



IBA World Cocktail Championships



Rules & Regulations 2019

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The World Cocktail Championships

- 1.1 The International Bartenders Association (IBA) World Cocktail Championships (WCC) are formalized and organized by the 'host country' in accordance with the WCC Rules & Regulations.
- 1.2 The WCC is an annual event and comprises six Cocktail Competitions (one Flairtending Competition and five Classic Mixing Competitions).
- 1.3 The five Classic Mixing Competitions are randomly assigned to different countries. The countries involved are informed in advance of the competition that each association will participate in.
- 1.4 The IBA will create a random five-year calendar specifying the WCC Competition assigned to each country.
- 1.5 Each national association will be paired with one (sometimes two or three) IBA Associate Member(s). The two contestants (Flairtending Competition and Classic Mixing Competitions) from one Association will be paired with one (or two) Associate Member(s). Pairing is done by way of an official draw. The results of the draw are announced by the IBA Board.
- 1.6 Each national association must submit two recipes, one for the Flairtending Competition (except those countries who are barred from competing) and one for Classic Mixing Competition.
- 1.7 Any classic competitor who competed three (3) times within five (5) years shall be barred from competing for the next five (5) years. The start of the consecutive 5-year counts begin when the competitor competed for the first time.
- 1.8 A competitor may only compete in one competition of the IBA World Cocktail Championships per year. The World Cocktail Championships has 6 (six) competitions each year (5 Classic Mixing Competitions & 1 Flairtending Competition).
- 1.9 *From 2020 all Flairtending finalists will be selected from the regional qualifying rounds. A total of 23 finalists (22 Flairtending finalists and 1 previous year champion) shall compete in the Final at the WCC.*
Note: Region 1 & 2 (North, South, & Central Americas) – competition to be held during the Pan-American Competition. Region 3 (Asia/Oceania) – competition could be held in Singapore or Taiwan. Region 4 (Europe) – competition could be held during the European Meeting (Appendix A).
All the associations of the IBA will be split up into four regions for flairtending. Over the course of one year, they compete in regional qualifying tournaments to earn one of the 22 spots at the Flair Bartending WCC. The previous year winner will be the 23rd competitor, receiving an automatic spot.
- 1.10 Discretionary Penalty: the WCC Chairperson(s) for Classic Mixing and Flairtending competitions may impose a discretionary penalty on any competitor whose national guild-president or their delegate(s) cause a nuisance to the judges, scoring committee or competitors during the competition (competition time, commencement of heat 1 to completion of the last heat of that competition day). National guild-presidents should not enter the competition area without invitation by the WCC Chairperson(s).

Recipe Submissions

- 2.1 Recipes for the WCC must be submitted to the IBA by the closing date announced by the IBA Board.
- 2.2 Recipes submitted after the closing date will not be accepted.
- 2.3 Recipes must be submitted on the official WCC entry forms issued by the IBA to the competitors. The entry form submitted must include the recipe, the method, a few words on the inspiration for the cocktail (which the speaker can use on stage during competition), workplace, email, and a head shot (not an 'action shot') of the competitor as a separate file: full-colour, high resolution (at least 1MB). This photo will be printed in the official WCC Magazine.
- 2.4 All recipes must be checked and submitted by the competitor's national association President. No changes may be made to the cocktails after the entry form has been submitted unless approved in advance by the WCC Committee. **It is the responsibility of the competitor and their national association President to ensure the recipe complies with these rules.**
- 2.5 Recipes entered must be the original creation of the competitors.
- 2.6 All recipes submitted will remain the property of the IBA and IBA Associate Members.

Briefings

Briefings will be conducted on site one or two days prior to the competition. It is the responsibility of the competitor to check the times and locations of the briefings posted.

- 3.1 **Competitors must bring along a copy of the recipes submitted on the entry forms to the briefings.**
- 3.2 Briefings are not a forum for discussion. The judges are there to explain the rules. In other words, the purpose of the briefings is to clarify the rules for the competitor. Only competitors may ask questions; exceptions will be made for those who require an interpreter.
- 3.3 Lots will be drawn to determine the sequence of the competitors. The drawing of lots will take place at the briefings. Flairtending competitors must bring along their bottles for the competition to the flairtending briefing as these bottles will be filled following the number draw and music check.



