

# Entry Form

# 2011

This entry form must be returned to the **ASSOCIATION OF BARTENDERS & SOMMELIERS, SINGAPORE** either via fax: +65 6415 3560 or email to [iws@shatec.sg](mailto:iws@shatec.sg) before 05 July 2011.

NAME OF COCKTAIL \_\_\_\_\_

**CATEGORY A (11/07)** \*

**CATEGORY C (12/07)** \*

**CATEGORY B (12/07)** \*

**CATEGORY D** \*

INGREDIENTS (including Garnishes and brand names)	QUANTITIES (in millilitres or centilitres)	REMARKS

Garnish: \_\_\_\_\_

Method of Preparation: Stir / Shake / Blend Type of Glassware: \_\_\_\_\_

Name of Participant: \_\_\_\_\_ Date of Birth: \_\_\_\_\_

Hotel/Organisation: \_\_\_\_\_ Outlet: \_\_\_\_\_ (if any)

Office Tel: \_\_\_\_\_ Home Tel: \_\_\_\_\_ Mobile: \_\_\_\_\_

Residential Address: \_\_\_\_\_

Postal Code: \_\_\_\_\_

Email: \_\_\_\_\_

I hereby declare that the above recipe is original and concocted by myself. I also agree to abide by the rules and regulations as laid down.

\_\_\_\_\_ Date

\_\_\_\_\_ Signature

\* Please indicate with a ( ✓ )  
All contestants to register at the competition venue by 12.30pm on the day of the competition.

## The Competition

- The competition is open to all members of the Association of Bartenders & Sommeliers, and all bartenders working in Singapore.
- There are four categories in the competition:
  - Cocktail
  - Flairing Bartending Skills
  - Mocktail
  - Speed Bottle Cap Opening

Categories A & C: **Cocktail & Mocktail Category**  
Each contestant will be required to:- Concoct/create one cocktail mocktail (recipe must be original and must be submitted together with the official entry form).

For each part, each contestant will prepare 2 portions simultaneously. One portion will be used for presentation, the second to be divided into 3 glasses and will be served to the blind tasting panel.

At least one (1) and only Routhin 1883 Syrup to be used for Mocktail Category and it should be at least TWO (2) cl of Syrup.

Category B: **Flairing Bartending Skills**  
Each Contestant to create 2 cocktails, one portion will be used for presentation, the second to be divided into 3 glasses for blind tasting.

Contestants will be evaluated on their skills, flairs, portioning of liquors, end product presentation and taste.

Category D: **Speed Bottle Cap Opening**  
Contestant must participate in either Category A and/or Category B or Category C to qualify for this Category.

## How to Enter

- All entries for the competition must be submitted on the official entry forms.

The Organising Committee reserves the right to reject any entry which does not contain an original recipe for the creativity section.

- Registration fee: \$20 for non-member (no registration fee for members of Association of Bartenders & Sommeliers, Singapore).

Cheque payable to: Association of Bartenders & Sommeliers, Singapore or ABSS.

- Each contestant is allowed to submit only one entry for each category.

## The Rules

- Contestants shall be dressed in their working uniform. Uniform with non-ABSS associates members' logos are not permitted to be worn.

- The sequence of competitors in the competition shall be drawn by lot.

- Ingredients:
  - the original recipe to be submitted shall include at least one basic spirit and one liqueur and/or wine or puree or syrup.

**Only Sponsored products listed can be used.**

- 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).

- the alcohol content shall not exceed SEVEN (7) centilitres (International Standard) from not more than (four) 4 alcoholic ingredients. This is for both Long & Short drink.

- dairy products and their substitutes, with the exception of fresh milk, cream and eggs shall not be allowed.

- Contestant shall use standard measures to determine the volume of the ingredients. All recipes shall be expressed in millilitres or centilitres.

- Should the contestant need any glasses, he/she will be allowed to supply his/her own.

- Time limit: The preparation and presentation of the cocktail shall be limited to 5 minutes.

- Preparation: All drinks may be stirred, shaken or blended in an electric mixer.

- Garnishing: All garnishes may be pre-cut one hour before but shall be assembled during the competition proper. Only edible garnishes are permitted.

- The use of flower and any kinds of candy will not be permitted.

- Home-make or self make ingredients or the blending of few ingredients to be counted as (one) 1, shall not be allowed.

- Food dyes shall not be allowed.

- All Cocktails will become the properties of Association of Bartenders and Sommeliers Singapore (ABSS). By participating in the competition, each competitor consents to the use of his/her 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.**

- The decision of the Organising Committee and the Evaluation Panel is final.

- Categories A & B winners will represent Singapore to compete in the Finals of the 20th Asia Pacific Cocktail Competition.

## The Evaluation Criteria

The contestant will be evaluated according to the following criteria:

- Creativity (name association, originality, ingredients, quantities, garnishing, taste and container)

- Bartending Skills (product knowledge, proportions, garnishing, choice of utensils and glassware)

- Working Techniques (personal appearance, showmanship, speed/ time, service techniques and house-keeping)

## The Evaluation Panel

The evaluation panel will comprise 2 judges for showmanship and 3 judges for blind tasting.

## The Organising Committee

- The Organising Committee consists of members drawn from SHA and ABSS.

- The Organising Committee shall be the referee to resolve any disputes, issues or problems which may occur during the course of the competition.

# 23rd National Cocktail Competition 2011

## Venue

Date	Venue	Time
<b>1st Heat</b>	<b>11 July 2011</b>	<b>dbl O</b>
<b>2nd Heat</b>	<b>12 July 2011</b>	<b>dbl O</b>
<b>Finals</b>	<b>02 Aug 2011</b>	<b>Singapore Flyer, Greek Theatre</b>
		<b>7.30 pm - 10.00 pm</b>

## Category A : Cocktail & Category B : Flairing Bartending Skills

### 1st Prize

- A return air ticket to compete in the International Cocktail Competition 2012
- Asean Bartenders Championship (only Category A)
- Accommodation(s) • \$500 cash • National Cocktail Competition 2011 Trophy

Certificate of Commendation  
**TOTAL WORTH S\$6,000**

### 2nd Prize

- \$300 cash • Trophy
- Certificate of Commendation

### 3rd Prize

- \$200 cash • Trophy
- Certificate of Commendation

### 1 Merit Award

- Trophy • Certificate of Participation

## Category C : Mocktail

### 1st Prize

- \$500 cash • Trophy

### 2nd Prize

- \$300 cash • Trophy

### 3rd Prize

- \$200 cash • Trophy

## Category D : Speed Bottle Cap Opening

### 1st Prize

\$500 cash

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# 23rd National Cocktail Competition 2011



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