



# Rocking Flair Vol.3 championship



## Introduction

The “Rocking Flair Vol.3” competition will be held on September 24th 2017 at “Hard Rock Café Almaty“ at 85 Karasai Batyr street in the city of Almaty, Kazakhstan.

Rocking Flair Vol.3 will have a qualification round and the finals. Time limit is 5 minutes for the qualification round and 5 minutes for the finals. Each participant will have to make 2 cocktails. Main sponsor of the event is “Russian Standard Vodka “. Supporters - “Monin”, League Of Bartenders Kazakhstan.

All the updates will be posted on the official Barleague.kz Facebook page <https://www.facebook.com/search/top/?q=barleague.kz> and you can follow us on Instagram @barleague.kz

Hashtags: #barleaguekz #rockingflair

## 1. Punctuality

1.1. All bartenders are required to register at the day of the competition on September 24th from 16:00 until 17:00 at the special registration desk at Hard Rock Café Almaty.

1.2. All bartenders are required to attend the briefing which is going to be after registration at 17.00

1.3. ALL competitors must be on time for the registration, briefing and Prize Giving. Any late arrivals will be penalized.

## 2. Registration & Payment

2.1. The number of participants is limited to 20 bartenders max.

2.2. Participation fee is 10 000 tenge or \$30.

THE REGISTRATION FEE IS NON-REFUNDABLE.

2.3. It is not allowed to pass the entry fee to another person.

2.4. All competing bartenders as well as their supporters must be at least 18 years of age.

## 3. Drinks & Sponsors

3.1. The main sponsor of this event is Russian Standard Vodka.

3.2. In the qualification round the bartenders have to make own creation cocktail in two portions.

3.3. In the finals bartenders have to make own creation cocktail in two portions.

3.4. Bartenders are allowed to use both working and exhibition flair techniques in any order for making both cocktails.

3.5. Bottle of “Monin” must be used at least 30 seconds during all routine.

3.6. Bottle of “Russian Standard” must be used at least 60 seconds during all routine.

3.7. Tasting takes place both in qualification round and in the finals.

#### 4. On Stage

4.1. Each participant will have 5 minutes of show time in the qualifying round, 5 minutes of show time in the final round.

4.2. Competing bartenders will not be allowed to wear logos of any companies conflicting with the sponsors of the event.

4.3. There will be competition T-shirts provided for each participant. Participants must wear them while performing and being on the stage! (please specify the size in the registration forms, if this information is not provided in the form organizers will provide L sized T-shirt)

4.4. Attention! Music must be in one mp3 file with your name, for example Alibek\_Jaibergenov.mp3

4.5. The new 2017 WFA scoring system will be used.

4.6. ONLY two bar backs are allowed on stage at any time for each competitor. NO

EXCEPTION! No one else will be allowed on stage during the competition.

4.7. Any acts that display low integrity, poor taste or disrespect for the competition, sponsors or the host facility are subject to disqualification from the competition.

4.8. If during the first 30 seconds of your routine your music fails, skips or stops

working, you will be able to stop and start again. If it happens after 30 seconds, the

DJ will attempt to continue playing your music or play something different.

4.9. No fire of any kind is allowed for interaction in one's routine.

## 5. Station Setup

5.1. Time for setting up the bar on the stage in the qualifying and final round is max. 5

minutes for each participant. You will be timed and penalized a miscellaneous (-5

points) deduction for every 10 seconds if you go over this time.

- 5.2. Time for breaking down your bar will be 2 minutes. You will be timed and penalized a miscellaneous (-5 points) deduction for 10 seconds if you go over this time
- 5.3. All bottles used in the working flair must be set in at least half full. Bottles will be checked by the judges!
- 5.4. All bottles used in the exhibition flair must be set in at least 15ml (1/2oz) of liquid. Bottles will be checked by the judges!
- 5.5. The competitors are free to use any bottles they wish, as long as they have their labels off and stickered (except Monin syrups and purees). The organizers will provide the stickers. All bottles are competitors' responsibility. Only Rocking Flair Vol.3 stickers are allowed.
- 5.6. Only insulation/electrical tape can be used on your bottles. NO EXCEPTIONS.
- 5.7. Only 4 strips of tape will be allowed on your bottles.
- 5.8. No empty bottles can be included in the competition bar set up.
- 5.9. A metal pour spout is required on the working flair bottles. Tapping (this means hitting in the pour spout to make it shorter) in pour spouts is NOT allowed! Organizers are not providing participants with pour spouts.

5.10. Any free-flowing pour spout can be used on all exhibition flair bottles. Pour spouts can be taped (using electrical tape only) in place, if they are not restricting the flow of liquid.