General Rules

- 4.1 The WCC Official Product List will be made available annually. **All ingredients in the recipe must be selected from this list.** Bartenders choice may make homemade ingredients using any sponsored brands but may not use their assigned sponsored brand as a homemade ingredient, though their sponsored brand may be used twice and that 2nd time may be a tincture with sponsored brand as a base.
- Note: Sparkling Competition's Competitor would have to bring their own sparkling wine for WCC 2019. The name/brand of the Sparkling wine will not be mentioned in the recipe, however, the bottle will be allowed to be displayed at the competition mixing table during the competition.**
- 4.2 The WCC Committee will not be responsible for any spirits, syrups, garnish and/or bar equipment unavailable during the competition.
- 4.3 **The host country will provide a basic list of all fruits, herbs and vegetables available in host city and will make these available to all competitors** (*Competitors should plan on shopping for any special fruits or other ingredients upon arrival to host country. Only very basic will be provided [Lemon, Lime, Orange]*).
- 4.4 If the competitor chooses ingredients (garnishes) other than those made available by the host country, the competitor must find and purchase these ingredients at his/her own expense. Items missing from the recipe may not be substituted in the competition, unless approved in advance by the WCC Committee.
- 4.5 **The host country will supply ice and crushed ice.** The shape and style of ice is based on availability.
- 4.6 All quantities of fruit, herbs and vegetables used in a recipe must be stipulated on the recipe submission document; exact measures must always be stated.
- 4.7 Recipes may not contain more than 7 cl of alcohol in any cocktail (**except for two dashes of sponsored bitters, which may be used in addition to the 7 cl**).
- 4.8 Recipes must contain: at least 1.5 cl of the Associate Members' drawn product, except in the Before Dinner Competition. In this competition a sweet product (drawn) may not exceed 1 cl. If a country has drawn two or three products, their competitor is entitled to restrict all drawn products used to 1 cl.
- 4.9 Recipes must be expressed in centiliters and written in whole or half numbers (0.5 cl, 1 cl, 1.5 cl, 2 cl, 2.5 cl etc.), bar spoons, dashes or drops. The standard bar spoon is max. 0.25cl. Any bar spoon bigger than 0.25cl is considered as a measure and shall be regarded one unit of the ingredients.
- 4.10 Cocktails must not contain more than six ingredients (except for the Bartenders Choice Competition). If more than six ingredients are used, this will be penalized in the form of a deduction by the judges on the final score. All decisions taken by the judges are final.
- 4.11 Recipe may contain any alcoholic beverages (include liqueurs) and modifiers (i.e. bitters, syrups, etc.).
- 4.12 Cocktail names including rude, shocking, sexual and racist words, words with a narcotic association, and words alluding to physical diseases or disabilities, are prohibited.
- 4.13 No homemade or pre-made ingredients (except in the Bartenders Choice Competition).
- 4.14 No heated ingredient (except in the Bartenders Choice Competition).
- 4.15 No non-sponsored ingredients.
- 4.16 No artificial ingredients or colorants.
- 4.17 No open flame (only small torch for caramelizing with advance approval of the WCC Committee).
- 4.18 Carbonated and non-carbonated waters may be used if these are included on the WCC Official Product List. Juices from WCC Official Product List must be used with the exception of fresh lemon, lime, orange, and grapefruit. If the juices stipulated on the IBA Product List are not available, these may be brought in.
- 4.19 Fresh juices: if a specific fruit juice from the WCC Official Product List is not available, then the competitors will be allowed to produce that juice backstage on the day of the competition, immediately prior to preparing the garnish. The only time fresh juice may be squeezed is immediately prior to garnish preparation.
- 4.20 Competitors are responsible for supplying their own fruit to be juiced unless this is provided by the host country.
- 4.21 Dairy products are permitted. Ice cream may only be used in the Bartenders Choice Competition and may not exceed 6 cl.
- 4.22 Airls and foams and specifications are allowed in all competitions. All ingredients used to make airls/foams must be prepared on stage and follow the maximum six-ingredient rule. All ingredients and techniques must be explained in detail on the recipe submission document.
- 4.23 Stones or frozen food items, alone or in ice, will not be allowed (except in the Bartenders Choice Competition).
- 4.24 Large cubes or custom ice will not be supplied but may be brought in by competitors. These will be tasted by the technical

Decorations and Garnishes

- 5.1 Decorations and garnishes are in addition to the six permitted liquid ingredients. Neither the decoration nor the garnish shall be counted as an ingredient.
- 5.2 Decorations may be used anywhere on the glass and are not considered as ingredients. If, when the cocktail is left standing while on the stage but before it is transferred to the taste jury, the decoration should fall off the glass, points will be deducted by the judges.
- 5.3 Decorations and garnishes must be edible.
- 5.4 Decorations and garnishes may be supported by common bar accessories. Artificial garnish supports such as wooden/metal sticks, wooden/metal pins, etc. must be used for the purpose of combining the garnishes and decorations in an appropriate and professional manner.
- 5.5 Decorations and garnishes must be prepared (cut-up) in the backstage area at the garnish table during the garnish preparation time (fifteen minutes), prior to going on stage. No pre-fixed or prepared garnishes will be allowed. After 15 minutes all completed garnishes will be allowed to be used for the competition. All partially or incomplete garnishes will be discarded by Decoration Judge.
- 5.6 Placing the garnish/decoration on the glassware prior to preparing the cocktail is not allowed.
- 5.7 The use of a 'side-garnish' and cocktails served on small plates or trays next to the cocktail glass are not allowed (except in the Bartenders Choice Competition).
- 5.8 All garnishes and decoration ingredients must be listed on the recipe entry form and submitted before the closing date.
- 5.9 Placing a straw in a drink is fully acceptable, but no longer will the IBA permit plastic straws. Any straw used in a drink must be either biodegradable or reusable, not disposable

Definition of a Cocktail Decoration

A cocktail decoration is meant to beautify a drink with no impact on flavor or cocktail ingredients. It is an edible food product (fruit peel, fruit, vegetable, root, herb) used to complement and enhance the visual presentation of the drink, and not to alter the flavour.

A decoration is placed on or around the glass (see rule 5.8). If a competitor chooses to use a decoration, then these decorations are to be prepared at the garnish/decoration table within the specified time limit (See rules 5.6 & 5.7).

(Please note: If the decoration comes into contact with the liquid of the cocktail this does not incur a penalty. This is stated solely for clarity of understanding).

Definition of a Cocktail Garnish

A cocktail garnish is made up of an edible food product (fruit peel, fruit, vegetable, herb, root....but, not a liquid) used to compliment the flavour of a mixed drink. It can do this either visually, aromatically, or by influencing the cocktail's taste. A garnish should not be the dominant taste of the mixed drink but instead offer a contrasting or complimentary flavour to the recipe. A cocktail garnish (if used by the competitor) will be placed inside the glass/drink and/or used as an aroma and/or a rim on the glass (salt rim, etc). If a competitor chooses to use a garnish, then these decorations are to be prepared at the garnish/decoration table within the specified time limit (See rules 5.6 & 5.7).

Glassware

- 6.1 Glassware will be provided by the IBA. Competitors may not use their own glassware.
- 6.2 A file with a full selection of the glasses provided will be published on the IBA website.
- 6.3 Competitors must use the glassware stated in the recipe submission document. No changes are allowed.
- 6.4 For the Bartenders Choice Competition glassware see rule 12.5.

