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INVITATION

18TH G&T Cup Competition

Bled, Slovenia 16 – 18 April 2024



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Dear students and mentors!

We are pleased to invite you to the 18th G&T Cup student bartending competition. The competition is organized by students of Vocational College for Hospitality, Wellness and Tourism Bled for students from schools and members of the AEHT Association. Students will compete in different practical skills required for mixing drinks.

This year's theme will be:

»STARS«

For this year's theme, we will delve into the "stars" or celebrities. The contestants will introduce their chosen »star« as in famous person that is preferably from their country, but can also be from all over the world, over an alcoholic mixed drink.

We will add another non-alcoholic mixed drink, the main star of which would be a vegetable or fruit of the contestants choosing that is produced locally from the contestant's country. They **will** bring the vegetable or fruit themselves in whichever form they need for the mixed drink.

The competition will be held from 16 – 18 April in Bled, Slovenia

We would appreciate it if each team brought the flag of the country they are representing!

We look forward to seeing you in Bled!

Yours faithfully,

Mag. Peter Mihelčič, Director

Dr. Jože Zalar, Mentor

Stefan Mišković, Student, General Project Manager

Tia Karić and Anja Djukić, Students, Competition Managers



RULES

The competition consists of three rounds:

1st: MIXING YOUR OWN ALCOHOLIC MIXED DRINK

2nd: MIXING YOUR OWN NON-ALCOHOLIC CREATION

3rd: SMELLING RECOGNITION

1.1 ORAL PRESENTATION OF THE ALCOHOLIC MIXED DRINK

- Before making the mixed drink, the competitor will have to present the story of the chosen celebrity from his/her country to the judges, so they will know the story behind it and where they got inspiration for the mixed drink.
- In the story competitors need to briefly explain why they chose the chosen celebrity, the story behind it and how they got inspiration for the mixed drink.
- Before mixing the mixed drink the competitor will be given 3 minutes (180 seconds) for the oral presentation of his/her creation and communication with the judges before mixing the cocktail.

1.2 PRESENTATION OF THE ALCOHOLIC CREATION

- The competitor must prepare **five (5) portions** of the mixed drink with decoration for the judges.
- The period for mixing drinks is **seven (7) minutes**.
- In the drinks you have to use at least **30 ml of the main spirit base**.
- Competitors may use as many ingredients as they wish of the sponsored spirits and all beverages contributed by our main sponsor G3 Spirits (see the attached sponsor spirits list). Giffard liqueurs and syrups must be used.
- Each competitor must use their own cocktail equipment and glasses.
- The competitor must use their own decoration/ garnish which is edible and prepared before the mixed drink preparation.
- Competitors will be supplied various citruses which they will prepare themselves.
- Recipes must be expressed in millilitres, whole numbers (10 ml, 20 ml, 30 ml, etc.) and/or 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 mixed drinks during the course of the competition.
- **A measure/ jigger must be used** (no free pouring allowed).
- The appearance, flavor and taste of each drink as well as the professional work will be assessed according to IBA (International Bartender Association) rules.



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- **Theme rules:** The contestants will introduce their chosen »star« ,living or deceased, from the world of music, entertainment, sports, film or any other field, preferably from their country (can be from all over the world) over a mixed drink and describe why they have chosen him/her.
- The contestants themselves can have a costume or clothes that emphasize the person on whom the mixed drink is based. (this does not contribute to overall scoring)
- Be mindful of the minimal waste policy!

2 PRESENTATION OF THE NON-ALCOHOLIC CREATION

- The competitor must prepare **three (3) portions** of the creation with decoration for the judges.
- The period for mixing drinks is **five (5) minutes**.
- Competitors may use Premium Mixers Thomas Henry for topping if they wish of the sponsored spirits and all beverages contributed by our main sponsor G3 Spirits (see the attached sponsor spirits list).
- Each competitor must use their own cocktail equipment and glasses.
- Free pouring is allowed.
- Recipes must be expressed in millilitres, whole numbers (10 ml, 20 ml, 30 ml, etc.) and/or 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 creations during the course of the competition.
- The taste, presentation, appearance and aroma will be assessed.
- **Theme rules:** students will bring their own vegetables or fruits in whatever form they need for the creation (e.g. kombucha, ferments, infusions, cordials syrups, ...)
- **Kombucha and ferments must have a max of 0,5% alcohol percentage!**
- Be mindful of the minimal waste policy!



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3. SMELLING RECOGNITION

Out of 20 you have to recognize **seven (7) chosen herbs or flowers only by smelling**.
Period for recognition is **fifteen (15) minutes**.