5.11. All the ingredients for the cocktail (including garnishes) must be provided by the competitors themselves. Exception is the Russian Standard Vodka.

5.12. There will be no bar tending tools provided, please bring your own bar tending equipment to prevent disappointment and failure.

5.13. Bartenders can set up the “BarLeague.kz Mobile Bar” portable bar station (see the picture in the appendix 1) any way they choose, but it is highly recommended that nothing starts on the upper bar surface to help with visibility for both the audience and the judges.

5.14. The Top 6 from qualifying advances to the Finals. The points from qualification are not added up.







## 6. Recipe rules. Qualification & Finals

6.1. In both qualification and the finals each bartender must make two servings (portions) of their own creation, which is going to be tasted.

6.2. The recipe must remain the same in both rounds (qualification and finals).

6.3. Cocktail is prepared on the stage during the performance.

6.4. At least one of the ingredients used in own creation should be a product from Monin, regarding the other ingredients – you are free to use any product available in market all over the world.

6.5. Garnishes must be edible and readily available in most bars.

6.6. Garnishes should be attached to the glass. Plates, trays and artistic side elements will not be taken to tasting jury.

6.7. A napkin is mandatory under each drink. You will get a miscellaneous (-5) for not placing your drink on the napkin in times during your round.

6.8. Straw and stirrer usage must be written in the recipe and is up to each bartenders consideration regarding their recipes. If for example straw is not mentioned in the recipe and it is put in the cocktail (or vice versa), it will be considered a miscellaneous penalty per occurrence.

- 6.9. Recipes must be expressed in milliliters or centiliters.
- 6.10. It is allowed to use any method (build, stir, blend, shake, and muddle etc.) for cocktail preparation.
- 6.11. **Pre-mixed ingredients are strictly not allowed. It is necessary to make the drink on the stage** from the ingredients indicated in the recipe. Judges will check ALL competitors and their bottles on stage.
- 6.12. All the ingredients and garnishes, except sponsor products are participants' responsibility. Please note that organizers will provide only Russian Standard Vodka. If you want to use any other product, you must bring it yourself.
- 6.13. Monin bottles will be given to each competitor in the backstage area and they will be 1/2 – 3/4 full. **Syrup is not allowed for exhibition flair set up.**
- 6.14. All the preparation must be done in the practice area, and there is no time limit.
- 6.15. The organizers will supply a limited amount of basic glassware (Martini Glass, Old Fashioned, Highball). Participants are encouraged to be as creative as possible and to use their own glassware for their cocktails.
- 6.16. The maximum score for the cocktail is 50 points and it is divided in 3 subcategories as explained below.

6.17. There are going to be three professional tasting judges invited to give their marks for the drink creations on stage. These people will be chosen for their professionalism and experience in mixology events all over the globe. Each bartender's score will be the average from these tasting judges. The tasting panel will be open (judges will see the bartenders performing). There will be different tasting panel for qualification and the finals.

6.18. For the alcoholic ingredients, the bartenders are allowed to use any glass bottle available in the world and as many different glass bottles as needed (Your bottles don't have to contain the original alcohol that it came with, for example, it is allowed to put gin in a rum bottle and so on). ALL LABELS taken off and replaced with the competition stickers (the metal ring around the neck can stay on or off. It is your preference). ALL glass bottles used for flairing must be stickered and ONLY Rocking Flair Vol.3 stickers are allowed.

6.19. Juices can be stored in any container that is used for everyday work behind the bar without any branded labels on it. In case of glass bottles, they need to be with metal pour spout and stickered with Rocking Flair Vol.3 sticker. (Please note that tetra packs and similar packaging are not allowed)

6.20. All the other ingredients must have their labels removed or covered if it is impossible (this rule refers also to water bottles, energy drink cans, bitter bottles etc.)

6.21. Organizers will provide both crushed and cubed ice.

6.22. Drinks recipes must be filled on special blank and provided to the judges right before you start your performance.

6.24. ATTENTION! The recipe shall not be changed after being provided to the judges. The drink that differ from the one in the recipe provided – miscellaneous or missing drink penalty will be applied considering differences occurred.

## 7. Running Order Draw

7.1. The running order will be announced immediately after registration

## 8. Other

8.1. All rules and guidelines are subject to change at the discretion of the competition organizers.

8.2. Official communication language is English and all the changes and updates will be sent to the email addresses provided during the registration. Competitors are asked to check their emails regularly in order to be informed about the latest updates regarding competition

Overall

Any competitor not respecting the rules of the competition, the judges, fellow competitors or the sponsors can face disqualification from the competition.

