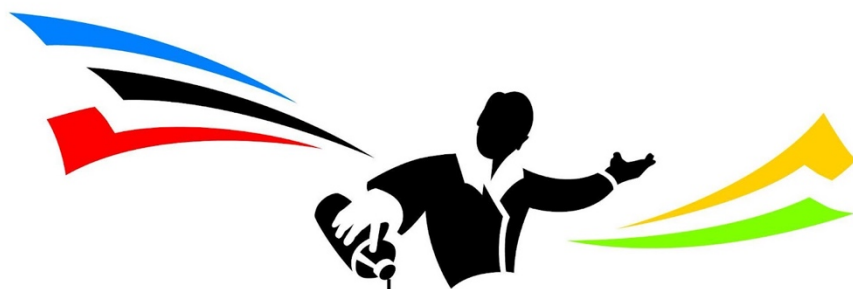




**INTERNATIONAL
BARTENDERS
ASSOCIATION**





WORLD COCKTAIL CHAMPIONSHIP

IBA



COMPETITION RULES & REGULATIONS

THE WORLD COCKTAIL CHAMPIONSHIP

Our first IBA President in 1951 reflected on the impact a world bartender association could have on the bar community. We are inspired by his words that ring true even today.

“Well, the IBA founding is done. In this historical moment for barmen-activities we are happy to see around the table barmen from seven countries. If only we will not be too pretentious, the future generations will, with the help of the Associations, have grounds for positive technical satisfactions and professional prestige and better possibilities for mutual friendship and help.”

*James Billy Tarling
Torquay 26th February 1951*

The **IBA World Cocktail Championship (WCC)** is an opportunity for competitors to meet other bartenders from all over the world and compete in one of our two independent competitions. The level of professional knowledge and skills that a bartender has will be checked and evaluated at our **World Cocktail Championship (WCC) Classic**. This competition will bring to the world the IBA COCKTAIL OF THE YEAR in each of the five cocktail categories, which will include the products of the IBA partners. The winner of all three levels will become the WORLD BARTENDER OF THE YEAR.

The second competition is our **World Cocktail Championship (WCC) Flair**, this event will focus on the best entertainment and bartender exhibition flair skills. The winner will become the WORLD FLAIR BARTENDER OF THE YEAR.

The International Bartenders Association (IBA) World Cocktail Championship (WCC) is formalized and organized by the host country in accordance with the WCC COMPETITION RULES & REGULATIONS.



WORLD COCKTAIL CHAMPIONSHIP (WCC) CLASSIC

INTRODUCTION

- The **World Cocktail Championship (WCC) Classic** consists of three levels.
- WCC Classic Level I (63 Participants) – **Preliminary Round** – Is defined by five different Cocktail Category Competitions. Each national association member of the IBA will be randomly allocated to one respective cocktail category and have the opportunity for their selected bartender to showcase skills and present a cocktail. The top three scoring competitors from each cocktail category will move to the next Level.
- WCC Classic Level II (15 Participants) – **Semi Final Round** – Is defined by three different challenges that all participants must face. The top four scoring competitors will move to the next Level.
- WCC Classic Level III (4 Participants) – **Super Final Round** – Is defined by the presentation of a new cocktail during the IBA Cocktail Gala Show.
- The World Cocktail Championship (WCC) Classic is managed by its respective Chairperson and sub-committee.

1. RECIPE SUBMISSIONS

- 1.1. Each guild president shall submit the recipe for only one competitor, it must be an original creation.
- 1.2. Recipes for the World Cocktail Championship (WCC) Classic must be submitted by the closing date announced by the IBA Board.
- 1.3. Recipes must be submitted on the official World Cocktail Championship (WCC) Classic **Entry Form**. A portrait Photo (not an “action shot”) of the competitor must be attached as a separate file: full-colour, high resolution of at least 1MB.
- 1.4. It is the responsibility of each National President to ensure that the recipe complies with these rules.
- 1.5. Recipes submitted on time and with no mistakes will be awarded +3 points on the Technical Scoring Sheet.
- 1.6. All recipes submitted will remain the property of the IBA and IBA Associate Members.

2. ONLINE CLASSES AND BRIEFINGS

- 2.1. Online classes will be organized and scheduled prior to the WCC. Short briefings will be organized on site at the competition venue. Briefings and online classes are not a forum for discussion about the agreement or disagreement about the rules. Only competitors and appointed person of each guild may participate.
- 2.2. The aim of the online classes is to explain and prepare competitors for the knowledge test part of the competition.
- 2.3. The judges are there to explain the rules. The purpose of the briefings is to clarify the rules for the competitor.
- 2.4. There will be a drawing on-site at the briefing to determine the starting sequence of the competitors.
- 2.5. Competitors must be prepared for the briefing, at the right location and time (5 minutes before briefing time).
- 2.6. Competitors must be informed and prepared concerning their own questions.

