



34th AEHT ANNUAL CONFERENCE & COMPETITIONS
1st – 6th November 2021
Tallinn, Estonia



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 have to 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The Mystery Basket ingredients will be presented at the briefing and will not be published on the official homepage.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 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 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;
 - . The preparation method is free. Boston Shakers, blenders and mixers will be provided
 - . Heated ingredients are allowed
 - . The use of VANA TALLINN liqueur is 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;
- 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. *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 identically exemplars according to the IBA recipe;
5 minutes pre work, 10 minutes preparation, all on stage!
 2. *Free recipe - second day!*
 - . Each team is required to make two identically cocktails according to the submitted recipes during the day of the briefing;
15 minutes pro work in the office, 10 minutes preparation, on stage!
- Time table for each task will be provided and must be respected;
- Competitors must wear their full professional uniform;
- All equipment will be provided; no 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. [Concerns only the classical cocktail](#)

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

Daiquiri 4,5 cl White Rum 2,5 cl Fresh lime juice 1,5 cl Simple syrup Shake / Cocktail glass / no garniture	Side Car 5 cl Cognac 2 cl Triple Sec 2 cl Fresh lemon juice Shake / Cocktail glass / no garniture
Grasshopper 3 cl Crème de Cacao white 3 cl Crème de Menthe green 3 cl Fresh cream Shake / Cocktail glass / no garniture	Margarita 3,5 cl Tequila 2 cl Cointreau 1,5 cl Fresh lime juice Shake / Cocktail glass / Salt rim
White Lady 4 cl Gin 3 cl Triple Sec 2 cl Fresh lemon juice Shake / Cocktail glass / no garniture	Alexander 3 cl Cognac 3 cl Crème de Cacao (brown) 3 cl Fresh cream Shake/Cocktail glass Sprinkle with fresh ground nutmeg
Whiskey Sour 4.5 cl Bourbon Whiskey 3.0 cl Fresh lemon juice 1.5 cl Sugar syrup Shake / Old Fashioned glass / Lemon and orange slice with a cocktail cherry	Bacardi Cocktail 4.5 cl Bacardi Rum White 2 cl Fresh lime juice 1 cl Grenadine Shake / Cocktail glass / no garniture
Gin Fizz 4,5 cl Gin 3 cl Fresh lemon juice 1 cl Simple syrup 8 cl Soda water Shake / Tumbler / Lemon slice	Pina Colada 3 cl White Rum 9 cl Pineapple juice 3 cl Coconut milk Shake / Goblet or Hurricane glass / Slice of pineapple and cherry
Red Lion 3 cl Gin 2 cl Grand Marnier rouge 3 cl Orange juice 1 cl Lemon juice Shake / Cocktail glass / Orange peel	Paradise 3.5 cl Gin 2 cl Apricot Brandy 1.5 cl Orange juice Shake / Cocktail glass