



Flair & Style 2020

Together with AEHT (European Association of Hotel & Tourism Schools), BARPROS and Drinkcocktails.at, Tourmusschule WIFI St.Pölten is hosting a Flair Competition for students, youngsters and international professional flair bartenders.

Date : 20 March 2020
From 2 pm: Discussion, rehearsal and possibly pre-qualification (rookies)
From 6 pm: Rookie competition
From 8 pm: Internationaler professional competition and election of Cocktail Queen

Location: Kulturhaus Wagram St.Pölten

Entitled to participate are all persons who are not yet 21 years old at the time of the competition or who are ordinary pupils of an Austrian school or are in apprenticeship training at the time of the competition.

A maximum of three participants is accepted for each location (rookies) and for each country (professionals).

The winner of the competition is the participant with most jury points.
The audience price will be determined by electronic audience vote.

For participating students/apprentices, special prizes will be awarded:

- for the best-rated newcomer¹
- for the best-rated drink

The JURY includes, among others:

- Stefan Haneder – multiple Austrian state champion
- Kristoff Salewski - professional flair bartender and CEO of „BarPros“
- an international juror

As a special HIGHLIGHT, a „FLAIR TRAINING“ with an international professional flair bartender will take place at Tourmusschule St. Pölten on 19 March as from 8 am. Costs: 25€ (separate application form)

1 Students and apprentices who have never taken part in an official flair competition before

Criteria and rules:

1. The recipes must be put together and created by the contestants themselves.
2. The contestant must prepare two portions of the drink in total.
 - One will be sampled and assessed.
 - One will be put on display.
3. The recipe must be:
 - At least 7cl and 33cl maximum.
 - At least 3 and 7 ingredients maximum (dashes and drops also count as ingredients!)
4. Only commercially available products are to be used.
5. Ingredients must not be mixed together in advance and later declared as one.
6. If the decoration touches the drink and/or adds to the flavour it counts as one ingredient.
7. Every single ingredient of the recipe must be declared as follows:
 - Quantity
 - Name of the brand/company/make or the distributor
8. The quantity must be declared in centiliters (cl).
9. If ingredients are used as fillers the quantity also has to be clearly declared in cl e.g. fill 6cl sparkling water.
10. The recipe must include at least 2 products provided by the sponsor.
11. The recipe must include at least 4cl of a product provided by the sponsor.
12. Only commonly used, colourless, and transparent glasses are allowed.
13. The drinks are only to be prepared in either the guest's glass, the bar glass, the shaker, the electric mixer or the electric blender.
14. All spirits and syrups which are available in customary glass bottles are only to be used in their original container.
15. All pre-prepared juices and other liquid ingredients must only be put into clear and transparent containers like decanters, speed-bottles or clear glass bottles without any labelling.
16. Ice cream as well as other pre-prepared half-frozen or frozen ingredients are not allowed.

17. Only products which are clearly stated in the recipe, especially no liquid or solid ingredients which are not related to the recipe, are to be used on stage, with the exception of straws, stirrers and stickers.
18. All products and bar utensils with the exception of ice are to be brought along by the contestant:
 - Crushed ice and ice cubes are provided by the host.
19. The performance, from the start of the music until the last action that is related to the actual preparation of the drink, must not exceed five minutes.
20. 'Working Flair' is a compulsory component of the show, therefore all bottles must be at least 51% full.
21. At „Exhibition Flair“ bottles must contain at least 3cl of liquid.
22. Sponsored products must be featured for at least 30 seconds during the performance.
23. The **recipe** and the **music track** (on a labelled USB-stick and otherwise empty) must
 - be submitted to the organisers prior to the briefing on the day of the competition.
 - The name of the music track must begin with the name of the contestant (e.g. Hans_Huber_Schnitt_FLAIR.**mp3**).
 - **An MP3 file is compulsory!!!**
24. Decoration:
 - The decoration must be stated in the recipe.
 - Only edible decoration made from edible fruits, vegetables or other edible flowers, herbs or other plants are to be used. The only exception are pineapple leaves.
 - Pre-prepared confectionary made from sugar, chocolate, marzipan, etc. as well as any aroma sprays in flacons or other containers are not allowed, with the exception of commercially available products.
 - All decorations can be completed in the preparation room and can be brought on stage already assembled.
 - The decoration and its components must be clearly stated and defined. Just the words 'fruit decoration' or 'fruit cocktail stick' would be insufficient and not accepted.

Registration form

Submit by February 29, 2020 via email to johann.habegger1@tourismusschule-stp.at

Name:

Address:

Date of birth:

Telephone:

Email:

I am going to attend the competition on 20th March 2020 and I will comply with the criteria and rules. Further, I give my permission to the host to use any video and photo material taken of my performance on the 20th March 2020 in any way that is not harmful to my person. With my signature I agree that my data will be stored according to the DSGVO until revoked and are only to be used as a means of contacting me about practical competitions.

Place/Date

Signature

Only to be filled in by pupils:

School:

Address:

Newcomer: YES

NO

(Pupils who have never participated in an official flair competition before)

Coach - Name:

Coach - Telephone:

Coach - Email:

Signature coach

Recipe / Music

(To be submitted by the day of the competition to Johann Habegger, BEd).

With my signature I agree that my data will be stored according to the DSGVO until revoked and are only to be used as a means of contacting me about practical competitions and trainings.

Name (contestant):

Name of the drink:

Recipe:

| Quantity: | Product: | Brand name: |
|-----------|----------|-------------|
| | | |
| | | |
| | | |
| | | |
| | | |
| | | |
| | | |

Decoration:

Type of preparation:

Glass:

Other:

MUSIC (Name of track on USB-stick²):

Signature

2 The name of the music track must begin with the name of the contestant (e.g. Hans_Huber_Schnitt_FLAIR.mp3)

Registration form for the Flair-training with

Submit by February 29, 2020 via email to johann.habegger1@tourismusschule-stp.at

Name:

Address:

Date of birth:

Telephone:

Email:

I am going to attend the Flair-training on 19th March 2020 at the tourism school St. Pölten (the contribution towards expenses of 25 Euros is to be paid upon arrival at the location). Further, I give my permission to the host to use any video and photo material taken of me at the training on the 19th March 2020 in any way that is not harmful to my person. With my signature I agree that my data will be stored according to the DSGVO until revoked and are only to be used as a means of contacting me about practical competitions and trainings.

Place/Date

Signature

Only to be filled in by pupils:

School:

Address:

Coach - Name:

Coach - Telephone:

Coach - Email:

Signature coach

Schedule

20.3.2020 – Day of competition

- 2 p.m. Kulturhaus Wagram
Briefing with the judges, warm up and qualifying round
- 6 p.m. Rookie contest + official opening
- 8 p.m. Beginning of pro competition
- 11 p.m. Award ceremony and after show party

19.3.2020 – Training day

- 08:30 a.m. Beginning of training with ...
- 12 a.m. Lunchbreak
- 1 p.m. Till 4.30 p.m. training and feedback round

At the evening we drive per train to Vienna to have a closer look at the barscene like Josefbar or Tür7.

18.3.2020

All day arrival to Sankt Pölten

6.p.m Welcome Drink and Small talk at the Tourism School.
Afterwards sightseeing in the City and some fun inclusive.