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**15<sup>th</sup> G&T Cup Competition,**  
**Bled, Slovenia**  
**31.3.-2.4.2020**

**INVITATION**

Dear Sir or Madam,

We are pleased to invite you to the 15<sup>th</sup> G&T Cup student bartending competition. The competition is organized by students of Vocational College for Hospitality, Wellness and Tourism Bled for students from schools, members of the AEHT Association. Students will compete in different theoretical and practical skills, required for mixing drinks.

**The competition will be held from 31 March to 2 April  
at the Vocational College for Hospitality, Wellness and Tourism Bled,  
Slovenia.**

Further information about the competition and accommodation is available at the following e-mail address: [15thgtcup@gmail.com](mailto:15thgtcup@gmail.com).

We look forward to seeing you in Bled.

Yours faithfully,

Jože Zalar Mag., Mentor- Lecturer  
Mag. Peter Mihelčič, Director and Lecturer  
Nuša Rožič and Ana Bertoncelj, Students, General Project Managers  
Kaja Sekne and Tilen Jurič, Students, Competition Managers



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This year's theme of the competition **is chocolate and cocktail**, which means **chocolate** and **bartender's choice cocktail**. Below are the rules of the competition.

After applying each bartender (teacher) will receive (via email) the first chapter of a story and you will have to "write" the rest yourselves. The earlier you apply, the more time you have to prepare a bartender's choice cocktail and continue the rest of the story. The only limit is your imagination.

Each student will receive the same beginning of the story, which they have to continue on their own as a part of their performance. **At the end we will announce which bartender made the best cocktail (1<sup>st</sup>, 2<sup>nd</sup>, 3<sup>rd</sup> place), etc.**

During the time on the stage, the competitors wear their school uniform or clothes that represent their story, cocktail or inspiration on cocoa or cocoa product used.

We are very excited to organize this competition and we are looking forward to seeing you and your fun ideas.

### **The competition consists of two parts:**

1. Theoretical knowledge from the field of bartending. The theoretical part will be composed of multiple choice questions and will refer to the field of bartending and beverage knowledge. **Testing will be held on the day of competition.**
2. The bartender must prepare four (4) equal portions of their cocktail. Decoration will be prepared before the competition in the preparation room in twenty (20) minutes.
3. The bartenders only rule, in addition to the IBA rules, assessing the technique and taste, is the use of one beverage provided by our sponsor, company G3 Spirits in the minimum amount of 4cl. The g3spirits commission will be assessing according the criteria, similar to IBA.



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- Each competitor also has to use one product made from the cocoa plant (every part of the plant can be used if you have access to it, we want you to utilise not only chocolate or cocoa but also other available by-products or raw materials such as: cocoa nibs, cocoa bean cascara, cocoa butter, cocoa honey, etc. **Be creative.**
- Secondary decoration is mandatory-it has to be edible and made in collaboration with a local chocolate shop/factory (local meaning in your home town or country). You are kindly asked to submit contact information of the chocolate shop/factory you will be collaborating with.

**The bartender's choice of cocktails must be prepared according to IBA rules:**

**[Link to the rules.](#)**

Each competitor can choose between the following beverages:

**Jack Daniel's Gentleman Jack Whiskey 40%ABV**

**Jack Daniel's Honey 35% ABV**

**Monkey Shoulder Blended Malt Scotch Whisky 40%ABV**

**BenRiach 10y 43% ABV**

**Glendronach 12y PX and Oloroso Sherry Cask 43% ABV**

**Drambuie Liqueur 40% ABV**

**Woodford Reserve Rye Whiskey 45,2%ABV**

**Sailor Jerry Spiced Rum 40%ABV**

**Tequila Herradura Reposado 40% ABV**

**Jägermeister 35% ABV**

**Roner Williams Reserve 42% ABV**

**Hendricks Gin 41,4% ABV**

**Vodka Finlandia 40% ABV**

**Bottega Gold 11% ABV**



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They may also use one of the following mixers (top ups) if desired:

- Thomas Henry Tonic water
- Thomas Henry Elderflower tonic
- Thomas Henry Cherry blossom tonic
- Thomas Henry Slim tonic
- Thomas Henry Bitter Lemon
- Thomas Henry Spicy Ginger
- Thomas Henry Ginger Ale
- Thomas Henry Soda
- Thomas Henry Coffee Tonic
- Thomas Henry Ultimate Grapefruit Lemonade
- Thomas Henry Mystic mango lemonade

**(Mixers/top ups will be provided by the organiser)**

**The competitor's task will be to create a cocktail inspired by an unfinished story and chocolate.** After receiving the story, you will have to prepare a bartender's choice cocktail along with the continuation of the story, the first chapter of which you have received. As for the story, we are interested in the bartenders' interpretation of chocolate and imagination. Presenting an excellent, innovative and interesting story will influence the final score and is essential for the prepared cocktail.

- The competitor will have ten (10) minutes in total to prepare the cocktail and present it to panel of judges, who will judge the story, performance, English and the harmony between the cocktail and story.
  - The barman has to prepare four (4) equal portions of the cocktail in seven (7) minutes.
  - After finishing the **Bartender's Choice** cocktail, the competitor will have a minimum of two (2) and maximum of three (3) minutes to present their creations. Having a good story that is innovative, clever and interesting will also influence the final score.

