

WORLD COCKTAIL CHAMPIONSHIP **FANCY COCKTAIL COMPETITION**



TECHNICAL JURY FOR IBA PRESTIGE AWARD

COCKTAIL N°:

■ Each competitor starts with 35 points
■ Marks are deducted based on mistakes and inefficiency in executing certain task

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BOTTLES PRESENTATION	Points	Deduction	COMMENTS	
Bottles must be shown to public and judges				
Do not show labels to the public	- 1 pt			
Do not set the bottles up in correct order (from less Alc° to max. Alc°)	- 1 pt			
Do not present bottles to the public	- 2 pts			
HANDLING ICE AND BAR TOOLS	Points	Deduction	COMMENTS	
Competitor will be penalized for incorrect handling of ice and tools				
Lice cube dropping	- 1 pt			
More than 1 ice cube dropping	- 3 pts			
Ustensils dropping	- 1 pt			
EMPTYING EXCESS WATER	Points	Deduction	COMMENTS	
Disposal of excess water will be taken into account				
Does not dispose off water from glasses, shakers, mixing glass	- 3 pts			
* Forget to cool down any of the aboved mentioned	- 3 pts			
SPILLAGE	Points	Deduction	COMMENTS	
iquid spillage will be penalized				
* Spillage over the bar during preparation (drops etc)	- 3 pts			
LACK OR EXCESS OF INGREDIENTS	Points	Deduction	COMMENTS	
Following situations will be penalized as follows	i onits	Deduction	OCIVIIVILIU I 3	
* Lack or excess of any ingredient according to recipe (jigger)	- 2 pts			
Glasses are balanced but too short or too long				
Glasses are not balanced	- 3 pts			
	- 3 pts	Dadwatian	COMMENTS	
RECIPE & GARNISHES SKILLS	Points	Deduction	COMMENTS	
ngredients, products and garnish set up will be taken into account	4 .			
Each of the garnishes items falling apart	- 1 pt			
Competitor fails to place the items at first attempt	- 1 pt			
Garnish different as mentioned on recipe	- 2 pts			
* Use of forbidden garnishes elements	- 3 pts			
More ingredients than permitted (6 ingredients)	Disqualified		Checked recipe before stage!!	
BARTENDING TECHNIQUES	Points	Deduction	COMMENTS	
Cleanliness and skills will be taken into account				
* Competitor fails to properly handle bar material	- 2 pts			
* Elegance when working	- 2 pts			
* Do not pour ingredients according to correct order (- to + Alc. °)	- 2 pts			
* Any of the steps have been badly executed	- 2 pts			
GLASSWARE HANDLING	Points	Deduction	COMMENTS	
Skills when handling glassware will be taken into account				
Do not grab glasses, cups from their bottom	- 3 pts			
Hit (empty or full) glasses on the bar	- 3 pts			
Selassware not clean, or not controlled	- 3 pts			
EFFICIENCY IN GENERAL	Points	Deduction	COMMENTS	
Contestant knowledge's, skills and ability when preparing the cocktail				
Competitor's hesitancy	- 1 pt			
Steps accomplished in incorrect order	- 2 pts			
* Competitor's appearance and uniform	From - 0 to - 4 pts			
FIME LIMIT 7.00 min	Points	Deduction	COMMENTS	
Competitor will be penalized if they exceed 7 minutes	. 511113	Time:		
From 0 to 15 seconds overtime	- 5 pts			
From 16 to 30 seconds overtime	- 5 pts - 10 pts			
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From 31 to 60 seconds overtime	- 20 pts			
More than 61 seconds overtime	- 35 pts			
TOTAL	35 -	35=		
Jury's Name :	Competitor's Nam	Competitor's Name :		