



Contest rules

1^{ste} Edition of the Young Bartender Cocktail Contest

Rotterdam The Netherlands
28 January – 31 January 2025
Albeda Horecacollege





Introduction

Dear participants, cocktail enthusiasts and mentors,

Welcome to the **Young Bartender Cocktail Contest 2025**, the ultimate student cocktail competition where creativity, skill, and fun come together! This event is specially designed for students who have a passion for mixology and want to showcase their talents. Whether you're a novice bartender or a seasoned mixologist, this is your chance to shine and compete for the title of **best student bartender 2025**

During the **Young Bartender Cocktail Contest**, students will take on the challenge of creating the most surprising and flavorful cocktails. This event not only provides a platform for your skills but also offers the opportunity to learn from experienced professionals, discover new techniques, and expand your network in the world of mixology.

Our competition is divided into several exciting categories, including Mystery box, Smelling, Tasting, Themed Cocktails and Free pour. Each drink will be judged by a panel of renowned experts who will evaluate based on taste, presentation, originality, and technical execution.

We encourage all participants to let their creativity flow and showcase their unique style. This competition is not just about winning; it's a celebration of the art of cocktail making and the diversity of flavors that our students bring to the table.

We wish all participants the best of luck and fun during the **Young Bartender Cocktail Contest 2025**. May the best mixologist win!

Best regards,

Ferdi Munts: Mentor

Zoë Meershoek: Student, General Manager

Shania Bouman: Student, Competition Manager





About the contest

Young Bartender Cocktail Contest 2025: Event Overview

We are thrilled to welcome bartending talents from across Europe to the Young Bartender Cocktail Contest 2025! Below is a breakdown of the key event dates and activities to help you prepare for an exciting few days in Rotterdam.

January 28, 2025: Arrival and Welcome

This is the **arrival day** for both international and Dutch schools. It's important that **all participants** attend the welcome talk in the evening, where you'll be introduced to the contest, meet fellow participants, and receive essential information about the competition. This is a perfect opportunity to get acquainted with the judges, organizers, and your competitors, as well as to set the tone for the exciting days ahead.

January 29, 2025: Day 1 of the Competition

The first competition day will feature a **carrousel of four challenges**, designed to test a range of bartending skills. Participants will rotate through:

- **Recognizing herbs and distillates**
- **Free pour challenge**
- **Identify Liqueurs**
- **Signature cocktail creation**

January 30, 2025: Day 2 of the Competition

On Day 2, the focus will be on the **Mystery Box Challenge**, where participants will create a cocktail from surprise ingredients. This test of creativity and improvisation will showcase the best of your bartending abilities.

In the **evening**, all participants are invited to the grand **Gala**, where we will celebrate the achievements of the competitors and announce the **award winners**. The prize ceremony will recognize the standout performances from the competition, and the evening will be filled with celebration, networking, and fun. Don't miss this chance to shine!





January 31, 2025: Departure Day

After an incredible few days of competition and celebration, **January 31st** is the **departure day** for international participants. This is your time to reflect on the experience, say goodbye to your fellow competitors, and leave Rotterdam with new skills, friendships, and memories.

Stay tuned for more details as the event approaches, and don't forget to check our website: www.albeda.nl/youngbartenders for updates.

We can't wait to see you in January for an unforgettable experience!





Contest Category: Day one

Rules and Regulations for Day 1: Carousel of Challenges

Participants will rotate through a series of four different challenges, each designed to test specific skills in mixology. This day assesses the participants' precision, knowledge, and creativity in various aspects of cocktail making.

Challenge Overview

Room 3: Free Pour

- **Task:** Participants will pour specific amounts of liquid into glasses in a precise order.
- **Pour Volumes:** 10ml, 15ml, 20ml, 30ml, 35ml, 40ml, 50ml, and 60ml.
- **Rules:**
 - Each volume must be poured into the correct glass.
 - Participants are allowed to discard a maximum of three incorrect pours.
 - The judges will immediately verify the accuracy of the pours after the task.

Room 4: Identify Liqueurs and Distilled Spirits

- **Task:** Participants must identify **five** different liqueurs and distilled spirits.
- **Rules:**
 - A list of 20 drinks that will be provided.
 - Participants draw a slip of paper with the drinks listed.
 - Participants fill out a form with their answers.

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| 1. White Rum | 11. Calvados |
| 2. Dark Rum | 12. Pisco |
| 3. Vodka | 13. Crème de Cassis |
| 4. Gin | 14. Maraschino |
| 5. Tripel sec | 15. Vanilla liqueur |
| 6. Tequila | 16. Coffee liqueur |
| 7. Mezcal | 17. Caramel liqueur |
| 8. Irish whisky | 18. Amaretto |
| 9. Grappa | 19. Apricot brandy |
| 10. Cognac | 20. Mango liqueur |





Room 5: Identify Herbs and Spices

- **Task:** Participants must identify **five** different herbs and spices.
- **Rules:**
 - A list of 20 possible herbs and spices will be provided.
 - Participants draw a slip of paper with the herbs and spices listed.
 - Participants fill out a form with their answers.