3. BASIC RULES FOR COCKTAIL PREPARATION

- 3.1. All alcohol brands in the recipe must be selected from the **WCC Product List**.
- 3.2. The World Cocktail Championship (WCC) Classic sub-committee will not be responsible for any spirits, syrups, garnish and/or bar equipment unavailable during the competition.
- 3.3. The Host country will provide a basic list of all fruits, herbs and vegetables available during the event. All ingredients of garnishes are at the competitors' responsibility and expenses. Items missing from the recipe can be changed only after approval by the World Cocktail Championship (WCC) Classic sub-committee.
- 3.4. The Host country will supply ice and crushed ice.
- 3.5. Recipes may not contain more than 7 cl of alcohol in any cocktail (except for two dashes of any sponsored bitters, which may be used in addition to the 7 cl).
- 3.6. 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 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.

- 3.7. Recipes must be expressed in centilitre (cl), millilitre (ml), dash (d). A Barspoon is not a measure and will not be accepted.
- 3.8. Measuring glasses, jiggers or free pouring are allowed.
- 3.9. Cocktails must not contain more than six ingredients.
- 3.10. Homemade ingredients are allowed and can be used in any cocktail recipe. The assigned sponsor products as base can't be replaced but can be used as an additional product for producing home made ingredients. The homemade ingredient has to be described in a separate recipe. Its primary goal is to increase the taste level and balance of the cocktail.
- 3.11. No non-sponsored alcohol or syrup/puree ingredients are allowed.
- 3.12. No artificial ingredients or colorants.
- 3.13. No open flame – special way of preparations only after approval of the World Cocktail Championship (WCC) Classic sub-committee.
- 3.14. Competitors are responsible for supplying their own fruits. If a specific fruit juice from the WCC Product List is not available, then the competitors will be allowed to purchase fruit and make fresh juice backstage on the day of the competition, immediately prior to preparing the garnish.
- 3.15. Dairy products are permitted.
- 3.16. Airs, foams and spherification are allowed in all competitions. All ingredients used to make airs/foams must be prepared on stage and follow the maximum six-ingredient rule. All ingredients and techniques must be explained in detail on the Entry Form.
- 3.17. Stones or frozen food items, alone or in ice, will not be allowed.
- 3.18. The methods for preparing cocktails are: build (directly in glass), stir (mixing glass), muddle, shake, blend, throw or any combination of these.
- 3.19. Competitors must use their own bar utensils. No bar tools will be supplied by the IBA or the Host Country. The Host Country will supply basic containers/carafes for the pouring of juices. It is recommended each competitor to bring everything they need and not rely on the Host Country
- 3.20. Cocktail names including rude words, shocking, sexual, racist, with a narcotic association and words alluding to physical diseases or disabilities are prohibited.

4. DECORATIONS AND GARNISHES

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, edible flowers) 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.

DEFINITION OF A COCKTAIL GARNISH

A cocktail garnish is made up of an edible food product (fruit peel, fruit, vegetable, root, herb.... 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 will be placed inside the glass/drink and/or used as an aroma.

- 4.1. Neither the decoration nor the garnish shall be counted as an ingredient. They are in addition to the six permitted ingredients.
- 4.2. Decorations must be 100% natural food product minus the pick/clip. A judge is encouraged to take a bite out of any part of the decoration. If the decoration comes into contact with the liquid of the cocktail this does not incur a penalty.
- 4.3. Wood, metal or plastic picks or clips may be used to assist in building the decoration but may not be the focus of the decoration. Large or multiple manufactured items may not overpower the visuals of the natural components of the decoration.
- 4.4. Decorations and garnishes must be prepared (cut-up) in the backstage area at the garnish table during the garnish preparation time (15 minutes), prior to going on stage. No pre-fixed or prepared garnishes will be allowed. Once the 15 minute time is up, no adjustments may be made to the decorations or garnishes.
- 4.5. Placing the garnish or decoration on the glassware prior to preparing the cocktail on stage is not allowed.
- 4.6. The use of a "side-garnish" and cocktails served on small plates or trays next to the cocktail glass are not allowed.
- 4.7. All garnishes and decoration ingredients must be listed on the Entry Form.

- 4.8. Any straw used in a drink must be either biodegradable or reusable, not disposable.
- 4.9. The decorations need to be placed firmly on the glass so that they can be safely transferred to the Tasting Jury.

5. GLASSWARE

- 5.1. Competitors may not use their own glassware.
- 5.2. Glassware will be provided by the IBA and will be published on the website.
- 5.3. Competitors must use the glassware stated in the recipe submission document.

6. SEQUENCE OF COMPETITION

- 6.1. All competitors will receive their ingredient bottles from the store-keepers on the competition stage. Competitors must not enter the competition area before their time allows.
- 6.2. Use of freshly squeezed juices or similar preparations needs to be notified prior to the competition and be prepared in the back area under surveillance.
- 6.3. Competitors will have two minutes to set-up for the competition (be sure to have all your ingredients, tools, supplies, polish glassware, check ice, dump bucket, bottles, etc).
- 6.4. The Decoration and Garnish will be assembled in a designated area and the competitors will be assessed by Cocktail Art Judges. No pre-made decorations and garnishes are permitted, all need to be prepared during 15 minutes in the referred area.
- 6.5. Competitors will be judged by a Technical Judge as soon as they enter the stage. Competitors will set-up and display the ingredients and bottles in the most efficient way.
- 6.6. It is not allowed to use the two minutes preparation time to fill glasses, mixing glasses, or shakers with ice, working on decorations or garnishes, and to pour any ingredients from the bottles.
- 6.7. Before the competition begins on stage, competitors will give a one minute speech to share their inspiration/story behind the cocktail. It shows how well competitors engage with the audience. Each speech will be evaluated by the Personal Presentation Judge on their clarity and confidence, rather than their English-language skills . No translator is permitted as English is the official language of the IBA. A competitor who does not

speak English should be able to memorize a short speech in English to share on stage.