Flairtending Competition

A Qualifying Round will be held to select six (6) competitors with the highest scores to enter into the Finals.

Flairtending: General

- 7.1 The competitors must be well dressed, no ripped T-shirt or ripped jeans.
- 7.2 The judges will take the competitors' appearance and presentation (neatness/dress/costume) into account.
- 7.3 Obscene acts, names and/or gestures are not permitted.
- 7.4 Any style of cocktail may be created.
- 7.5 The drink will be scored on appearance, aroma, and taste.
- 7.6 The method of preparation will be: shake, stir or blend, muddle, build, or any combination of these.
- 7.7 The timer is stopped when the competitors raise their cocktail and present it to the judges, when competitors step back away from bar, or when they raise their hands to indicate they are done.
- 7.8 All competitors will compete in a qualifying round.
- 7.9 The six highest scoring Flairtending competitors from the qualifying round will go through to the finals of the Flairtending Competition.
- 7.10 The winner of the Flairtending Competition will compete against the five winners from the Classic Mixing Competitions in the Super Final.

Flairtending Rules: Qualifying Round and Final Round

- 8.1 Competitors must produce four identical cocktails during their routine, both in the qualifying and final round, three drinks for the Tasting Judges and one for display.
- 8.2 Each bottle for the flairtending routine must contain at least 3 cl of alcohol, syrup or juice as used in the recipe.
- 8.3 Once a product has been poured from a bottle, this bottle may not be used again for flairing.
- 8.4 Bar-backs must be used during the routine (host country will provide bar-backs).
- 8.5 All equipment and bottles must be stored in crates and kept neatly in the back bar.
- 8.6 Competitors are required to bring their own empty bottles for the recipe. Bottles must be filled during the briefing and will remain with the WCC Committee.
- 8.7 The IBA or host country will not provide empty bottles.
- 8.8 Competitors must pour the required amount of alcohol into bottles in front of the judges or use the bottles as supplied.
- 8.9 Direct pour from a pre-measured carafe will have points deducted (some liquid must be left in the carafe).
- 8.10 Sponsors' bottles presented on stage must be new, clean and have a current label. Bottles with an old label or dirty label may not be used.
- 8.11 Competitors may use: unbranded flairtending bottles, clear (transparent) bottles (may not be recognizable non-sponsored bottles) without any labels or original juice containers for milk or juices. Flairtending bottles must always be unbranded and preferably labelled with stickers containing the IBA logo.
- 8.12 Half-size bottles (375ml) or miniature bottles are not allowed unless this is the size provided by the sponsor.
- 8.13 Competitors will provide their own speed pourers.
- 8.14 Speed pourers: the length of tape used to secure the speed pourer onto the bottle may not be longer than two finger length of tape (no more than 20 mm).
- 8.15 Clear glass bottles should be used only for freshly squeezed juices, milk, tea, etc. All products from the WCC Official Product List must be used in the original bottle.
- 8.16 Competitors must provide their own CD or USB memory stick (please bring a backup copy'). No mobile or electronic copies will be accepted. Remember to label CD or USB with the name of the competitor, country, song title and track.

Flairtending Finals

Time for the flairtending finals: five minutes.

Time and Penalties for Flairtending

- 9.1 Competitors must be at the backstage reporting area thirty minutes before competing or they will be penalized by judges. All judges' decisions are final.
- 9.2 Competitors will be given five minutes to set-up for the competition.
- 9.3 Competitors will have five minutes for their routine in both the qualifying round and the final round. Competitors will have ten minutes in the Super Final (no flairtending performance).
- 9.4 Competitors must clear the station within four minutes after their routine. The Timekeeper will notify the competitor when the timer approaches four minutes, then three minutes, two minutes and one minute.
- 9.5 Competitors will be penalized for each ten seconds they go over time during the set-up.
- 9.6 Competitors will be penalized for each ten seconds they go over time during the competition.
- 9.7 Competitors using empty bottle(s) for flairing will be penalized.



Classic Mixing Competitions

The five different competitions will be taken from the list of competitions below.

Competitors in the Classic Mixing Competitions will compete in one round only.

Before Dinner Cocktail Competition

A drink designed to stimulate the appetite. An aperitif is dry rather than sweet (e.g.: champagne, pastis, sherry, vermouth, Americano, Dry Martini and Negroni). Judges will favour dryer and/or bitter cocktails rather than sweet cocktails when scoring on taste.

10.1 Before Dinner Cocktail must not contain more than 1 cl of sweetened products.

10.2 The following products are classified as sweet products: cordials/liqueurs, sweet fortified wines, Pedro Ximenez/cream sherry, port (dry marsala, dry sherry and vermouth are permitted), sweet sparkling wines, dessert wines and sweet fruit juices.

Sparkling Cocktail Competition

The sparkling wine as used in sparkling cocktails must be a sparkling wine supplied by the IBA Associate Members.

11.1 Sparkling cocktails must contain a minimum of 7 cl of sparkling wine.

11.2 Alcohol added to sparkling wine must be no more than 4 cl.

Short Drink Competition

The Sour: Sours belong to one of the old families of original cocktails and are described by Jerry Thomas in his 1862 book *Bar-tenders Guide, How to Mix Drinks*. Sours are mixed drinks containing a base liquor, citrus juice, and a sweetener, Egg whites are also included in some Sours. The sweetener may be a syrup or liqueur. Common examples of Sours are the Margarita, Pisco Sour, Sidecar, Whiskey Sour and White Lady.

The Cobbler: Cobblers may consist of a base spirit and/or fortified wine (sherry or port), liqueur and fruits. Cobblers are supposed to be cobbled (muddled) with various fruits. The cobbling also refers to the small pebbles of ice (crushed Ice) it would have traditionally been served with. Cobblers date back at least as far the 1830s, and contained two items very new to people of that time: ice, and straws.

