



**45. BLED CUP - MEMORIAL AVGUSTA TRAMPUŠA**  
**International barman competition**  
**23. - 24. April 2024**

## **RULES**

**Tuesday, 23. 4. 2024 – NCC(DP) & ICC Before Dinner/Aperitive – Restaurant Grand, 23. April 2024 at 15:00 o'clock**

**Wednesday, 24.4.2024 - ICC Long Drink - Restaurant Grand, 24. April 2024 at 14.30 o'clock**

1. The Bar Drinks Mixing Competition - National cocktail championship 2024 (NCC) and the international cocktail championship (ICC), is open to all members of Barman Association of Slovenia (DBS), who have settled all of their past obligations with DBS and have paid their membership fee for the year 2024. Competition is also open to all partnering barman associations and to competitors from Slovenia and abroad, who fill out the registration form and e-mail it to the e-mail address: [info@dbs-slo.com](mailto:info@dbs-slo.com), before the 16<sup>th</sup> of April 2024;
2. NCC and the ICC is organised by DBS in accordance with IBA rules and regulations. The organising committee withholds their rights to reject an applicant/competitor or a recipe that does not comply with the General Terms and Conditions of the Competition.

### **GENERAL TERMS AND CONDITIONS OF THE COMPETITION:**

1. The competitor prepares a drink:
  - BEFORE DINNER for five (5) people.
    - It is mandatory to use at least 3,0 cl/30 ml drinks from the Competition's sponsors, the Coca-Cola Group (Bacardi Rum, Bombay Gin, Patron Te, Finlandia Vodka, Martini products ...)

Before Dinner or aperitif cocktail drink is designed to stimulate a person's appetite. Aperitif is generally drier than sweet (e.g. champagne, pastis, sherry, vermouth, Americano, Dry Martini and Negroni). The Judges will therefore favour dryer/sour cocktails than sweeter cocktails. Cocktails cannot contain more than 1cl of sugary drinks. Sugary drinks include: liqueurs, syrups, purees, sweet alcoholic wines, Pedro Ximenez/cream sherry, port sweet sparkling wines, dessert wines and sweet fruit juices.

- LONG DRINK for five (5) people.  
- It is mandatory to use at least one drink from the Competition's sponsors, the Coca-Cola Group (Bacardi Rum, Bombay Gin, Patron Te, Finlandia Vodka, Martini products ...) in combination with at least one drink from the Bar Media list sponsors (Monin syrups, purees, Luxardo). Additionally, only Three Cents (Tonic water, Grapefruit, Cherry, Ginger Beer ...) and Radenska (Classic, Naturelle ...) carbonated drinks are allowed.

Long Drink is served in a tall glass. It can be refreshing, sweet, sour or a tropical drink. It is served in a glass with relatively large volume.

2. The competitor must bring all of the drinks and accessories he needs for his creation, while he can also use the drinks made available by the organiser (see the available drinks).
3. The competitor must use their own bar inventory while preparing the cocktail.
4. The competitor must use glasses provided by the organizer.

- BEFORE DINNER: **Bormioli Martini Glass 17 cl**



After dinner 17 cl

- LONG DRINK: **Highball 32,5 cl**



Long Drink 32,5 cl

5. Glasses may not be decorated in the preparation phase.
6. The competitor has seven (7) minutes to prepare his cocktail.
7. The competitor must perform in their work uniform or their association dress.
8. The competitor has two (2) minutes to prepare their work surface, inspect the bottles and/or the glasses.
9. Ice cubes will be provided by the organiser.

### RECIPE AND INGREDIENTS:

1. The cocktail must contain no more than six (6) ingredients.
2. The amount of alcohol in cocktails should not exceed seven (7) centilitres, except when using a few dashes of bitters.
3. The recipe must be original.
4. The competitor must send the recipe by the deadline published by DBS.
5. The recipe must be submitted on the recipe sheet published by DBS.
6. Each competitor or their association president is responsible to ensure their recipe complies with the rules.
7. Recipes sent on time and without any errors will be rewarded with +3 points in technical scoring.
8. All ingredients must be written in centilitres, (0,5 cl; 1 cl; 1,5 cl; 2,5 cl; etc.), dashes, drops, splashes.
9. The organizer (DBS) is not responsible for any spirits, syrups, decorations and/or bar equipment that will not be available during the competition.
10. All cocktail names which include rude, shocking, sexual, racist words and words hinting at physical illness or disability are strictly prohibited.
11. The use of measuring devices is allowed as well as free pouring.
12. The host country and the organizer may provide a list of all fruits, herbs, and vegetables available during the event at nearby stores. All ingredients in the recipe are the responsibility and expense of the competitor. Any ingredients missing from the original recipe can only be changed with the approval of the organizer.

