



28<sup>th</sup> AEHT ANNUAL CONFERENCE & COMPETITIONS  
5<sup>th</sup> – 10<sup>th</sup> October 2015  
Cervia, Italy



## COCKTAIL COMPETITION

### Competition details

#### Objective

Prepare two cocktails based on a classical recipe out of a presented list and one free creation out of a Mystery Basket.

The Mystery Basket ingredients will be published on the official AEHT website, two months prior to the competition. Changes of the ingredients published earlier could be possible due to supplying problems.

#### 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 & 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. It can be a cocktail with or without alcohol. During this time external contact is prohibited;
- Concerning the cocktail creation, the following rules have to be respected:
  - . Maximum number of ingredients shall be five including dashes and drops;
  - . Total alcohol content should not exceed 7 cl. of spirits and liquors;
  - . Cocktail may be stirred, shaken, built and blended;
  - . Heated ingredients will not be allowed;
  - . The use of grand Marnier products is desired (not a must);



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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;
- All the competitors will participate in a written test; 40 multiple-choice questions with one correct answer. Research is limited to students' own textbook and personal notes. No books will be supplied.
- Competitors will be allowed to familiarize themselves with the competition area.

### Day of the competition

- The professional tasks the team has to realize are:
  1. *Imposed recipe; 10 minutes time*
    - . One team member draws out of a list two cocktails to prepare. Each cocktail must be prepared in two identically exemplars according to the IBA recipe;
  2. *Free recipe; 10 minutes time*
    - . Each team is required to make two identically cocktails according to the submitted recipes during the day of the briefing
- Time table for each task will be provided and must be respected;
- Competitors must wear their full professional uniform;
- All equipment will be provided;
- Spirit measure must be used and all classical cocktails must be shaken in a Boson shaker only.

### 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

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| <b>Daiquiri</b><br>4,5 cl White Rum<br>2,5 cl Fresh lime juice<br>1,5 cl Simple syrup<br><br>Shake / Cocktail glass / no garniture   | <b>Side Car</b><br>5 cl Cognac<br>2 cl Triple Sec<br>2 cl Fresh Lemon Juice<br><br>Shake / Cocktail glass / no garniture                                   |
| <b>Grasshopper</b><br>3 cl Crème de Cacao white<br>3 cl Crème de Menthe green<br>3 cl Fresh cream<br><br>Shake / Cocktail glass / no garniture                                     | <b>Margarita</b><br>3,5 cl Tequila<br>2 cl Cointreau<br>1,5 cl Fresh lime juice<br><br>Shake / Cocktail glass / Salt rim                                   |
| <b>White Lady</b><br>4 cl Gin<br>3 cl Triple Sec<br>2 cl Fresh lemon juice<br><br>Shake / Cocktail glass / no garniture  | <b>Alexander</b><br>3 cl Cognac<br>3 cl Crème de Cacao (brown)<br>3 cl Fresh cream<br><br>Shake/Cocktailglass<br>Sprinkle with fresh ground nutmeg         |
| <b>Whiskey Sour</b><br>4.5 cl Bourbon Whiskey<br>3.0 cl Fresh lemon juice<br>1.5 cl Sugar syrup<br><br>Shake / Old Fashioned glass / Lemon and orange slice with a cocktail cherry | <b>Bacardi Cocktail</b><br>4.5 cl Bacardi Rum White<br>2 cl Fresh lime juice<br>1 cl Grenadine<br><br>Shake / Cocktail glass / no garniture                |
| <b>Gin Fizz</b><br>4,5 cl Gin<br>3 cl Fresh lemon juice<br>1 cl Simple syrup<br>8 cl Soda water<br><br>Shake / Tumbler / Lemon slice   | <b>Pina Colada</b><br>3 cl White Rum<br>9 cl Pineapple juice<br>3 cl Coconut milk<br><br>Shake / Goblet or Hurricane glass / Slice of pineapple and cherry |