



Competitors:

One participant from each school. Electronic devices are forbidden during the contest. Sequential number for completing the competition tasks will be drawn at the start of the competition. Participants must comply with the requirements of work safety and fire protection rules. During the preparation process, the jury experts may ask professional questions about the preparation process, the tools used and the raw materials used.

List of necessary products, what provided organizers, and amounts (appendix 1) must be sent until 1st of March by e-mail: march@rtrit.lv

General Rules:

1. All cocktail ingredients in recipes are in ml (milliliters), in signed numbers (1 piece, etc), and/or in fractions and/or in contractual portions (drops, splashes, etc.).
2. Ingredients measure with a measuring cup.
3. Cocktails must be prepared according with cocktail preparing methods (bild, shake, stir, blend, etc).
4. After completing the competition tasks, the participants must clean and tidy up their workplaces.
5. The organizers will provide the participants with the Monin products needed for the cocktails, which are specified in the list, but you can also use your own Monin syrups

Tasks of the competition:

Task 1: Preparing fruit/vegetable smoothie:

- Participant has to prepare 3 equal fruit/vegetable smoothies - 2 for jury, 1 for exhibition.
- It is mandatory to use fruit/vegetable from black box.
- Smoothie recipe must be your own (original)
- The maximum number of components is 5 (five), including splashes and drops.
- Volume of the smoothie served without ice may be from 200-250ml.
- The total time for preparing a fruit/vegetable smoothie: 15 minutes.

Task 2: Preparing mocktail

- Participants has to prepare 3 equal cocktails - 2 for jury, 1 for exhibition.
- Mandatory ingredient is Lyres GIN non-alcoholic spirits.
- Cocktail recipe must be your own (original)
- Volume of cocktail served may be from 70-250 ml.
- The preparation time of mocktails - 8 minutes

Decoration:

- Decorations must be edible. Sticks and other fasteners allowed. Toothpicks, pegs, other fasteners are allowed
- The decorations must be prepared before going to the competition venue (no time limit).
- Artificial additives and food coloring not allowed.
- Spices – salt, sugar, pepper, nutmeg, cinnamon – allowed.

Ingredients:

- Participants can use the basic fruit juices indicated in the list and can also use your own juices, also freshly squeezed, which are not considered mixtures, fresh egg whites (only quail eggs), soft drinks Lyre's, tonic, Sprite, Coca-Cola, carbonated and still water.
- Pre-prepared or homemade ingredients are not allowed
- Ice cream and dairy products consisting of fresh milk and cream are not allowed
- Heated ingredients are not allowed.
- It is not allowed to use jams and jams of other brands (except for Monin purees).



Evaluation Criteria and Description of Criteria	Points
Fruit / vegetable smoothie preparation:	
• Taste	0–30
• Smoothie décor and overall appearance	0–10
• The originality of the smoothie	0–10
• Smoothie making technique	0–30
Preparation of cocktail:	
• Taste	0–30
• Cocktail décor and overall appearance	0–10
• The originality of the cocktail	0–10
• Cocktail making technique	0–30
Communication skills:	
• Professional terminology	0–10
• English	0–10
• Artistic design of the cocktail recipe Communication with the jury (answers to questions)	0–10
Hygiene and Sanitation: • Personal hygiene (workclothes / shoes / hands / ...)	0–10
Maximum points	200



Contest organizer provides:	Contest organizer does not provide:
Juice: Apple Orange Multivitamin Cranberry Water - sparkling	
Monin syrups: Monin Pina Colada Monin Lavande Monin Cranberry Monin Saveur Fleur de Sureau Monin Strawberry Monin Bitter der Aperitif Monin Spicy Monin Cloudy Lemonnade Base Monin Blue Curacao Monin Pamplemousse Rose	Other Monin syrups, sauce, puree, etc is allowed to bring
Fruits, Spices: Oranges Lemons Banana Lime Avocado Black olives Green olives Red cocktail cherries Salt Chia seeds Fresh cucumber Almond milk Coconut milk Tobasco sauce Worcester sauce Apple Still/sparkling water Sugar white Sugar brown Pepper Chili flakes Spinach Peppermint Nutmeg, whole Celery sticks	not provided Other Ingredients for cocktails decorations
Other products: Quail eggs	
Mandatory: LYRES Non Alcoholic Gin	Any other non-alcoholic beverage is used in addition to the cocktail, the organizer does not provide it. Participant can bring themselves.
Ice	
Separate workplaces are provided for the participants.	Bartender work equipment (shaker, etc)