## Rules for bartenders



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- Competitors may use **as many ingredients as they wish**. Time and preparation are the same as in other competitions (fire is not allowed, except for the use of a torch to caramelize).
- The recipe for the **homemade ingredient** must be detailed and submitted along with the recipe. Bartender may use 4cl sponsor's product. No pre-made syrups are allowed.
- No more than 6 cl of the homemade ingredient may be used in a recipe. Ready-made syrups are not allowed.
- Competitors in the Bartenders Choice Competition may choose any type of glassware or any other type serving vessel which they must acquire and bring themselves
- Recipes must be expressed in **centilitres, whole numbers** (1 cl, 2 cl, 3 cl, etc.) and/or **half numbers** (0,5 cl, 1,5 cl, 2,5 cl, etc.), bar spoons, dashes or drops being the smallest quantities. Recipes entered must be **an original creation of the competitors**. Competitors **are not allowed to change their recipes** or cocktails during the course of the competition (or at the briefing).
- Decoration must be prepared in the preparation area in **twenty (20) minutes**.
- Competitors will have to prepare **four (4) equal portions** of **“Bartender’s Choice” category**. Out of these, three (3) cocktails will be used for judging (tasting). The 4th cocktail will be put on display for public viewing.



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- The period for mixing drinks is **seven (7) minutes**. The timer stops when the drink cocktail is raised up in the air on display. Competitors exceeding the time limit will be penalized by the technical judges: fifteen points for 1 to 15 seconds longer than the time allowed and an additional fifteen points for each 15 seconds thereafter.
- The competitor will be given **three (3) minutes** for the oral presentation of their creations. In the oral part you have to continue the story that was sent to you at the beginning of the competition and explain how it influenced your final creation
- The competitor must use a '**side garnish**' made with chocolate or any other part of the cacao plant (with the help of a local chocolate shop/factory).
- An **excellent story** is desired.
- Competitors must **bring their own glassware** for the cocktail.
- **A measure/jigger** must be used (no free pouring allowed).
- The competitors must **send their recipes** to the organizers **before the competition**.
- Each competitor must bring his/her **own cocktail equipment** for use.
- The appearance, flavour and taste of each drink as well as the professional work will be assessed according to **IBA (International Bartenders Association) rules**.
- The organizer reserves the right to reject any competitor not considering the above written rules.



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**\*Bartenders are advised to consider the concept of ZERO WASTE when preparing their cocktails. It will not give you bonus or minus points, but every small step is important regarding our planet.**

**DECORATION, GLASSWARE FOR COCKTAILS, BAR TOOLS,  
KNIVES AND INGREDIENTS FOR THE COMPETITION HAVE TO BE  
BROUGHT BY THE COMPETITORS THEMSELVES, ONLY THE  
SPONSORS BEVERAGE WILL BE PROVIDED!!!**

## **APPLICATIONS:**

### **APPLICATION FOR SCHOOLS:**

**Google form: School application - link (DEADLINE: 1 MARCH)**

### **APPLICATION FOR STUDENTS:**

**Google form: Student application - link (DEADLINE: 1 MARCH)**

### **RECIPE:**

**Google form: Recipe - link (DEADLINE: 15 MARCH)**



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### Schedule:

Date	Time	Activity
<b>31 March (Tuesday)</b>		Arrival of school delegations
		Optional tour of Bled
	6.30 p.m. - 7.15 p.m.	Briefing
	7.30 p.m. - 10.00 p.m.	Welcome party - non formal
<b>1 April (Wednesday)</b>	7.00 a.m. - 8.00 a.m.	Breakfast
	8.15 a.m. - 9.00 a.m.	Knowledge test
	9.30 a.m.	Transfer to Competition venue
	10.00 a.m. - 4.00 p.m.	Competition
	1.00 p.m.	Lunch
	4.30 p.m.	Transfer to Hotel Astoria
	7.30 p.m.	Gala dinner and Award Ceremony (DRESS CODE*)
<b>2 April (Thursday)</b>		Departure of school delegations

\*Ladies - Cocktail dress, Men - Black tie.





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## **AWARDS:**

**Best cocktail (sum of all points - technique + taste + written test + story + presentation):**

1<sup>st</sup> place

2<sup>nd</sup> place

3<sup>rd</sup> place

## **Special categories**

Best test

Best technique

Best cocktail

Best story

Best usability of sponsor products and home-made ingredient

Best decoration

Best creativity team

Best international team



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The participation fee is **EUR 140,00 per person**

and it includes:

- 2x Bed & Breakfast in a double room\*\*,
- 1x Welcome party, 1x Lunch, 1x Gala Dinner,
- Competition participation fee, - Tour of Bled.

**\*\*Single room EUR 200,00 per person.**

You are kindly asked to fill in the applications by:

**1 March 2020**

Email: [15thgtcup@gmail.com](mailto:15thgtcup@gmail.com)