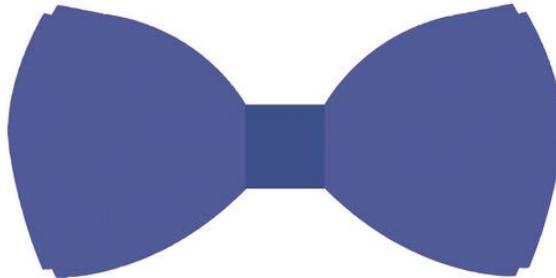




FESTIVAL AND INTERNATIONAL COMPETITION OF WAITERS, BARTENDERS, BARISTAS AND RESTAURANTS

GRAND GOURMET



**November 8th – 11th 2016
HOTEL METEOR, MAKARSKA**

Grand Gourmet 2016 includes:

- School competition - waiters
- Individual competition waiters – seniors
- Individual competition bartenders
- Individual competition baristas
- Restaurants team competition (chef + waiter)
- Taverns team competition (chef + waiter)

INDIVIDUAL COMPETITION BARTENDERS- FLAIR

- **The date for the competition:** Tuesday, November 08th at 7:00 pm
- **Time of arrival of competitors:** Monday, November 07th / Tuesday, November 08th until 10.00 am

RULES

1. Long Drink

I. GENERAL CONDITIONS

Competition is open to all bartenders. Application and recipe must be sent until October 20th, 2016 to the e-mail address: info@skmer.hr

II. RECIPES / RECIPE

1. Prepare a Long Drink cocktail for 4 persons.
2. Written recipe must be original / author.
3. The recipe, for which the Board found it has been plagiarised, will be excluded from the contest.
4. Competitors must bring their own copy of the recipe.
5. The recipe sent shall be considered as final and cannot be adjusted after the period prescribed.
6. Content / Alcohol volume – not more than 7.0 cl.
7. The recipe must be written / expressed in centiliters, divided respectively into integers (1 cl, 2 cl, 3 cl) .
8. The recipes must contain:
 - At least two (2), but not more than four (4) alcoholic beverages.
 - Not more than six (6) components, including adding, bar spoons, dash drops or solid components, such as cocktail cherries, fruits or spices
9. The recipe may not contain:
 - **Home made – ready components**
 - **Heated components**
 - **Artificial flavours and colours**
 - **Ice cream**

III. INGREDIENTS

1. The cocktail and the long drink must contain no more than six (6) components, including syrups, fruit, vegetables, spices, juices, and addings, bar spoons, dash drops.
2. All decorations inside the glasses are considered ingredients.
3. Preparation of fresh squeezed juices are made during the preparation of ornaments / decoration.

IV. GLASSES: Glasses are provided by the organiser

- Long Drink: Type Tina – Highball 32.0 cl

V. GENERAL / DECORATION

1. Decoration is prepared in a dedicated space. All formatting, cutting and assembling decorations must be done in the space reserved for this. All further use of the prepared decorations (home made) is punishable by disqualification.
2. Crafts (cocktail cherry, citrus zest, olives, cocktail bulbs etc.) touching the drink shall be construed as a cocktail ingredient.
3. All the trimmings – decoration (fruits, spices, herbs) must be edible. The decoration may include wooden, plastic or metal bar tools (toothpicks, sticks, swords, forks...), or other bar accessories.
4. Using flowers and petals is prohibited, even if they are edible.
5. Design on the edge of the glass (salt, sugar) is considered as decoration.
6. Time to prepare the trimmings – decoration is fifteen (15) minutes, including the preparation of fresh squeezed citrus juices.
7. A competitor who exceeds the preparation time of fifteen (15) minutes shall be punished by:
 - Ten (10) points for exceeding the time from 0-30 seconds
 - Twenty (20) points for exceeding the time of 30-60 seconds
 - Thirty (30) points for exceeding the time of 60-90 seconds
 - Forty (40) points for exceeding the time of 90 seconds or more

8. Decoration must be accurately described in the recipe.
9. After completion, the contestant must clean up the area of the preparation.
10. Negative points are deducted from the total score

