



Member of the International Bartenders Association
POLISH BARTENDERS ASSOCIATION
ZARZĄD GŁÓWNY



"Barmatic Cup 2019" is an exceptional event on a European scale, because the majority of bartending competitions concern the creation of recipes for drinks and cocktails for the needs of alcohol companies.

This competition combines the creativity of bartenders with the ability to apply the latest devices and technologies used in modern bars. It combines the quality and professionalism of the bar service with ingenuity and a creative approach to the art of bartending. The task performed in a duet forces a good organization of the team's work.

Place and date of the competition: Warsaw - Eurogastro Fair 2019 - 27/03/2019

The Association of Polish Bartenders invites representations of 6 friendly countries that are members of the IBA:

Denmark, Austria, Latvia, Estonia, Czech Republic, Slovakia + Poland

The representation of each country consists of 2 professional bartenders + President - the leader of the national organization(member of the tasting jury)

The competition takes place in the formula of 2-person bartending teams who during the 10-minute performance should perform a specific bartending task involving the perfect preparation an order for 6 people, consisting of:

1. Smoothie 2 portions
2. Long drink (All day) 1 portion
3. Cocktail prepared on the basis of coffee 1 portion
4. Freshly squeezed juice 1 portion
5. Perfect service of sparkling wine (3 frozen glasses)
6. Hot finger food plate

Players will have at their disposal a fully stocked bar (strong alcohols, vermouths, sparkling wines, soft drinks, fruit and vegetable juices, mineral waters, dairy products, spices, fruits and vegetables for decoration. The organizer also provides a full range of Arcoroc glassware.

The tasting jury consisting of 6 members (each rates one menu item on a scale of 1-10 points) will assess the appearance, taste, aroma, perfect spill, cleanliness of work, team communication in English)

The competition task should be performed using the Barmatic and Hamilton Beach equipment used in everyday work in a professionally equipped bar.

The more devices from the list the team will use to perform the task, the greater the multiplier of the number of points will be obtained in the tasting committee.

Example:

1. Team A received 47 points for its task and used 6 devices from the list
 $47 \times 6 = 282$ points
2. Team B received 39 points for his task and used 8 devices from the list
 $39 \times 8 = 412$ points

The competition rules reward the maximum use of equipment, because the final result obtained by the team is multiplied by the number of devices that were used during the task.



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List of devices and scheme of the competition bar:

1. HAMILTON BEACH MIXER HMD400
2. HAMILTON BEACH BLENDER - HBH750 ECLIPSE
3. BARMATIC SUPREME JUICER
4. HAMILTON BEACH CITRUS SQUEEZER
5. BARMATIC MINERAL CRUSHER
6. BARMATIC BLASTCHILLER SUBZERO
7. CONVECTION OVEN WITH HUMIDIFIER BARMATIC INTENSION
8. SMOOKING GUN + OAK RICE + OTHER ANOTHER KINDS
9. FLAMBOYING GUN

SMALL EQUIPMENT PREPARED FOR PARTICIPANTS OF THE COMPETITION BY THE ORGANIZER:

- SHAKER BOSTON shaker TIN/TIN
- 3 PARTIAL SHAKER JAPAN STYLE
- BARTENDING MEASURES: 50ML / 25ML
- BARTENDER GLASS
- BARTENDER SPOONS
- CUTTING BOARD
- KNIFE
- TWEEZERS
- SIEVE
- COLANDER
- METAL TUBES
- METAL SKEWERS
- METAL SCOOP FOR ICE
- ICEBOXES
- CHOOSING THE GLASS

Important information.

Dates: Departure 26th – Return 28th.

Accommodation: Hotel(Hilton), dinner etc. is paid for by the Polish Bartender Association. Flight ticket is at your own expense, but looking for the association on options to get these covered.

Do you and a colleague/friend wish to compete.

Send an email to tilmelding@bartenderen.dk the latest Friday 22th marts 13.00

The board will screen the competing bartenders later the same day, Friday 22th marts.

Competing bartenders, must be members of the Danish Bartender Association.