13. A homemade ingredient is allowed and can be used in any cocktail recipe. The home ingredient must be described in a separate recipe. Its primary goal is to increase the taste and balance of the cocktail. Homemade ingredients should not be made as a substitute for a sponsor drink (e. g. homemade rum, syrup, soda ...), but a sponsored drink can be used as the main base (e. g. Bacardi Rum Fatwashed with coconut oil, Pineapple Monin syrup infused with black pepper ...).
14. Dairy products, (except for ice cream) are allowed.
15. The use of aromatic bitters and sprays as an addition (in drops, dashes) is allowed and is considered as an alcoholic ingredient, or as a non-alcoholic ingredient if a bitter is also non-alcoholic.
16. Stones or frozen products, alone or in ice (decorative ice), are not allowed.
17. The use of open fire or dry ice is not allowed. If the competitor has a special way of preparing their cocktail, they must first consult with the organizer.
18. Competitors are responsible for supplying their own fruit.
19. Foams or similar techniques are allowed in the competition. All ingredients used for the preparation of foams or similar techniques should be prepared on stage and fall under the six ingredients rule. All ingredients and techniques must be explained in detail on the application form.
20. Competitors must use their bar accessories/equipment to prepare a cocktail.
21. Before the mixing stage, the contestant has one minute to present their cocktail. It's name, story, ingredients, or their inspiration. Presentation is optional and not graded, but recommended.
22. The contestant must send the recipe along with the application form in a Word doc. by 16<sup>th</sup> of April 2024 at the latest, to the e-mail address: [info@dbs-slo.com](mailto:info@dbs-slo.com).

#### **DECORATION AND GARNISHES:**

Garnish, cocktail decoration is intended to enhance the drink without affecting the taste or the cocktail's ingredients. It is an edible food product (fruit peel, fruit, vegetable, roots, herbs, edible flower). It is used to complement and improve the visual presentation of the drink and not to alter it. The garnish can either be placed on top of the glass or around it.

1. Garnish consists of edible food (fruit peel, fruit, vegetable, roots, herbs ... but not liquid), which is used to complement the taste of a mixed drink.
2. Garnish can be inserted into a glass/drink and/or used as an aroma.
3. Neither the decoration or the garnish is not considered as an ingredient and is allowed in addition to the six (6) ingredients.
4. Decoration must consist of 100% natural food products, without any clips or glues.
5. Cocktail edges (sugar edge, salt edge, etc.) are considered a decoration and not as an ingredient.
6. All decoration must be edible. It is therefore necessary to use edible fruits, herbs, and spices.
7. Wooden and metal bar accessories (toothpicks, sticks, sabres, forks, etc ...) may be used to assemble the decoration.
8. The decoration is to be prepared in the preparation room. All design, cutting and assembly must be done in the preparation room. Any use of pre-made decorations (homemade) is punished by disqualification!
9. A competitor has fifteen (15) minutes to prepare the decoration. When time expires the competitors must stop immediately and use whatever they have prepared. If a competitor completes his decoration before the allotted 15 minutes, he must inform a judge.
10. Any penalty points will be deducted from the total number of points!
11. The use of side garnishes, small plates, and trays (for cocktail serving) are not allowed.
12. The decoration must be accurately described in the recipe.
13. After assembling the decoration, the competitor must clean their preparation space.
14. Preparation of any freshly squeezed juices is carried out in the preparation room before the decoration assembly!
15. Any straw used in the drink must be biodegradable.

16. Garnishes should be firmly mounted on the glass so that it can be safely transferred to the judges.

#### **SEQUENCE OF THE COMPETITION:**

1. All competitors will receive their bottles, from the recipe (from the list of sponsors) on the competition stage. Competitors cannot enter the stage before being allowed.
2. Any use of freshly squeezed juices or similar ingredients must be notified to the organizer in advance. The preparation is then carried out in the preparation room under special supervision.
3. Competitors will have two minutes on stage to prepare for the competition (make sure you have all your ingredients, equipment, jars ...)  
**These two minutes** may not be used to fill the glass with ice, mixing and pouring of drinks and decoration repairing ...
4. Competitors must present the bottles to the public during their performance. Labels on bottles must be visible at all times.
5. Competitors must prepare five identical cocktails. Four for the judges and one for the presentation/picture.
6. Cocktail tasting is not allowed on stage. E. g. the competitor tastes the cocktail with the help of his hands, spoons, etc.
7. The contestant's time is stopped at the moment the cocktail is lifted and presented to the audience.
8. Competitors will also be judged on hygiene, efficiency and professionalism while preparing the cocktails.
9. In case of any unexpected accidents during the preparation or the delivery of the cocktails (with no fault of the competitors) will be solved by the judges in favour of the competitor.

#### **EVALUATION:**

1. The expert committee evaluates the appearance, aroma, taste, and overall impression of the cocktail, as well as the professional/technical preparation of the cocktail, which accounts for the overall evaluation of the cocktail (1st, 2nd, 3rd place).
2. The prize for excellency, will be given to the barman/competitor who scores highest in technical scoring.
3. The winner of the category is the bartender/competitor, with the highest score in the evaluation of the cocktail and technical scoring.
4. A competitor who does not comply with the rules will be excluded from the competition.
5. The results of the competition are final. In the event of a complaint, the competitor must submit it in writing with their given arguments (evidence), no later than 15 minutes after the end of the competition to the president of the evaluation committee. Who will review it and discuss it with the members of the evaluation committee and inform the competitor about the decision of the complaint.

**“Good Mix!”**

**Rok Dobnikar,  
President of Slovenian Barman Association (DBS)**

Kranj, 2.4.2024