



# Regulations for Swiss Cocktail Championship 2017

## FLAIRTENDING

1. Every preparation methods are provided.
2. Three (3) cocktails to be blended for Tasting Jury.
3. The cocktail can not contain more than six (6) ingredients, included dashes.
4. The alcohol's recipe can contain maximum seven (7) cl alcohol.

Only products from the official SBU-sponsors or supporters can be applied, products of the "SBU-partners" are not included in the product portfolio of the championship. Details under [www.barkeeper-union.ch](http://www.barkeeper-union.ch) (category sponsors).

Products of official SBU-sponsors and supporters that are not available in Switzerland shall be brought by yourself.

Should products be assigned to a wrong sponsor at recipe transmittal, the SBU is going to change these orders; if necessary, the mark will be exchanged by another one. Wrong data result in deduction in the technology score.

If the purchase price of a product is over CHF 100.00, this bottle shall be brought by the competitor.
5. Previously self-made ingredients and sprays can not be applied.
6. Warm or hot ingredients are not allowed. Open flames are not allowed to be taken into the show. Dry ice is not allowed.
7. Ice cream is not allowed to be used.
8. Decorations shall be prepared either on the spot (in the office) or directly at the contest. Components of the decorations shall be brought by yourself. Previously produced and brought decorations can not be applied. There are only maximum 15 minutes available in the office.
9. Only eatable decorations are allowed. The decorations shall be prepared on the spot in the office.
10. The participants must be equipped with their own material. You shall deal with the contest in a decent, neutral tenue without advertising and without logos.
11. The participants either fill in the spirits in the required quantity in the bottles of the sponsors or work with full bottles. Bottles of sponsors on stage must be new and clean. Spirits and syrups can only be used in the original bottle. Bottles that do not meet these requirements are not permitted, and will be removed by the jury.
12. Participants are asked to bring enough empty bottles of their products for their show.
13. If juices are bottled in glass bottles, they must not contain any labels or other advertising.
14. All bottles must have the original size, smaller ones are not permitted.
15. Empty bottles must not be included in the contest. Each bottle must contain at least 3 cl of the corresponding liquid.
16. The bottles may be used for Flairtending with Free Pourer or Tops.
17. Offensive sexual gestures are strictly prohibited.
18. The participants have their own background music on CD to bring along. The phonograms are legible with the name of the competitor and the title number.
19. Only bottles of SBU sponsor partners are allowed to enter the stage.
20. The individual components of the Flairtending are evaluated. In doing so, the jurors move freely on the stage, so that they judge the performance from as much perspective as possible.
21. The cocktail is also rated by a tasting jury. These judges are not allowed to see the flair show of the participants and judge only the look and taste of the cocktail.
22. After cleaning the bar (table) the participant has five (5) minutes time to get prepared. After this time the 5 min of the show starts automatically. No matter, if the participant is ready or not.
23. The competition lasts five (5) minutes and begins with the music or at the end of the five (5) minutes preparation time. If the specified time is exceeded, points will be deducted accordingly.
24. The closing date for the recipes is at 11:59 pm on 2 August 2017.
25. The Swiss Barkeeper Union is responsible for compliance with the regulations. The decision of the jury is not contestable.
26. The marketing rights remain with the Swiss Barkeeper Union.

### Important!

Participation in the Swiss Championships are only for Members of the Swiss Barkeeper Union.

The winner (active flair) qualifies for the participation in the WCC of the International Bartenders Association (IBA).

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