



25^{LET}
YEARS

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INVITATION

**16th G&T Cup Competition Bled,
Slovenia 5-7 April 2022**



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Dear students and mentors,

We are pleased to invite you to the 16th 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, and other schools. Students will compete in different practical skills required for mixing drinks.

This year's theme will be "Mystic Forest".

We are very excited to be organizing the 16th annual G&T competition. Since Slovenia is one of the most sustainable countries in the world and the third greenest country of Europe, we based our theme around forests. In the forests in every country there are mystical creatures, objects and legends that we are not familiar with. Our competition is all about connecting other cultures and schools so we are looking forward to hearing at least one story from your country! Your innovative presentation, creative mixing and your cheerful smiles are the reasons we are organizing this competition. Together we can make a beautiful story of our own, a lot of nice memories and a competition to remember. See you in Bled!

**The competition will be held from 5-7 of April
at the Vocational College for Catering, Wellness and
Tourism Bled, Slovenia**

Further information about the competition and accommodation is available at the following email address:

gtcup2022@gmail.com

The schedule for the competition will be sent to you after your application is submitted.

We look forward to seeing you in Bled.

Yours faithfully,

Peter MihelÄiÄ, M.Sc. Director

Jože Zalar, Mentor

Žan Mubi, Student, General Project Manager

Teresija Novelli, Student, Competition Manager



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The competition consists of two rounds:
1ST: OPENING MYSTICAL ROUND
2ND: CLASSIC COCKTAIL SPEED ROUND SUPER FINALS

RULES

1. OPENING MYSTICAL ROUND:

As already mentioned, the story will be based on **local mystical legend/ creature/ object from the competitors' country linked to forest**. The competitor will first present his/her cocktail story so the judges will understand what is behind the creature/ legend/ object and where they got the inspiration for the cocktail from. Implementing the story that is innovative, clever and interesting will influence the final score.

1.1 ORAL PRESENTATION OF THE COCKTAIL

- **Before** making the cocktail, the competitor will have to present **the story of the mystical creature/ legend/ object** from forest in his/her country to the judges, so they will know **the story behind it** and where they got inspiration for the cocktail.
- In the story competitors need to briefly explain **which mystical creature/ legend/ object from his/her countries forest they chose, the story behind it and how they got inspiration for the cocktail**.
- Before mixing the cocktail the competitor will be given **3 minutes (180 seconds)** for the oral presentation of his/her creation and communication with the judges before mixing the cocktail.

1.2 COCKTAIL PREPARATION

- The competitor must prepare **five (5) portions** of cocktail with decoration.
- The period for mixing drinks is **ten (10) minutes**.
- Competitor may use **as many ingredients as they wish (20ml or more)** of the sponsored spirits and **all beverages** contributed by our main sponsor G3 Spirits (see the attached sponsor spirits list). Liquers and syrups, must be used from **Giffard portfolio**. Other producers of syrups and liquers are **not allowed!**



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- **Your local drink must be used** (5ml-30 ml) as a modifier. **It must be produced locally in your country and not homemade!**
- During the preparation the competitor must wear the **school uniform**.
- The recipe must be an original creation of the competitor.
- Each competitor must use his/her **own cocktail equipment** and **glasses**.
- The competitor must use their own decoration/ garnish which is edible and prepared **before the cocktail preparation**.
- Recipes must be expressed in **milliliters, whole numbers** (10 ml, 20 ml, 30 ml, etc.) and/or bar spoons, dashes or drops being the smallest quantities. Recipes entered must be the **original creation of the competitors**. Competitors **are not allowed to change their recipes** or cocktails during the course of the competition.
- The language used will be **English**.
- A measure/ jigger must be used (no free pouring allowed).
- The appearance, flavour and taste of each drink as well as the professional work will be assessed according to IBA (International Bartender Association) rules.
- The organizer reserves the right to reject any competitor not considering the above written rules.
- The competitors must send their recipes to the organizers **before the competition**, deadline day is **30 March 2022**.



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Spirit bases:

1. Finlandia Vodka
2. Hendrick's Gin
3. Jack Daniel's Tennessee Whiskey or Woodford Reserve Bourbon
4. Tullamore Dew Irish whiskey
5. Herradura Plata or Reposado Tequila
6. Jägermeister
7. Sailor Jerry Spiced Rum

Giffard products:

Syrup Range:

