



BEER SOMMELIERS

Beer sommeliers competitions can be attended by waiters, students from colleges and comprises of three parts:

- a) Practical part of the competition of pouring light beer and dark beer,
- b) the theoretical part in the oral form,
- c) preparing a drink with beer in competitors' own creation.

The competition is public, so the competitor must take part in the appropriate, possibly typical, work clothes of beer bartenders.

The competition will be conducted if at least 5 competitors are registered.

1. Practical part of the competition

The organizer provides the competitor with a competition area, a bar counter for pouring beer, a glass for beer, a jug and inventor for service. Competitors can see the competition area, equipment and inventory for half an hour before the start of the competition after the draw of the order.

- The competitor prepares the competition area, chooses an appropriate inventory, prepares a choice of snacks for beer of his choice, can decorate the competition area.
- The competitor pours 3 glasses of beer correctly. At its disposal, there are 0,5l and 0,3l jug for light beer and a thin glass jug of 0,3l for dark beer.

The competitor has the right to take another 4 glasses or a jug of beer during the competition time, and replaces it, if he estimates that one of the drinks is not according to the criteria.

- At the same time, three drinks are pured for the jury.
- After the service, cleans up the competition area.

For tasks under points a, b, c, the competitor has 10 minutes.

2. Theoretical part in the oral form

Questions are referred to the production of beer, the types of beer in Slovenia and the world, the advice of various types of beer to the guest, beer and cooking.

3. Preparing a drink with a beer by its own creation for 3 persons, the recipe must be sent to the organizer with the application form.

When creating, make sure to use:

- at least 2.0 dcl of beer, light or dark.

When doing a creation, competitor can use no more than 3 to 4 ingredients, including the topping up. All ingredients must be written in centilitres. The recipe must be sent to the organizer with the application form and must also include accessories in the syringes, decoration and the manner of preparing the beverage.

The recommended amount of drinks added in beer can be up to 1 dcl.

Use your glasses at creation. Decoration - ornaments are made in the preparation room - each competitor has 7 minutes and the decoration is considered among professional beverage preparation.

The competitor supplies all drinks and beverage supplements himself. To prepare his own creation, a competitor uses his inventory and accessories.

The expert jury will evaluate the competitors according to the following criteria:

- preparation of the competitor area,
- the originality of the performance (appearance, communication with the guest),
- skill and professionalism at work, aesthetics and cleanliness at work,
- product appearance,
- own creation
- answers to the questions.



**TURISTIČNO
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The organizer may exclude the competitor, based on the head judges opinion, if the competitor does not follow the rules of the competition.

Work of the competitor will be judged from the moment of his/her arrival on the competition area, with the preparation phase, serving, presentation and cleaning part.

Based on the number of received points the bronze/silver/gold medal will be awarded. All competitors will receive a diploma.

On the competition day the head judge for this category will be available for comments after the competition.

Organiser has a right to expel the competitor following the head judge's complaint if the competition rules are not followed.

APPLICATION AND ADDITIONAL INFORMATION

Application deadline: friday, 27. september 2019

E-application: <http://gtzslovenije.si/prijava/>

For information regarding competition organization please contact project manager:

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For all additional information, please contact the head judge:

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