No phones, written speech on paper or any other forms are permitted on the stage.

- 6.8. Competitors must present their bottles to the public during their routine.
- 6.9. Competitors may pour ingredients in any order they wish.
- 6.10. When pouring the finished cocktail into glasses, competitors should partly fill the glass and then move onto the next glass. Pour halfway to the right then return and pour the other half from left to right.
- 6.11. Competitors must prepare five identical cocktails. Four to Tasting Judges and one for the presentation.
- 6.12. Competitors will stop the clock by raising the completed cocktail and presenting it to the audience.
- 6.13. Competitors will be judged on hygiene, efficiency, and professionalism when preparing the cocktail.
- 6.14. In the event of unexpected accidents during the preparation or transportation of the cocktails (through no fault of the competitor) to the Tasting Jury, the World Cocktail Championship (WCC) Classic sub-committee will resolve this with the Jury. The competitor will not be penalized.
- 6.15. The Technical Judges enters their score to the scoring sheet. Points are deducted based on their observation. The remaining points will be the final score for their technical performance. If competitors do not prepare cocktails as stated in the recipe (wrong/missing ingredient), the Technical Judges will inform the World Cocktail Championship (WCC) Classic sub-committee. Penalty points will be deducted by Technical Judges. Judges' decisions are final.

7. TIME AND PENALTIES

- 7.1. Garnish and decorations preparation will be limited to fifteen minutes. After its expiration the competitors must stop and use what they have prepared up to that point in time.
- 7.2. If competitors change the recipe or garnish in any way, or fail to follow the original recipe/presentation, penalty points will be deducted by the Technical Judges according to the judging criterias in the form.

- 7.3. 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.
- 7.4. Competitors will have seven minutes to mix their cocktails during the Preliminary Round. 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).
- 7.5. The one minute introduction speech will not be considered as part of the seven minutes allowed to mix the cocktails.
- 7.6. Competitors will be told when the seven minutes starts and to begin mixing their cocktails.
- 7.7. Discretionary Penalty: the World Cocktail Championship (WCC) Classic Chairperson may impose a discretionary penalty to any competitor whose National Guild President or their delegate(s) cause a nuisance to the judges, scoring committee or competitors during any part of the competition. National Guild Presidents should not enter the competition area without a invitation from the Chairperson.

8. WCC CLASSIC LEVEL I – PRELIMINARY ROUND

- 8.1. The competitors from all IBA official Guilds will be divided and randomly allocated into five different Cocktail Categories.
- 8.2. Competitors in the World Cocktail Championship Classic will compete in one round only.
- 8.3. The 3 best competitors (based on the combination of Technical and Tasting scores) from each of the five Cocktail Categories will advance to the Semi Final Round.
- 8.4. Competitors must present themselves in their guild uniform. 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.
- 8.5. Competitors rolling order: 4 per time performing simultaneously at the same time.

BEFORE DINNER COCKTAIL CATEGORY

- 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.
- Before Dinner Cocktails must not contain more than 1 cl of sweetened products.
- 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.

LONG DRINK COCKTAIL CATEGORY

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

SPARKLING COCKTAIL CATEGORY

- Sparkling cocktails must contain a minimum of 7 cl of sparkling wine.
- Alcohol added to sparkling wine must be no more than 4 cl.

AFTER DINNER COCKTAIL CATEGORY

- 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.
- It must be clearly stated on recipe submission form what will be prepared - digestif or dessert.
- The judges score drinks negatively that are too strong or too sweet and rich.

LOW ABV COCKTAIL CATEGORY

- Low ABV Cocktails respond to socio-cultural changes in society behavior which leans today towards drinks with lower alcohol content. Not only for practical or health reasons, but increasingly also for a feeling of just well-being. At the same time, these cocktails help to maintain a healthy lifestyle in a socially entertaining way.
- Low ABV cocktails can be created as before-dinner, after-dinner, long drink or sparkling competitions.
- The type of category must be indicated on the registration Recipe Form.

- The cocktail may contain a maximum of 8% alcohol.
- The composition and detailed preparation of the cocktail will respect the general IBA rules like any other category
- The calculation of the total alcoholic strength of the cocktail has to be added to the recipe at the registration.
- Judges will evaluate negatively drinks that are too strong.

9. WCC CLASSIC LEVEL II – SEMI FINAL ROUND

- 9.1. All competitors of each Cocktail Category from the Preliminary Round that reach this Level will start the Semi Final Round with 0 points.
- 9.2. The Semi Final consists of three mandatory challenges (Sensory, Knowledge and Speed) which will follow one after the other. In each part it is possible to obtain 100 points.
- 9.3. The 4 competitors with the top scores (combination of the 3 Semi Final Challenges scores) will advance to the Super Final.