VI. COMPETITION – PREPARATION OF COCKTAIL

- Each competitor must prepare four (4) cocktails.
- Each competitor begins when the music starts to play and the referee starts timing.
- A competitor shall have 5 minutes.
- Competitor previously submitted a CD with recorded music, where the specified starts and end.
- The CD contestant prepare music exclusively for the show.
- Mandatory use of Working Flair to 2 minutes;
- A competitor may only use on stage bottles, which are used in cocktail drinks.
- Bottles must contain at least 3cl content, which is named on the bottle.
- When a contestant puts a bottle down, it may no longer be used.
- Bottles must be beautiful, clean and with original labels.
- Dirty bottles with damaged labels cannot be used.
- Use of open flame is prohibited.
- Swearing and the use of inappropriate gestures are forbidden.
- It is forbidden to throw bottles into the air after the end of the competitor's performance.
- The violation of this policy will result in the immediate disqualification and suspension of the performance.
- Competitors must follow the instructions of the organizer of the competition, which are an integral part of competition policy.
- The organizer shall provide ice and plugs (220)

VII. BEVERAGES / DRINKS AVAILABLE AT THE COMPETITION (ALLOWED USE) will be published October 10th on www.skmer.hr.

All other beverages the contestant must provide himself/herself!

- **Participation fee** : 40 €/per category
- **Accommodation in the hotel**: 25 € per competitor per day in shared room (HB)
- **Prizes and awards** – Announcement of the award is Thursday, November 10th, 2016
Each category is scored separately, and for each category will be awarded gold, silver and bronze medals for the winners, diploma for all participants.
The overall winner is entitled to a financial reward:
 - 1st place 4.000 kn
 - 2nd place 2.000 kn
 - 3rd place 1.000 kn
- **Education**: The Grand Gourmet 2016 will be host professional education with premium speakers and coaches. All classes are free, the number of participants is limited, and it is necessary to apply in advance. Schedule training will be posted October 20th 2016. on the official website www.skmer.hr
- **Application**: The competitors must fill the application form and send it in by October 20th, 2016 to the e-mail address: info@skmer.hr

INDIVIDUAL COMPETITION BARTENDERS- CLASSIC

➤ **The date for the competition:**

Wednesday, November 09th . - CLASSIC – Categories at 7:00 pm

Thursday, November 10th . - CUP at 7:00 pm

➤ **Time of arrival of competitors:** Tuesday, November 08th / Wednesday, November 09th until 10.00 am

RULES

1. Aperitiv cocktail
2. Long Drink

I. GENERAL CONDITIONS

Competition is open to all bartenders. Application and recipe must be sent by October 20th, 2016 to the e-mail address: info@skmer.hr

II. RECIPES / RECIPE

1. Prepare a cocktail for 4 persons.
2. Written recipe must be original / author.
3. If the Board has found the recipe to be plagiarized, it will be excluded from the contest.
4. Each competitor must send the filled in recipe form in prescribed manner, by 1 November 2015, using the email address: stjepovicfrano@gmail.com and info@skmer.hr
5. Competitors must bring their own copy of the recipe.
6. The recipe sent shall be considered as final and cannot be adjusted after the period prescribed.
7. Content / Alcohol volume – not more than 7.0 cl
8. The recipe must be written / expressed in centiliters, divided respectively into integers (1 cl, 2 cl, 3 cl)
9. The recipes must contain:
 - At least two (2), but not more than four (4) alcoholic beverages
 - Not more than six (6) components, including adding, bar spoons, dash drops or solid components, Such as cocktail cherries, fruits or spices
10. The recipe may not contain:
 - Home made – ready components
 - Heated components
 - Artificial flavours and colours
 - Ice cream

III. INGREDIENTS

1. The cocktail and the long drink must contain no more than six (6) components, including syrups, fruit, vegetables, spices, juices, and addings, bar spoons, dash drops.
2. All decorations inside the glasses are considered as ingredients.
3. Preparation of fresh squeezed juices are made during the preparation of ornaments / decoration.
4. Long drink

IV. GLASSES: Glasses are provided by the organizer

- Aperitif cocktail: type Martini glasses 15.0 cl
- Long Drink: type Tina – Highball 32.0 cl

V. GENERAL / DECORATION

1. Decoration is prepared in a dedicated space. All formatting, cutting and assembling decorations must be done in the space reserved for this. All further use of the prepared decorations (home made) is punishable by disqualification.
2. Crafts (cocktail cherry, citrus zest, olives, cocktail bulbs etc.) touching the drink shall be construed as a cocktail ingredient.
3. All the trimmings – decoration (fruits, spices, herbs) must be edible. The decoration may include wooden, plastic or metal bar tools (toothpicks, sticks, swords, forks...), or other bar accessories.
4. Using flowers and petals is prohibited, even if they are edible.
5. Design on the edge of the glass (salt, sugar) is considered as decoration.
6. Time to prepare the trimmings – decoration is fifteen (15) minutes, including the preparation of fresh squeezed citrus juices.

