

# ANFA ULTIMATE WORLD FLAIR GRAND FINAL 2016

## General Rules

ULTIMATE WORLD FLAIR GRAND FINAL 2016 @ Osaka Club Joule

October 2 (Sun) 2016

### Drink Recipe

#### ■ Working Flair Drink

##### RIEN Sour

Rien 1oz (30ml)

Sweet & Sour Mix 1oz (30ml)

Procedure: Shake & Strain

Glass: Libbey Cocktail M (133ml #8882)

Garnish: Non

※All of working flair bottles must be set at least half full.

Juices must be set at least quarter full.

#### ■ Exhibition Flair Drink (Original)

##### Original Cocktail

Competitor's Choice

Procedure: Competitor's recipe

Glass: Competitor's recipe

Garnish: Competitor's recipe

### Score System

TOTAL POINT 500 POINT (6 min)

Difficulty 120 points

Creativity 120 points

Variety 60 points

Smoothness & Composer 60 points

Showmanship & Composer 45 points

Music & Harmony 45 points

Cocktail 50 points

(Tasting 20 / Value 15 / Creativity 10 / Naming 5 ) \* Original Cocktail Only

## **Deductions**

Drop 3 points  
Pour(Over/ Short) 2 points (Working Flair Only)  
Spill 2 Points  
Procedure (No Shake) 6 points (Working Flair Only)  
Break (Glass, Bottles and MISC) 6 points  
Missing Drink 20points

Miscellaneous (Rude and Dangerous behavior) Disqualify

## **Notice**

Competitors have to make own original cocktail that using at least 1/2oz. of each of liquor bottles.

Competitors are allowed to use as many products.

Need to submit your original cocktail recipe at competitors meeting.

Each Bartender will have SIX MINUTES to make TWO Drinks.

Working flair liquors provided two bottles each.

If you need extra bottle, you have to provide that.

Bartenders may only use metal SPILL-STOP #285-50 pour spouts in the making of working flair drink.

Two stripes of tape(Clear one)on the bottle Neck. NOT Body part.

Ice Scoop, Tin, Glasses, Pour Spout will be set at venue. (Except strainer)

Competitors can set up anyway they want on the bar.

If you are still making your drink when time is up, it is a missing drink. And no cocktail point.

Bartenders may only use metal SPILL-STOP #285-50 pour spouts or plastic pour spouts in the making of exhibition flair drink.

Music must be in CD or CD-R Audio format and in its own case, properly labeled with your name and track number. It is recommended that you bring more than one copy in case it is not readable. NOT allowed CD-RW, MD

Not allowed remove the all label of Bartender's Choice bottle. NOT allowed sticker.

Competitors can use any syrup that have to set at least quarter full bottle.

All juices, puree have to set with juice container or carafe.

If competitors want to set eggs that have to remove the shell.

Competitors can use infusion liquor that set original liquor bottle.