

### **COMPETITION RULES**









### INTRODUCTION

#### Welcome to FOOD TOWN FLAIR CHALLENGE!

It's going to be the first Grand Slam competition in Warsaw, Poland since 2011 and we cannot wait to see the world's best flair bartenders back in action!

This competition is all about the **ENTERTAINMENT** of our guests. Of course difficulty and originality are important, but most points will be rewarded for CHOREOGRAPHY. This doesn't mean we want to see bartenders wearing costumes etc. Hell no! Food Town Flair Challenge is all about great performances, well-matched to music with a great flow, crowd interaction and great skills. May the best win!

The competition will be held on **27th** and **28th June 2023** in Poland's biggest food hall - FOOD TOWN in Warsaw.

We have 5 different bars and 23 restaurants, serving food from all over the world. The competition will take place at **Gimlet Bar** which has a big stage with an LED screen and space for approximately 250 people.

THE SPONSORS of FOOD TOWN FLAIR CHALLENGE are: BACARDI, DEWAR'S, KINLEY TONIC WATER, FOOD TOWN

### **WFA GRAND SLAM**

The WFA Grand Slam is back up and running again this year, we are expecting a minimum of 6 competitions. 1st, 2nd and 3rd on the leaderboard will receive WFA Gold, Silver and Bronze grades.

Please make sure you have registered on the WFA website, and email **andy@worldflairassociation.com** if you have any problems.



### **SOCIAL MEDIA**

### **#WFA #WFAGRANDSLAM #FOODTOWN #FOODTOWNBARS**

It is part of our lives, for most. So please make sure you are using the correct social handles and hashtags for the competition. Remember **YOU** are an ambassador for the competition, therefore your content and sharing online will only help fuel the excitement, bring more people into the venue and make it a bigger spectacle.

#### **WFA WEBSITE**

### WFA website event page: https://www.worldflairassociation.com/calendar

This is where we will make any updates about the competition rules, for example.

### **FACEBOOK:**

### WFA Facebook: https://www.facebook.com/worldflairassociation

All news about the WFA worldwide. Make sure to like the page and stay up to date with goings on around the world.

#### **INSTAGRAM**

### WFA Instagram: https://www.instagram.com/worldflairassociation

We post and share cool pictures and videos about flair.

### **YOUTUBE**

### Our channel: https://www.youtube.com/worldflairassociation

We post routines from flair competitions from around the world, including Grand Slam competitions. Make sure you **SUBSCRIBE** and click the bell to be notified when we upload a new video.



### **TAGGING SPONSORS**

Without the sponsors, there is no competition. **Please tag our sponsors** in any social post you do, so that it helps bring them the exposure they need from their sponsorship investment.

### Here are the sponsors:

### **DEWAR'S**

instagram.com/dewars/ facebook.com/dewarspoland/ dewars.com/

### **KINLEY TONIC WATER**

instagram.com/kinleypolska/facebook.com/kinleypolska/

### **BACARDI**

instagram.com/bacardi\_uk facebook.com/BacardiPolska/ instagram.com/bacardi/

### **FOOD TOWN**

foodtown.pl/ facebook.com/foodtownpl/ instagram.com/foodtown.bars/ instagram.com/foodtown.pl/

#FoodTown #FoodTownBars #DoWhatMovesYou #StayCurious



# THE COMPETITION IN BRIEF

The timings might change slightly, please keep an eye out.

- BRIEFING 27.06 12pm FOOD TOWN ul. Zelazna 51/53, Warsaw, Poland EVERYONE MUST be at the briefing. If you do not make it to the briefing you do not compete.
- QUALIFICATION ROUND 27.06 2pm 11pm
   In this round, every bartender will have 4 minutes to make 2 set cocktails (recipe PAGE 11-12).
   The cocktail will be tasted to check if the balance is correct.
- FINAL ROUND 28.06 8.00pm 10.30pm

  Bartenders will have 6 minutes to make one set cocktail (recipe PAGE 11-12) and one own cocktail creation which will be judged by our mixology judges.
- AFTER PARTY 28.06 just after the final rounds and winner announcement, we would like to invite you to an epic after party!

TBC - Warsaw City sight-seeing, lunch, etc.



# **BRIEFING**

This will be conducted at FOOD TOWN at 12pm on the day of the competition.

#### **SCHEDULE**

### **Qualification Round**

The running order will be arranged before the competition, so you will know your position before briefing. Everyone needs to be at FOOD TOWN 12pm anyway, but you must be in the practice room or near the stage 15 minutes before your scheduled time.

The results from the qualification round will be announced 30 mins after the last competitor in the heats.

Once you have finished on stage, please tidy up your bottles and belongings and put them away. Please put your bag in the cloakroom so that others still have room to prepare and practice. Respect your fellow bartenders!