7. A competitor who exceeds the time of preparation of fifteen (15) minutes shall be punished by:
 - Ten (10) points for exceeding the time from 0-30 seconds
 - Twenty (20) points for exceeding the time of 30-60 seconds
 - Thirty (30) points for exceeding the time of 60-90 seconds
 - Forty (40) points for exceeding the time of 90 seconds or more
8. Decoration must be accurately described in the recipe.
9. After completion, the contestant must clean up the area of the preparation.
10. Negative points are deducted from the total score.

VI. COMPETITION – PREPARATION OF COCKTAIL

1. Each competitor must prepare four (4) cocktails.
2. The contestant competes in bar uniform or guild uniform.
3. Each competitor has two (2) minutes to prepare the work area, check bottles and jars.
4. The competitor must use bar accessories in the preparation of the cocktail.
5. Before the beginning of the preparation, it is not permitted to insert ice into the glasses, as it cools the inserts or ornaments.
6. Competitors are to prepare four (4) cocktails in seven (7) minutes Long Drink/ in five (5) minutes Aperitiv cocktail
7. The competitor who exceeds the time required for the preparation of cocktails will be penalised with the following negative points:
 - Ten (10) points for exceeding the time from 0-30 seconds
 - Twenty (20) points for exceeding the time of 30-60 seconds
 - Thirty (30) points for exceeding the time of 60-90 seconds
 - Forty (40) points for exceeding the time of 90 seconds

VII. BEVERAGES / DRINKS AVAILABLE AT THE COMPETITION (ALLOWED USE) will be published October 10th on www.skmer.hr. *All other beverages the contestant must provide himself/herself!*

➤ **Participation fee :** 25 €/per category

Participation fee for ACMER members (organizer) for both categories is 45 €.

➤ **Accommodation in the hotel:** 25 € per competitor per day in shared room (HB)

➤ **Prizes and awards** – Announcement of the award is Thursday, November 10th, 2016

Each category is scored separately, and each category will be awarded gold, silver and bronze medals for the winners. A diploma will be given to all participants.

The overall winner is entitled to a financial reward:

1st place 4.000 kn

2nd place 2.000 kn

3rd place 1.000 kn

➤ **Education:** The Grand Gourmet 2016 will host professional education with premium speakers and coaches. All classes are free, the number of participants is limited, and it is necessary to apply in advance. Schedule training will be posted October 20th 2016. on the official website www.skmer.hr

➤ **Application:** The competitors must fill the application form and send it by October 20th, 2016 to the e-mail address: info@skmer.hr

CLASSIC CUP BARTENDER GRAND GOURMET, 2016

The rules of evaluation for the selection of the finalists:

- Only seniors can compete in the finals.
- Only those competitors who have competed in both the CLASSIC category can take part in the finals - BARTENDER CUP GRAND GOURMET, 2016.
- For competitors who participated in two categories, the points of the both categories will be summed.
- Five (5) contestants with the highest average number of points in both categories, go to the Cup final the bartender and compete in the Black box, where they're preparing a COCKTAIL with ingredients that are secured by the organizers, but it's not going to be given to the competitors before the start of the competition. Other ingredients are not allowed.

I. RECIPES / RECIPE

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2. Written recipe must be original / author.
3. The recipe will be excluded from the contest if the board has found it to be plagiarized.

II. INGREDIENTS

1. The cocktail and the long drink must contain no more than six (6) components, including syrups, fruit, vegetables, spices, juices, and addings, bar spoons, dash drops.
2. All decorations inside the glasses are considered as ingredients.
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III. GLASSES: Glasses are provided by the organizer.

IV. GENERAL / DECORATION

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 - Forty (40) points for exceeding the time of 90 seconds

➤ **Prizes and awards** – Announcement of the award is Thursday, November 10th, 2016.
Each category is scored separately, and for each category will be awarded gold, silver and bronze medals for the winners, diploma for all participants.

The overall winner of CLASSIC CUPA is entitled to a financial reward:

1st place 6.000 kn

2nd place 3.000 kn

3rd place 2.000 kn

ORGANIZER

Office: Association of Chefs from Mediterranean and European Regions

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www.skmer.hr

The event venue:

Hotel Meteor ****

Kralja Petra Krešimira IV br.19

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About hotel: [Hotel METEOR](#)