

UKBG Bombay Sapphire Technical Jury Sheet

Judge: _____ Signature: _____

Contestant No: _____

Each competitor starts with 30 points, with points being deducted for the following:

	Maximum Deduction	Deducted Points
1. Not Chilling Glassware: you must ensure that glassware is chilled before pouring your cocktails	3	
2. Not Emptying Excess Water: you must ensure that you empty the excess water from the glasses before you pour the cocktails.	2	
3. Presentation of Bottles Consider that bottles are facing audience	1-2	
4. Improper handling of equipment and glassware: is your glassware clean, and are you using your tools properly when making the drink.	3	
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.	1-3	
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.	3	
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.	1-3	
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.	1-3	
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	
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.	3	
Total Points (Subtract total deductions from 30)	30	