



VŠŠ BLED



g3spirits

**14th G&T Cup Competition,
Bled, Slovenia
2–4 April 2019**

INVITATION

Dear Sir or Madam,

We are pleased to invite you to the 14th G&T Cup student bartending competition. The competition is organised by students of Vocational College for Catering, Wellness and Tourism Bled for students from schools, members of the AEHT Association. Students will compete in different theoretical and practical skills, required for mixing drinks.

**The competition will be held from 2-4 April
at the Vocational College for Catering, Wellness and Tourism Bled, Slovenia.**

Further information about the competition and accommodation is available at the following e-mail address: 14gtcup.bled@gmail.com.

We look forward to seeing you in Bled.

Yours faithfully,

Janez Damjan, M.Sc. Director
Peter Mihelčič, M.Sc. Lecturer
Žiga Merslavič, Student, General Project Manager
Tilen Albreht, Student, Competition Manager



VŠŠ BLED



g3spirits

This year's theme of the competition is **art and cocktail**. Below are the rules of the competition.

After applying each barman (teacher) will receive (via email) a **well-known painting**. The earlier you apply, more time you have to prepare a **bartender's choice cocktail** and **story** in connection with the received painting. The bartender's only rule, in addition to the IBA rules, assessing the technique and taste, is the use of **at least two beverages** provided by our sponsor **G3 spirits** in **minimum amount of 4cl**.

Each competitor can choose between the following beverages:

Jack Daniel's Gentleman Jack Whiskey 40% ABV
Monkey Shoulder Blended Malt Scotch Whisky 40% ABV
Finlandia vodka 40% ABV
Tequila Herradura Reposado 40% ABV
Hendricks Gin 41,4% ABV
Sailor Jerry Spiced rum 40% ABV
Jägermeister 35% ABV
Woodford Reserve Rye Whiskey 45,2% ABV
Roner Williams Reserv 42% ABV
Bottega Gold Prosecco 11% ABV
Bottega Rose Gold 11% ABV
Drambuie 40% ABV
Jack Daniel's Tennessee Honey 35% ABV

The competitor's task will be to create a cocktail inspired by the given painting.

After receiving your painting, you have to prepare a bartender's choice cocktail along with a story. Regarding the story, we are interested in the barman's interpretation of the given painting. Presenting an excellent, innovative and interesting story will influence the final score and is essential for the prepared cocktail.

Every student will receive different painting. **In the end we will announce which barman made the best cocktail (1st, 2nd, 3rd place) etc.**

The bartender's choice of cocktails must be prepared according to IBA rules:

[Link to the rules.](#)



VSŠ BLED



g3spirits

The competitors will receive the name of the author of the painting, with its title and a file with the painting, to avoid any misunderstanding; they will however need to do the research on their own.

During their time on stage the competitors wear their school uniform or clothes that represent their painting style, painting or the painter.

We are very excited to organize this competition and we are looking forward to seeing you and your fun ideas.

The competition consists of two parts:

1. Theoretical knowledge from the field of bartending. The theoretical part will be composed of multiple choice questions and it will refer to the field of bartending and beverage knowledge. **Testing will be held on the day of arrival.**
2. The barman must prepare four (4) portions of cocktail. Decoration will be prepared before the competition in the preparation room in twenty (20) minutes.

Bartender's Choice cocktail must consist of at least two (2) beverages contributed by our main sponsor G3 Spirits. **The competitor must use at least 4 cl of the sponsored spirits: Jack Daniels Gentleman Jack Whiskey 40% ABV, Monkey Shoulder Blended Malt Scotch Whisky 40% ABV, Finlandia vodka 40% ABV, Tequila Herradura Reposado 40% ABV, Hendricks Gin 41,4% ABV, Sailor Jerry Spiced rum 40% ABV, Jägermeister 35% ABV, Woodford Reserve Rye 45,2% ABV, Roner Williams Reserv 42% ABV, Bottega Gold Prosecco 11% ABV, Bottega Rose Gold 11% ABV, Drambuie 40% ABV, Jack Daniel's Tennessee Honey 35% ABV.**

They may also use one of the following mixers (top ups) if desired:

Thomas Henry Tonic water
Thomas Henry Elderflower tonic
Thomas Henry Cherry blossom tonic
Thomas Henry Slim tonic
Thomas Henry Bitter Lemon
Thomas Henry Spicy Ginger
Thomas Henry Ginger Ale
Thomas Henry Soda
Thomas Henry Coffee Tonic

(Mixers/top ups will be provided by the organiser)



VŠŠ BLED



g3spirits

2.1. The competitor will have ten (10) minutes in total to prepare the cocktail and present it to panel of judges, who will judge the story, performance, English and the harmony between the cocktail and painting.

