

COMPETITION RULES

2024



— ESTD 1846 —
Dewar's®





INTRODUCTION

Welcome to **FOOD TOWN FLAIR CHALLENGE!**

It's going to be the second edition of this Grand Slam competition in Warsaw, Poland. Last year's edition was fantastic. This year, we plan to make it even better! The competition takes place over two days. It consists of two rounds – the eliminations and the final. On the day of the final, we plan to add an educational segment, to which we invite all participants! More info coming soon.

This competition is all about the **ENTERTAINMENT** for our guests. Of course difficulty and originality are important, but most of the points will be received 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, put well to the music with a great flow, crowd interaction and great skills.

May the best win!

The competition will be held on the **19th - 20th November 2024** in the biggest Polish food hall - **FOOD TOWN** in Fabryka Norblina in Warsaw.

We have 6 different bars and 23 restaurant boxes serving food from all over the world. The main part of our venue is Gimlet Bar which has a big stage with an LED screen and capacity for approximately 250 people. This will be the place of our competition.

The **SPONSORS** of **FOOD TOWN FLAIR CHALLENGE** are:

BACARDI, DEWAR'S, THREE CENTS PREMIUM TONIC & SODA BEVERAGES, FOOD TOWN

WFA GRAND SLAM

1st, 2nd and 3rd places in the Grand Slam leaderboard will receive WFA Gold, Silver and Bronze grades.



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. 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/](https://www.instagram.com/dewars/)
[facebook.com/dewarspoland](https://www.facebook.com/dewarspoland)
[dewars.com](https://www.dewars.com)

BACARDI

[instagram.com/bacardi_uk](https://www.instagram.com/bacardi_uk)
[facebook.com/BacardiPolska](https://www.facebook.com/BacardiPolska)
[instagram.com/bacardi/](https://www.instagram.com/bacardi/)

THREE CENTS PREMIUM TONIC & SODA

[instagram.com/threecents_official](https://www.instagram.com/threecents_official)
#10yearsThreeCents #ThreeCents

FOOD TOWN

[foodtown.pl](https://www.foodtown.pl)
[facebook.com/foodtownpl](https://www.facebook.com/foodtownpl)
[instagram.com/foodtown.bars/](https://www.instagram.com/foodtown.bars/)
[instagram.com/foodtown.pl/](https://www.instagram.com/foodtown.pl/)

#foodtown #foodtownbars #dowhatmovesyou #staycurious



THE COMPETITION IN BRIEF

The timings might slightly change, please stay in touch.

- **BRIEFING - 19.11** - 12pm. – *FOOD TOWN ul. Zelazna 51/53, Warsaw, Poland*

Attendance at the briefing is **mandatory**. If you miss the briefing, please refrain from complaining if you're unaware of any details.

- **QUALIFICATION ROUND – 19.11** - 2pm – 11pm

In this round every bartender will have 4 minutes to make 2 set cocktails (recipe **PAGE 10**). The cocktail will be tasted to check the weather the balance is correct. The scoring system will be the WFA scoring system.

- **FINAL ROUND – 20.11** - 8pm – 10.30pm

Bartenders will have 6 minutes to make 1 set cocktail (recipe **PAGE 11**) and 1 own cocktail creation that will be judged by our mixology judges.

AFTER PARTY - 20.11 — just after the final rounds and winner announcement we invite you to an epic after party :)

Presentation day - 20.11 - 11am - 5pm - TBC



BRIEFING

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

SCHEDULE

Qualification Round

The running order will be pre-selected before the competition, so you will know the running order before briefing. Everyone needs to be at FOOD TOWN for 12pm anyway, but you must be in the practice room or near to 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 and 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

- Participation fee is 50 Euro 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 and tokens for cocktails at the after party. 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 10**). You will be marked down for not following the recipes.

Final Round

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



ON STAGE

- Dress code: 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!
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- 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.
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- 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 show!*
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- 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.



STATION SETUP

- For the competition to run on time so 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 from Bacardi bottle.** Please **use minimum 10%** of your show with sponsor bottles in both rounds (Bacardi and Dewar's).
- 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 with labels 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.
- **Three Cents Ginger Beer** has to be opened during the performance. Please do not pre-open tonic bottles. There are extra points to grab for the original and spectacular tonic bottle openings (scoring system **PAGE 13**).
- 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 nothing starts on the 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 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 and be surrounded by all your fellow flair bartending friends.

COCKTAIL RECIPE

QUALIFICATION ROUND

Dewar's Highball

40 ml Dewar's 8 Caribbean Smooth
Top Up - Three Cents Ginger Beer

Glass: Dewar's Highball Glass

Garnish: Lime wedge

Method:

1. Fill up the glass with ice
2. Add 40 ml's of Dewar's 8 Caribbean Smooth
3. Top Up with Three Cents Ginger Beer
4. Garnish with lime wedge, squeeze and drop

Bacardi Daiquiri

50 ml Bacardi Carta Blanca
20 ml Lime Juice
10 ml 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

*No napkins needed



COCKTAIL RECIPE

FINAL ROUND

Dewar's Highball

40 ml Dewar's 8 Caribbean Smooth
Top Up - Three Cents Ginger Beer

Glass: Dewar's Highball Glass

Garnish: Lime wedge

Method:

1. Fill up the glass with ice
2. Add 40 ml's of Dewar's 8 Caribbean Smooth
3. Top Up with Three Cents Ginger Beer
4. Garnish with lime wedge

*No napkins needed

OWN CREATION (Based on Bacardi) max 20 pkt

- For your own creation you have to use a minimum of 30ml of rum from Bacardi portfolio (White, Oro, Negra or Bacardi 4).
- You can use your homemade ingredients as long as it's made by you, you can specify what's inside and they are not a ready cocktail
- Maximum 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
- Garnish should be edible



COMPETITION DETAILS

VENUE

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

PRIZE MONEY:

1st - 5 000 euro + Trophy
2nd - 2 500 euro + Trophy
3rd - 1 250 euro + Trophy
4th - 750 euro
5th - 600 euro
6th - 500 euro
7th - 400 euro
8th - 300 euro
9th - 200 euro
10th - 100 euro

Best Female - 200 euro

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 - 60 pkt

Difficulty - 60 pkt

Choreography – 70 pkt

THREE CENTS Bottle opening - 5 pkt

Own creation cocktail (final only) - 20 pkt

Own Creation cocktail:

4 - taste

4 - originality

4 - aroma

4 - presentation

4 - balance

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.

Missing Drink

-20 points

Make sure you finish 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 & CANS



JUDGES

Andy Collinson - Head Judge
Tom Dyer
Denny Bakiev
Tasting Jury: TBC

MC'S

Marek Połuszny
Adam Grądział