



## Rules

1. The contest is only open to pupils (under 23) from a hotel school.
2. The contest will take place on Friday, January 28, 2022  
at our Institute (Athénée Royal et Ecole d'Hôtellerie de SPA – On the Hôtellerie's site :  
250 Avenue Reine Astrid, 4900 Spa). It will start at exactly 10 am.
3. The contest consists of four different trials

a. In a bar, flowing and pouring of:

- i. a "Jupiler" (low fermentation beer)
- ii. a "Hoegaarden Rosée" (high fermentation beer) draft
- iii. a "Leffe Brune" (high fermentation beer) in a bottle

The limit time for the beer performance is 6 minutes, with one penalty point for each 5 seconds above it.

All the necessary tools for this trial will be given to the contestant.

b. Preparation and presentation of two "Espresso" coffees served at the bar in a small cup. Preparation and presentation of two "Cappuccino" coffees served at the bar. The coffee is prepared with an "Espresso" machine. All the necessary tools for this trial will be given to the contestant.

c. Making of two cocktails:

i. "Classic" cocktail

A random drawing will be done on the day of the contest ([in the list attached](#)) by the "Union des Barmen de Belgique" Executive Committee to determine the cocktail.

All the necessary ingredients, decorations and glassware for this trial will be given by our team.

The allotted time to make two glasses in five 5 minutes.

ii. "Creation" cocktail

One basic alcohol

Maximum of 6 (six) products including traits, dashes, gouttes.

Hot cocktails are not allowed.

The allotted time to make the three glasses is 6 minutes.



## Rules

- a. The contestant will bring all the products (decorations included) that make up his/her "Creation Cocktail".
- b. All the products that make up the cocktail will be factory-made products.
- c. Only one homemade product will be accepted.  
The recipe of this "homemade product" will have to be clearly explained and this product will have to be realized with commercially available products.
- d. Decorations will be prepared and put together on the premises during the preparation of garniture. It has to be eatable excluding greens and leaves.
- e. Every decoration touching the cocktail will be considered as an ingredient.
- f. Décorations will be placed during the time « on stage ».
- g. Cocktail sticks (in wood, iron or plastic) will be authorized to put decorations together in a professional way.
- h. Any decoration assembled and prepared before can not be used for the competition
- i. The choice of glasses for the both cocktails (classic and creation) is free, but these will be brought by the contestants.

Contestant will be judged according the rules of "L'union des Barmen de Belgique"

- d. The presentation, uncorking and serving of a half bottle of Champagne for two people sitting at the bar.

For this trial, the Champagne and equipment necessary to its presentation, the uncorking and service will be available for the candidate.



## Rules

4. The original receipt of the cocktail (with the name of the school, the contestant and his/her date of birth) will be typed in and sent back 14th January 2022 at the latest on the UBB Card [HERE](#) at the address below:

A.R. et Ecole d'hôtellerie de Spa  
Concours Barman Junior Européen  
A l'intention de Monsieur Patrick Geron  
Avenue Reine Astrid, 250  
B-4900 SPA  
TEL : +32 (0) 87 79 21 93  
FAX : +32 (0) 87 77 24 80  
MOBILE : +32 (0) 497 67 14 60  
E-mail: [ecole.hotellerie.spa@hotmail.com](mailto:ecole.hotellerie.spa@hotmail.com)

Moreover, the committee reserves the right to shortlist according to the originality and quality of the receipts. The number of participating schools will consequently be limited.

5. Contestants will wear appropriate outfit (room). Any distinguishing feature will not be accepted (badge, tag...).
6. The jury will be composed of representatives of sponsoring companies and experts in each field tested.
7. The award ceremony will be held in our School at the end of the contest, after deliberation of the jury. At this occasion, a certificate of participation will be given to each contestant. You will be served a light meal at this closing ceremony.
8. The trial B (coffee espresso/cappuccino) will be awarded with a "CAFÉ LIEGEOIS" trophy (which is valid one year) and other prizes.
9. Each sponsoring organism and company reserves the right to publish the names of the contestants and original receipts.
10. Only the organizing committee will take the appropriate decision in case of dispute.
11. Each trial will be scored 100, i.e. an overall of 400 points.
12. For the trials about "Flowing" & "Pouring" beers and "Coffee", the ingredients and tools given to the contestants by our team will be the only ones accepted.