



39th AEHT Annual Conference & Competitions
2nd-7th November 2026.
Ferrara, Italy



COCKTAIL COMPETITION

Competition details

Objective

Prepare two different cocktails based on a classical recipe out of a presented list and one free creation out of a Mystery Basket. Two portions of each drink must be prepared!

The Mystery Basket ingredients will be presented at the briefing and will not be published on the official homepage.

Team & Language

Language

It is compulsory that English (oral and written) is the language to be used in all the competition phases: briefings, work plan (written), communication with teammates and judges during the different tasks. The minimum level of English: B1 (according to EQF).

Teams:

Teams will consist of two students from different schools and countries and will be drawn by the jury.

It may happen that there is a team of three students in one of the following cases:

- The final number of candidates is unpaired.
- Disqualification of one of the competitors.
- Competitors last minute abandonment.

Day of the briefing

- Competitors briefing.
- All the competitors will participate in a written test; 35 multiple-choice questions with one correct answer, 30 minutes allocated time, no books allowed.
- Announcement of the teams by the Head Judge.
- After the announcement of the teams, each team starts to write down a recipe for their free cocktail including choice of glass, garniture, preparation method and brief description. During this time external contact is prohibited.
- Concerning the mixed drink free creation, the following rules must be respected:
 - . Maximum number of ingredients is five including dashes and drops.
 - . Total alcohol content should not exceed 7 cl. of spirits and liquors.
 - . The preparation method and presentation of the team and drink is free!!
 - . Blenders and mixers will be provided; you may use your own equipment.
 - . Glasses will be provided by the organizer and must be used by the competitors, not free!



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- As soon as the recipe is completed it must be written on official templates and submitted to the Head Judge. It will then be signed by both the competitors and the Head Judge. The submitted recipe is final and may not be modified.
- Competitors will be allowed to familiarize themselves with the competition area.

Day of the competition

The professional tasks the team must realize are:

1. Classical Cocktail– first day!

One team member draws out 2 cocktails from a list of 12 IBA cocktails.

Each cocktail must be prepared in two identical exemplars according to the IBA recipe.

5 minutes pre work, 10 minutes preparation, all on stage!

- Timetable for each task will be provided and must be respected.
- Competitors must wear their full professional uniform.
- All equipment will be provided; no permitted to use own equipment. You may use your own Boston Shaker, strainer and a measure.
- Spirit measure must be used, and all cocktails must be shaken in a Boston shaker only.

2. Free recipe - second day!

Each participant in the team is required to make two identical cocktails according to the submitted recipes during the day of the briefing.

15 minutes pre work in the office, 10 minutes of preparation, on stage!

Important notes

- Teams will be assessed according to professionalism, work skills, social skills and interpersonal skills (teamwork).
- During the composition of the free recipe on the day of the briefing, team members check whether correct communication in **English** within the team is possible. If there is serious doubt, the team should report this to the Head Judge immediately. Complaints about language problems will not be accepted after this written test.
- The use of cell phones or any other electronic device is not allowed during the competition.
- All rules and regulations must be adhered including the General AEHT Competition Rules.
- The (Head) judge's decision is final.



IBA Cocktail Recipe

<p>Daiquiri 4,5 cl White Rum 2,5 cl Fresh lime juice 1,5 cl Simple syrup</p> <p>Shake / Cocktail glass / no garniture</p>	<p>Side Car 5 cl Cognac 2 cl Triple Sec 2 cl Fresh Lemon Juice</p> <p>Shake / Cocktail glass / no garniture</p>
<p>Cosmopolitan 4 cl Vodka Citron 1,5 cl Cointreau 1,5 cl Fresh Lime Juice 3 cl Cranberry Juice</p> <p>Shake / Cocktail glass / lemon peel twist</p>	<p>Margarita 3,5 cl Tequila 2 cl Cointreau 1,5 cl Fresh lime juice</p> <p>Shake / Cocktail glass / Salt rim</p>
<p>White Lady 4 cl Gin 3 cl Triple Sec 2 cl Fresh lemon juice</p> <p>Shake / Cocktail glass / no garniture</p>	<p>Alexander 3 cl Cognac 3 cl Crème de Cacao (brown) 3 cl Fresh cream</p> <p>Shake/Cocktailglass/ Sprinkle with fresh ground nutmeg</p>
<p>Whiskey Sour 4.5 cl Bourbon Whiskey 3.0 cl Fresh lemon juice 1.5 cl Sugar syrup</p> <p>Shake / Old Fashioned glass / Lemon and orange slice with a cocktail cherry</p>	<p>Bacardi Cocktail 4.5 cl Bacardi Rum White 2 cl Fresh lime juice 1 cl Grenadine</p> <p>Shake / Cocktail glass / no garniture</p>
<p>Gin Fizz 4,5 cl Gin 3 cl Fresh lemon juice 1 cl Simple syrup 8 cl Soda water</p> <p>Shake / Tumbler / Lemon slice</p>	<p>French 75 3 cl Gin 1,5 cl Fresh Lemon Juice 1,5 cl Sugar Syrup 6 cl Champagne</p> <p>Shake / Champagne glass/ no garniture</p>
<p>Red Lion 3 cl Gin 2 cl Grand Marnier rouge 3 cl Orange juice 1 cl Lemon juice</p> <p>Shake / Cocktail glass / Orange peel</p>	<p>Paradise 3.5 cl Gin 2 cl Apricot Brandy 1,5 cl Orange juice</p> <p>Shake / Cocktail glass / no garniture</p>



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Cocktail Competition

1. Professionalism		/5
Appearance, presentable uniform	2	
Responsiveness, attitude	2	
Personal Hygiene	1	
1. Work Skills		/22
Mise en place of the workspace	3	
Presentation of the Bottles	2	
Handling ingredients & Bar Tools	4	
Spillage	3	
Garnish Neatness	2	
Timing and efficiency	3	
Knowledge about the products	2	
Recipe volume	1	
Appearance, Aroma, Taste	2	
2. Free cocktail		/28
Harmony	5	
Creativity and Innovation	5	
Method of making cocktail	5	
Appearance, Aroma, Taste	5	
Teamwork and Show	8	



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1.Social skills		/5
Communication with the guests	2	
Communication in a foreign language	3	
2.Interpersonal skills – Teamwork		/5
Communication between team members	2	
Equal distribution of tasks in the team	2	
Motivation of the team	1	
3.Written Test		/35

Total /100	
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Team Number

Name, first Name of the jury member.

Signature