



WORLD COCKTAIL CHAMPIONSHIP RULES 2024



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 competition will focus on the best entertainment and best bartender 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 and IBA Executive Board 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. Preliminary Round** (63 Participants) – is defined by five different Cocktail Category Competitions. Each national association member of the IBA will be randomly allocated to one 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. Semi Final** (15 Participants) – is defined by 3 different challenges that all participants must face. The top three scoring competitors will move to the next level.
- **WCC Level III. Super Final** (3 participants) – is defined by the presentation of a new cocktail during the IBA Grand Gala Dinner.
- The **World Cocktail Championship (WCC) Classic** is managed by the Chairperson and several sub-committees.

1. Recipe Submission

1. Each guild president shall submit the recipe for only one competitor, it must be an original cocktail creation.
2. Recipes for the **World Cocktail Championship (WCC) Classic** must be submitted by the closing date announced by the IBA Board.
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-color, high resolution at least 1MB.
4. Alongside the submission of the recipe, it is mandatory to attach a filled form for Homemade ingredients in case of usage (break down of Alcohol content if relevant and BRIX see homemade section in these rules document).
5. Alongside the Recipes for the World Cocktail Championship (WCC) Classic **Preliminary Round**, all competitors must submit the recipe form for the **Madeira Wine WCC Super Final** as well.
6. It is the responsibility of each national President to ensure the recipe complies with these rules.
7. Recipes submitted on time with no mistakes will be awarded +3pt on the Technical Scoring Sheet.
8. All recipes submitted will remain the property of the IBA and IBA Associate Members.

2. Online Classes and Briefings

1. Online classes will be organized and scheduled prior to the WCC. Short briefings will be organized on site at the competition venue by IBA Vice President, WCC Sub-Committees Chairs and IBA Mentors to avoid language barriers. Briefings and online classes are not a forum for discussion about the agreement or disagreement about the rules. Only competitors are allowed to participate in their briefings.
2. The aim of the online classes is to explain and prepare competitors for the knowledge test part of our competition.
3. The judges are there to explain the rules. The purpose of the briefings is to clarify all rules to the competitors.
4. There will be a drawing on-site at the briefing to determine the running order of the competitors.
5. Competitors must be prepared for the briefing and at the right location on time (5 minutes before briefing time).
6. Competitors must be informed and prepared concerning their own questions.

3. Basic Rules for Cocktail Preparation

1. All alcohol brands in the recipe must be selected from the **WCC Product List**.
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. Any intrusion by national guild Presidents or representatives at the back office beside the competitors and authorized people will result in penalty or disqualification of the same guild competitor.
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 competitor's responsibility and expenses. Items missing from the recipe can be changed only after approval by World Cocktail Championship (WCC) Classic Sub-Committee.
4. The Host country will supply ice and crushed ice.
5. Recipes may not contain more than 7 cl of alcohol in any cocktail (except for two dashes bitters, which may be used in addition to the 7 cl).
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.
7. Recipes must be expressed in centiliter (cl), milliliter (ml), dash (d). A Barspoon is not a measure and will not be accepted.
8. Measuring glasses, jiggers or free pouring are allowed.
9. Cocktails must not contain more than six ingredients.
10. One Homemade ingredient per cocktail is 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 homemade ingredients. The homemade ingredient must be described in a separate form provided during the subscription. Its primary goal is to increase the taste level and balance of the cocktail. See session 5 of this document for more explanations.
11. No non-sponsored alcohol or syrup/puree ingredients are allowed.
12. No artificial ingredients or colorants are allowed.
13. No open flame is permitted on stage - special way of preparations may be used only after approval of the World Cocktail Championship (WCC) Classic Sub-Committee.
14. Competitors are responsible for supplying their own fruit. If a specific fruit juice from the WCC Official 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. Back Office Judge will assess on competitor wastage practice and the way how dispose or utilize fruits and ingredients, for example: The use of citrus zest is linked to the use of the same citrus fruit juice in the recipe,
15. Dairy products are permitted.
16. Airs and 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.
17. Stones or frozen food items, alone or in ice, will not be allowed.
18. Scotsman Gourmet Ice is the official WCC ice. NO ice in any other shape or form can be brought in by competitors.
19. The methods for preparing cocktails are: build (directly in glass), stir (mixing glass), muddle, shake, blend, throw or any combination of these.
20. Competitors must use their own bar utensils. No bar tools will be supplied by IBA or the host country. The host country will supply basic containers/carafes for the pouring of juices. It is recommended for each competitor to bring everything they need and not rely on host country.