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| 1. Clove | 11. Star Anise |
| 2. Cinnamon | 12. Oregano |
| 3. Vanilla | 13. Dill |
| 4. Mint | 14. Tarragon |
| 5. Thyme | 15. Coriander |
| 6. Rosemary | 16. Parsley |
| 7. Chamomile | 17. Celery |
| 8. Cardamom | 18. Chervil |
| 9. Basil | 19. Sage |
| 10. Peper | 20. Nutmeg |

Room 1 and 2: Transform a Classic Cocktail Category into a Signature Variation

- **Task:** Participants create a unique variation on a classic cocktail category.
- **Time Limits:**
 - 20 minutes to conceive and prepare the concept.
 - 5 minutes for mise en place.
 - 10 minutes to present to the judges.
- **Rules:**
 - Participants draw a slip of paper with a classic cocktail category.
 - The presentation must showcase the creative adaptation of the classic cocktail category.
 - You need to make **two identical cocktails**

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| 1. Colada | 5. Julep |
| 2. Collins | 6. Old Fashioned |
| 3. Fizz | 7. Sour |
| 4. Highball | 8. Toddy |



Contest Category: Day two

Rules and Regulations for Day 2: Mystery Box Challenge

Participants will have the opportunity to showcase their creativity and skills by creating a cocktail using ingredients from a mystery box. This challenge tests the participants' ingenuity and ability to craft something unique.

Mystery Box

Each participant will receive a mystery box containing a selection of ingredients, which must be used to create a cocktail.

Additional Resources

There will be tables provided with glassware, mixers, distillates, fruits, and various products to create your own ingredients. These resources will be available to all participants for the cocktail creation process.

Cocktail Requirement

Participants must prepare **four identical cocktails** in total, ensuring consistency in both presentation and taste.



Preparation and Execution

1. Tools and Materials:

- Participants are allowed to bring additional tools and materials to enhance their presentation. Examples include smoking devices, bubble machines, liquid nitrogen (vom), dry ice, etc. You also need your own equipment, shakers, strainers, barspoons, you know what you will need!

2. Time Limits:

- **Mise and Place:** 15 minutes to prepare the ingredients and workspace.
- **Story telling:** 2,5 minutes to tell your story of the cocktail to the judges.
- **Cocktail presentation:** 10 minutes to make the cocktail.

3. Recipe Development:

- Participants have 1 hour to develop and prepare their cocktail.
- After developing the cocktail, recipes must be submitted to the judges. No changes can be made to the recipes after submission.

4. Judging Criteria:

- The judges will evaluate the cocktails based on taste, presentation, creativity, and technical execution.



General Rules

Tools and Equipment

- **Bringing Personal Shakers and Equipment:**
 - Participants are allowed and encouraged to bring their own shakers and other bar tools to use during the competition.
- **Creativity with Additional Items:**
 - Participants are encouraged to be creative by bringing and using additional items such as smoke machines, bubble blowers, liquid nitrogen, dry ice, etc., to enhance their presentation and cocktails.

Conduct and Professionalism

- **Maintaining a Clean Workspace:**
 - Participants must ensure that their work area is kept clean and organized at all times. This reflects professionalism and respect for the competition environment.
- **Respect for Ingredients:**
 - Handle all ingredients with care and respect. Proper treatment of ingredients is essential for maintaining the quality and integrity of the cocktails.
- **Respect towards Judges:**
 - Show utmost respect to the judges at all times. This includes attentively listening to feedback, following their instructions, and maintaining a professional demeanor.
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- **Respect towards the Organization:**
 - Participants must show respect to the event organizers and staff, adhering to the rules and guidelines set forth for the competition.



- **Sustainability**

- Participants are encouraged to be mindful of sustainability throughout the competition. This includes minimizing waste, using eco-friendly materials where possible, and being conscious of ingredient sourcing. Judges will also consider the sustainability of your cocktail creation and the techniques used. Think creatively about how you can incorporate sustainable practices into your presentation and preparation.

Creativity and Originality

- **Being Creative and Original:**

- Participants are encouraged to demonstrate creativity and originality in their cocktail creations and presentations. Innovative approaches and unique ideas will be highly valued.

Independence

- **No Contact with Teachers:**

- Participants must work independently and are strictly prohibited from contacting teachers or receiving any external assistance during the competition. Rely on your own knowledge and skills.

By adhering to these rules, participants will ensure a fair, respectful, and professionally conducted competition, showcasing their talents and creativity in the best possible light.