Signature Cocktail** (own creation drink that will be judged/scored in routine chosen by Best Cocktail), according to the recipes presented at the end of the regulation in **4 minutes**.
- Before the start of each round, competitors have 3 minutes for checking and preparing the bar.
- Demonstration starts when the MC-ul say „start”, after the competitor’s signal (lifted hand).
- There is forbidden using fire or flaming during the competition.
- For working & exhibition flair, competitors are allowed to add tape only at the head of exhibition flair bottles and no more than two layers. It is forbidden using any tape on the working flair bottles and „tapping” 285 metal pourers.

FINALĂ

- **Competitors must prepare 2 drinks**, working flair - (imposed drink) **CAMPARI & Tonic** and exhibition flair – **Signature Cocktail** (own creation drink, OTHER than qualification round), during **6 minute**.
- Before the start of each round, competitors have 5 minutes for checking and preparing the bar.
- Demonstration starts when the MC-ul say „start”, after the competitor’s signal (lifted hand).
- First drink imposed drink is **CAMPARI & TONIC**. This drink will be prepared using only working flair techniques
- Second drink will be prepared using exhibition flair techniques, as **Signature Cocktail**.
- Bottle used in working flair will contain minimum 1/3 liquid (CAMPARI Bitter); bottles used in exhibition flair will contain min. 15 ml liquid. All bottles will be prepared by bar-backs and can be verified by competitor. Missunderstandings will be discussed only with the judges.
- For working Flair will be used 285 standard pourers; for exhibition flair can be used plastic pourers.
- In exhibition flair round, competitors can use as many bottles they want; there will be no scoring for moves with empty bottles or moves without pour.
- At the end of the allotted time, prepared beverages must be presented on the bar. The lack of one or both beverages will be penalized.
- At the end of the routine, the bottle of CAMPARI Bitter must be presented on the countertop.
 - Flaming or firefighting is not accepted in the contest.



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SPECIAL ROUND - Best Move Johnnie Walker Blender's Batch

- This test will be judged and scored SEPARATEly, after finishing the 6 minutes of the FINAL, independently of the evidence in the contest.

FINAL SCORING

FLAIR:

- **70 points - Technical & Variety; difficulty, number of instruments and bottles used;**
- **50 points - Creativity & originality; personal style, original movements, non-repositioning of movements;**
- **70 points - Stage presence; interaction and reaction of the public;**
- **20 points - Relevance.**

DEDUCTIONS:

- **2 points** – instrument drops, glasses, bottles;
- **3 points** – incorrect pours, improper procedures, lack of ingredient / garnish.
- **30 points** – missing drink, empty bottle moves, no sponsor.

COCKTAIL:

- **10 points** - aspect;
- **10 points** – flavour, smell.
 - **10 points - hygiene, technique.**
 - **20 points** – taste, balance

JUDGES

- Luca Valentin – Exquisite Bar Solutions
- Costin Bucur – Bar Expert, judged national and international competitions
- Lucian Turcu – Diageo Reserve Brand Ambassador
- Dragos Iliescu – Fratelli Timisoara



WORKING & EXHIBITION FLAIR Drinks

QUALIFICATIONS:

Working Flair	Exhibition Flair
Name: Campari & Tonic 50ml Campari Bitter Fill-up Evervess Tonic Glass: Copa Full ice Garnish: lime squeeze Method: Build & Stir	Name: _____ Min. 30ml Captain Morgan White/spiced/Jamaica Min 15ml Monin Syrup/Piure Maximum 7 ingredients Ice: _____ Glass: _____ Garnish: _____ Method: _____

FINALS:*

Working Flair	Exhibition Flair
Drink: Campari & Tonic 50ml Campari Bitter Fill-up Evervess Tonic Glass: Copa Full ice Garnish: lime squeeze Method: Build & Stir	Name: _____ Min. 30ml Captain Morgan White/spiced/Jamaica Min 15ml Monin Syrup/Piure Maximum 7 ingredients Ice: _____ Glass: _____ Garnish: _____ Method: _____

*** own creation drink MUST be different from the one in the qualifications !**

Heat 1 - 17th of july/ Hunedoara/ Castelul Huniazilor

1st place: 400 Euro

2nd place: 250 Euro

3rd Place: 150 Euro

Best Cocktail: 100 Euro

Best Move: 1 Johnnie Walker Gold Reserve

Heat 2 - 18th of july/ Timisoara/ Sura

1st place: 400 Euro

2nd place: 250 Euro

3rd Place: 150 Euro

Best Cocktail: 100 Euro + Professional Bar Kit from MONIN

Best Move: 1 Johnnie Walker Gold Reserve

WEST BARTENDING CHAMPION 2018 (aftrer general scoring Heat

1+Heat 2) : 500 Euro



pepsi. CAMPARI

MOKADOR

MONIN

Red Bull
ENERGY DRINK

Captain Morgan


JOHNNIE WALKER