21. Cocktail names including rude, shocking, sexual and racist words, words with a narcotic association, and words alluding to physical diseases or disabilities, are prohibited.

4. Back-Office Practice, Decorations and Garnishes

Wastage practice policy and Back-Office Practice

Once the competitor walks into the back-office room to prepare for the mise-en-place before going to the Decoration and Garnish table a WCC Back-Office judge will assess the cleaning standards, wastage policy and Homemade sample.

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) used to complement and enhance the visual presentation of the drink, and not to alter the flavor. 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, herb, root.... but, not a liquid) used to compliment the flavor 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 flavor to the recipe. A cocktail garnish will be placed inside the glass/drink and/or used as an aroma.

1. Neither the decoration nor the garnish shall be counted as an ingredient. They are in addition to the six permitted ingredients.
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.
3. Wood/metal/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. 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. Dehydrated fruits and vegetables are allowed. Once the 15-minute time is up (HANDS UP !!), no adjustments are allowed to be made to the garnish.
5. Placing the garnish/decoration on the glassware prior to preparing the cocktail is not allowed.
6. Rims and Crustas must be done on the performing stage. Full rim in a glass is considered as an ingredient of the cocktail.
7. The use of a 'side-garnish' and cocktails served on small plates or trays next to the cocktail glass are irrelevant and not adding extra points.
8. Only the cocktail glasses will be taken to the tasting judges panel and presented to the public
9. All garnishes and decoration ingredients must be listed on the recipe entry form.
10. Any straw used in a drink must be either biodegradable or reusable, not disposable.
11. The garnish needs to be placed on the glass firmly so that it can be safely transferred to the tasting jury.

5. Homemade ingredient rules

The Homemade ingredient preparation will be assessed and scrutinized following general criteria of legal policy for food and alcohol.

The technical sheet (APPENDIXES) is mandatory, and it has to report the Brix degree and Alcoholic degree (if present in the drink submitted).

The judge will be using the following tools of precision:

- The Refractometer to measure the degrees Brix (symbol °Bx) is a measure of the dissolved solids in a liquid and is commonly used to measure dissolved sugar content of an aqueous solution.
- The Hydrometer Alcohol for Alcoholic degree (percentage of Alcohol in a liquid)

WCC 2024 Rules for usage of Homemade ingredient

1. Only one (1) homemade ingredient is permitted to be use in each WCC cocktail recipe.
2. Max quantity for homemade ingredient is 2 cl, please note that 1 cl max quantity if use sugar solution for Before Dinner Cocktail Category.
3. The homemade ingredient must be labeled professionally according to H&S regulations with the follow:
 - Ingredients,
 - Preparation indications,
 - Eventual Alcoholic degree
 - Brix degree approved by back-office coordinators.
4. Homemade ingredients may contain alcoholic and/or no-alcoholic beverages (mixers, juices and syrups) only from the WCC Product List.
5. Homemade ingredients must be bottled in anonymous containers and not traceable to any IBA non-partner product.
6. The submission of the homemade ingredient must be approved by the WCC Registrations Sub-Committee.
7. WCC competitors must provide 50% of homemade needed for the preparation of the cocktail to aloud the office coordinators to taste and assess.
8. Homemade ingredient sample must be given to the Back-Office coordinator the day before the WCC competition during the briefing (Day before) to be stored in ambient temperature to verify that it has been prepared properly and not fermenting and chemical alteration occurring.
9. The homemade ingredient used in the competition must conform to its submission any alterations in aspect and flavor will result to be not admitted in the recipe.

