

THE COMPETITION

1. The competition is open to all members of the International Bartenders Association and bartenders whose employer is a member of the Hotel Association of their country.
2. There are two categories in the competition:
 - A) Creative Cocktail
 - B) Flairing Bartending Skills
3. Each country can submit not more than 1 entry (participant) for each category.
4. The Heats will be held on 21st July 2009 at Clarke Quay, Central Square to select 6 finalists for Category A and 4 finalists for Category B for the Finals.
5. The Finals will be held on Wednesday, 22nd July 2009 at The Windsor Ballroom, Goodwood Park Hotel during the Cocktail Reception at 6.30 pm.

PRIZES & AWARDS

Cocktail & Flairing Bartending Skills Category

1st Prize

\$500 cash (Singapore Dollar)
Champion Trophy
Certificate of Commendation

2nd Prize

\$300 cash (Singapore Dollar)
Trophy
Certificate of Commendation

3rd Prize

\$200 cash (Singapore Dollar)
Trophy
Certificate of Commendation

Merit Awards

Certificate of participation

RULES & REGULATIONS

1. Contestant must be dressed in Association's (IBA member) jacket or work uniform without any brand logo unless it is the logo of one of the sponsors of this year's competition.
2. Each contestant will be required to:
 - a) concoct/create one cocktail (recipe must be original and must be submitted together with the official entry forms).
 - b) prepare 2 portions simultaneously. One portion will be used for presentation, the second to be divided into 3 or 4 sherry glasses which will be served to the blind tasting panel.

Please Note:

- **Each contestant is allowed to submit only one (1) recipe.**
- **Only Sponsored Products listed (Appendix A) can be used.**
- **One (1) non listed product is allowed. The participant will need to supply his/her own if he/she needs to use it.**

3. Ingredients:
 - a) the original recipe to be submitted must consist of one basic spirit and/or liqueur supplied by the sponsors. Other ingredients may be juices/mixers or other non-alcoholic beverages.
 - b) the maximum number of the ingredients shall be limited to SIX (6) which shall include DROPS and DASHES, except for Category B which shall be limited to Seven (7)
 - c) shall not exceed SEVEN (7) centilitres (International standard) of alcoholic content. This applies to both Long & Short drink.
 - d) fruit juices, syrups, bitters, carbonated and non-carbonated liquids, or any other condiments may be allowed.

- e) dairy products and their substitutes with the exception of fresh milk, cream and eggs shall not be allowed.
4. The sequence of the competition shall be decided by a draw of the competitors' names.
 5. Contestant shall use standard measures to determine the volume of the ingredients. Recipes shall be expressed in centiliters (cl).
 6. The standard bar utensils, alcoholic beverages listed will be supplied. Should the contestant need any glasses, drinks (mixers) other than those listed, he/she will be allowed to supply his/her own.
 7. Timing: The preparations, presentations and service of both the creativity cocktail and international cocktail shall be limited to **5 minutes**.
 8. Preparation: All drinks may be stirred, shaken or blended in an electric mixer.
 9. Garnishing: All garnishes may be pre-cut beforehand but shall be assembled during the competition proper.
 10. All Cocktails will become the properties of Association of Bartenders and Sommeliers Singapore (ABSS). By participating in the contest, each participant consents to the use of his name and concoction(s), without further compensation, in all forms and media for all purposes, including advertising, promotions, publicity and/or sales and marketing materials, or any other trade or commercial purposes throughout the world and in perpetuity.
 11. The Organising Committee shall be the referee to resolve any disputes, issues or problems which may occur during the course of the competition.

SUBMISSION OF ENTRIES

All entries for the competition must be submitted to the **Association of Bartenders & Sommeliers Singapore**.
(Appendix B)

By Fax: +65-6415 3560

By Email: iws@shatec.sg

The Organising Committee reserves the right to reject any entry that does not contain the original recipe.

CLOSING DATE

The closing date is on Monday, 6th July 2009.

EVALUATION CRITERIA

The contestant will be evaluated as follows:

1. Creativity (name association, originality, ingredients, quantities, taste and glassware).
2. Bartending skills/working techniques (product knowledge, proportion, choice of utensils, housekeeping, speed and personal appearance).

EVALUATION PANELS

The evaluation panels will comprise 2 front-panel judges for showmanship and 3 or 4 back-panel judges for blind tasting.

ACCOMMODATION

Accommodation will be provided on a twin-sharing basis.

ARRIVAL & DEPARTURE

1. Participants are expected to arrive on Monday, 20th July 2009
2. Participants shall depart on Thursday 23th July 2009. Should a participant wish to extend his/her stay; the participant will have to pay for his/her own accommodation.
3. The Association of Bartenders & Sommeliers Singapore will provide scheduled transfers to and fro the airport. Participants who choose not to follow the scheduled transfers will have provide their own transport.

PROGRAMME

20th July 2009

- a) Morning/Afternoon
- b) 7:00 pm
- c) 8.30 pm

21st July 2009

- a) Morning/Afternoon
- b) 7.30pm to 10.00pm

22nd July 2009

- a) Morning/Afternoon
- b) 6:30 pm

23rd July 2009

- a) Morning/Afternoon
- b) 12.00 noon

Monday

Arrival of Participants.

Tiger Beer Welcome Dinner

Competitors briefing

Tuesday

Free & Easy.

Heats will be conducted at Clarke Quay, Central Square to select the finalists for the Finals (Participants to check with Organiser for details)

Wednesday

Free & Easy.

Asia Pacific Cocktail Competition Grand Final and Cocktail Reception at the Windsor Ballroom, Goodwood Park Hotel.

Thursday

Free & Easy.

Departure of participants



SINGAPORE HOTEL ASSOCIATION



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