

MARIE BRIZARD COCKTAIL COMPETITION DUBAI 2009

The Competition:

- 1- The content of the cocktail shall not be less than 7cl and not more than 35cl, dashes and drops included
- 2- Competitors shall compete in a preliminary that consists of several heats. Each competitor will compete only once in a heat of between 4 and 6 competitors (depending on the number of entries) on a knock out basis.
- 3- Competitor's cocktail with the highest score in the finals will be proclaimed the "Marie Brizard cocktail winner"
- 4- All decisions of the Jury shall be final

Recipes:

- 1- The base content (volume of alcohol) of a cocktail's recipe shall not exceed seven centilitres (70ml)
- 2- Recipes should be expressed in centilitres, divided in respectively whole numbers (1cl, 2cl, 3cl, etc..) and/or Half numbers (0.5cl , 1.5cl, 2.5cl, etc...)
- 3- Recipe should contain
 - a. At least two but not more than four alcoholic ingredients
 - b. At least one and only one alcoholic beverage as a base spirit (i.e. brandy, vodka, gin, etc..)
 - c. The others, must therefore be utilized as flavouring modifier (i.e. bitters, liqueurs, syrups, etc..)
 - d. Not more than six ingredients including dashes and drops.
- 4- Ingredients may be poured with a measuring cup, and, or freely poured
- 5- Contestants may choose from the following methods to prepare their cocktails: build, stir, or shake
- 6- Competitors are allowed to use their own bar utensils to prepare the cocktail.
- 7- Glassware should be provided by the competitor but glassware can be provided by the venue, at the competitors' risk.

Ingredients:

- 1- At least 2cl (20ml) of the liqueur Marie Brizard has to be used in the competitors recipe
- 2- All other ingredients must be selected from the A+E spirit portfolio. One ingredient from the MMI portfolio will be allowed in no greater quantity than 10ml.
- 3- Fruit juices, non-alcoholic mixers, carbonated and non carbonated waters are allowed to be used.
- 4- Lime juice and lemon juice is an exception and will have to be fresh squeezed juice.
- 5- Dairy products shall consist only of milk, cream and eggs.
- 6- Home made or self made ingredients or the blending of few ingredients to be counted as one ingredient shall not be allowed.
- 7- No heated ingredient is to be used
- 8- Spraying an ingredient from a canister shall not be allowed.
- 9- Any substitutions and questionable ingredients in a competitor's original recipe must have the approval of the jury before mixing.

Garnishes:

- 1- Garnishes will be prepared (cut up) prior to going on stage. All garnishes must be prepared in the back office only. Any kind of pre-fixed garnishes (partly prepared elsewhere) will be taken out of the competition and the contestant may risk being eliminated from the competition by the committee.
- 2- The time allowed for the preparation of the garnishes is **15 minutes**.
- 3- Cocktails should be garnished only after they are prepared on stage. Placing the garnish on the glassware prior to preparing the cocktail would not be accepted.
- 4- Basic garnishes, such as cocktail cherries, olives, lemons, limes, and oranges will be furnished by the organiser.
- 5- Other fruits, vegetables or herbs and/or items derived like leaves, stems and pips from fruits, vegetables or herbs may be used. The use of flowers and any kind of candy will not be permitted.
- 6- The organiser will provide a list of fruits, vegetables and herbs that are available for the competition. If a competitor opts for ingredients other than those listed, they must arrange for the purchase of the goods on their own.
- 7- Food dyes will not be allowed.
- 8- Manufactured products (cocktail picks..) may be used to fix the garnish to the glass.
- 9- Condiments, such as : salt, pepper, sugar, nutmeg, cinnamon, chocolate decoration like sprinkles (only when prepared in back office) and others, which are internationally used, shall be allowed.
- 10- Only standard long straws, short straws, cocktail picks, and stirrers are to be used and will be provided by the organiser and should be without any kind of logo or branding.
- 11- Any questionable garnishes must seek the approval of the organiser.

Format:

- 1- The sequence of competitors in the preliminary and finals shall be on a draw lot basis. The drawing for the sequence shall be done prior to the start of the preliminary and finals after the last briefing.
- 2- Competitor shall present himself/herself in his/her bartender's uniform from the company he/she works for,
- 3- Each competitor shall be limited to 6 minutes for mixing cocktails. Competitor that exceeds the time limit will be penalised by the technical jury.
- 4- Competitor will compete in a preliminary of between 4 and 6 competitors on stage at each time so called heats on a knock out basis.
- 5- The score obtained in the preliminary by competitor will not be added to the score in the finals. All finalists therefore will enter the finals on a blank score sheet.
- 6- The finals in classic shall consist of 2 competitors in each round, totally 5 or 6 rounds.