6. Glassware

1. Competitors may not use their own glassware.
2. Glassware will be provided by the IBA (APPENDIXES).
3. Competitors must use the glassware stated in the recipe submission document.

7. Sequence of Competition

1. All competitors will receive their ingredient bottles and/or bar-backs from the storekeepers on the competition stage. Competitors must not enter the competition area before their time allows.
2. Use of freshly squeezed juices or similar preparation needs to be notified prior to the competition and be prepared in the back area under surveillance.
3. Competitors will have two minutes to set-up for the competition (be sure to have all your ingredients, tools, supplies, polish glassware, checked ice, dump bucket, bottles, etc).

4. It is not allowed to use the two minutes preparation time to fill glasses, mixing glasses, or shakers with ice, working on decorations/garnishes, and not pour any ingredients from the bottles.
5. Before the competition begins on stage, competitors will give a one-minute speech to share the inspiration/story behind the cocktail. It shows how well competitors engage with the audience. Each speech will be judged 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.
6. Mise-en-place must reflect the personal natural way of pouring left hand or right hand. Competitors must present bottles to the public during their routine. Bottles labels must be always visible.
7. When pouring the finished cocktail into glasses, competitors should partly fill the glass and then move onto the next glass respecting natural personal handling with maximum 3 movements per drink. Glasses must be filled identically in terms of content, volume and level. Before topping for the Sparkling & Long Drink category and at the end of the routine for all 5 categories. Straight posture and professional body language is encouraged, curving back and shoulder towards the glass while pouring will be penalized.
8. Competitors must prepare five identical cocktail portions. Four to Tasting Judges and one for the Presentation Area.
9. Competitors are not allowed to taste their cocktails on stage.
10. The competitors will stop the clock by raising the completed cocktail and presenting it to the audience.
11. Competitors will be judged on hygiene, efficiency, and professionalism when preparing the cocktail.
12. 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 **WCC Classic Sub-Committee** will resolve this with the Jury. The competitor will not be penalized.
13. The technical judge enters their score to the scoring sheet. Points are deducted based on the Technical Judge's observation. The remaining points will be the final score for the technical performance.
14. If competitors do not prepare cocktails as stated in the recipe (wrong/missing ingredient), the technical judges will inform the **WCC Classic Sub-Committee**. Penalty points will be deducted by Technical Judges their decisions are final.

8. Time and Penalties

1. Garnish and decoration preparation will be limited to fifteen (15) minutes. After its expiration the competitors must stop and use what they have prepared up to that point in time, by notify the judges and hands up.
2. If competitors change the recipe or garnish in any way, or fail to follow the original recipe/presentation, 40 penalty points will be deducted from the technical judge.
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.
4. Competitors will have seven minutes to mix their cocktails. 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.
5. The one-minute introduction speech will not be considered as part of the seven minutes allowed to mix the cocktail.
6. Competitors will be told when the seven minutes starts and to begin mixing their cocktail.
7. Discretionary Penalty: the WCC Chairperson(s) may impose a discretionary penalty on any competitor whose national guild-president or their delegate(s) cause a nuisance to the Judges, Scoring Sub-Committee or competitors during any part of the competition. Any area intrusion by national guild Presidents or representatives beside the competitors and authorized people will result in penalty or disqualification of the same guild competitor.

9. WCC Level I. - Preliminary Round

1. The competitors from all IBA Guilds will be divided into the five different competitions/categories.
2. Competitors in the WCC will compete in one round only.
3. The best 3 Competitors from each of the five Cocktail Categories will advance to the Semi Final round.
4. Competitors must present themselves in their guild uniform or in the uniform of the company they represent. The uniform and bar tools 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.
5. Competitors running order: 3 per time performing simultaneously at the same time.

A. Before Dinner Cocktail Competition

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 favor 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, sweet sparkling wines, red vermouth, dessert wines and sweet fruit juices.

Dry Marsala, dry Sherry, bitter aperitif and dry Vermouth are permitted and NOT considered sweetened products!!

B. Long drink Cocktail Competition

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

C. Sparkling Cocktail Competition

Sparkling cocktails must contain a minimum of 7 cl of sparkling wine.

