



Contest rules

3rd Edition of the Young Bartender Cocktail Contest

Rotterdam The Netherlands

9 February – 11 February 2027



Albeda Horecacollege





Introduction

Dear participants, cocktail enthusiasts and mentors,

Welcome to the third Young Bartender Cocktail Contest 2027!

The ultimate student Cocktail competition where creativity, skill, and fun come together! This event is specially designed for students who have a passion for mixology and want to showcase their talents.

This is your chance to shine and compete for the title of best student bartender 2027!

During the Young Bartender Cocktail Contest, students will take on the challenge of creating the most surprising and flavorful cocktails. This event not only provides a platform for your skills but also offers the opportunity to learn from experienced professionals, discover new techniques, and expand your network in the world of bartenders. Our competition is divided into several exciting categories. Each drink will be judged by a panel of renowned experts who will evaluate based on taste, presentation, originality, and technical execution.

We encourage all participants to let their creativity flow and showcase their unique style. This competition is not just about winning; it's about learning and a celebration of the art of cocktail making and the diversity of flavors that our students bring to the table. We wish all participants the best of luck and fun during the Young Bartender Cocktail Contest 2027. May the best bartender win!

Best regards,

Ferdi Munts: Mentor,

Lisa Roukema: General manager,

Isa Vermeer: Event manager,

Mandy de Heer: Competition manager.





About the contest

Young Bartender Cocktail Contest 2027: Event Overview

We are thrilled to welcome bartending talents from across Europe for the 3rd edition of the Young Bartender Cocktail Contest, 2027 edition! Below is a breakdown of the key event dates and activities to help you prepare for an exciting few days in Rotterdam.

February 9, 2027: Arrival and Welcome

This is the arrival day, check in for both international and Dutch schools. It's important that all participants attend the welcome talk in the evening, where you'll be introduced to the contest, meet fellow participants, and receive essential information about the competition. This is a perfect opportunity to get acquainted with the judges, organizers, and your competitors, as well as to set the tone for the exciting days ahead.

February 10, 2026: Day 1 of the Competition

The competition day begins with the **Local Cocktail Challenge**. Participants will be divided into two groups. Each participant will also be assigned a specific cocktail category in which they will compete. Each participant must create an original cocktail featuring **at least one local ingredient, maximum of 2 ingredients** from their country, region, city, or hometown.

While one group is competing on stage, the other group will attend workshops focused on products, ingredients, and craftsmanship. The groups will then switch, ensuring that all participants take part in both the competition and the workshops.

At the end of the competition day, all participants will complete a **theory test consisting of 40 multiple-choice questions**.

The day will conclude with a **walking dinner**, during which the judges will provide feedback on the participants' performances from the first competition day.





February 11, 2026: Day 2 of the Competition

On Day 2, the focus will be on the Cocktail Mystery Box Challenge, where participants will create a cocktail from surprise ingredients. This test of creativity and improvisation will showcase the best of your bartending abilities.

In the evening, all participants are invited to the grand gala, where we will celebrate the achievements of the competitors and announce the award winners. The prize ceremony will recognize the standout performances from the competition, and the evening will be filled with celebration, networking, and fun. Don't miss this chance to shine!

February 12, 2026: Departure Day After

After an incredible few days of competition and celebration, February 12 is the departure day for participants. This is your time to reflect on the experience, say goodbye to your fellow competitors and leave Rotterdam with new skills, friendships, and memories.

Stay tuned for more details as the event approaches, and don't forget to check our website: www.albeda.nl/youngbartenders & Instagram: @youngbartendercocktailcontest for updates!

We can't wait to see you in February for an unforgettable experience!





Contest Category: Day one

Rules and Regulations for Day 1:

Local Cocktail Challenge

The competition will begin with the **Local Cocktail Challenge**. Each participant is required to create an original cocktail featuring **at least one local ingredient max 2** from their own country, region, city, or hometown. **The other ingredients you must use are from the sponsor list.**

Prior to the competition, each participant will be assigned a specific **cocktail category** before the 1st of January. The cocktail must be created according to the characteristics and style of the assigned category.

Possible categories include:

- Long Drinks
- Highballs
- Sours
- Fizzes & Collinses
- Tropical Cocktails
- Punches

Participants are encouraged to showcase their creativity while highlighting the character, origin, and story of their chosen local ingredients.