SENSORY SKILLS

- Competitors will be asked to identify different fruit, vegetable, roots, and herb flavors and aromas.
- The different spirit categories will be distinguished as well by sensory evaluation.

KNOWLEDGE SKILLS

- Multiple choice questionnaire exam
- Every competitor will be given an exam document to study once their Recipe Form has been received.
- This document refers to the IBA Academy Bartenders' Manual. Those that choose to buy or download an electronic copy can use either the book or the short competition packet to study.
- E.g.: Spirit facts, Spirit history facts, IBA History, Name glasses, Define measurement, Social Responsibility.

SPEED CHALLENGE

- 5 cocktails from IBA Cocktails List will be announced to the competitors at the moment of the Preliminary Round results.

- Competitors will need to prepare their own Bar Station and make all 5 individual drinks in maximum 7 minutes. After 7 minutes competitors will be asked to stop.
- The order of preparation is at the competitor's discretion.
- The winner will be based on timing, quality and category compliance of the 5 drinks.
 - The Challenge will be judged by 3 appointed Judges according to a special scoring sheet.

10. WCC CLASSIC LEVEL III – SUPER FINAL ROUND

- 10.1. The WCC Classic top 4 competitors will compete in the Super Final Round for the “IBA WORLD BARTENDER OF THE YEAR” title. This award will be presented to the bartender with the best performance and best tasting cocktail during this round.
- 10.2. Competitors will be judged on complexity, communication, creativity, cocktail taste and technical skills by a panel of four judges.
- 10.3. The judges will expect to be entertained and will engage in discussion and questions to the competitors during their presentations. The competitors’ overall performance will determine their technical score.
- 10.4. The drawing of lots will determine the sequence of competitors.
- 10.5. Competitors will present a new original cocktail with HAVANA CLUB RUM as main ingredient and select other ingredients of choice from the IBA Product List. Homemade ingredients are allowed and will follow the same rules from the Preliminary Rounds.
- 10.6. Competitors must prepare five portions, four for the Judges to evaluate and one for the photo.
- 10.7. During the ten minutes performance the judges will ask questions in English and engage the competitors in conversation about the cocktail, his/her philosophy, inspiration or story (all in front of the audience). Competitors will be equipped with a microphone (headset).
- 10.8. Competitors exceeding the ten-minute time limit will be penalized.
- 10.9. 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.



WORLD COCKTAIL CHAMPIONSHIP (WCC) FLAIR

INTRODUCTION

There will be TWO Flairtending Competitions held during the IBA World Cocktail Championship Cuba 2022. A WCC Flair qualification round and the World Flair Final that will be held during the GALA show presentation. From the qualification round, 5 of the highest scoring competitors will proceed to the Flair Final where performances will be live streamed to the world. Winners of the Flair Championships will be announced on the night at the GALA Show.

1. FLAIRTENDING ENTRIES

- 1.1. There will be a MAXIMUM of 32 Flair Competitor entries accepted into the WCC.
- 1.2. Competitors interested to participate should contact their local IBA Association.
- 1.3. Entries to the WCC Flairtending Competition 2022 will be made by Video submission.
- 1.4. One Video entry per Association (National Champion) will be accepted and must be submitted by the respective Guild President on the given due date to the World Cocktail Championship (WCC) Flair sub-committee via (secretary@iba-world.com).
- 1.5. An unedited performance of a 2-minute (No edits) Flair routine should be recorded with music background.
- 1.6. Entries will be evaluated based on the IBA Flair score sheet, also note that no costumes are necessary, Judges are looking for high quality, technical moves, originality, smoothness, and control.
- 1.7. HAVANA CLUB RUM bottle must be used in your video submission.
- 1.8. A MINIMUM OF 3cl HAVANA CLUB RUM must be included in the original WCC Cocktail Recipe Form.
- 1.9. A secondary sponsored product will be randomly appointed to each Country, this must be Included in your WCC Cocktail Recipe Form.
- 1.10. A Syrup Sponsor will also be appointed.
- 1.11. No unsponsored Brands can be used.
- 1.12. Competitors must submit your own Original Cocktail recipe with their video submission.
- 1.13. Competitors should put effort into the video presentation.

- 1.14. The highest scoring competitors will proceed to the WCC Qualifying Round.
- 1.15. The World Cocktail Championship (WCC) Flair sub-committee's decision is final.

