



SCC 2023

Rules Swiss Cocktail Championships Flair

The competition is open to SBU members in the status Active and Active Flair. The recipe is available online at www.barkeeper-union.ch or on the recipe sheet of the SCC 2023 in pdf form at President@barkeeper-union.ch. THE PARTICIPANTS MUST COMPETE IN A CLEAN OUTFIT. The clothing, equipment, work material or visible tattoos of the competitors on stage must not have any advertising or logos other than those of the SBU or IBA.

Participation in the Flair briefing is mandatory for all Flair competitors. THE COMPETITORS WORK WITH THEIR OWN GLASSES. PRESENTATION PLATES ARE ALLOWED. On request, the SBU provides long drink glasses, cocktail glasses or Sparkling Flutes. EACH RECIPE MAY BE MADE FROM MAX. THERE ARE 7 COMPONENTS (INCL. DASHES).

There are four cocktails to mix, three of which are intended for the tasting jury. The competitors work with their own glasses. Presentation plates are allowed. The cocktail must not contain more than seven ingredients, including dashes. The recipe of the cocktail must contain a maximum of seven (7) cl of alcohol. Hot or hot ingredients are not allowed. Open flames must not be installed in the performance.

ONLY PRODUCTS FROM THE OFFICIAL SBU SPONSORS AND SUPPORTERS MAY BE USED, THE PRODUCTS OF THE "SBU PARTNERS" ARE NOT INCLUDED IN THE PRODUCT PORTFOLIO OF THE CHAMPIONSHIP. For details, see www.barkeeper-union.ch (sponsors section).

The products used must be officially available in Switzerland. Products of the company Silverbogen, of which this company is not an official Swiss importer, and which are not included in the Swiss range of other SBU sponsors, are not permitted.

Only edible decorations prepared on the spot are accepted. The SBU provides oranges, lemons, limes, olives and cocktail cherries. Other fruits must be brought by the participants. The decorations can be prepared in the respective office shortly before the call for 15 minutes and must not contain any decorative elements brought along. The decorations must not draw any conclusions about the authors of the cocktails.

Lemon, lime, orange and grapefruit juice are permitted as fresh juices. The use of unsweetened, unflavored dairy products, as well as sprays is allowed. Among the ingredients of a cocktail, a so-called "homemade ingredient", i.e. an ingredient that was produced by the competitor himself or is produced by himself during the preparation period. If spirits are

needed to produce this ingredient, they must be included in the portfolio of SBU sponsors and supporters. The production of the homemade ingredient must be exactly described in the recipe. The proportion of the homemade ingredient must not exceed 30% of the recipe quantity. Incorrect information has a deduction in the technical note as a result. Any type of preparation is allowed. The method of preparation and work utensils used for this purpose must be listed in the recipe.

The use of handwritten notes and electronic devices (staging sheets, mobile phone, etc.) on stage is prohibited. The work materials and work utensils used may not carry any logos or advertising lettering except SBU - and IBA. The participants are equipped with their own work material, on request neutral work utensils can be provided by the SBU. The participants either fill the required amounts of spirits into the bottles of the sponsors or work with full bottles. The bottles of the sponsors on stage must be new and clean. Spirits and syrups may only be used in the original bottle. Bottles that do not meet these requirements are not allowed and will be removed by the jury.

The participants bring enough empty bottles of their products for their show. If juices are filled in glass bottles, they must not contain labels or other advertising. All bottles must have the original size, smaller versions are not allowed. Empty bottles may not be included in the competition. Every bottle must contain at least 3 cl of the corresponding liquid. The bottles for the flairing may be equipped with free pourers or tops.

Offensive sexual gestures, acts of any racist nature are strictly prohibited.

The participants must bring their own background music on CD or stick, on which only the piece in question is located. The sound carriers are legible with the name of the competitor. Only bottles of the SBU sponsor partners may be brought to the stage. The individual components of the flairing are evaluated.

The cocktail will be evaluated by a tasting jury. These judges are not allowed to see the flair performance of the participants and only judge the cocktail. After cleaning the bar (table), the participant has five (5) minutes to prepare. After this time, the 5 minutes of the show start automatically. Regardless of whether the participant is ready or not. The competition lasts five (5) minutes and begins with the insertion of the music, or after the end of the five (5) minute preparation time. If the specified time is exceeded, points will be deducted accordingly.

Deadline/corrections for entries The deadline for the recipes is at 11:59 p.m. on the 18th September 2023. Competitors who submit a recipe that is correct and compliant in all points by this time will receive 3 additional points on the technical grade. Recipes with errors are not returned, but corrected by the SBU.

The Swiss Barkeeper Union is concerned about compliance with the regulations. Any complaints and objections must be presented directly to the head of the jury immediately on the day of the competition. The decision of the jury is not contestable. The recipes and their marketing rights remain with the Swiss Bartender Union.