



# Reglement Swiss Mocktail Championship 2026

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1. The competition is open to SBU members in Active status.
2. The recipe can be downloaded from the SCC 2026 recipe sheet in Pfd. form to [president@barkeeper-union.ch](mailto:president@barkeeper-union.ch)  
Other forms of prescription submission (e.g. e-mail without attachments, WhatsApp or Facebook Messenger unfortunately cannot be considered).

The competitors work with their own glasses. Presentation plates are allowed.

Each recipe may consist of a maximum of 7 ingredients (including dashes).  
The filling quantity of a mocktail may contain 7 to 29 cl.

3. Participants must compete in the official SBU Tenü 2026:

SBU Bar jacket (available in the SBU shop) or workwear with SBU tie or SBU scarf

Mandatory components of the Tenüs 2026 are also the SBU pin and the personal name tag.

Name tag and pins will be handed in free of charge at the briefing.

All new participants will receive a new SBU tie or a new SBU scarf free of charge at the briefing.

Punctual attendance at the briefing is mandatory for all competitors.

**Clothing, equipment, work materials or visible tattoos of the competitors on stage must not have any advertising or logos other than those of the SBU or IBA.**

**There is no possibility of representation.**

A technical jury, a tasting jury, two office juries (back office and open office) and a final presentation jury selected by the SBU will examine the participants.

Participants will also have the opportunity to earn three points in advance on their technical evaluation by submitting a recipe that is correct and complete in ALL points by the deadline.

The criteria: The preparation of the competitor and his work, the presentation of the drink, the taste, the aftertaste, the work precision, the work presentation, the appearance and the presentation speech (only in the final) of the competitors are expressed in scores.

- 4a. There are seven minutes available for the production of the mocktails. The mocktail is in fivefold version . One cocktail for the audience for the presentation, four cocktails for the tasting jury. The worst result of the four jury evaluations is deleted. The order of the candidates, as well as the selection of the jury, is determined by the lot, respectively by the Swiss Barkeepers Union.
- 4b. The Swiss Mocktail Championship 2026 will be held in **two** rounds.  
All competitors compete in the first round (qualification).  
The 6 participants who have achieved the highest score in the first round will mix again in the final.

**It is forbidden to attach any decorative and garnish elements to or in the glass before preparing the cocktail, i.e. before timing on stage.**

**In the finale, only one mocktail is decorated.** In the final of the Classic Active and Mocktail category, each participant will orally present his cocktail to the jury for a MAXIMUM of one minute in an English-language presentation speech. The composition of the cocktail and its products used and the inspiration of the creation are explained. The speech minute is NOT part of the seven-minute working time.

The total sum of ALL points scored in the two rounds decides the ranking 1-6.

In the event of a tie in first place, the winner must be determined in an additional round.

5. Only edible decorations prepared on the spot are accepted. The SBU provides oranges, lemons and limes. Other fruits must be brought by the participants. The decorations can be prepared in the open office shortly before the call, during 15 minutes.  
The decorations must not give any conclusions about the originators of the cocktails.

Lemon, lime, orange and grapefruit juice are permitted as fresh juices.

The use of dairy products and sprays is allowed.

The use of handwritten notes and electronic devices (cheat sheets, mobile phones, etc.) on stage is prohibited.

6. **Products used:**

Only products from the official SBU sponsors; **supporters and partners** . For details, see [www.barkeeper-union.ch](http://www.barkeeper-union.ch) (Categories Sponsors; supporters and partners).

Only products that are **available in Switzerland** may be used.

If a wrong sponsor or supporter is assigned to products when sending in the prescription, this information will be corrected by the SBU; if necessary, the brand will be exchanged for another.

Incorrect information will result in a deduction in the technical grade.

7. **Deadline/Corrections**

The deadline for recipes is 11 :59 p.m. on **March 9, 2026**. Competitors who submit a recipe

that is correct in all points and in accordance with the regulations by this time will receive 3 additional points on top of the technical grade. Prescriptions with errors are not returned, but corrected by the SBU.

8. The Swiss Barkeepers Union is concerned about compliance with the regulations. Any complaints and objections must be presented to the head of the jury IMMEDIATELY on the day of the competition.

**The jury's decision is not subject to appeal.**

9. The recipes and their marketing rights remain with the Swiss Barkeepers Union.

February 2026

Swiss Barkeeper Union