The Daisy: Daisies involve adding a little soda water to a Sour. Beyond that, though, some liberties are optional: ice, spirits and glass may vary. Grenadine has become the traditional sweetening agent for Daisies, though any sweetener is suitable. A Daisy should be cold, refreshing and garnished with seasonal fruit.

Long Drink Competition

The Long Drink is served in a tall glass: it may be refreshing, sweet, sour, or tropical, and is served in a glass that has a large volume as provided by IBA Associate Members.

Bartender's Choice Competition

There are no rules other than time and glassware for this competition. Competitors may use as many ingredients as they wish as long as they are taken from the WCC Official Product List supplied by the IBA. Time and preparation are the same as in other competitions (no fire is allowed, except for the use of a torch to caramelize, provided it has been approved by the WCC Committee in advance).

- 12.1 Homemade ingredient specifications: The use of alcohol in homemade ingredients may be no more than 10%. The recipe for the homemade ingredient must be detailed and submitted along with recipe to the IBA Recipe Committee.
- 12.2 The product drawn may not be used to prepare the homemade ingredient. (refer rule 4.1)
- 12.3 Recipe and direction for the homemade ingredient must be described on the entry form.
- 12.4 No more than 3 cl of the homemade ingredient may be used in a recipe.
- 12.5 Competitors in the Bartenders Choice Competition may choose any type of glass from the selection of glasses provided, or they may choose the glass offered by the IBA Associate Members Durobor or Libbey for the Bartenders Choice Competition. All glassware offered is subject to change from year to year.

After Dinner Cocktail Competition

The After Dinner Cocktail may be considered to be either a dessert cocktail or a digestive cocktail (sweet or spirit forward). Digestive (spirit forward) is a drink taken after a meal to aid digestion, to complement a dessert. Dessert cocktail is a drink that may be consumed with dessert or be in place of a dessert. The judges score drinks negatively that are too strong or too sweet and rich.



Classic Mixing Competitions: General

- 13.1 Competitors must present themselves in their guild uniform or in the uniform of the company they represent. The uniform must not carry any branding from drink manufacturers other than from IBA Associate Members. If they do not comply with this rule, they could be penalized.
- 13.2 Both measures (jiggers) and free pouring is allowed.
- 13.3 The methods for preparing cocktails are: build (directly in glass), stir (mixing glass), muddle, shake, blend, throw or any combination of these.
- 13.4 Competitors must use their own bar utensils. No bar tools will be supplied by IBA or the host country. **The host country will supply basic containers/carafes for the pouring of juices.**
- 13.5 The winners of the five Classic Mixing Competitions will compete in the Super Final against the winner of the Flairtending Competition.

Classic Mixing Competitions: Sequence of Competition

- 14.1 All competitors will receive their ingredient bottles and/or bar-backs from the store-keepers on the competition stage. Competitors must not enter competition area before their time allows. See posted times for each competitor outside competition entrance.
- 14.2 Competitors will have two minutes to set-up for the competition from leaving backstage to competition area, be sure to have all your ingredients, tools, supplies. You will be judged by Technical judge as soon as you enter stage for your two minute set up. Competitors may use this time to set up station, polish glassware, check ice, dump bucket, bottles, etc.
- 14.3 Competitors may not use the two minutes preparation time to fill glasses, mixing glasses, or shakers with ice. They may not work on decorations/garnishes in any way, and they may not pour any ingredient from the bottles.
- 14.4 Competitors will set out and display the ingredients and bottles in the most efficient way, then wait for the signal to begin mixing.
- 14.5 After setting up the bar and before the competition begins: Competitors will give a short speech (no longer than one minute). This speech is to share the inspiration/story about the cocktail before the competition begins. The presentations show how well competitors engage with the audience. Competitors will be judged on their clarity and confidence, rather than their English-language skills. No translator is permitted as English is the official language of the IBA. Competitors will be judged by Personal Presentation Judges. A competitor who does not speak English should be able to memorize a short speech in English to share on stage.
- 14.6 Competitors must present bottles to the public and judges during their routine.
- 14.7 Competitors may pour ingredients in any order they wish.
- 14.8 When pouring the finished cocktail into glasses, competitors must only partly fill the glass and then move onto the next glass.
- 14.9 Competitors must prepare five cocktails. Four cocktails will be sent to Tasting Judges, the fifth cocktail will be used for the presentation.
- 14.10 Each time the competitors complete a cocktail they will raise and present the cocktail to the audience to stop the clock.
- 14.11 The cocktails will be collected and delivered to the Tasting Judges by the staff provided by the host country.
- 14.12 If any unexpected accidents occur during the preparation, or when carrying the cocktails to the Tasting Judges (through

Classic Mixing Competitions: Technical Judging

- 15.1 Competitors will be judged on hygiene, efficiency, and professionalism when preparing the cocktail.
- 15.2 The technical scoring sheet starts with a maximum of two hundred and fifty points. Points are deducted based on Technical judge's observation. The remaining points will be the final score for the technical performance.
- 15.3 If competitors do not prepare cocktails as stated in the recipe (wrong/missing ingredient), the technical judges will inform the WCC Committee. Penalty points will be deducted by Technical Judges. Judges' decisions are final.

Classic Mixing Competitions: Time and Penalties

- 16.1 Garnish and decoration preparation will be limited to fifteen minutes. At fifteen minutes competitors must stop and use what they have prepared up to that point in time.
- 16.2 If competitors change the recipe or garnish in any way, or fail to follow the original recipe/presentation, 40 penalty points will be deducted from the technical judge.
- 16.3 If competitors fail to make all five cocktails, the competitors will only receive the scores from the number of judges that receive cocktails. Competitors will be penalized for not preparing all the cocktails required.
- 16.4 Competitors will have seven minutes to mix their cocktails. Competitors exceeding the time limit will be penalized by the Technical Judges: fifteen points for 1 to 15 seconds longer than the time allowed and an additional fifteen points for each 15 seconds thereafter.
- 16.5 The one minute introduction speech will not be considered as part of the seven minutes allowed to mix the cocktail.
- 16.6 Competitors will be given a sign when to start mixing: in other words, when their seven minutes begin.



