

UKBG & Bulldog Gin Competition Rules

Competitors are required to make a Summer Long Drink Cocktail

1. Long Drink Style Cocktail minimum 12cl to maximum 15cl
2. **No more than 7 (seven)** ingredients: syrups, granulated/caster sugar, cane sugar, dashes and drops included.
3. Bulldog Gin is the only base alcohol accepted.
4. At least 3,5cl (35 ml) of Bulldog Gin
5. **Infusions and homemade syrups, bitters are encouraged**
6. Compositions should not exceed 7cl of alcohol.
7. Fruit placed in a glass and crushed is considered as 1 ingredient.
8. Hot mixed not allowed
9. Only edible garnishes, prepared during the competition, will be accepted.
10. Ingredients are provided by the participant, excluding Bulldog Gin
11. Equipment to be provided by the participant
12. **Competitors will be judged by a first jury on execution**, priced to be separate from the Original recipe Cocktail
13. **Competitors will be judged by a second jury on the recipes** which will mark the cocktail on taste, aroma and appearance
14. 1st Price for the winner on the recipe £200 or a night out in London for 2 (Two)
15. 2nd Price and 3rd Price to be a bottle of Bulldog Gin
16. Price for The Best Execution to be a bottle of Bulldog Gin and a Trophy
17. Competitors will be asked to prepare 3 portions of they Original Recipe Cocktail within a time limit of **seven minutes (7)**.
18. **Competition Dead Line is Thursday 28th April 2011**
19. **Competition to be held on Wednesday 4th May 2011 at**
The Folly Bar 41 Gracechurch St London EC3V 0BT, Opposite to the tube station Monument.
20. **Competition start at 12.30pm sharp.**
21. **Limited space** so first recipes received comply within the rules will be selected
22. Open to UKBG members and NO UKBG members
23. Send your recipes to sebastien.guesdon@hotmail.com

GOOD LUCK

Original Recipe Cocktail Judging Sheet Sample

Cocktail No:			
	GOOD	VERY GOOD	EXCELLENT
APPEARANCE	5	7	11
AROMA	4	5	8
TASTE	10	14	21
TOTAL 40			
OVERALL IMPRESSION OF DRINK (in case of equal scores)			
FAIR 1	GOOD 2	VERY GOOD 3	EXCELLENT 4

Technical Jury Sheet Sample

	Maximum Deduction	Deducted Points
1. Not Chilling Glassware: you must ensure that glassware is chilled before pouring your cocktails	2	
2. Not Emptying Excess Water: you must ensure that you empty the excess water from the glasses before you pour the cocktails.	1	
3. Presentation of Bottles Consider that bottles are facing audience	2	
4. Improper handling of equipment and glassware: is your glassware clean, and are you using your tools properly when making the drink.	2	
5. Not using ice scoop or tongs: for hygienic and professional reasons, you must use an ice scoop and tongs when putting ice in your drink and for placing the garnish.	2	
6. Spillage: you must ensure that at all stages of the drink making process that you don't spill anything outside the shaker or the glass.	2	
7. Overpouring/Underpouring: you must ensure that your portions are correct when making the drinks and that you are not topping up with ice to cover for short pouring and/or leaving unpoured product in the shaker.	1	
8. Unnecessary handling of fruit and garnishes: handle the garnish when you are finishing off the drink, as to repeatedly handle the garnish looks unsanitary and unprofessional.	1	
9. Social Skills/Overall Presentation: Show knowledge of the sponsor. Explain the ingredients you used and why. Look as confident & relaxed as you can when you are making the drink, and ensure that the drink you present is one you would want to receive.	1-5	This will be very important for the judge
10. Exceeding Time Limits: you have 7 minutes to complete the drinks. If you exceed this time, you will receive an automatic deduction of 3 points, and after an additional extra minute you will be asked to stop pouring your drink.	2	
Total Points (Subtract total deductions from 20)	20	