



SWITZERLAND

## Code of Conduct

The organizing committee requires that all competitors will be honest in their behaviour and will respect the rights, opinions, and culture of fellow competitors and all others involved in the competition.

A competitor is an ambassador not only for the bar/country they are representing, but also for the bartender craft. A competitor's interaction with the public, as well as other professionals, reflects greatly on the global bartender community. Please respect this responsibility.

All competitors are expected to be committed in pursuing drink excellence and are encouraged to share information and knowledge among each other to improve the bartender craft.

The organizing committee reserves the right to reject any participant, recipe or recipe name if considered unacceptable or in breach of the rules.

## Rules and Information

- The participant must be affiliated with, or be employed in the bar environment in Switzerland
- The age limit to participate in the MONIN CUP is 27 years old (All candidates will be born in 1997 or after).
- The participant must create an original cocktail recipe, submitted for approval before 14. May 2024.
- All participants must be able to speak and present their drinks in English.
- In the competition the candidate will prepare 4 glasses of his drink: 3 for the sensory jury and 1 for display and pictures.
- During the first round the candidate will have 7 minutes time to prepare their drinks on stage.
- In the final round (top 3) the candidate will have 10 minutes time to prepare and present their drink, including explaining shortly (max. 2 minutes) its inspiration and connection to the competition's theme.

## Ingredients Specifications

- In general, whatever is touching the drink is considered as an ingredient and must be listed
- Ingredients must be expressed in ml (10ml, 15ml etc.)
- Bar spoons, dashes or drops are also considered as an ingredient.
- Drink must include at least 10ml of a MONIN product, such as Le Sirop de MONIN, Le Concentré de MONIN, Le Fruit de MONIN, or La Liqueur de MONIN. Multiple MONIN products are acceptable.
- The use of Paragon is not allowed for this competition.
- Participants are only allowed to use products from the range of Latetlin AG
  - o Exception are product groups which are not included in the Latetlin AG range (for example fruit juices, milk, bitter drops etc.).
- All used products must be available on the Swiss market.
- Only one homemade ingredient is permitted per competitor, but it must satisfy the following criteria:
  - o It can be an infusion, bitter, juice etc...
  - o Homemade syrups, cordials, or similar products must be based on MONIN products. For instance, "Pineapple and curry syrup" should be a blend of MONIN Pineapple syrup and curry powder.
  - o If using a homemade syrup, cordial, or comparable product, an unadulterated MONIN product must also be included in the recipe.
  - o Homemade syrups are forbidden if an identical flavour exists in the MONIN range.
  - o All homemade components must be thoroughly explained, including the recipe, and submitted on the registration form before the application deadline.
- The number and quantity of ingredients used are unrestricted, as long as they are safe for consumption.
- This year's theme emphasizes the growing popularity of No/Low ABV cocktails, so we're introducing a new requirement for the drink's alcohol content: the beverage must have a **maximum ABV of 8% before dilution**.  
To calculate your drink's ABV you can use online tools like <https://www.cocktailcalc.com/>
- Any drink submitted with an ABV exceeding 8% before dilution will be disqualified from the competition.

## Garnishes

- Garnishes can be edible or not, if they are consistent with the drink or the theme of the competition.
- Garnishes will be prepared prior to going on stage. The time allowed for the preparation of the garnishes is 10 minutes.
- Garnish decorations shall not be arranged so as to display any identifiable signs.
- Garnishes must not be in contact with the drink otherwise it will be considered as one or many ingredients
- Side-garnish and cocktails served on small plates or trays are not allowed
- All garnishes and decoration ingredients must be listed and submitted before the closing date

## **Jury and assessment**

- The jury will consist of technical and tasting judges
- Judging will consider:
  - o The candidate's presentation: Personal presentation and ability to communicate in English.
  - o Cleanliness: Having an organised, clean, and efficient way of working, maintaining a clean work area, avoiding spillages.
  - o Technical skills: The competitor's skill and proper use of bartending techniques.
  - o Drink evaluation: The appearance and presentation, the aroma, taste, balance, originality, and how it links to the theme of the competition.
- Penalties shall apply for exceeding the time limit.

## **Additional Information**

- Competitors must bring along a valid ID to identify themselves at the entrance
- Participants must bring their own glasses and equipment.
- Glasses and equipment are not allowed to be branded.
- Glasses must be transparent and not coloured.
- Products from the Lateltin AG range (incl. MONIN products) will be provided.
- Ice will be provided. Shape and style of the ice is based on availability.
- Competitors are responsible for supplying their own fruits.
- All products are being used, must be available in Switzerland.
- It is not allowed the participants to move in judge area during the competition.
- Any participant who is late for the briefing will be disqualified.
- For the competition day, the candidates will have to follow the exact recipe they subscribed with. Doing otherwise could be a motive for disqualification from the competition.
- No substitute is permitted.
- The number of participants is limited. If registrations exceed the maximum number of participants, we reserve the right to draw up a shortlist.
- Competitors must only use products from the Lateltin AG range for the MONIN Cup final in France
- Lateltin AG has the right to publish pictures and videos taken at the event and use for PR, promotional purposes and on social media
- All recipes submitted will remain the property of Lateltin AG.

**May the best bartender win!**