Super Final Rules

The winners of the Classic Mixing Competitions and the Flairtending Competition will compete in the WCC Super Final for the 'IBA World Bartender of the Year' award. This award will be presented to the bartender with the best performance and best tasting cocktail in the Super Final.

The competitors will be judged on complexity, communication, creativity, cocktail taste and technique by a panel of four judges.

The judges will expect to be entertained and will engage in discussion and question the competitors during their presentations. The competitors' overall performance will determine their technical score.

- 17.1 The drawing of lots will determine the sequence of competitors.
- 17.2 Competitors will present the same cocktail as they presented in the Classic Mixing/Flairtending Competitions.
- 17.3 The Flairtending competitor in the Super Final will make his/her drink in accordance with the Classic Mixing Competitions and not the Flairtending Competition Rules.
- 17.4 Competitors will prepare five cocktails, four for the judges and one for the photo.
- 17.5 Juices and garnishes must comply with requirements laid down in the rules.
- 17.6 Competitors in the Super Final will present separately to the same judges.
- 17.7 During the performance the judges will ask questions in English. Competitors will be equipped with a microphone (headset). ***If competitors require an interpreter, they must arrange for their own interpreter. English is the official language of the IBA. Competitors and national presidents must take all measures necessary to facilitate communication in English.***
- 17.8 Competitors have ten minutes for their presentations. During these ten minutes the judges will engage the competitors in conversation about the cocktail, his/her philosophy, inspiration or story (all in front of the audience).
- 17.9 Competitors exceeding the ten-minute time limit will be penalized.
- 17.10 Competitors in the Super Final will be judged on: time, technique, efficiency, communication, presentation, professional knowledge, and cocktail: (appearance, aroma, decoration, and taste).
- 17.11 If there is a tie, the overall impression will break the tie. If there is still a tie, the highest points awarded for tasting will be the deciding factor.

Awards & Prizes

The competitor with the highest score in each of the competitions will be proclaimed the World Champion in that particular competition.

Classic Mixing Competitions

The competitors in all five Classic Mixing Competitions (Before Dinner, Sparkling Cocktail, Bartender's Choice, Long Drink, After Dinner Drink) the highest combined score of 30% technical and 70% cocktail will be proclaimed IBA World Champion and awarded the Gold (1st) medal. Silver (2nd) and Bronze (3rd) medals will be awarded to the runners-up according to their ranking in their respective competitions at the WCC.

Flairtending Competition

The Flairtending competitor with the highest combined score of 70% technical and 30% cocktail will be awarded the Gold (1st) medal and proclaimed IBA World Champion Flairtending. Silver (2nd) and Bronze (3rd) medals will be awarded to the runners-up according to their ranking in the Flairtending Competition at the WCC. The Champion will also receive the Alex Beaumont's trophy at the Gala Dinner.

AWARDS Presented during Gala evening event:

Eagle Reward: this award is presented to the competitor (Classic Mixing Competitions or Flairtending Competition) who is younger than 28 years of age at the time of competing with the highest score after combining the tasting and technical scores.

Alex Beaumont Trophy: this award is presented to the Champion of the Flair Competitor. This is a contribution from the late Alex Beaumont's family to remember Alex's contribution to the Flairtending Competition.

World Bartender of the Year: this award is presented to the competitor with the highest combined cocktail and technical score from the Super Final. The winner will receive an invitation to attend the IBA World Cocktail Championships the following year as a guest of the IBA. The award includes travel arrangements and accommodation (for the winner only). This prize is non-transferable and there is no cash alternative.

Team Prize (Challenge Cup): this prize is presented to the National Association whose two competitors obtain highest award in medals, or the highest points if there is only one medal awarded in both the Classic Mixing Competition and the Flairtending Competition.

General Information



WCC Committee

- 18.1 The WCC Committee reserves the right to reject any competitor, recipe or recipe name considered unacceptable (see rule 4.12).
- 18.2 The IBA reserves the right to modify these rules, without notification, in the best interests of the WCC.
- 18.3 The IBA will distribute the final scores to the presidents of all national associations after the IBA Congress has ended.
- 18.4 The WCC Recipe Committee will review all recipes in advance of the competition. The Recipe Committee will inform the relevant presidents of the national associations and/or competitors if the recipe submitted does not comply with the rules. All recipes received will be sent an official acceptance email by the WCC Recipe Committee approving their recipe. This could take up to ten days after submission.
- 18.5 The chair of the Flairtending Competition will chair the Flairtending competitors' briefing.
- 18.6 The chair of Classic Mixing Competitions will chair the competitors in Classic Mixing Competitions briefing.
- 18.7 The WCC Official Product List containing all the IBA Associate Members' products to be used by competitors at the WCC will be provided by the IBA annually. These products are the only products that may be used in the competitions.
- 18.8 If any National President wishes to object to or protest against any matter concerning the WCC (except for division placement), he/she must do so in writing, addressing such objection or protest to the IBA Secretary within 72 hours of the closing of the IBA Congress, giving detailed reasons for the protest together with their recommendations for future competitions for consideration by the IBA Board. All judges' decisions are final. Judgement calls made by the officials or final division placement are not open to objection.