2. FLAIRTENDING RULES: QUALIFYING ROUND AND FINAL ROUND

- 2.1. All competitors will participate in a Qualifying Round.
- 2.2. Competitors must produce 4 portions of their original Cocktail Recipe during their routine, both in the qualifying and final round.
- 2.3. WCC Flair routines should not exceed 5 minutes.
- 2.4. The six highest scoring Flairtending competitors from the qualifying round will go through to the Finals.
- 2.5. Competitors must dress professionally either representing their National Association or themed appropriately.
- 2.6. Obscene acts, names and/or gestures are not permitted.
- 2.7. Any style of cocktail may be created.
- 2.8. The drinks will be scored on appearance, decoration, aroma, and taste.
- 2.9. Unbranded clear bottles should be used only for juices. They MUST not be recognizable non-sponsored bottles. IBA recommends bottles such as HAVANA CLUB to be used with IBA stickers applied (IBA to Provide).
- 2.10. Competitors are required to bring their own empty bottles for the routine. Bottles must be filled under the presence of the World Cocktail Championship (WCC) Flair sub-committee on the previous night before the competition (except for fresh juices or other liquid perishable items). The IBA or Host Country will not be able to provide empty bottles.
- 2.11. Each bottle for the flairtending routine must contain at least 3 cl of alcohol, syrup or juice as used in the recipe.
- 2.12. Once a flair bottle has been used and finished in a pour, this bottle may not be used again for flaring except for a finishing move.
- 2.13. Bar-backs must be used during the routine (the Host Country will appoint bar-backs, competitors may provide their own).
- 2.14. All equipment and bottles will be stored in crates and kept neatly in the backstage area.
- 2.15. Sponsors Bottles presented on stage must be clean and have a current label.

- 2.16. Competitors must bring their own speed pourers. The length of tape used to secure the speed pourer on the bottle may not be longer than one thumb width length of tape (no more than 20 mm).
- 2.17. The timer countdown is stopped when the competitors raise their cocktail and present it to the judges, when competitors step back away from the bar, or when they raise their hands to indicate they are done.
- 2.18. Competitors must provide their own USB memory stick and bring a backup copy containing their music mix. No mobile or electronic copies will be accepted. Remember to label USB memory sticks with the name of the competitor and country (There is only one music track on the USB).

3. FLAIRTENDING TIME AND PENALTIES

- 3.1. Competitors must be at the backstage reporting area thirty minutes before competing or they will be penalized by WCC judges. All judges' decisions made are final.
- 3.2. Competitors will be given five minutes to set-up their barstation backstage. Then an additional 3 minutes to finalise their set-up on stage.
- 3.3. Competitors will be penalized for each ten seconds they go over time during the competition.
- 3.4. Competitors using empty bottle(s) for flairing will be penalized.

4. FLAIRTENDING GARNISH AND DECORATIONS

Garnishes and decorations must be prepared (cut-up) in the backstage area at the garnish table during the garnish preparation time (15 minutes), prior to going on stage. No pre-fixed or prepared garnishes will be allowed. Once the 15-minute time is up, no adjustments may be made to garnish.

5. FLAIRTENDING OVERVIEW OF JUDGES

The Official Judging panel will comprise of:

- IBA Vice President Flairtending
- Chairman (also acting as Referee)
- Four Technical Judges
- Three Tasting Judges
- Tails & Fumbles Judge
- Drops & Spills Judge
- One Timekeeper
- Flair Support Team

5.1. The technical judges will work together to complete four technical score cards.

5.2. The Chairman of the Flairtending Competition enforces the competition rules and arbitrate in the event of any infringement or dispute.

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

5.4. The World Cocktail Championship (WCC) Flair sub-committee will check the preparation, ingredients, quantities and equipment before the routine.

5.5. The Technical Judges will evaluate competitors in accordance with the Technical Score Sheet, a maximum of 775 points will be awarded. The combined total of all four technical score cards will then be averaged.

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

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

5.8. Tasting Judges: judge appearance, aroma and flavour balance of the cocktail, a maximum of 225 points will be awarded.



WORLD COCKTAIL CHAMPIONSHIP (WCC) AWARDS

IBA COCKTAILS OF THE YEAR

The Bartenders that created the best cocktail in each 5 Categories (highest Tasting Score) during the Preliminary Round will be awarded as a IBA COCKTAIL OF THE YEAR. Competitors created the recipe will be awarded. This award is presented by each Category Sponsor to the Winners.

COCKTAIL ART AWARD

The cocktail with the best design (best looking drink) of the Preliminary round WCC Classic (highest Decorations and Garnish score) will be awarded.

BEST TECHNICAL SKILLS AWARD

The competitor with the best efficiency (highest Technical and Speech Score) during the Preliminary Round WCC Classic will be awarded.

KNOWLEDGE SKILLS AWARD

The competitor with the best knowledge results in the Semi Final Round WCC Classic.

SENSORY SKILLS AWARD

The competitor with best sensory skills results in the Semi Final Round WCC Classic.

SPEED SKILLS AWARD

The winner of the Speed Challenge in the Semi Final Round WCC Classic.

WORLD BARTENDER OF THE YEAR

The highest award is given to the competitor with the best result in the Super Final Round WCC Classic. The winner will receive an invitation to become IBA Ambassador during 2023 and attend the IBA World Cocktail Championships the following year as an honorary guest. The award includes travel arrangements and accommodation (for the winner only). This prize is non-transferable and there is no cash alternative.

WCC FLAIR CHAMPION AWARDS

The Flair competitor with the highest combined technical and cocktail score during the WCC Flair Final will be proclaimed WORLD FLAIR BARTENDER OF THE YEAR, the 2nd and 3rd positions will be awarded as well. The winner will receive an invitation to become IBA Ambassador during 2023 and attend the IBA World Cocktail Championships the following year

as an honorary guest. The award includes travel arrangements and accommodation (for the winner only). This prize is non-transferable and there is no cash alternative.

