



# Regulations for Swiss Cocktail Championship 2017

## LONGDRINK

1. The competition is open for active members and aspirants of the Swiss Barkeeper Union (SBU). Swiss champion can only be, however, an SBU active member who is actively involved in the catering trade.

2. In the jubilee year 2017, the preliminary round will be like a separate competition with international participation. Invited participants from partner guilds of the IBA are approved. The winner of this competition wins the SBU anniversary trophy as well as an amount of CHF 1'000.00 (2nd place CHF 500.00, 3rd place CHF 250.00).

Aspirants (only SBU) will compete at the Aspirant Cup the following day.

3. Each participant is obliged to provide his / her own new original recipe of a longdrink.

4. The recipe is to be written clearly readable on the recipe note and sent to the address of the Swiss Barkeeper Union, resp. online under [www.barkeeper-union.ch](http://www.barkeeper-union.ch).

A longdrink is served in a tall glass: it can be refreshing, sweet, sour and / or with tropical aromas. The glass will be provided by the SBU (see reverse side).

The recipe may contain a maximum of 7 cl of alcoholic ingredients. Each recipe can be made of max. 6 components (including Dashes and Garnish).

5. The participants (active members) must be registered in the official SBU-Tenue (components of this program are a visible SBU button, SBU pin, for men the SBU-tie), resp. in the country-like guild uniform to the competition.

Aspirants can participate in their work tenue at the Aspirant Cup. However, the tenue must be neutral and may not contain any advertising or logos.

6. There is no possibility of representation for participants.

7. A technical jury, a tasting jury and an office-jury that is selected by the SBU will check the participants. The technical jury of a competition remains the same. The evaluation of technical jury counts in the preliminary round to 100%, in the semi - final and final only 50%. The tasting jury consists of four teams of 2 (3 in each) that evaluate the drink together.

The criteria: presentation of drink, taste, aroma, work accuracy, work presentation and the appearance of the participant are expressed in points.

8. a) Each participant has 7 minutes to produce a long-

drink. The drink is to be presented in five glasses. A glass for the audience for presentation, four glasses for the tasting jury. The chronological order of the candidates is defined by lot, respectively by the Swiss Barkeeper Union.

b) The Swiss Championship takes place in three rounds while the preliminary round in the jubilee year is weighed as an own international competition.

All contestants contest the first round (qualification). The 12 participants of the SBU (in case of less than 18 this number is reduced to 8) that achieved the highest points in the first round (from tasting and technique) come into the second round (semifinals) the following day.

The six (with reduction four) participants who have scored most points summed up in the first and second round come into the third round (final).

From the second round, only one cocktail will be decorated. The total points earned in the three rounds decides on the rank order 1-6. Before the final, every finalist presents himself and/or his drink in English in a minute.

This presentation will be evaluated by a special jury (maximum of 10 points).

In the case of first-rank equality, the better technical note decides from the preliminary round. Should equality apply also then, the total amount of the technique note of semi-final and final decides. If even then there is equality, there must be an additional round for the winner.

The aspirant cup will be played in one round.

c) The winner of the Swiss Championship represents Switzerland at the world championship and must create a new recipe according to the rules of the IBA (International Bartenders Association) under certain circumstances.

9. Only eatable decorations prepared on the spot are accepted. The organizer provides oranges, lemons, limonene. Other fruits shall be brought by the participants. The decorations can be prepared in the respective office just before the call during 15 minutes and must not contain any decoration elements that were brought in.

The decoration must not contain any conclusions concerning the participant.

Each ingredient or decoration is subject to the current IBA regulations in regards to the liquid of the cocktail as

a recipe ingredient (Garnish).

In accordance with the current IBA regulations fresh juices are only lemon, orange, grapefruit and dairy products are milk, cream, yoghurt and eggs.

Self-made ingredients and sprays are prohibited. The glasses are provided by the Swiss Barkeeper Union. Not permitted is the use of glass saucers, trays, small plates and other „presentation documents“ for the mixed cocktails.

10. The participant must be equipped with his / her own work material. The measuring cup as well as the electric mixer are allowed.

11. Products used:

There may only be products from the official SBU sponsors and supporters to be used, the products of the „SBU partners“ are not included in the product portfolio of the championship. See [www.barkeeper-union.ch](http://www.barkeeper-union.ch) for details (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.

12. The order of the ingredients on the recipe as well as the presentation on the stage must be logical.

13. Special prices

The competitor with the best technique will be priced additionally. Here will be only the number of points counted from the first round.

If at least 2 participants of the same company (Active, Aspirant or Flair) participate (excl. Mocktail Competition), this company automatically participates at the Team Cup. All results of the members are counted in here.

The average gets determined. The results of the Flair bartenders are based on the points of the Classic competition.

14. Closing date / Corrections

The closing date for the recipes is at 11:59 pm on August 2, 2017. Any competitor that provides a recipe that is correct in all points and conform to the regulations up to this time receives 3 additional points on the technical note. Recipes with errors are not returned, but corrected by the SBU.

15. The Swiss Barkeeper Union shall be responsible for compliance with the regulations. The decision of the jury is not contestable. The recipes and their marketing

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Das Glas

Rastal Fresh Becher

30,6 cl