Committees, Judges and Scoring Information

- 19.1 The WCC Committee will supervise the WCC. The WCC Committee comprises the Vice President of IBA, the IBA Secretary, other members of the IBA Board, and the president of the host country.
- 19.2 Sub-committees, tasting panels, and Technical Judges will be set up and headed by the WCC Committee (*The tasting panels (judges) will be determined by the Tasting/Sensory workshop results led by the Tasting Judge Chairman*).
- 19.3 The WCC Committee reserves the right to replace or appoint new judges before or during the competition.
- 19.4 The WCC Judging Panel will comprise a Referee, Technical Judges, Tasting Judges, Personal Presentation Judges, a Time-keeper, Bar Committee, Back Room Committee, Judges' Stewards Committee and a Scoring Committee.
- 19.5 All judges must be impartial and declare any vested interest that they have in the WCC, its competitors and whether they have any flavour preference.
- 19.6 Collaboration between judges before, during, and after the scoring procedure is not allowed. Judges are prohibited from returning to the competition location while the competition is in progress, unless they have finished their judging activities and/or contributions.
- 19.7 Only the Judging Committee is entitled to enter or exit the tasting room and they may only do so to inform the competitors of matters, such as time and ingredients.
- 19.8 The judges may not use a mobile phone while the competition is in progress.
- 19.9 All decisions made by the WCC Committee are final.
- 19.10 All judges will be briefed on what is expected of them by WCC Chairman (Personal Presentation Judges, Time keeper bar committee, back room judges). (All JUDGES will meet during AGM lunch break for briefing of prior to competition)
- 19.11 The final score for each competitor in the competition is based on a combination of 70% on cocktail score and 30% on their technical score.
- 19.12 The overall impression of cocktail will be used only if there is a tie. These points will not be counted unless there is a tie. If a tie remains, the competitor with the highest score in the taste category will be considered the winner. If a tie still remains, the competitor with the highest score in efficiency/technique will be considered the winner.

Overview of Judges

Flairtending: Technical Judges

The judging panel will comprise: one Chairman (also acting as Referee), one Chief Jury, one Stage Supervisor, one Tails & Spills Judge, one Drops & Breakages Judge, three Tasting Judges, four Technical Judges and one Timekeeper. The technical judges will work together to complete four technical score cards.

The chairman of the Flairtending Competition enforces the competition rules and any infringement will be appropriately penalized.

Any infringement of the competition rules will result in a penalty of one hundred points for each infringement. The Referee will:

- 20.1 Check the preparation, ingredients, quantities and equipment before the routine.
- 20.2 Will deduct any points from the final score depending on the infringements committed.
- 20.3 Arbitrate in the event of any disputes.

The Technical Judges will evaluate the appearance and interaction; (neatness, interaction with the crowd, original moves, cleanliness), difficulty and presentation (variety of moves in combination with the music, originality, creativity, objects flaired (amount of bottles flaired), execution (smoothness, control, pours, confidence and showmanship).

Timekeeper: times the competition during the routine and deducts points if the competitor exceeds the time limit.

Spill judges: deduct points for breakage, drops, fails, fumbles and spillages.

Tasting Judges: judge appearance, aroma and flavour balance of the cocktail.

Technical scoring: each Technical Judge in Flairtending Competition may award up to a maximum of 450 points. The combined total of all four technical score cards will then be averaged to obtain a score that is in proportion to the cocktail score (approximate ratio 2:1).

The technical score average (450 points maximum) is then added to the total points from the Tasting Judges (225 points maximum).

Classic Mixing Competitions: Technical Judges

- 21.1 The Technical Judges comprise four to six judges and will be appointed by the WCC Committee.
- 21.2 Each judge will judge one competitor at a time.
- 21.3 The WCC Committee will ensure that Technical Judges do not judge competitors they are affiliated with.
- 21.4 Judges must ensure that the cocktail number on the glass corresponds with the number on their scoring sheet and not the number order the competitor is competing in.

Classic Mixing Competitions: Judges (General)

Tasting Judges: the WCC Committee will appoint five panels of judges, comprising **five** judges each making up the Tasting Judges to rotate for each of the competitions (*judges appointed must have participated in Tasting/Sensory workshop with positive results. The Tasting Judge Chairman will appoint judges and assign to five tasting teams*).

The highest score and lowest score scored by the judges during tasting in each panel will be eliminated, and the remaining three (in-between) scores shall form the average.

Backroom Committee: five to seven coordinators to ensure that proper ingredients, decorations and garnishes are prepared in accordance with the recipes submitted. The Backroom Committee to be made up of IBA Council Members, Host Country Volunteers. This is the Committee that will prepare all the proper ingredients are issued to each competitor.

Timekeeper Committee: One timekeeper, who will notify the competitors when the preparation time approaches fifteen minutes. Competitors who do not complete garnish in fifteen minutes will only be allowed to use completed garnish. Timekeeper/Garnish judge will dispose of all incomplete garnishes.

Technical Judges: four to six persons: one chairman, four judges (and eventually one coordinator to collect and deliver the scoring sheets to the Scoring Committee, see Appendix F, Technical Score Sheet).

Personal Presentation Judges: two English speaking judges will be appointed by the WCC committee to evaluate the personal presentation made by the competitor on stage during heats.

Timekeeper: the Timekeeper will keep time for the competitors during their routine.

Judges' Stewards Committee:

- 22.1 Two persons to brief and monitor the Tasting Judges. Judges' Stewards explain the judging criteria to all the Tasting Judges prior to competition.
- 22.2 The Judges' Stewards ensure that the cocktail number (on the glass) corresponds with the number on the scoring sheet and that the scoring sheets are marked correctly and signed after each cocktail is judged. Note: competitors' numbers do not correspond with cocktail numbers.
- 22.3 All scoring sheets will be collected and delivered to the Scoring Committee and will include full names (clearly legible) and signatures of the judges and their Association's acronym.
- 22.4 The Judges' Stewards must inform judges that each cocktail is to be judged on its own merit and not against other cocktails.
- 22.5 The Judges' Stewards will ensure that none of the Tasting Judges judge competitors they are affiliated with.

Scoring Committee: Comprises of four persons (1 chairman and 3 members) to check score sheets and ensure correct and auditable scoring procedures. If modern technology is used, the chairman must be able to provide signed evidence of scores given by judges to assist the WCC committee and any enquiries..