BEST FLAIR COCKTAIL AWARD

The flairtending competitor with the highest scoring cocktail during the qualification round (no results included from the technical score for performance) will be awarded Best Flair Cocktail Award (In case of a draw the highest technical points will decide the winner).

THE ALEX BEAUMONT 'SPIRIT' AWARD

Award is selected by the WCC Flair sub-committee together with the IBA Board to someone that most contributed to IBA Flair activities during the past and present years.

THE BIGGEST FLAIR MOVE OF THE YEAR

This prize is awarded to the Flair Bartender who performs the Biggest Flair Move.

Competitors that were placed between 7th and 11th positions during WCC Flair Qualifying Round will have the opportunity to showcase the most attractive and biggest move during the Cocktail Gala Show. Participants will have 3 attempts to win this challenge.

IBA SHOWMAN OF THE YEAR:

Awarded to the Flair Bartender who performs the most engaging and entertaining show during the qualification round. The judging criteria are the sum of the Crowd interaction and Showmanship Scores.

EAGLE AWARD


This award is presented to the competitor in WCC Classic and Flair that is under 24 years of age at the time of competing with the highest score after combining the tasting and technical scores.


TEAM PRIZE (CHALLENGE CUP)

This prize is presented to the National Association whose competitors in WCC Classic and Flair Competitions obtained the highest ranking together.

SCORE SHEETS

OTHER APPENDIX DOCUMENTS

 IBA – WCC CLASSIC PRELIMINARY ROUND – GARNISH FORM			
COMPETITOR N°		COCKTAIL N°	
TOTAL 50 POINTS			
WORKING PLACE SET UP	DEDUCTIONS	DEDUCTED	COMMENTS
Use of inappropriate material / products	10		
Products non in accordance with recipe	10		
Pre-carved or Moulded parts	10		
Garnish and Decorations build up in advance	10		
Competitor requires additional ingredients to be brought (Missusage)	10		
TIME LIMIT 15.00 min	DEDUCTIONS	DEDUCTED	COMMENTS
TIME:MinSec			
OVERTIME penalties 10 Points deducted every 15 seconds over 15 min.			
TOTAL DEDUCTED POINTS			
TOTAL/ 50 Points			
Judge: Name & Signature	Competitor: Name & Signature		

 IBA – WCC CLASSIC PRELIMINARY ROUND – SPEECH PRESENTATION FORM					
COMPETITOR N°		COCKTAIL N°			
TOTAL 60 POINTS					
CONTENT OF SPEECH	AVERAGE	GOOD	EXCELLENT	POINTS	COMMENTS
Ingredients- Pairing structures - Mixology profile	1-3	4-7	8-10		
Inspiration description	1-3	4-7	8-10		
Name inspiration	1-3	4-7	8-10		
ATTITUDE	AVERAGE	GOOD	EXCELLENT	POINTS	COMMENTS
Presentation quality, speech fluency	1-6	7-13	14-20		
Interactivity with audience & speech judges	1-3	4-7	8-10		
TOTAL/60 Points					
Judge: Name & Signature	Competitor: Name & Signature				



WCC Classic – Preliminary Round



63 Countries randomly allocated to 5 different Cocktail Competition



Top 3 Countries of each Category will advance to Semi Final Round

COMPETITOR N°		COCKTAIL N°	
IBA – WCC CLASSIC			
PRELIMINARY ROUND – TASTING FORM			
TOTAL 87 POINTS (ADD 4 JUDGES)			
APPEARANCE	RANGE	ADDED	COMMENTS
Neatness (e.g.: did garnish fall apart/into drink?) Originality/Creativity Cleanliness	Excellent 12-15 Very good 8-11 Good 4-7 Fair 1-3		
AROMA	RANGE	ADDED	COMMENTS
Balance/pleasant/Fragrant	Excellent 9-10 Very good 6-8 Good 4-5 Fair 1-3		
TASTE	RANGE	ADDED	COMMENTS
Flavor (sour/dry/sweet) Balance (sweet/sour) Finish (pleasant/negative/wanting more/finish length)	Excellent 24-30 Very good 18-23 Good 10-17 Fair 1-9		
GARNISH & DECORATION	RANGE	ADDED	COMMENTS
Neatness / Originality	Excellent 17-22 Very good 11-16 Good 6-10 Fair 1-5		
COCKTAIL COMPETITION REPRESENTATION	RANGE	ADDED	COMMENTS
does the cocktail meet the specifications of the competition assigned to the bartender?			
Before Dinner Cocktail (dry to bitter aperitif) <input type="checkbox"/>			
Long Drink <input type="checkbox"/>			
Sparkling Cocktail (carbonation, sparkling flavour) <input type="checkbox"/>			
After Dinner Cocktail (digestive or dessert) <input type="checkbox"/>			
Low ABV Cocktail <input type="checkbox"/>			
TOTAL/ 87 Points			
Judge: Name & Signature	Competitor: Name & Signature		

