



MONIN Junior CUP 2018 Estonia! 06.03.2018



MONIN Junior Cup Estonia 2018 is a competition bringing together bartenders students from all around Estonia who will compete to determine the best recipes with MONIN products.

Candidates

Candidates should be students from bar schools.

- They will need to subscribe to the event and send their recipes according to requirements set by the organizer;
- In competition day, the candidates will have to follow the exact the same recipe what they was send!

The cocktail competition

The cocktail competition will be divided in classic category:

- Non alcoholic cocktail category;

For the following conditions for all participants to prepare one original cocktail recipe Non alcoholic cocktail. A cocktail should be prepared 4. portions!

Application form is to be registered by 2018, on February 26. The application must be sent to the address monin@gemoss.ee

The competition will take place in 2018, March 6, Tallinn, 12.00, TEKO College.

General terms and conditions



- 1) contest will be run in the Classic category.
- 2) Cocktails can be prepared by any methods of cocktail preparation: muddle, stir, shake @ strain, blend, build, etc.
- 3) For cocktail making, bartender using their own accessories;
- 4) Each participant secures own glasses and products (fruits, juices etc.).Glasses can choose only from Gemoss Eesti shop! Adress: Tartu mnt 87E, www.gemoss.ee
- 5) The organizers will provide participants with Monin products;
- 6) Entrants must arrive 1 hour before the start of the competition, at 11:00

Recipes

- Recipes shall be expressed in centilitres, divided in respectively: whole numbers (1 / 2 / 3...) and/or 'decimal numbers' (1.5 / 2.5 / 3.5...) and for smallest quantities: dashes and/or drops.
- Recipes shall include at least 2cl MONIN product(s).
- Competitor will prepare 4 drinks: 3 for the sensory jury and 1 for display and pictures.

Ingredients

- Each competitor will have to use at least 1 MONIN product in her/his recipe (syrup, sauces, frappe or purée).
- Homemade – or self-made ingredients, or the blending of few ingredients to be counted as 1 ingredient, shall not be allowed.
- Cocktail should contain no more than 5 ingredients. Each ingredient used for the elaboration of the cocktail counts as one ingredient (ex: fruit juices, drops, dashes, sprayed twist, spices, herbs)

Garnishes

- Garnishes will be prepared prior to going on stage. The time allowed for the preparation of the garnishes is no limit.
- Garnishes should be edible.
- Artificial arrangements or food-dyes shall not be allowed.
- Garnish decorations shall not be arranged so as to display any identifiable signs.

Any kind of dubious ingredients that are included in the participant's prescription must be agreed and approved by the Monin Junior Cup 2018 Estonia organizers.

Contests

- 1) Bartenders running order will be determined by lottery basis;
- 2) Bartenders perform the appropriate clothing;
- 3) Each participant will have a limited time - 7 minutes.
- 4) Technical jury about the participant's skills will be based on 7 minutes;
- 5) Participants will not fit into the specified time will receive penalty points will be allocated to technical jury. (The overdrawn every 30 seconds, -1 point)
- 6) Competition will be held in one round, and the winner will become the one who will have won the most points;
- 7) event of equal scores, 1st place will be the one who has obtained the highest points of cocktail flavors.
- 8) All races decisions of the Jury will be final and no predetermined.

Participants performance

- 1) Organizers will provide two or three job station;
- 2) Will be performing at the same time 2 or 3 participants;
- 3) In the following sequence will start all contestants;
- 4) All participants finished the non alcoholic cocktail fourth drink servings. Three of them will be used for tasting (judges), the fourth cocktail will be placed for public viewing.

Tasting jury

- 1) Organizer to provide a separate room for taste tasting jury and a point committee.
- 2) Each evaluator will fill your evaluation sheet. Assessors prior to the contest will be explained in the evaluation criteria.
- 3) Committee is to make sure that cocktail number corresponding to the number that is recorded in his evaluation page and that page is correctly completed and signed by every drink evaluation.
- 4) All scoring sheets will be collected and transferred to the judge committee.
- 5) Evaluators should be aware that each drink must be assessed individually and not compared with other beverages. During the evaluation, judges should avoid mutual negotiations.

Technical jury

- 1) Technical jury that will evaluate the skills of the participants, there will be a separate entity and will not have any effect in relation to the taste evaluation.
- 2) Judge to ensure that the number of cocktail glasses corresponding to the number that is recorded in their evaluation sheet.
- 3) Judges must sign the evaluation sheet which they have completed. All scoring sheets will be transferred to the accounting board. The judges themselves are not cumulated results.

Awards

Will be awarded first place, second place and third place.

Monin Junior Cup 2018 Estonia organizers:

Gemoss Eesti: www.gemoss.ee, www.monin.com

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Partners: Estonian Bartender Association! www.barman.ee