### **Final Round**

The **Top 10 highest** scoring competitors from the qualification round will feature in the final round. The highest scoring will go on last with the next highest scoring going second to last, and so on. *Finals start at 8pm*.

#### **Further Details**

ALL competitors must be on time for the Registration, Briefing and Prize Giving. If you are late, you may not be able to compete or receive your prize.



### **REGISTRATION & PAYMENT**

The participation fee is **50 Euros** which is paid to FOOD TOWN on arrival. You will be given a receipt and a wristband, which gives you:

- free soft drinks
- tokens for food at FOOD TOWN
- a competition t-shirt
- tokens for cocktails at the after party

Make sure to keep the wristband as you will not be given another one.

Those bringing supporters down with you, you will have one person you can add to the guest list. Please tell **Tomek** who this is as soon as possible. This person does NOT get access to the practice area. Anyone who is not a competitor will be asked to leave the practice room immediately.

All competing bartenders, as well as their supporters, must be at least 18 years of age.

### **DRINKS**

### **Qualification Round**

• Bartenders have **4 minutes** to make two set cocktails (recipe **PAGE 11-12**). You will be marked down for not following the recipes.

### **Final Round**

 Bartenders have 6 minutes to make one set cocktail (recipe PAGE 11-12) and one own creation. You will be marked down for not following the recipes.



### **ON STAGE**

• Dress: You will get a competition t-shirt to perform in. Only competitor t-shirts are allowed to be worn on stage for competitors and bar backs please.

#### **IMPORTANT - MUSIC:**

- NO YOUTUBE downloads!
- Make sure your music is of good quality, being a high quality WAV or MP3 file.
- · Buy your music, don't waste time copying it!
- Bring it on CD, USB and your PHONE! Give it to DJ before the round.
- Email it to yourself!
- The WFA scoring system will be used which is explained on the WFA website.
- ONLY two bar backs are allowed on stage at any time for each competitor. NO
   EXCEPTION! No one else will be allowed on stage during the competition, unless they are
   a specific part of your performance.
- Only competitors are allowed back stage. NO ONE ELSE! Anyone else will be asked to leave immediately. Please respect this and let your supporters know.
  - Use bar backs that are going to assist in your routine. That are going to smile and cheer you on. It makes a big difference to your performance!
- Any acts that display low integrity, poor taste or disrespect for the competition, sponsors
  or the host facility are subject to disqualification from the competition.
- If your music doesn't work, the DJ will play something else. You will NOT have the chance to start again.
- · No fire flair allowed.



- For the competition to run on time so that we can all enjoy ourselves afterwards, you will have **3 minutes to setup the bar**.
- All bottles used for working flair must be set in at least 1/3 full. Bottles will be randomly
  checked by the judges.
- All competitors have to do at least one flair move and one pour from original Dewar's Whisky and Bacardi bottles.
- No other spirit branding allowed on stage other than sponsors Bacardi and Dewars (bottles and equipment).
- No other soda / tonics branding allowed other than sponsors (Kinley).
- All bottles used for exhibition flair must be set in at least 15ml (1/2oz / 1.5cl) of liquid.
   Bottles will be randomly checked by the judges.
- No syrups allowed for exhibition flair bottles.
- Any bottles can be used on stage if the labels have been removed.
- Only WFA or FOOD TOWN FLAIR CHALLENGE stickers are allowed on your bottles.
- ONLY insulation/electrical tape can be used on your bottles. NO EXCEPTIONS.
- · No empty bottles can be included in the competition bar setup.
- Kinley tonic has to be opened during the performance. Please do not pre-open Kinley tonic bottles.



- A metal pour spout is required on the working flair bottles. Tapping (this means hitting in the pour spout to make it shorter) in pour spouts is NOT allowed!
- Any free flowing pour spout can be used on all exhibition flair bottles. Pour spouts can
  be taped (using electrical tape only) in place, as long as they are not restricting the flow
  of liquid.
- You must bring the bottles & equipment you need with you! FOOD TOWN will supply
  the ingredients for the cocktails and these can be transferred into your bottles. Water
  CANNOT be used instead of clear spirits.
- · We will not supply any bartending equipment for you. You must bring it yourself.
- Bartenders can set up the portable bar station any way they choose, but it is highly recommended that you begin with a clear upper bar surface to help with visibility for the audience.
- The Top 10 from Qualifying Rounds advance to the Finals. The points from qualification are NOT added to the final.
- Once you have finished your round and the lights have been switched off, please break down your bar quickly and let the next competitor start setting up.
- The competitors code of conduct must be followed and honoured throughout the whole of the event!



### **RESULTS**

We will post the final results after the competition. No print outs will be handed out. Once the competition is finished, it is time to enjoy the after party surrounded by all your fellow flair bartending friends.