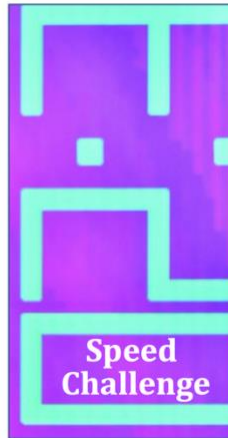
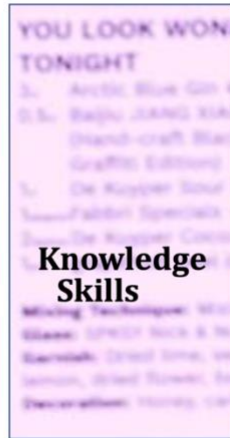


IBA – WCC CLASSIC PRELIMINARY ROUND – TECHNICAL FORM


COMPETITOR N°	COCKTAIL N°		
TOTAL 350 POINTS			
BRIEFING	DEDUCTIONS	DEDUCTED	COMMENTS
Competitor late or not present	10		
WORKING PLACE SET UP	DEDUCTIONS	DEDUCTED	COMMENTS
Bottle labels not facing the public in recipe order	10		
Glasses: Not clean or chipped	10		
Bar utensils: Not clean or branded	10		
Forgotten items in back stage	10		
Ice quality not checked	10		
BAR UTENSILS - ICE HANDLING	DEDUCTIONS	DEDUCTED	COMMENTS
Not cooling down glassware & bar utensils	15		
Ice water NOT REMOVED from glasses, shaker, mixing glass, etc.	20		
Dropping one ice cube or bar utensils	5		
Dropping more than one ice cube or bar utensils	15		
POURING	DEDUCTIONS	DEDUCTED	COMMENTS
Short / Over pouring of any product according to recipe	15		
Spills - drops - dashes on bar surface	10		
Un-equal glasses level	15		
Cocktails equal capacity but too short / too long	15		
Tasting cocktails on the stage	10		
BARTENDING TECHNIQUES	DEDUCTIONS	DEDUCTED	COMMENTS
Pouring order not respected / from - to +alc° or from + to -alc°	15		
Bottles not replaced with labels facing the public	10		
Wrong glassware manipulation - hit - grab from base	15		
Bottle labels not presented to the public	5		
Inappropriate working technique - Ex: crossing hands	5		
Hesitancy of competitor	10		
Routine steps realized out of order or with an incorrect way	15		
Garnish, decoration or straw touched - set up with hands	10		
Wearing same gloves over all performance time	15		
RECIPE, GARNISH & DECORATION	DEDUCTIONS	DEDUCTED	COMMENTS
Garnish or decoration - Fallen	10		
Garnish or decoration not placed on first attempt - Not hold properly	10		
Garnish or decoration not in accordance with recipe sheet	15		
Cocktail not in accordance with recipe sheet	DISQUALIFICATION	DISQUALIFICATION	Recipe to be checked before stage !
Use of forbidden elements according to IBA rules	DISQUALIFICATION	DISQUALIFICATION	Recipe to be checked before stage !
Fruit juices not stirred or mixed up (bottles)	10		
DRESS CODE	DEDUCTIONS	DEDUCTED	COMMENTS
Uniform not clean or branding free	10		
Shoes not clean, worn out	5		
Long hair or hair wisps not attached	5		
Excessive exposure of bracelets, neckless and rings	5		
TIME LIMIT 7 min	DEDUCTIONS	DEDUCTED	COMMENTS
TIME:MinSec			
OVERTIME penalties 15 Points deducted every 15 seconds over time limit.			
TOTAL DEDUCTED POINTS			
TOTAL/350 Points			
Judge: Name & Signature	Competitor: Name & Signature		

WCC Classic – Semi Final Round

15 Countries



Competitors with the 4 highest scores will proceed to the Super Final

 IBA – WCC CLASSIC SEMI FINAL ROUND – SPEED TEST FORM						
COMPETITOR N°						
TOTAL 100 POINTS 5 cocktails 7 minutes max. Hands up!!						
WORKING STATION SET UP	COCKTAIL 1	COCKTAIL 2	COCKTAIL 3	COCKTAIL 4	COCKTAIL 5	TOTAL
	ADDED	ADDED	ADDED	ADDED	ADDED	POINTS
Bottles : Facing public display, Order for pouring (notify to judges)	1	1	1	1	1	
Mise en Place standards of condition of glassware & utensils	1	1	1	1	1	
Ice checked no missing items	1	1	1	1	1	
POINTS 1 / 15 Points						
BAR TENDING TECHNIQUES	COCKTAIL 1	COCKTAIL 2	COCKTAIL 3	COCKTAIL 4	COCKTAIL 5	TOTAL
	ADDED	ADDED	ADDED	ADDED	ADDED	POINTS
Pouring order	1	1	1	1	1	
Working routine -working flair (5 drinks at same time or separately)	1	1	1	1	1	
Glassware & Bar tools manipulation	1	1	1	1	1	
Explaining working process	1	1	1	1	1	
Interaction with judges and public	4	4	4	4	4	
POINTS 2 / 40 Points						
COCKTAILS	COCKTAIL 1	COCKTAIL 2	COCKTAIL 3	COCKTAIL 4	COCKTAIL 5	TOTAL
	ADDED	ADDED	ADDED	ADDED	ADDED	POINTS
cocktail completed with garnish & Decoration included	1	1	1	1	1	
tasting conform to the cocktail selected and no missing ingredients	2	2	2	2	2	
POINTS 3 / 15 Points						
TIME LIMIT 7 min						
TIME:MinSec						Time Points (max 30)
TOTAL POINTS 1 + 2 + 3						
TOTAL / 100 POINTS						
Judge: Name & Signature	Competitor: Name & Signature					