Alcohol added to sparkling wine must be no more than 4 cl.

D. After Dinner Cocktail Competition

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.

E. Oriental Fusion Cocktail Competition

Oriental Fusion Cocktail mixing is a way to approach Asian Spirits and products mixed with other worldwide type of ingredients

1. Oriental Fusion is a new cocktail category inspired by Oriental products in combination with the WCC Product List.
2. Get inspired by typical oriental flavors like for example Umami, Yuzu, Ginger, oriental berries, etc.
3. Be creative and apply for example, an oriental cocktail style presentation into the preparation.
4. The cocktail may contain a minimum of 2 cl of the main category oriental spirit and main category brand
5. The composition and detailed preparation of the cocktail will respect the general IBA rules like any other category.
6. Judges will positively evaluate drinks that are respecting the authenticity of the oriental environment and appearance.

10. WCC Level II. - Semi Final Round

The 3 best competitors of each Cocktail Competition from the Preliminary Round will proceed to the Semi Final. All 15 Semi Finalists start this round with 0 points. The Semi Final consists of three mandatory parts which will follow one after the other. In each part it is possible to obtain 100 points.

A. Sensory Skills

Competitors will be asked using a set of written tests to identify different sensory items.

Individual tests will faithfully demonstrate bartender basic sensory abilities for working with raw materials and show the ability to react quickly on it.

Individual tests are limited by a very short time for their execution.

The tests include, for example:

1. Olfactory test of typical aromas of fruits, vegetables, herbs, spices and other aromas used in the bar for the preparation of cocktails.
2. Taste recognition test
3. Knowledge test of various well-known alcoholic products.

B. Knowledge Skills

Multiple choice questionnaire test.

Every competitor will be given an exam document to study once their recipe submission has been received. This document refers to the IBA Academy Manual. Those that choose to buy or download an electronic copy can use either the book or the short competition packet to study.

1. Spirit facts
2. Spirit history facts
3. IBA History
4. Name glasses
5. Define measurement
6. Social Responsibility

C. The WCC Market Challenge

The WCC Market Challenge, is a rigorous test of bartenders' expertise, adaptability, and creativity. In this high-stakes challenge, our 15 Semi-Finalist face the ultimate trial: creating one exquisite cocktail within a tight timeframe.

The winner will be selected in relation to **Knowledge** (Demonstrating a deep understanding of spirits, bartending techniques, and flavor profiles), **Skills** (Navigating the market efficiently, selecting top-quality ingredients, and executing precise measurements), **Creativity** (Innovating on the fly, crafting unique flavor combinations, and surprising the judges), **Flexibility** (Adapting to unexpected ingredients and last-minute changes), **Pressure** (Thriving under time constraints, maintaining composure, and delivering excellence).

The judging panel awaits, ready to evaluate not only the taste but also the inspiration behind the created cocktail.

11. WCC Level III. - Madeira Wine WCC Superfinal

The best 3 competitors from the Semi Final will move to compete in the WCC Super Final for the "IBA World Bartender of the Year" award. This award will be presented to the bartender with the best performance and best tasting cocktail in the Super Final.

The competitors will be judged on complexity, communication, creativity, cocktail taste and technical skills by a panel of four judges. Full briefing of the Super Final will be disclosed on the day.

The judges will expect to be entertained and will engage in discussion and question the competitors during their presentations. The competitors' overall performance will determine their technical score.

1. The drawing of lots will determine the sequence of competitors.
2. Competitors will present their Madeira Wine WCC Supefinal recipe entry to be submitted at the same time as the Preliminary Round cocktail.
3. It is mandatory to use at least 2 cl of Madeira wine in the super final. "medium sweet" type. There will be 3 brands: "Miles", "Barbeito" and "J.Faria". All 3 brands must be used by the 3 super finalists. Each one will use one of the brands that will be drawn on stage during the Superfinal.
4. Competitors will prepare five cocktails, four for the judges and one for the photo.
5. During the seven-minute 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).
6. Competitors exceeding the seven -minute time limit will be penalized.
7. 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.

