



BARMANS (MIXED DRINKS)

The competition consists of 2 parts. The competitor must:

In the 1st part:

- write a recipe for a randomly drawn cocktail from a cocktail set (annex to the rule book)
- prepare mixed drinks for 2 people according to the recipe that is drawn (preparation time is 7 minutes)
- written part (test)

The correctness of the recipe, the professionalism in the preparation of mixed drinks and the correctness of the answers at the written test are assessed (10 closed-type questions). All beverages and accessories for the preparation of mixed beverages are provided by the organizer.

Competitor uses his own inventory for making the drinks (except an electric mixer).

Expert questions will be from the book Mixed beverages for connoisseurs and lovers, Cocktails and The Colourful world of cocktails.

In the 2nd part:

PREPARING A GIN FANTASY DRINK - GIN FANCY DRINK based on a Slovenian GIN, with competitors' own recipe for 4 persons:

1. Prepare Fantasy drinks based on **Gin from one of Slovenian producers**, for four (4) persons, preparation time is (7) minutes;
2. Before the start of the competition, the competitor has at his disposal one (1) minute of time to present and describe his creation (why he decided for one, what prompted him to do this, the story ...)
3. The recipe must be sent to the organizer with the application form or the competitor gives it to the head judge before joining the competition.
4. The recipe must be original, written in the measuring unit cl (0.5 cl, 1.0 cl, 1.5 cl, ...);

5. The recipe must contain at least three (3) centilitres of Gin;

6. For other ingredients: there are no restrictions on the quantity;

7. It is permitted to use 1 (one) home-prepared ingredient;

8. **Specification of home-prepared ingredients:** The use of alcohol in home-prepared ingredients must not exceed 10%. The recipe for the home ingredient must be described in detail and presented with the recipe. A maximum of 3.0 cl of domestic ingredients may be used in the recipe.

9. The use of fire is not permitted, except the burner for caramelizing;

10. Use your own glasses (only glasses are allowed);

11. Prepare 4 (four) mixed drinks;

12. The cocktail preparation time is 7 minutes;

13. Decoration: décor elements are prepared in the preparation room; the preparation time is 15 minutes and is considered inside the professional preparation of mixed beverage.

14. Available Gins from the organizer: **Gin Karakter, Monologue gin, Limbay gin**, ice and straws;

15. All other drinks and accessories for the preparation of their own creation are provided by the competitor himself.

16. To prepare your own creation, a competitor uses his own bartender inventory and accessories.

JUDGING CRITERIA

In the 1st part of the competition the expert jury will evaluate:

1. the correctness of the recipe,
2. expertise in the preparation of a mixed drink,
3. the correctness of test responses.



**TURISTIČNO
GOSTINSKA
ZBORNICA
SLOVENIJE**



In the 2nd part of the competition the expert jury will evaluate:

1. appearance of mixed beverage,
2. aroma of mixed beverage,
3. taste of mixed beverage,
4. presentation of your own creation (1 minute)

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

The competitor should wear his/her working uniform of the company/institution where he/she works.

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.

The order of the competing will be drawn before the beginning of the competition.

The application form for the competition in the mixing of bar drinks is given to the head judge before the start of the competition.

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:

Srečko KOKLIČ
srecko.koklic@tgzs.si, 051 273 000

For all additional information, please contact the head judge:

Aleš OGRIN
ales.ogrin@siol.net, 041 419 566