### **COCKTAIL RECIPE**

### **QUALIFICATION ROUND**

### **Dewar's Highball**

· 40ml Dewar's 8 Caribbean Smooth

· Top Up - Kinley Tonic Water

Glass: Dewar's Highball Glass

Garnish: Lime Wedge

#### Method:

- 1. Fill up the glass with ice
- 2. Add 40ml's of Dewar's 8 Caribbean Smooth
- 3. Top Up with Kinley Tonic water
- 4. Stir gently
- 5. Garnish with lime wedge, squeeze and drop

### **Bacardi Daiquiri**

- · 50ml Bacardi Carta Blanca
- · 20ml Lime Juice
- 10ml Sugar Syrup

Glass: Nick & Nora Garnish: Lime Zest

### Method:

- 1. Chill your glass
- 2. Pour all of the ingredients into a shaker
- 3. Shake hard!
- 4. Fine strain cocktail into pre-chilled cocktail glass
- 5. Spray Daiquiri with lime oils, and discard the zest

<sup>\*</sup>No napkins needed



# **COCKTAIL RECIPE**

### **FINAL ROUND**

### **Dewar's Highball**

40ml Dewar's 8 Caribbean Smooth Top up - Kinley Tonic Water

Glass: Dewar's Highball Glass

Garnish: Lime Wedge

### **Method:**

- 1. Fill up the glass with ice
- 2. Add 40ml of Dewar's 8 Caribbean Smooth
- 3. Top with Kinley Tonic water
- 4. Stir gently
- 5. Garnish with lime wedge

### **Own Creation**

(Based on Bacardi) max 20 points

- Your cocktail will be judged by a professional judges (brand ambassadors and Polish cocktail bartending legends).
- For your own creation you have to use a minimum of 30ml of rum from Bacardi's portfolio (Blanca, Oro, Negra or Bacardi 4 Anejo Cuatro).
- You have to do a flair move and a pour with an original Bacardi bottle (the one you chose for your cocktail).
- You can put the rest of your ingredients in your bottles.
- Any spirits other than Bacardi or Dewar's are allowed only in unbranded bottles.
- You can use your homemade ingredients as long as it's made by you, you can specify what is inside and it's not a ready-made cocktail.
- There is a maximum of 6 ingredients plus garnish.
- You can use your own glassware (we will provide basic units).
- You can use your own ice, we will provide crushed and cubed ice.
- · Garnish should be edible.

<sup>\*</sup>No napkins needed



### **COMPETITION DETAILS**

#### **VENUE**

FOOD TOWN Fabryka Norblina Ul. Żelazna 51/53 Warsaw, Poland

#### **PRIZE MONEY:**

1st - €4,000 + Trophy + Black WFA Shaker + Black WFA Pin Badge

2nd - €2,000 + Trophy + Black WFA Shaker + Black WFA Pin Badge

3rd - €1,000 + Trophy + Black WFA Shaker + Black WFA Pin Badge

4th - €700 + Purple WFA Shaker + Purple WFA Pin Badge

5th - €500 + Purple WFA Shaker + Purple WFA Pin Badge

6th - €400 + Purple WFA Shaker + Purple WFA Pin Badge

7th - €300

8th - €250

9th - €200

10th - €150

### **SPECIAL PRIZES**

Best Female - €300

Best Cocktail - €200

Best Polish Bartender - will represent Poland in Rome in this year's IBA Finals

There will also be extra prizes donated by the sponsors, but these are TBC.

#### **HOTEL**

There are plenty of hotels around Warsaw that you can choose from. If you need any assistance with finding accommodation, please drop us an email to: **t.malek@foodtown.pl** and we'll happily help you out.



### WFA SCORING SYSTEM

Originality - 50 points

Difficulty - 60 points

Choreography - 70 points

Own Creation Cocktail (final only)

- 20 points

**OWN CREATION COCKTAIL:** 

Taste - 4 points

**Originality - 4 points** 

Aroma - 4 points

**Presentation - 4 points** 

Balance - 4 points

For explanations of the above categories, please see the WFA website:

worldflairassociation.com/wfa/competitions/wfa-scoring-system

### Miscellaneous

-2 points

We are bartenders and if you can't make a proper drink then you will be marked down.

### No sponsor bottle flair / pour

-5 points

### **Missing Drink**

-20 points

Make sure you complete your drinks.

### Why have we removed drops and spills?

After speaking to the judges and longtime competitors, it is clear that bartenders are being deducted twice with drops and spills. For example, when you make a routine with a lot of drops, you will be marked down on originality, difficulty, and choreography. It is inevitable. Plus, you would then be deducted the points you lose for each drop and spill. So, you are losing points twice. Taking away drops and spills doesn't mean you are not going to lose points. You will, but only once. The judges will mark you down in certain categories if you make a lot of drops, but at least *you won't be marked down twice*.



# **SPONSOR'S BOTTLES**







# **JUDGES**

Andy Collinson - Head Judge Neil Garner Luca Valentin

**Tasting Jury: TBC** 

MC'S

Marek Posłuszny Adam Grądziel