12. Classic Cocktail Competition Awards & Prizes

Awards presented during Super Final event:

1. **IBA Cocktails Of The Year**
Best cocktail in each category will be announced as a IBA Cocktail Of The Year. Competitors created the recipe will be awarded. (Long Drink Cocktail Of The Year, After Dinner Cocktail Of The Year etc...)
2. **Cocktail Art Award**
The cocktail with the best design (best looking drink) of the Preliminary round will be awarded.
3. **Best Technical Skills**
The competitor with the best efficiency of the Preliminary round will be awarded.
4. **Best Knowledge Skills**
The competitor with the best knowledge results in the Semi Final round.
5. **Best Sensory Skills**
The competitor with best sensorial skills results in the Semi Final round.
6. **The WCC Market Challenge Trophy**
The winner of the WCC Market Challenge in the Semi Final round will be awarded.
7. **World Bartender Of The Year**
The highest award is given to the competitor with the best result in the Super Final. The winner will receive an invitation to attend the IBA World Cocktail Championships the following year as a guest of the IBA. The award includes travel arrangements and accommodation (for the winner only). This prize is non-transferable and there is no cash alternative. Runners up and Third place of the Superfinal will be also awarded.
8. **Eagle Reward Prize**
This award is presented to the competitor in WCC Classic and Flair competitors under 24 years at the time of competing with the highest score after combining the tasting and technical scores.
9. **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.

WORLD COCKTAIL CHAMPIONSHIP (WCC) FLAIR

Introduction

Welcome to IBA World Cocktail Championship PORTUGAL 2024. Please see here all your rules and details. WCC FLAIR qualification rounds and the World Flair Final will be held during 2 separate days of the WCC competition. From the qualification round, five (5) of the highest scoring competitors will proceed to the Flair Final as our finalists. The Winners of the Flair Championships will be announced live on the night at the FINALS Show.

Flairtending: Entries

1. Competitors interested to participate should contact their local IBA Association and win their Country's National Competition or be selected as National Representative of Flair.
2. Competitor recipe card to be submitted by National Guild President on the given due date via [ONLINE SUBMISSION LINK](#)
3. Our sponsored products for FLAIR 2024 are TBC. These products must be included in your original WCC Cocktail recipe entry- Please refer to the official WCC Sponsors Product List attached.
4. No unsponsored Brands can be used.

Flairtending Rules: WCC

1. All competitors will participate in a Qualifying Round.
2. Competitors must produce 4 portions of their original Cocktail Recipe during their routine, both in the qualifying and final round.
3. WCC Flair routines should not exceed 5 minutes.
4. Competitors must dress professionally either representing their National Association or themed appropriately.
5. Obscene acts, names and/or gestures are not permitted.
6. Any style of cocktail may be created.
7. The drinks will be scored on appearance, decoration, aroma, and taste (Refer to Tasting score card attached)
8. Unbranded clear bottles should be used only for juices, milk and creams. They **MUST** not be recognizable non-sponsored bottles. IBA recommends CLEAR bottles to be used with IBA stickers applied (IBA TO PROVIDE A PDF FILE FOR YOU TO PRINT YOUR OWN STICKERS FROM).
9. Competitors are required to bring their own empty bottles for the routine. Bottles must be filled under the presence of the WCC Flair Committee on the scheduled time before the competition. The IBA or host country will not be able to provide empty bottles.
10. Each bottle for the flairtending routine must contain at least **1.5cl of liquids** for exhibition flair and **30cl Bottle for working flair liquids** used in the recipe.
11. Bar-backs must be used during the routine (the host country will appoint bar-backs, competitors may provide their own).
12. All equipment and bottles will be stored in crates and kept neatly in the backstage area under WCC Flair committee supervision.
13. Sponsors Bottles presented on stage must be clean and have a current label. Please ensure that the MAIN SPONSORED PRODUCT bottles are always visible on the bar top at the end of your routine. This is included in your scoring.
14. Competitors must bring their own speed pourers. The length of tape used to secure the speed pourer onto the bottle may not be longer than **30 mm**.
15. Breakages: -10 points per break (bottles or glass) if a bottle or glass breaks over the bartop or ice well the cocktail will be disqualified and given NO POINTS for drinks scoring. Only Flair technical score will be allocated.