All competitors, judges and committees participating at the IBA World Cocktail Championships are drawn from member associations from around the world affiliated to the International Bartenders Association. These people are volunteers who give freely and generously of their time to support the global bartending community through education and competition. Please treat them with the respect they deserve. One family - International Bartenders Association.

Flairtending Selection System — Qualifying Rounds and Finals

| Continent | Region | Available Slots in Continent Final | Number of Countries | Countries Eliminated | Countries Qualify | Qualifying Start | Qualifying End |
|--|--------|------------------------------------|---------------------|----------------------|------------------------------------|------------------|------------------|
| North America, Central America & Caribbean | 1 | 1/3 | 6 | 4 | 2 | 2019 | 1st Quarter 2020 |
| South America | 2 | 1/3 | 8 | 5 | 3 | | |
| Asia/Oceania | 3 | 1/3 | 10 | 6 | 4 | | |
| Europe | 4 | 1/3 | 38 | 25 | 13 | | |
| Total | | | 62 | 40 | 22 + 1 (previous year Champion) | | |

IBA Tasting Judge's Form Classic Mixing Competitions & Flairtending Competition

| Cocktail: | Range | Score |
|--|--|-------|
| Appearance | <i>Excellent 12-15</i> <i>Very good 8-11</i> <i>Good 4-7</i> <i>Fair 1-3</i> | |
| <ul style="list-style-type: none"> ◆ Neatness (e.g.: did garnish fall apart/into drink?) ◆ Originality/Creativity ◆ Cleanliness | | |
| Aroma | | |
| <ul style="list-style-type: none"> ◆ Balance/pleasant/Fragrant | <i>Excellent 9-10</i> <i>Very good 6-8</i> <i>Good 4-5</i> <i>Fair 1-3</i> | |
| Taste | <i>Excellent 24-30</i> <i>Very good 18-23</i> <i>Good 10-17</i> <i>Fair 1-9</i> | |
| <ul style="list-style-type: none"> ◆ Flavour (sour/dry/sweet) ◆ Balance (sweet/sour) ◆ Finish (pleasant/negative/wanting more/finish length) | | |
| Garnish & Decoration | | |
| <ul style="list-style-type: none"> ◆ Neatness / Originality | <i>Excellent 9-10</i> <i>Very good 6-8</i> <i>Good 4-5</i> <i>Fair 1-3</i> | |
| COCKTAIL COMPETITION REPRESENTATION | | |
| Classic Mixing Competitions and Flairtending Competition: does the cocktail meet the specifications of the competition assigned to the bartender? | | |
| <input type="checkbox"/> Before Dinner Cocktail (dry to bitter aperitif) | <i>Excellent 9-10</i> <i>Very good 6-8</i> <i>Good 4-5</i> <i>Fair 1-3</i> | |
| <input type="checkbox"/> Sparkling Cocktail (carbonation, sparkling flavour) | | |
| <input type="checkbox"/> Short Drink (Cobbler) | | |
| <input type="checkbox"/> Bartender's Choice | | |
| <input type="checkbox"/> Long Drink | | |
| <input type="checkbox"/> After Dinner Cocktail (digestive or dessert) | | |
| <input type="checkbox"/> Flairtending | | |
| TOTAL SCORE out of 75 points | | |
| Overall impression of cocktail | <i>Excellent 9-10</i> <i>Very good 6-8</i> <i>Good 4-5</i> <i>Fair 1-3</i> | |

Judge's Name: _____

Signature: _____

IBA Technical Judge's Form Classic Mixing Competitions

| Name of Competitor | | Cocktail Number | |
|---|--|--|------------------------------|
| 1. Bottle presentation | | Deductions | Points |
| ♦ Bottles must be presented to the public and to the judge in a logical order | | -15 | |
| ♦ Did not place bottles or replace bottles with labels visible to public | | -15 | |
| 2. Handling of ice and bar tools and spilling <i>(improper handling and disposal of excess water)</i> | | Deductions | Points |
| ♦ Dropped one ice cube. Dropped two or more ice cubes | | -10, -15 | |
| ♦ Dropped utensil | | -15 | |
| ♦ Did not dispose of water or did not cool down glasses, mixing glass or tins | | -10, -20 | |
| ♦ Spills (drops, dashes, stains) on bar surface | | -10, -15 | |
| 3. Short-pour or over-pour of ingredients <i>(lack or excess)</i> | | Deductions | Points |
| ♦ Recipe defer from what was written | | -30 | |
| ♦ Short-pour or over-pour of any ingredients not in accordance with recipe | | -10, -20 | |
| ♦ Each drink has different liquid (wash-line), glasses not filled equally or drink is too short or too full | | -10, -20 | |
| 4. Recipe and garnish skills <i>(handling and assembling of the garnish)</i> | | Deductions | Points |
| ♦ Garnish falls apart, does not hold integrity or not placed on first attempt | | -5, -10 | |
| ♦ Garnish differs from recipe description of garnish | | -10 | |
| ♦ Use of non-approved ingredients or more than six ingredients | | -40 | |
| 5. Bartending technique and glassware handling <i>(skill, cleanliness, confidence, professionalism)</i> | | Deductions | points |
| ♦ Improper use of bar tools <i>(touching wrong end, dirty, poor technique)</i> | | -5 | |
| ♦ Pours alcohol in wrong order | | -5 | |
| ♦ Poorly executed steps and lack of elegance <i>(making drink one at a time vs all at the same time)</i> | | -10 | |
| ♦ Fails to grab glass from base <i>(must be within 2 inches of bottom)</i> | | -5 | |
| ♦ Glasses not clean or glasses are hit by competitor or bar tools | | -15 | |
| 6. Efficiency of competitor <i>(competitor's knowledge, skills, preparation, show)</i> | | Deductions | points |
| ♦ Competitor is disorganized, poor presence and steps are executed in incorrect order | | -15 | |
| ♦ Competitor has poor appearance and uniform, hygiene | | -5 | |
| TOTAL POINTS DEDUCTED FROM 250: | | | |
| TOTAL TIME: | | <i>(15 points for each 15 seconds over 7 min.)</i> | TIME POINTS DEDUCTED: |

