



## **NATIONAL FLAIR BARTENDING CHAMPIONSHIP**

### **REGISTRATION FORM**

**13 JUNE 2009**

Attn: Tun Zahini B. Tun Yaacob (Projects & Events Executive)

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Email: [events@hotels.org.my](mailto:events@hotels.org.my)

<b>Hotel/ Organization:</b>			
<b>Contact Person:</b>			
<b>Participant 1:</b>			
<b>Participant 2:</b>			
<b>Participant 3 :</b>			
<b>Participant 4 :</b>			
<b>Email:</b>			
<b>Direct Line:</b>		<b>Direct Fax:</b>	
<b>Signature of General Manager:</b>	<b>Hotel Stamp:</b>		
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<b>Name:</b>	<b>Date:</b>		

**Note:**

1. No limitation on number of entry.
2. Entry Fee for Members is RM150.00 per participant and For Non Members is RM200.00 per participant.
3. All cheques should be made payable to PERSATUAN HOTEL MALAYSIA and crossed A/C Payee only.
4. Payment and Entry Form must reach Persatuan Hotel Malaysia before 8 June 2009.



# **NATIONAL FLAIR BARTENDING CHAMPIONSHIP**

## **RULES AND REGULATIONS**

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1. The **NATIONAL FLAIR BARTENDING CHAMPIONSHIP** opens to all MAH Member Hotels and Non Member.
2. The **NATIONAL FLAIR BARTENDING CHAMPIONSHIP** shall be formalised and prepared by the “Host-country” in accordance with the **ASEAN BARTENDING CHAMPIONSHIP** Rules and Regulations. The organising Committee reserves the right to reject any competitor, recipe or recipe name, considered unacceptable.
3. The **NATIONAL FLAIR BARTENDING CHAMPIONSHIP** conducted by the Competition Committee, composed of the experts in the area of bartender.
4. Prior to the competition **NATIONAL FLAIR BARTENDING CHAMPIONSHIP** Competition Committee will review all recipes for eligibility.
5. The category is:
  - a) Flair Tending Championship

## **RECIPES**

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1. The content (volume of alcohol) of a cocktail and the base of a long drink’s recipe shall not exceed seven (7) centilitres, except for the Fancy Drink.
2. Recipe shall be expressed in centilitres, divided in respectively: ‘whole number’, (1, 3, 5, etc.) and /or ‘half numbers’, ( $1/2$ ,  $1\frac{1}{2}$ ,  $2\frac{1}{2}$  etc.) and as smallest quantities: dashes and /or drops.
3. Each recipe shall contain at least 2 (two) alcoholic ingredients. The maximum number of alcoholic and non-alcoholic ingredients in the Cocktail, and Long drink recipe shall be limited to Five (5) including Dashes and Drops, except for Fancy Drink where the maximum ingredients allowed is Seven (7).

4. Glasses will be on their own glass.
  - Cocktail Glass - with a content of Nine (9) Centilitres
  - Long Drink Glass - with a content of Thirty (30) Centilitres
5. Ingredients may be measured with a measuring cup or freely poured.
6. All drinks may be: Hand Stirred, Hand Shaken or Blended in an electric mixer.
7. Competitor is allowed to use his own bar utensils to prepare the cocktail, long drink.

## **INGREDIENTS**

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1. Basic (fresh) fruit juices, fresh egg white, non-alcoholic mixers, carbonated and non carbonated waters - and bitters are allowed to be used.
2. Home made - or self-made ingredients, or the blending of few ingredients to be counted as One (1) ingredient, shall not be allowed.
3. Dairy products shall consist only of fresh milk, cream and eggs.
4. Heated ingredients shall not be allowed.
5. Any substitutions and questionable ingredients in a competitor's original recipe must have the approved of the **NATIONAL FLAIR BARTENDING CHAMPIONSHIP Committee** before mixing.
6. Competitor **MUST** bring their own ingredients and utensils.

## **GARNISHES**

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1. Garnishes will be prepared (cut-up) prior to going on stage. The time allowed for the preparation of the garnishes is 15 minutes. Prepared garnishes shall be put together after the drinks are made on stage.
2. Garnishes shall consist only of edible fruit or vegetables. Exception is given for Fancy drink where edible and non-edible garnishes are allowed.
3. Basic garnishes, such as: cherries, olives, lemons, limes, and oranges will be furnished by the participants. Any other types of fruits, and, or vegetables shall be provided by the competitor himself.

4. Artificial arrangements or food-dyes shall not be allowed.
5. Garnish decorations shall not be arranged so as to display any identifiable signs.
6. Condiments, such as: salt, sugar, pepper, nutmeg, cinnamon and others, which are internationally used, shall be allowed.
7. Only standard long straw, short straws, picks, and stirrers are to be used and will be provided by the participants.

## **FORMAT**

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1. The sequence of competitors in the competition shall be on a draw lot basis for all rounds.
2. The dress code for the competition is:
  - Male contestant to wear a white shirt with long sleeves, long black trousers, black bow tie, black leather shoes and black socks.
  - Female contestant to wear a white shirt with long sleeves, long black skirt, trousers, black leather shoes and black or natural colour stockings.
3. Each competitor shall be limited to Five (5) minutes for mixing short drink.
4. A competitor that exceeded the time limit will be penalised by the Jury.
5. All decisions of the **NATIONAL FLAIR BARTENDING CHAMPIONSHIP** Committee shall be final.

## **COMPETITORS - MIXING PANELS**

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1. The Host- shall provide workable tables to be set up on stage.
2. The first competitors drawn by lot will come on stage. Each competitor will bring the required garnishes and own utensils (if he choose to use) on stage.
3. When the competitors have set out, and displayed the ingredients and bottles, they shall await for the signal from the Committee Official for competitors to begin mixing. When competitor has finished his/her drink, the competitor will pick up those drinks and deliver them to the Jury.
4. Competitors shall remain on stage till they are signalled to leave.
5. The stations will be cleaned and set up for the next panel of competitors.

6. This procedure will continue throughout the competition.
7. For the competition, all competitors will prepare Four (4) portions according to recipe. Of these, Three (3) portions will be used for Judging (tasting) in small glasses. The fourth drink will be put on display for public viewing by the competitor.

## **JUDGING**

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1. Three (3) Panels of Judges, each consisting of Three (3) Judges to will be utilised. The first competitor's drinks will be brought to the First Panel of Judges.
2. The Judges will make certain, that the Cocktail Number corresponds with the Number on the scoring sheet and that the scoring sheet are marked correctly and signed after each drink is judged with the presence of the recipies.

## **AWARDS**

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1. Each year Prizes will be awarded for the 'Best Drink' in that category. They will consist of Champion, 1<sup>ST</sup> Runner Up, and 3<sup>RD</sup> Runner Up
2. Champion and 1<sup>st</sup> Runner Up will represent Malaysia to the 5<sup>th</sup> Asean Bartending Championship in Manila on June 19, 2009.