



RC Show Beyond The Rail Innovative Bartender Showcase

Introduction

Welcome to the Restaurants Canada Beyond the Rail Innovative Bartender Showcase. This is your opportunity to showcase your talents as a bartender through innovation and creativity. This competition will draw upon all your skills, not just creating cocktails. Each submission will be judged on innovation, sustainability, practicality, taste, skills and overall presentation.

There are two rounds for this competition; the initial Submission Round, then and then the Final Round. Any questions can be sent to Matt Jones whiskychef@gmail.com

General Rules & Information

- Any violation of these rules, or any acts that display low integrity, poor taste or disrespect for the competition, sponsors or staff may result in disqualification.
- This competition is open to all bartenders in Canada of legal drinking age.
- There is no entry fee for this competition.
- The deadline for the Submission Round (video posted to YouTube) is Friday, February 16th, 2018 at 11:59pm, EST. The top ten (10) bartenders chosen for the Submission Round will be announced on Monday, February 19th
- The Final Round will be held as part of the Beyond The Rail program inside the Restaurants Canada Show on Monday, February 26th from 3:00pm to 5:00pm. All finalists must be on location no later than 2:00pm.
- Competing bartenders will not be allowed to wear branded clothing or use any brand tools outside of the competition sponsors for any of the rounds. Sponsors include Auchentoshan Single Malt Scotch, Aviation Gin, Bols Liqueurs, Crystal Head Vodka, Jim Beam Bourbon, Tromba Tequila and Perrier Sparkling Natural Mineral Water.
- Competing bartenders agree to relinquish copyright of their recipes and drink names to the competition organizers. Bartenders will be fully credited for their recipes in print and digital media whenever possible.
- Competing bartenders agree to sign liability and picture / video waivers.

Submission Round

- In the Submission Round, competing bartenders will post a video of them making a creative cocktail. The theme for this cocktail is innovation, sustainability and practicality. This recipe must include only sponsor products. The video must be no longer than three (3) minutes and posted to YouTube before the posted deadline. All videos must be presented as a single take (no editing). Graphics for the listing of the competing bartender's name and recipe are permitted.
- In the video, competing bartenders will be evaluated on their creativity, presentation and skills.
- A minimum of 1oz (30mL) of any sponsor product, or combination of sponsor products, must be used in this recipe. Competing brands may not be used.
- All YouTube video submissions should use the title "RC Show Innovative Bartender 2018 – Bartender's Name" and must include hashtags #rcshow2018 and #beyondtherail Without the proper title and use of hashtags, judges may not be able to find all submissions online.
- The deadline for this round is 11:59pm EST on Friday, February 15th.
- The top twelve (10) bartenders chosen by the judges will advance to the Final Round.

Final Round

- The Final Round will be held on the Beyond the Rail stage inside the Restaurants Canada Show on Monday, February 26th at the Enercare Centre, 100 Princes' Blvd, Toronto, ON. Finalists must be on location by 2:00pm as the competition finals start at 3:00pm sharp. Any travel or accommodation required is the responsibility of the competing bartenders, not the competition organizers.
- All finalists will be provided with a badge to gain admission to the show. Instructions on how to retrieve this badge will be sent the week prior to the show.
- While on stage presenting, all finalists will wear a headset microphone provided by the show organizers to help with their presentation.
- Finalists will present three cocktails for this round: a reimagined classic recipe, a low ABV recipe and an original recipe. These recipes can be the same as the Submission Round, or new ones. The theme for these recipes is once again innovation through sustainability and practicality. It is highly recommended that all finalists submit copies of these recipes, including ABV calculations, to the judges to help with scoring their presentation.
- The low ABV recipe must be 12% ABV or less. ABV can be calculated as follow:
(ingredient ABV x ingredient volume) / total recipe volume x 100
- Each recipe must include at least 1oz (30mL) of sponsor products. Competing brands may not be used. Non competing brands must be approved before use.
- The finalists will be provided with a bar station, ice, and a limited range of sponsor products. Any juices, bitters, mixes, garnishes, tools, glassware or additional equipment is the responsibility of the competing bartender.
- The finalists will have a total of six (6) minutes of "show" time to make their three (3) cocktails. There will also be up to four (4) minutes allowed for each finalist to set up their station. The competing bartender will stop when the time is completed and the judges will score based on the cocktails served.

- The finalists will be evaluated by the judges for their presentation, creativity, skills and their cocktails based on the breakdown listed below.

Prizes

- 1st Place - \$3000
- 2nd Place - \$1500
- 3rd Place - \$500

Final Round Scoring – Total of 400 Points

Overall Performance and Entertainment – 100 Points

In this category, the bartender should not be just making cocktails, but entertaining and engaging their audience. They should be able to break down the imaginary wall between bartender and guest. The bartender should be confident and sure of their performance. They should be in command of not only their tools, but the bar itself. The bartender should not seem flustered by mistakes and should be able to move past them and keep their rhythm behind the bar.

Creativity – 100 Points

In this category, the bartender is scored on their innovation and the amount of creativity that went into their presentation. Everything is taken into account in this category including skills, styles, ingredients, techniques, the overall presentation and how their recipes link to sustainable practices

Taste – 100 Points

In this category, the bartender is scored on the aroma, flavour, balance and finish of all three cocktails. Judges will be looking for an aroma that makes them want to taste the cocktail. While taste is very subjective, judges will score based on how well they like the taste of each cocktail. The balance of how the sponsor brands and the rest of the ingredients in the cocktail complement each other will also be scored. The finish should make you want to taste again.

Technical Execution – 50 Points

In this category, the bartender is scored on their skills behind the bar. This includes manipulation or use of bottles, tins, bar tools and / or any techniques that they attempt. The bartender should be in control of everything behind the bar. The bartender's pours, cuts and overall cleanliness will also be considered for this category.

Practicality – 50 Points

In this category, the bartender is scored on how practical their creative and sustainable cocktails recipes prove to be. If extremely specialized ingredients, tools or techniques are required to duplicate the recipe, then the benefits of sustainability are not as great.

Ideally, the sustainable practices incorporated should not affect the operational efficiency of the recipe.

Penalties and Deductions

Five (5) Points per Occurrence

- Unsanitary or improper procedure that would cause concern from a guest, co-worker, manager, or health inspector. An example of this would be scooping ice with a glass or any object other than an ice scoop, ice tongs, or mixing tin.
- Missing or wrong ingredient(s), including garnishes.

Fifty (50) Points per Occurrence

- Missing, wrong, unservable or incomplete drink that is not fit to be served. An example of an unservable or incomplete drink would be a drink that is only half full.
- Missing required sponsor products, per occurrence.