Judge's Name: _____

Signature: _____

IBA Technical Judge's Form Flairtending

| Name of Competitor | | Cocktail Number | | | |
|---|--|-----------------|--|--|--|
| Appearance and interaction (0 - 100 Points) | | | | | |
| 25 - Neatness | | | | | |
| 25 - Interaction with crowd | | | | | |
| 25 - Craft Flair (Bartending Skills) | | | | | |
| 25 - Cleanliness | | | | | |
| Difficulty and Presentation (0 - 250 points) | | | | | |
| 40 - Variety of moves | | | | | |
| 50 - Difficulty of moves | | | | | |
| 40 - Combination with music | | | | | |
| 40 - Originality - Creativity | | | | | |
| 40 - Objects flaired | | | | | |
| 40 - Working Flair | | | | | |
| Execution (0 - 100 points) | | | | | |
| 20 - Smoothness | | | | | |
| 20 - Control | | | | | |
| 20 - Pours | | | | | |
| 20 - Confidence | | | | | |
| 20 - Showmanship | | | | | |
| Negative Scores (Deductions) | | | | | |
| ⇒ Drops: 5 points per drop | | | | | |
| ⇒ Spills: 2 points per spill | | | | | |
| ⇒ Breakage: 20 points per break | | | | | |
| ⇒ Fumbles: 2 points per fumble | | | | | |
| ⇒ Tails: 3 points per tail | | | | | |
| ⇒ Flairing with empty bottles: 5 points per bottle | | | | | |
| ⇒ Missing ingredients: 25 points | | | | | |
| Time: 10 points per 20 seconds | | | | | |
| Total Negative Scores | | | | | |
| TOTAL SCORE: subtracted from 450 | | | | | |

Judge's Name: _____

Signature: _____

IBA Technical & Taste Judge's Form (Super Finals)

| Name of competitor | | Cocktail number | |
|---|--|--|-------------------------------|
| COCKTAIL APPEARANCE | <i>Excellent 12-15</i> <i>Very good 8-11</i> <i>Good 4-7</i> <i>Fair 1-3</i> | | |
| <ul style="list-style-type: none"> ◆ Neatness (<i>did garnish fall apart/ into drink?</i>) ◆ Originality/Creativity ◆ Cleanliness | | | |
| COCKTAIL AROMA | <i>Excellent 9-10</i> <i>Very good 6-8</i> <i>Good 4-5</i> <i>Fair 1-3</i> | | |
| ◆ Balance/pleasant/Fragrant | | | |
| COCKTAIL TASTE | <i>Excellent 24-30</i> <i>Very good 18-23</i> <i>Good 10-17</i> <i>Fair 1-9</i> | | |
| <ul style="list-style-type: none"> ◆ Flavour (<i>acidic/dry/sweet</i>), ◆ Balance (<i>sweet/sour</i>) ◆ Finish (<i>pleasant/unpleasant/ leaves you wanting more/falls flat and short</i>) | | | |
| GARNISH AND DECORATION | <i>Excellent 9-10</i> <i>Very good 6-8</i> <i>Good 4-5</i> <i>Fair 1-3</i> | | |
| ◆ Neatness / Originality | | | |
| TECHNICAL PERFORMANCE | <i>Excellent 9-10</i> <i>Very good 6-8</i> <i>Good 4-5</i> <i>Fair 1-3</i> | | |
| PRESENTATION SKILLS | <i>Excellent 24-30</i> <i>Very good 18-23</i> <i>Good 10-17</i> <i>Fair 1-9</i> | | |
| <ul style="list-style-type: none"> ◆ Professional Knowledge ◆ Presentation ◆ Communication (<i>inspiration and story</i>) | | | |
| TOTAL SCORE | | | |
| Overall impression of cocktail | <i>Excellent 9-10</i> <i>Very good 6-8</i> <i>Good 4-5</i> <i>Fair 1-3</i> | | |
| Jud | | | |
| TOTAL TIME: | | <i>(15 points for each 15 seconds over time)</i> | TOTAL POINTS DEDUCTED: |

IBA Verbal Personal Presentation Judge's Form

| Name of competitor | | Cocktail number |
|---|--|-----------------|
| | Range | Score |
| APPEARANCE | <i>Excellent 25</i> <i>Very good 20</i> <i>Good 15</i> | |
| ♦ Inspiration recipe (<i>IBA, spirit, country, family</i>) | | |
| | <i>Excellent 15</i> <i>Very good 12</i> <i>Good 10</i> | |
| ♦ Clarity of vision (<i>story, thoughts</i>) | | |
| | <i>Excellent 10</i> <i>Very good 8</i> <i>Good 5</i> | |
| ♦ Confidence (<i>appearance /attitude, demeanour</i>) | | |
| TOTAL SCORE | | |
| Overall impression of cocktail | <i>Excellent 9-10</i> <i>Very good 6-8</i> <i>Good 4-5</i> | |

Judge's Name: _____

Signature: _____

Garnish Preparation Judge’s Form —15 Min

| | | | | |
|--------------------------------------|-------------|-------------|-------------|-------------|
| Competitor Cocktail Glass No: | | | | |
| Garnish Complete on Time (✓) | () | () | () | () |
| Fail to Compete Garnish on Time | - 15 points | - 15 points | - 15 points | - 15 points |
| Remarks | | | | |

- ◆ Mark a tick (✓) in the bracket provided for competitor who complete the garnish preparation on scheduled time. There shall be no penalty for this.
- ◆ Circle the - 15 Points if competitor failed to complete the garnish preparation on scheduled time.

Judge’s Name: _____

Signature: _____