Competitors – mixing panels:

- 1- The first panel of 4 competitors drawn by lot will come on stage. Each competitor will bring the required garnishes and his/her utensils on stage. Bottles and juices for mixing will be prepared on bar by the organiser. *Note: If fresh juices are used, competitors shall have to squeeze the fresh juices during the garnish preparation or on stage.*
- 2- When the competitors have set out, and displayed the ingredients and bottles, they shall wait for the signal from the jury to begin mixing. When any competitor has finished his/her cocktails, waiters/waitresses will pick up those cocktails and deliver them to the tasting jury.
- 3- All four competitors shall remain on stage until they are signalled to leave.
- 4- The stations will be cleaned and set up for the next panel of competitors.
- 5- This procedure will continue throughout the heats
In the preliminary, each competitor will prepare 5 cocktails according to recipe. Of these, four cocktails will be used for judging (tasting). The fifth cocktail will be put on display for public viewing.
- 6- In the finals, each competitor will prepare 7 cocktails. All 7 cocktails will be tasted by the tasting panel

Judging:

- 1- The organiser will provide one or two rooms isolated for the scoring committee and the panel of judges.
- 2- In the preliminary, 3 panels of judges, each consisting of between 4 and 6 judges so between 12 to 16 judges may be utilised.
- 3- These 12 or 16 judges will stay in the tasting rooms for the entire duration of the competition. The use of mobile phone is forbidden as long the competition is in progress.
- 4- Each panel of judges will judge 2 rounds of 4 individual cocktails, after which a new panel of judges will take over.
- 5- After collecting the scoring sheets, the scoring committee will have to decide which competitor is the winner in that particular heat, by adding all results, then pointing out the heat winner.
- 6- Cocktails from the first heat will be brought to the first panel of judges, followed by cocktails from the second heat will be brought to the same first panel of judges.
- 7- NEW PANEL: Cocktails from the third heat will be brought to the second panel of judges followed by cocktails from the fourth heat.
- 8- In the finals, there will be one panel of judges. This jury will judge all finalists cocktails.

Competition committee:

- 1- Competition bar committee (3persons)
 - a. Two persons to monitor competitors while mixing
 - b. One person to collect technical jury scoring sheet and deliver to the scoring committee.
- 2- Recipe and garnish committee (2 persons)
 - a. To ensure that proper ingredients and garnishes are prepared in accordance with the given recipes before going on stage
- 3- Technical jury (4 to 6 judges)
 - a. To select four judges for the technical jury
- 4- Scoring committee (4 persons)

Scoring and checking committee:

The cocktail competition scoring shall be tabulated as follows:

APPEARANCE	EXCELLENT	TASTE	
EXCELLENT : 8 points	EXCELLENT : 6 points	EXCELLENT : 15 points	
VERY GOOD : 5 points	VERY GOOD : 4 points	VERY GOOD : 10 points	
GOOD : 3 points	GOOD : 2 points	GOOD : 7 points	
OVERALL IMPRESSION OF COCKTAIL			
EXCELLENT : 4 points	VERY GOOD : 3 points	GOOD : 2 points	FAIR : 1 point

- 1- Overall impression of cocktail will be used ONLY in case of a tie. These points will not be counted until such a time that there is a tie
- 2- Should a tie remain after including overall impression, the competitor with the highest score in category taste, should be considered the finalist.
- 3- Should a tie exist in the finals (including the overall impression), the competitors will shake off for the corresponding prizes whether it be 1st, 2nd, or 3rd

Technical Sheets:

COCKTAIL N°

Each competitor starts with 32 points

Marks are deducted on mistakes and inefficiency in executing certain task

		Range for Deduction	Marks Deducted
1	Presentation of bottles Consider that bottles are facing the audience	1--2	
2	Handling Ice and Bar Tools Consider handling of ice and bar tools	1--3	
3	Emptying Excess water Consider emptying excess water from mixing glass and shaker after shaking	3	
4	Spillage Consider spillage of ingredients	3	
5	Over pouring or Under pouring of Recipe Consider over or short pour of ingredient, and under or over to fill glass	1--3	
6	Garnish Neatness Consider neatness and care in preparing, handling and assembling the garnish	1--3	
7	Overall Neatness Consider overall neatness of preparing the drinks	1--3	
8	Handling of Glassware Consider general handling of glasses	3	
9	Overall Efficiency Consider self assurance and deftness	1--4	
10	Time Limit consider time limit of 6 minutes to make the drinks	5	
Total points deducted			

Judge's Signature

TOTAL SCORE