1. Grenadine Syrup
2. Cane Syrup
3. Orgeat Syrup
4. Raspberry Syrup
5. Lime Syrup
6. Strawberry Syrup
7. Coconut Syrup
8. Passion Fruit Syrup
9. Mango Syrup
10. Lychee Syrup
11. Watermelon Syrup
12. Irish coffee Syrup
13. Hazelnut Syrup
14. Chocolate Cookie Syrup
15. Elderflower Syrup
16. Vanilla Syrup
17. Ginger Syrup
18. White Peach Syrup
19. Green Apple Syrup
20. Bitter Syrup
21. Gum Syrup
22. Violette Syrup
23. Rose Syrup
24. Falernum Syrup
25. Agave Syrup
26. Pineapple Syrup
27. Cherry Syrup
28. Blue Curacao Syrup
29. Blueberry Syrup

Fruit for mix Range:

1. Banana
2. Strawberry
3. Raspberry
4. Mango
5. Passion fruit
6. Peach
7. Coconut
8. Blueberry

Liqueurs:

1. Cassis Noit De Bourgogne
2. Ginger of the Indies
3. Curacao Triple Sec
4. Fleur De Sureau Sauvage
5. Caribbean Pineapple
6. Creme de Cacao Braun
7. Coffee Liqueur
8. Amaretto Liqueur
9. Blue Curacao Liqueur
10. Peach Liqueur

Premium mixers Thomas Henry:

1. Thomas Henry Tonic Water
2. Thomas Henry Botanical Tonic
3. Thomas Henry Dry Tonic
4. Thomas Henry Cherry Blossom Tonic
5. Thomas Henry Soda
6. Thomas Henry Bitter Lemon
7. Thomas Henry Ginger Ale
8. Thomas Henry Ginger Beer
9. Thomas Henry Pink Grapefruit
10. Thomas Henry Mystic Mango

Sparkling wine:

1. Bottega Gold
2. Bottega Rose Gold



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2. SPEED ROUND FINALE

Half competitors who will make the best cocktail in the first round **will proceed to the speed round finale!**

Every barman in the world needs to have theoretical knowledge of the classic cocktails, be fast and accurate while making it. In the final round we will be focusing on theoretical and practical knowledge of the competitors.

2.1 RULES FOR SPEED ROUND FINALE

- **After applying** each barman (teacher) will receive (via email) a cocktail list with **15 classic cocktails** (with measures & procedures) divided in three groups: **build, stirred and shaken**.
- 5 minutes before going on stage, the competitor will randomly **draw 3 cocktails** from the list of 15, which he/she will have to make and present as fast as possible. First will be from the group of **build**, second from the group **stirred** and last one from the group **shaken** cocktails.
- This is the list of the classic cocktails, that **competitors need to be familiar with:**

Build:

1. Gin & Tonic
2. Moscow Mule
3. Tullamore & Lemon
4. Paloma
5. Jack & Ginger

Stirred:

1. Old Fashioned
2. Vodka Martini with a twist
3. Dirty Hendrick's Martini
4. Negroni
5. Manhattan

Shaken:

1. Whisk(e)y Sour
2. Mai Tai
3. Margarita
4. Lemon Drop
5. Aviation



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- Each competitor will have to prepare **3 different cocktails** from the list **as fast as possible**, but still with professional attitude.
- The cocktail needs to be made with **exact measurements** that will be written on the document which will be sent (via email) after applying.
- The competitor can add **his twist** on the cocktail, but it is not necessary. Adding his own twist to the cocktail will get him Bonus points.
- **The twist:** Competitor **should not change the original measures** of the cocktails from the list, but they **can substitute the ingredients** (e.g. making negroni with Jägermeister instead of Campari)
- Judges will be focusing on **time, interaction "with customers" and balance** of final mixed drinks.

***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 SPONSOR BEVERAGE WILL BE PROVIDED!!!

MAXIMUM THREE (3) STUDENTS FROM EACH SCHOOL ARE ALLOWED TO APPLY!!!



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AWARDS

Best cocktail (sum of all points = technique + appearance+ aroma+ taste + story + oral presentation):

- * 1st place
- * 2nd place
- * 3rd place

Special categories:

- * Best Presentation
- * Best Work Technique
- * Best Story
- * Best "cocktail and mystic forest" harmony
- * Best Decoration
- * Most sustainable cocktail

... and other awards



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Applications

APPLICATION FORM FOR SCHOOL:

Application form - School (**DEADLINE: 8 March 2022**)
<https://forms.gle/uSPvf7xC8MWt1SVM6>

APPLICATION FORM FOR COMPETITORS:

Application form - Competitor (**DEADLINE: 23 March 2022**)
<https://forms.gle/cAnC3Xx87o7Va4hN6>

RECIPE:

Application form - Recipe (**DEADLINE: 30 March 2022**)
<https://forms.gle/7J9iH2tk7x1RX2EA8>

in case the link you clicked doesn't work, copy and paste the link into your browser.

The participation fee is **EUR 150,00 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 use of accommodation EUR 200,00 per person.**

You are kindly asked to fill in the applications by:

8 March 2022.

Email: gtcup2022.bled@gmail.com



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