- In seven (7) minutes the barman must prepare four (4) equal portions of the cocktail.
- After finishing the **Bartender's Choice** cocktail, the competitor will have a minimum of two (2) and maximum of three (3) minutes to present their creations. Having a good story that is innovative, clever and interesting will also influence the final score.

Rules for bartenders

- Competitors may use **as many ingredients as they wish**. Time and preparation are the same as in other competitions (fire is not allowed, except for the use of a torch to caramelize).
- The recipe for the **homemade ingredient** must be detailed and submitted along with the recipe.
- No more than 5 cl of the homemade ingredient may be used in a recipe.
- Competitors in the Bartender's Choice Competition may choose any type of glass.
- Recipes must be expressed in **centilitres, whole numbers** (1 cl, 2 cl, 3 cl, etc.) and/or **half numbers** (0,5 cl, 1,5 cl, 2,5 cl, etc.), 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 (or at the briefing).
- Decoration must be prepared in the preparation area in **twenty (20) minutes**.
- Competitors will have to prepare **four (4) equal portions** of "**Bartender's Choice**" **category**. Out of these, three (3) cocktails will be used for judging (tasting). The 4th cocktail will be put on display for public viewing.
- The period for mixing drinks is **seven (7) minutes**. The timer stops when the drink cocktail is raised up in the air on display. Competitors exceeding the time limit will be penalized by the technical judges: fifteen points for 1 to 15 seconds longer than the time allowed and an additional fifteen points for each 15 seconds thereafter.
- The competitor will be given **three (3) minutes** for the oral presentation of their creations. In the story they have to explain how the cocktail was inspired by the painting or the artist.
- The competitor may use a "**side garnish**" as it may get them bonus points for presentation.
- An **excellent story** is desired.



VŠŠ BLED



g3spirits

- The **homemade ingredient** cannot be made of one of the sponsored spirits.
- Competitors must **bring their own glasses** for the cocktail.
- **A measure/jigger** must be used (no free pouring allowed).
- The competitors must **send their recipes** to the organizers **before the competition**.
- Each competitor must bring his/her **own cocktail equipment** for use.
- 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.

***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 SPONSORS BEVERAGE WILL BE PROVIDED!!!

APPLICATIONS:

APPLICATION FOR SCHOOLS:

[Google form: School application - link](#) (DEADLINE: MARCH 1ST.)

APPLICATION FOR STUDENTS:

[Google form: Student application - link](#) (DEADLINE: MARCH 1ST.)

RECIPE:

[Google form: Recipe - link](#) (DEADLINE: MARCH 15TH.)



VSŠ BLED



g3spirits

Schedule:

Date	Time	Activity
April 2nd (Tuesday)		Arrival of school delegations
		Optional tour of Bled
	6.30 p.m. - 7.15 p.m.	Knowledge test
	7.30 p.m. - 10.00 p.m.	Welcome party - non formal
April 3th (Wednesday)	7.00 a.m. - 8.30 a.m.	Breakfast
	9.30 a.m.	Transfer to Competition venue
	10.00 a.m. - 3.00 p.m.	Competition
	2.30 p.m.	Opening ceremony
	3.00 p.m.	Lunch
	4.00 p.m.	Transfer to Hotel Astoria
	7.30 p.m.	Gala dinner and Award Ceremony (DRESS CODE*)
April 4th (Thursday)		Departure of school delegations

***Ladies - Cocktail dress, Men - Black tie (School uniform is not recommended).**



VSŠ BLED



g3spirits

AWARDS:

Best cocktail (sum of all points - technique + taste + written test + story + presentation):

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

Special categories:

- Best Test
- Best Technique
- Best "Cocktail and art" harmony
- Best Story



VŠŠ BLED



g3spirits

The participation fee is **EUR 140,00 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:

March 1st 2019.

Email: 14gtcup.bled@gmail.com