1. Lemon (lat. Citrus limon)
2. Pineapple (lat. Ananas comosus)
3. Orange (lat. Citrus sinensis)
4. Lychee (lat. Litchi chinensis)
5. Muscat – grapes (lat. Vitis Vinifera Muscat)
6. Pears (lat. Pyrus communis)
7. Quince (lat. Cydonia oblonga)
8. Raspberries (lat. Rubus idaeus)
9. Blackberries (lat. Rubus fruticosus)
10. Cherries (lat. Prunus avium)
11. Peaches (lat. Prunus persica)
12. Grapefruit (lat. Citrus paradisi)
13. Banana (lat. Musa cavendishii)
14. Melon (lat. Cucumis melo)
15. Plums (lat. Prunus domestica)
16. Black currants (lat. Ribes nigrum)
17. Strawberry (lat. Fragaria vesca)
18. Apple (lat. Malus domestica)
19. Blueberries (lat. Vaccinium myrtillus)
20. Apricot (lat. Prunus armeniaca)



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SPIRIT BASES:

Hendric's Gin

Gin Mare

Tito's handmade vodka

Sierra Tequila Antigua Plata & Sierra Tequila Antigua Anejo

Sierra Silver / Sierra Gold

Diplomatico Planas / Diplomatico Mantuano / Diplomatico Reserva Exclusiva

Jägermeister

Tullamore Dew Standard Blend (Irish whiskey)

Monkey Shoulder (Scotch malt blend)

Gentleman Jack (American whiskey) / Jack Daniel's old n°7 (American Whiskey) / Woodford Reserve Bourbon

Giffard syrups:

1. Grenadine Syrup
2. Sugar Cane Syrup
3. Orgeat Syrup
4. Raspberry Syrup
5. Lime Syrup
6. Strawberry Syrup
7. Coconut Syrup
8. Passion Fruit Syrup
9. Mango Syrup
10. Watermelon Syrup
11. Hazelnut Syrup
12. White Peach Syrup
13. Green Apple Syrup
14. Agave Syrup
15. Pineapple Syrup
16. Cherry Syrup
17. Blueberry Syrup
18. Pineapple Syrup
19. Blood Orange Syrup
20. Quince Syrup

Giffard Fruit for mix Range:

1. Banana
2. Strawberry
3. Raspberry
4. Mango
5. Passion fruit
6. Peach
7. Coconut
8. Blueberry
9. Pineapple

Liqueurs:

1. Cassis Noit De Bourgogne
2. Ginger of the Indies
3. Curacao Triple Sec
4. Caribbean Pineapple
5. Coffee Liqueur
6. Amaretto Liqueur
7. Peach Liqueur
8. Banana Liqueur
9. Coconut Liqueur
10. Rhubarb Liqueur

Premium mixers Thomas Henry:

1. Thomas Henry Tonic Water
2. Thomas Henry Dry Tonic
3. Thomas Henry Cherry Blossom Tonic
4. Thomas Henry Soda
5. Thomas Henry Bitter Lemon
6. Thomas Henry Pink Grapefruit
7. Thomas Henry Mystic Mango
8. Thomas Henry Ginger Ale
9. Thomas Henry Ginger Beer

Sparkling wine:

1. Freixenet 0.0%
2. Mionetto Prosecco
3. Freixenet Cordon Negro Brut
4. Freixenet Carta Nevada Semi-Seco

Fresh orange/lime/lemon juice can be used and will be provided!

Drinks which are not included on the list aren't allowed!



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AWARDS

Best cocktail (sum of all points = technique + appearance + aroma + taste + story + oral presentation):

1st place

2nd place

3rd place

Special categories:

best presentation

best technique

best theme cocktail

best decoration

most sustainable cocktail

... and other awards



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IMPORTANT NOTES

- The language used will be English
- The organizer reserves the right to reject any competitor not considering the above written rules.
- Bartenders are advised to consider the concept of MINIMAL WASTE when preparing their cocktails

14 days before the competition (3 April) the competitors have to submit their recipes for cocktails, so they can be checked!

Decoration, glassware for cocktails, bar tools, knives and ingredients for the competition have to be brought by the competitors themselves, only the sponsor beverage will be provided.

We recommend two (2) students from each school but max three (3) students are allowed to apply!



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APPLICATIONS

APPLICATION FORM FOR SCHOOL: (DEADLINE: 20 March 2024)

<https://forms.gle/6jSmtbuskZaYbfx27>

APPLICATION FORM FOR COMPETITORS (DEADLINE: 3 April 2024)

<https://forms.gle/dj9rXdbMvFUuqTfn9>

APPLICATION FORM FOR THE RECIPE: (DEADLINE: 3 April 2024)

<https://forms.gle/ooM3JbmxJC7oGHsx5>

APPLICATION FORM FOR THE RECIPE (NON-ALCOHOLIC COCKTAIL): (DEADLINE: 3 April 2024)

<https://forms.gle/mTNoeTXBFk5gRien7>

The participation fee is **EUR 220,00 per person^[1]** and it includes:

- double bed & breakfast room for 2 nights
- welcome party, lunch, Gala dinner
- competition participation fee

^[1] single use of accommodation EUR 260,00 per person.