Competition Format

The participants will be divided into **two teams**. The teams will compete according to the schedule and order determined by the competition organization.

When participants are **not competing on stage**, they will take part in workshops hosted by our sponsors and partners. These workshops will provide information and inspiration about local products, ingredients, techniques, and their applications within the cocktail industry.

Participants are expected to attend and actively participate in these workshops as part of the overall competition program.

The purpose of the Local Cocktail Challenge is to celebrate **local products, craftsmanship, creativity, and cocktail culture**, while encouraging participants to discover and showcase ingredients that represent their own local identity.

On this day you are allowed to bring your own glasses! **(only this day!)**

Time Limits On Stage:

- Bar mise and place: 5 minutes
- Story telling: 2,5 minutes to tell your story of the cocktail to the judges
- Cocktail presentation: 10 minutes to make the cocktail.
- Cleaning of the bar: 2,5 minutes

Contest Category: Day two

Rules and Regulations for Day 2: Mystery Box Challenge





Participants will have the opportunity to showcase their creativity and skills by creating a cocktail using ingredients from a mystery box. This challenge tests the participants' ingenuity and ability to craft something unique.

Mystery Box

Each participant will receive a Mystery Box containing four selected ingredients. Participants must use **at least two of the four ingredients** from the Mystery Box to create their cocktail.

In addition to the Mystery Box ingredients, participants may use one additional fifth ingredient, provided that this ingredient is locally sourced and supplied by one of the official competition sponsors.

Additional Resources

There will be tables provided with obligated glassware, mixers, distillates, fruits, and various products to create your own ingredients. These resources will be available to all participants for the cocktail creation process.

Cocktail Requirement

Participants must prepare four identical cocktails in total, ensuring consistency in both presentation and taste.

Own ingredients or glasswork are not allowed.

Recipe Development: Participants have 45 minutes to develop and prepare their cocktail. After developing the cocktail, recipes must be submitted to the judges. No changes can be made to the recipes after submission.

Time Limits On Stage:

- Bar mise and place: 5 minutes
- Story telling: 2,5 minutes to tell your story of the cocktail to the judges
- Cocktail presentation: 10 minutes to make the cocktail.
- Cleaning of the bar: 2,5 minutes

Judging Criteria:

- The judges will evaluate the cocktails based on taste, presentation, creativity, storytelling and technical execution.





General Rules

Preparation and Execution

1. Tools and Materials:

- Participants are allowed to bring additional tools and materials to enhance their presentation. Examples include smoking devices, bubble machines, v.o.m., dry ice, etc. You also need your own equipment, shakers, strainers, barspoons, you know what you will need! **Own glasses are not allowed on day 2 (black box).**

Conduct and Professionalism

- **Maintaining a Clean Workspace:**
Participants must ensure that their work area is kept clean and always organized. This reflects professionalism and respect for the competition environment.
- **Respect for Ingredients:**
The maximum amount of alcoholic drink per cocktail must not exceed 100ml.
- **Handle all ingredients with care and respect.** Proper treatment of ingredients are essential for maintaining the quality and integrity of the cocktails. It is not allowed to alter sponsored products.
- **Respect towards Judges, always show u respect to the judges.** This includes: Attentively listening to feedback, following their instructions, and maintaining a professional demeanor.'
- **Pre-made ingredients are not allowed on both competition days.**
- **Respect towards the Organization:**
- **Participants must show respect to the event organizers and staff, adhering to the rules and guidelines set forth for the competition.**





- Sustainability

Participants are encouraged to be mindful of sustainability, throughout the competition. This includes minimizing waste, using eco-friendly materials where possible, and being conscious of ingredient sourcing. Judges will also consider the sustainability of your cocktail creation and the techniques used. Think creatively about how you can incorporate sustainable practices into your presentation and preparation.

Creativity and Originality

- Being Creative and Original:
- Participants are encouraged to demonstrate creativity and originality

in their cocktail creations and presentations. Innovative approaches and unique ideas will be highly valued.

Independence

- No Contact with external people, this competition is individual.
- Participants must work independently and are strictly prohibited, no phones allowed backstage and on stage.

from contacting teachers or receiving any external assistance during the competition. Rely on your own knowledge and skills.

By adhering to these rules, participants will ensure a fair, respectful, and professionally conducted competition, showcasing their talents and creativity in the best possible light.

May the best bartender win!