IBA – WCC CLASSIC SUPER FINAL FORM

COMPETITOR N°	COCKTAIL N°		
TOTAL 400 POINTS (4 JUDGES ADDED)			
WORKING PLACE SET UP	RANGE	ADDED	COMMENTS
Mise en place, set up work station standards Bottles display, glasses & equipment conditions and tidiness"	1 - 20		
BAR UTENSILS - ICE HANDLING	RANGE	ADDED	COMMENTS
Cooling down glassware & bar utensils Removal of excess of water from glasses and vessels, ice drops	1 - 20		
COCKTAIL - RECIPE	RANGE	ADDED	COMMENTS
Pouring of all product according to recipe Cleanliness / No Spills & drops - dashes on bar surface	1 - 20		
BARTENDING TECHNIQUES	RANGE	ADDED	COMMENTS
Pouring order respected / from - to +alc° or from + to - alc° Good glassware & bar utensils manipulation FINAL Pouring - equal glasses level when pouring	1 - 30		
PERFORMANCE	RANGE	ADDED	COMMENTS
Personal Presentation & Hygiene	1 - 40		
Cocktail inspiration, Name of the cocktail	1 - 40		
Charisma, interaction with judges and public, marketing on stage	1 - 60		
Relevance and understating of the Brands	1 - 40		
Demonstration of cocktail recipe and process how to combine flavours	1 - 40		
TIME LIMIT 10 min	DEDUCTIONS	DEDUCTED	COMMENTS
TIME :MinSec			
OVERTIME penalties 15 Points deducted every 15 seconds over time limit.			
COCKTAIL TASTING	RANGE	ADDED	COMMENTS
Appearance - Visual Aspect & Photogeny	1 - 20		
Aroma - Pleasant, Fresh, Aromatic	1 - 10		
Complexity of taste, balance and finish	1 - 30		
Garnish & Decoration / Originality - ease of reproduction	1 - 20		
Originality of recepie and innovation	1 - 10		
TOTAL DEDUCTED POINTS			
TOTAL / 400 Points			
Judge: Name & Signature	Competitor: Name & Signature		

WORLD COCKTAIL CHAMPIONSHIP

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IBA - WCC FLAIR TASTING FORM

COMPETITOR N°	COCKTAIL N°		
TOTAL 75 POINTS (ADD 3 JUDGES)			
APPEARANCE	RANGE	ADDED	COMMENTS
Neatness (e.g.: did garnish fall apart/into drink?) Originality/Creativity Cleanliness	Excellent 12-15 Very good 8-11 Good 4-7 Fair 1-3		
AROMA	RANGE	ADDED	COMMENTS
Balance/pleasant/Fragrant	Excellent 9-10 Very good 6-8 Good 4-5 Fair 1-3		
TASTE	RANGE	ADDED	COMMENTS
Flavor (sour/dry/sweet) Balance (sweet/sour) Finish (pleasant/negative/wanting more/finish length)	Excellent 30-35 Very good 20-29 Good 10-19 Fair 1-9		
GARNISH & DECORATION	RANGE	ADDED	COMMENTS
Neatness/Originality	Excellent 12-15 Very good 8-11 Good 4-7 Fair 1-3		
TOTAL/75 Points			
Judge: Name & Signature	Competitor: Name & Signature		



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IBA - WCC FLAIR TECHNICAL FORM

COMPETITOR N°	COCKTAIL N°		
TOTAL 775 POINTS			
APPEARANCE AND INTERACTION (0 - 160 Points)	RANGE	ADDED	COMMENTS
Neatness during routine	30		
Interaction with crowd	50		
Craft Flair (Flair with utensils)	50		
Cleanliness after routine	25		
DIFFICULTY AND PRESENTATION (0 - 420)	ADDED	ADDED	COMMENTS
Variety of moves	80		
Working Flair	80		
Combination with music	60		
Originality - Creativity	90		
Difficulty of moves	90		
EXECUTION (0-220)	ADDED	ADDED	COMMENTS
Smoothness	50		
Confidence & Control	50		
Pours	50		
Showmanship	70		
NEGATIVE SCORES (DEDUCTIONS)	QUANTITY	DEDUCTED	COMMENTS
Drops: 5 points per drop			
Spills: 2 points per spill			
Breakage: 40 points per break			
Fumbles: 3 points per fumble			
Tails: 3 points per tail			
Flairing with empty bottles: 10 points per bottle			
Missing ingredients: 20 points			
Garnish Preparation Penalty: 40 points			
Garnish time penalty: 15 points			
TIME LIMIT 5 min	DEDUCTIONS	DEDUCTED	COMMENTS
TIME :MinSec			
OVERTIME penalties 10 Points deducted every 10 seconds over time limit.			
TOTAL DEDUCTED POINTS			
TOTAL / 775 Points			
Judge: Name & Signature	Competitor: Name & Signature		

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