

EBS SPEED MIXING COMPETITION

GENERAL RULES & BAR SET-UP

1. The speed round will require the competitor to make six (6) drinks as accurately and quickly as possible. The six (6) drinks for this round will derive from the EBS cocktail book.
2. Competitors will be required to make the following (6) drinks .
 1. Cuba Libre (Build)
 2. Long Island Ice Tea (Shake and Strain)
 3. Gin & tonic (Build)
 4. Grant's blended Whiskey (25 ml Shoot)
 5. Mojito (Muddle)
 6. Bramble (Build, churn and float)
3. The round starts when the MC or Judge says, "GO". When the competitor is finished with their speed round they must raise their hands and shout BOOOOOM to signal the clock to be stopped. Once they signal the clock to be stopped, it cannot be started again and any adjustment to the drinks will award the competitor a 30 second penalty.
4. Competitors may not have anything in their hands when the Judge says go or after time is called. Competitors will be penalized for each object in their hands prior to go or remaining in their hands when time is called. (see below)
5. All bottles must be standing upright when time is called. Each bottle that is not standing upright will result in a penalty. (see below)
6. Juices and bottles must be replaced to the area they came from. They do not have to go back exactly in the same place or holder as they were pulled from, but they must be returned to the same area. Bottles from the well go back in the well, bottles removed from the back bar must be returned to the back bar and juices must be returned to the juice holders. Bottles that go on the back bar, must be returned to the exact place they came from. They may not be put on the bar.
7. Competitors MAY rearrange BOTTLES IN THE WELL, JUICES & SODAS. Bottles in the well may be put into any order that the competitors choose, as long as they remain in the well. Juices may be put in any order the competitor chooses as long as they remain within the juice holders. Sodas must remain on the lower bar in the same area they are in the schematic, but may be put into any order the competitor chooses. Competitors are solely responsible for the set-up of the front bar bottles and the juices and sodas.
8. Competitors MAY NOT rearrange the BACKBAR in any way. Barbacks will re-set the backbar exactly the same for every competitor. Competitors must inspect the bars to ensure correctness.
9. Competitors MAY NOT rearrange GLASSWARE. Glassware may be pushed together closer, but the order may not be switched.

10. Tins must remain face down on bar top and must remain in the same area they are in the schematic. The order of the large tins and the small tins MAY be reversed from the schematic.
11. Competitors may only scoop ice with either a tin or a ice scoop. Competitors may NOT use glasses, hands or anything else to scoop ice with. This will fall under the UNSANITARY PROCEDURE penalty. (see below)
12. Ice scoops and tins are the only things allowed to be put into the ice bin. Anything else left in the ice bin will result in an UNSANITARY PROCEDURE penalty. (see below)
13. Garnishes MAY NOT be setup in any way. They MAY NOT be adjusted toward the edge of the garnish tray to make them easier to grab.
14. All shaken drinks must be shaken properly X10 times. One shake is defined as the ice hitting both ends of the shaker in turn.
15. All churned drinks must be churn for at least X5 times.
16. All muddled drinks must be muddled for at least X3 times.
17. Dirty equipment must be place in the preparation area after use.
18. There will be a minimum of two stopwatches activated for each competitor to eliminate discrepancies.
19. All bottles will be set between ó full and completely full.
20. Anyone seen to be trying to bend the rules to their favor will be immediately disqualified.

SCORING

The following time penalties (in seconds) will be applied and added to a competitors final clock time to give them a total time for this round.

1 second penalty for:

- Each spill
- Each over/under pour

2 second penalty for:

- Incorrect Procedure
- Incorrect Equipment Placement
- Missing Beverage Napkin
- Missing Straw
- Missing garnish
- Item in hand

3 second penalty for:

- Break
- Missing ingredient
- Unsanitary procedure
- Drop
- Not shaking /stirring/churning properly

30 second penalty for:

- Missing Drink

DRINKS RECIPES

Cuba Libre

37.5ml Light Rum :

12.5ml Lime Juice

Fill with Coca Cola

Glass: Highball

Ice: Cubed

Method: Build

Garnish: Lime Wedge

Long Island Ice Tea

12.5ml Vodka

12.5ml Light Rum

12.5ml Cointreau

12.5ml Tequila

12.5ml Gin

25ml Fresh lemon juice

12.5ml sugar syrup

top w coca cola

Glass: Highball

Ice: Cubed

Method: shake and strain

Garnish: Lemon Wedge

Gin & Tonic

37.5ml Gin

Fill Tonic water

Glass: Highball**Ice:** Cubed**Method:** Build**Garnish:** Lime Wedge**Grant's Blended Whiskey Shot**

25ml Grants Whiskey

Glass: shot**Ice:** none**Method:** Build**Garnish:** none**Mojito**

37.5ml Rum

12.5ml sugar syrup

4 wedges lime

8-12 Mint leaves

Top Soda

Glass: Highball**Ice:** Crushed**Method:** Muddle and churn**Garnish:** mint sprig**Bramble**

37.5ml Gin

25ml Fresh Lemon Juice

12.5ml sugar syrup

Glass: rocks**Ice:** crushed**Method:** Build, churn, float**Garnish:** Lemon wedge, blackberries & creme de mure (float 12.5ml)