16. The timer countdown is stopped when the competitors raise their cocktail and present it to the judges OR when competitors step back away from the bar, OR when they raise their hands to indicate they are done.
17. Competitors must provide their own USB memory stick to the WCC. Please hand in at the WCC FLAIR BRIEFING where testing will be done! It is recommended to bring a backup copy containing your music mix. No mobile or electronic copies will be accepted in other forms. Remember to label USB memory stick with the name of the competitor and country (There is only to be one music track on USB).
18. The IBA Code of Conduct must be followed and adhered to at all times.

Time and Penalties for Flair

1. Competitors must be at the backstage reporting area thirty minutes before competing or they will be penalised by WCC judges.
2. Competitors will be given five minutes to set-up their bar station on stage.
3. Competitors will be penalized for each ten seconds they go over time during the competition.
4. Competitors using empty bottle(s) for flairing will be penalized.
5. All WCC Flair committee' decisions made are final under guidance from the IBA Vice President Flair and IBA President, Rules are subject to change at any time due to unforeseen circumstances.

WCC FLAIR Awards & Prizes

1. **WCC FLAIR CHAMPIONS AWARDS (1st, 2nd and 3rd Place):**
The Flair competitor with the highest combined technical and cocktail score at the Flair Final will be proclaimed IBA WCC Flair Champion. Prizes for 1st Place, 2nd and 3rd will be awarded to Championship Winners.
2. **BEST FLAIR COCKTAIL AWARD:**
The flairtending competitor with the highest scoring cocktail from the Tasting Judges in the Qualification round (no results Included from the technical score for performance) will receive the Best Flair Cocktail Award prize.
3. **THE BEST FLAIR MOVE OF THE YEAR AWARD:**
This prize is for the Flair Bartender who performs the best, coolest flair moves of the IBA Competition. (This award will be selected by the WCC Flair committee during the qualification rounds)
4. **IBA SHOWMAN OF THE YEAR:**
Awarded to the Flair Bartender who presents the most entertaining and creative show of the WCC.

APPENDIXES

 IBA - WCC BACK OFFICE PRACTISES FORM			
COCKTAIL CATEGORY :		COCKTAIL N°	
TOTAL 100 POINTS			
OFFICE PRACTISES	DEDUCTIONS	DEDUCTED	COMMENTS
Being late	20		
Missing tools & divers equipment	20		
Work properly - Cleanliness of the workingstation	20		
Unnecessary wastage	20		
Recycling practises	20		
	DEDUCTIONS	DEDUCTED	COMMENTS
TOTAL DEDUCTED POINTS			
TOTAL/ 100 Points			
Technical judge name & signature I			

 IBA - WCC HOME MADE PRODUCT FORM			
COCKTAIL CATEGORY :		COCKTAIL N°	
TOTAL 50 POINTS			
WORKING PLACE SET UP	DEDUCTIONS	DEDUCTED	COMMENTS
Compliance alcohol content	10		
Compliance sugar content	10		
Professional Packaging & Labeling	20		
Appearence alteration of the product	10		
	DEDUCTIONS	DEDUCTED	COMMENTS
TOTAL DEDUCTED POINTS			
TOTAL/ 50 Points			
Technical judge name & signature I			

**IBA - WCC DECORATION / GARNISH FORM**

COCKTAIL CATEGORY :		COCKTAIL N°	
TOTAL 50 POINTS			
WORKING PLACE SET UP	DEDUCTIONS	DEDUCTED	COMMENTS
Competitor NOT alone to prepare the garnishes	20		
Competitor has an unappropriate attitude	10		
Use of irrelevant materiel / products	10		
Products NOT in accordance with recipe	10		
Garnishes build up in advance	DISQUALIFICATION	DISQUALIFICATION	
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			
Technical judge name & signature 	Competitor name & signature 		

