

LA COMPÉTITION

1. The Competition is open to all major Flair Bartenders.
2. All competitors will participate in the SIP BARTENDER FLAIR CHALLENGE.

Rules for the compétition

INSCRIPTION

1. Entries for the competition must be submitted to Nicolas LOPEZ Y OLIART - info@ypnotik.com before the deadline of January 31st, 2018.
2. Entries submitted after the deadline will not be accepted. The entrant will not be selected for the competition.
3. It is the responsibility of the competitor to ensure that his receipt submitted coincides with the Directive and the revenue rules as set out.
4. The recipe submitted must be validated by Nicolas LOPEZ Y OLIART.
5. The recipe that does not respect the rules of the competition will be disqualified.
6. Competitors may not change their recipe or cocktail during the course of the competition or briefing.
7. Ingredients not included in the "Partner Product List" must be provided by the competitor.
8. The competitor must bring a copy of his recipe in order to control it during the briefing session..

BRIEFING

1. A briefing session will take place before the competition. Be there!
2. Nicolas will preside over the briefing or the rules will be explained.
3. Please note that the briefing is not a forum for discussion, only explanations on the course will be discussed.

FORMAT DE COMPÉTITION

1. The Competition will consist of a single Round of 5 minutes.
2. The order of passage of the Flair Round will be determined by drawing lots.
3. There will be a SIP Champion BARTENDER FLAIR CHALLENGE 2018.
4. The general classification will be made at the same time as the podium.

Les règles et Règlements pour le Flair Round

Organisation

1. Each competitor will have 5 minutes to make his set up.
2. Two Barbacks will start cleaning immediately after the previous competitor has left the scene.

Routine

1. Each competitor will have 5 minutes for his routine
2. Each competitor must make 2 cocktails during his pass, one cocktail imposed and one creation.
3. The time will be announced at 2 minutes, 1 minutes, 30 seconds and a countdown to 10 seconds.
4. Penalty
 1. Any Cocktail made after the 5 minutes will be considered as not done, 0 points.
 2. The competitor who uses an empty bottle to smell will be penalized.
 3. As soon as the product has been poured from the bottle, the bottle can not be used again for sniffing.
5. Each bottle for flair must have at least 2 cl of liquid.
6. The recipe must contain the products from the list of sponsors.
7. Penalty
 1. The recipe submitted without the products from the list of sponsors will result in 0 points.
 2. The glassware used may be that of the list or that of the competitor.
8. The competitor must clear the station within 4 minutes of its routine. Two clerks will assist him during the cleaning..

Mise-en-place

1. All Equipment and bottles must be kept in the crates and kept in the waiting area.
2. The competitor is required to bring his own empty bottles of products present in the recipe. These must be used in case of breakage. The organizer will not provide an empty bottle.
3. The competitor must pay the quantity of product required in the bottles (list sponsors) or use the bottles provided.
4. The bottles on stage must be clean.
5. The competitor may use for the Fruit Juices either the original bottle, a store'n for or a bottle without a label.
6. The competitor must check his position before the start of the stopwatch.
7. The competitor must provide his own Pourers.
8. Tapping is allowed (tapping the pourers).
9. All flair bottles and fillings must be prepared at least half an hour before the event begins.
10. The competitor must provide his music on USB Key or send it by email 7 days before. Any other medium will not be accepted.

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Général

1. Hygiene - Hygiene is expected to be respected.
2. The competitor must be clean, we convey the image of the Bartenders,
3. The name of the cocktail must be in agreement with the cocktail presented to get the maximum points on the name association.
4. Acts, names, obscene gestures are not allowed
5. Glassware is free for creation, and must be brought by the competitor.
6. The created cocktail can be of any category. This can be a long drink, a short drink, or a fancy drink.
7. Any method can be used to prepare cocktail, Shaker, Mixer, or Mixed Glass.
8. The taste and appearance of the cocktail are very important and will be part of the total score awarded.

RECETTE/INGRÉDIENTS

1. The creation must contain the partner products imposed.
2. The total alcohol content in the recipe is free.
3. The judges will note favorably the effort of a competitor who will use a product considered 'difficult' for the flair.

GARNITURE

1. The Garnish can be prepared in office or during the routine, or can be made in advance and brought to competition.
2. The Garnish can be put on the lenses only after the start of the stopwatch.
3. No ice can be placed in the lenses before the start of the stopwatch.

LES JUGES

1. The Judging Committee shall consist of:

An Arbitrator (President of the Jury) Nicolas LOPEZ Y OLIART

- * Check the preparation, ingredients, quantities and equipment before the routine.
- * Determine a percentage of the final result according to the transgression.
- * Arbitrate in case of any disputes.
- * Announce time to participant.

Three Technical Judges

Roberto CUCURRULLO (Flair Evolution) – Steeve BRENES (L'Univers) – Florent PARFAIT (Cocktail-Pro)

A Judge of Spill

- * Will judge spills, drops, and breaks.

Two Taste Judges

Mathieu FAURE (Ypnotik) – Rainer BOUCARD (The Bartender)

All competitors will receive their marks after the competition.

In case there is a tie, a score based on the best Flair Technique score will be achieved.

The rules of the competition must be respected.

For each infraction committed, the competitor will be penalized by 5 points..

Feuille notation Flair Bartending

Nom du Juge :

| | | | | | |
|--|--|--|--|--|--|
| N° Compétiteur | | | | | |
| Nom | | | | | |
| Apparence et interaction 0-50 Points | | | | | |
| Aspect soigné Bartender | | | | | |
| Interaction avec le public | | | | | |
| Originalité du Show | | | | | |
| Propreté travail | | | | | |
| Difficulté et Présentation 0-100 Points | | | | | |
| Variété des mouvements | | | | | |
| Difficulté des mouvements | | | | | |
| Interaction avec la musique | | | | | |
| Originalité - Créativité | | | | | |
| Variété des objets | | | | | |
| Quantité d'objets Flairés | | | | | |
| Exécution 0-50 Points | | | | | |
| Fluidité | | | | | |
| Contrôle des mouvements | | | | | |
| Verses | | | | | |
| Confiance - Assurance | | | | | |
| Showmanship | | | | | |
| Déductions | | | | | |
| Drops 1 pts | | | | | |
| Spills 0,5 pts | | | | | |
| Casse 5 pts | | | | | |
| Temps 1 pts/ sec | | | | | |
| Max Score (200 points) | | | | | |

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| N° Compétiteur | | | | | | | | | |
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Feuille notation Cocktail

Nom du Juge :

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|------------------------------|-----------|--|--|--|--|--|
| N° Compétiteur | | | | | | |
| COCKTAIL CREATION | | | | | | |
| Goût | 20 points | | | | | |
| Equilibre | 10 points | | | | | |
| Décoration | 10 points | | | | | |
| Originalité | 20 points | | | | | |
| Propreté | 10 points | | | | | |
| Nom | 10 points | | | | | |
| Impression globale 20 points | | | | | | |
| Total 100 points | | | | | | |

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| N° Compétiteur | | | | | | |
| COCKTAIL IMPOSE | | | | | | |
| Respect de la recette | 30 points | | | | | |
| Aspect | 15 points | | | | | |
| Décoration | 5 points | | | | | |
| Total 50 points | | | | | | |

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| TOTAL | 150 points | | | | | |
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