**IBA - WCC COCKTAIL PRESENTATION**

COCKTAIL CATEGORY :		COCKTAIL N°			
TOTAL 100 POINTS					
CONTENT OF SPEECH	AVERAGE	GOOD	EXCELLENT	POINTS	COMMENTS
Ingredients- Pairing structures - Mixology profile	10	20	25		
Inspiration description	10	20	25		
Name inspiration	5	10	15		
ATTITUDE	AVERAGE	GOOD	EXCELLENT	POINTS	COMMENTS
Presentation quality, speech fluency	10	15	20		
Interactivity with audience & speech judges	5	10	15		
TOTAL/100 Points					
Speech judge name & signature 					



IBA TECHNICAL FORM FOR WCC

COCKTAIL N°

TOTAL 350 POINTS

RECIPE SUBMISSION & BRIEFING	DEDUCTIONS	DEDUCTED	COMMENTS
BONUS - Recipe submitted ON TIME	+3		
Competitor too late or not present	10		
WORKING PLACE SET UP	DEDUCTIONS	DEDUCTED	COMMENTS
Bottle labels not face to 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 glassware & bar utensils	15		
Ice water NOT REMOVED from glasses, shaker, mixing glass or any other pertinent bar utensils	20		
Dropping 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 - before topping & when glasses finished	15		
Cocktails equal capacity but too short / too long	15		
Tasting cocktails on stage	10		
BARTENDING TECHNIQUES	DEDUCTIONS	DEDUCTED	COMMENTS
Bottle labels not presented to the public	5		
Pouring order not respected / from - to + alc° or from + to - alc°	15		
Bottles not replaced labels face to public	10		
Fruit juices not stirred or mixed up (bottles)	10		
Wrong glassware manipulation - hit - not grab from base	15		
Inappropriate working technique - Ex: crossing hands	10		
Hesitancy of competitor	5		
Routine steps realized out of order or with an incorrect way	15		
Ice, garnish, decoration, straw touched with bare hands	15		
Wearing gloves over all performance time	5		
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		
Decorations/straws placed with ungloved hands	10		
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 !
DRESS CODE	DEDUCTIONS	DEDUCTED	COMMENTS
Uniform not clean or branded - logos	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 HANDS UP 8 min	DEDUCTIONS	DEDUCTED	COMMENTS
TIME :MinSec			
OVERTIME PENALTIES 1 Point deducted every second over time limit			
TOTAL DEDUCTED POINTS			
TOTAL/350 Points			
Technical judge name & signature 	Competitor name & signature 		

WCC TASTING JUDGE'S FORM

Glass number:	Range	Score
Appearance		
<ul style="list-style-type: none"> ◆ Design impression ◆ Cocktail innovation ◆ Originality/Creativity ◆ Cleanliness ◆ Neatness (e.g.: did garnish fall apart/into drink?) 	<i>Excellent 76-105</i> <i>Very good 51-75</i> <i>Good 26-50</i> <i>Fair 1-25</i>	
Aroma		
<ul style="list-style-type: none"> ◆ Balance/pleasant/Fragrant 	<i>Excellent 56-70</i> <i>Very good 36-55</i> <i>Good 18-35</i> <i>Fair 1-17</i>	
Taste		
<ul style="list-style-type: none"> ◆ Flavour (sour/dry/sweet) ◆ Balance (sweet/sour) ◆ Finish (pleasant/negative/wanting more/finish length) 	<i>Excellent 156-210</i> <i>Very good 101-155</i> <i>Good 51-100</i> <i>Fair 1-50</i>	
Garnish & Decoration		
<ul style="list-style-type: none"> ◆ Neatness / Originality ◆ Cutting preciseness 	<i>Excellent 56-70</i> <i>Very good 36-55</i> <i>Good 18-35</i> <i>Fair 1-17</i>	
COCKTAIL COMPETITION REPRESENTATION		
Does the cocktail meet the specifications of the Classic Cocktail competition assigned to the bartender?		
<input type="checkbox"/> Before Dinner Cocktail (dry to bitter aperitif)	<i>Excellent 56-70</i> <i>Very good 36-55</i> <i>Good 18-35</i> <i>Fair 1-17</i>	
<input type="checkbox"/> Long Drink		
<input type="checkbox"/> Oriental Fusion		
<input type="checkbox"/> Sparkling Cocktail (carbonation, sparkling flavour)		
<input type="checkbox"/> After Dinner Cocktail (digestive or dessert)		
TOTAL SCORE out of 525 points		
Overall impression of cocktail		
	<i>Excellent 56-70</i> <i>Very good 36-55</i> <i>Good 18-35</i> <i>Fair 1-17</i>	

Judge's Name: _____

Signature: _____



IBA SUPER FINALE TECHNICAL FORM

COCKTAIL N°

TOTAL 400 POINTS

WORKING PLACE SET UP	QUOTATIONS	POINTS	COMMENTS
REQUIRED STANDARDS FOR DISPLAY - BOTTLES/GLASSES/BAR UTENSILS <i>Glasses: Not clean or chipped</i> <i>Bar utensils: Not clean or branded</i> <i>Forgotten items in back stage</i> <i>Ice quality not checked</i>	/20		
BAR UTENSILS - ICE HANDLING	QUOTATIONS	POINTS	COMMENTS
NOT COOLING glassware & bar utensils NOT REMOVED excess water NO professional handling	/20		
POURING	QUOTATIONS	POINTS	COMMENTS
SHORT / OVER pouring of any product according to recipe <i>Spills - drops - dashes on bar surface</i> <i>Un-equal glasses level - before topping & glasses finished</i> <i>Cocktails equal capacity but too short / too long</i> <i>Tasting cocktails on stage</i>	/20		
BARTENDING TECHNIQUES	QUOTATIONS	POINTS	COMMENTS
POURING ORDER not respected / from - to + alc° or from + to - alc° WRONG HANDLING of glassware & bar utensils <i>Inappropriate working technique - Ex: crossing hands</i> <i>Hesitancy of competitor</i> <i>Routine steps realized out of order or with an incorrect way</i> <i>Ice, garnish, decoration, straw touched with bare hands</i> <i>Wearing gloves over all performance time</i>	/10 /20		
PERFORMANCE	QUOTATIONS	POINTS	COMMENTS
Personal Presentation - Hygiene - Attitude	/10		
Cocktail inspiration, memorable name	/20		
Charisma, interaction with judges & public	/20		
Explain ingredients and how effect the flavour of cocktail	/20		
Relevance to competition briefing	/20		
Relevance to the brand and understanding, relation with the name	/20		
TIME LIMIT 7 min			COMMENTS
TIME :MinSec			
OVERTIME penalties 15 Points deducted every 15 seconds over time limit.	DEDUCTED		
TECHNICAL TOTAL/200Points			
COCKTAIL TASTING	QUOTATIONS	POINTS	COMMENTS
Name of cocktail - Reference to competiton briefing & brands	/15		
APPEARANCE - Social media attrative	/20		
AROMA - Pleasant / Agressive / Absent /	/20		
TASTE - Flavour / sour /sweet / dry / bitter	/30		
BALANCE - Taste all ingredients	/30		
FINALE - Long / short / Intense / Negative /	/30		
GARNISH & DECORATION - Harmony & contextual to the drink - Fresh	/20		
ORIGINALITY of the recipe & INNOVATION	/15		
OVERALL IMPRESSION	/20		
TASTING TOTAL/200Points			
OVERALL TOTAL/400 Points			
Technical judge name & signature			

Showmanship- 60 Points Max.

The flair bartender is an entertainer, you have 5 minutes to captivate the audience, a theme, the originality of integrating a character, a good combination with the music, don't forget your smile and a well choreographed routine will bring the best performance you can give.

Originality/Creativity- 80 Points Max

New moves, new style is what the judges look for. Flair is big, diverse and is constantly changing very fast, so the judges want to see something new and originality.

Being original, showing us your imagination, something out of the box, surprise move, don't bring something that you have seen someone else doing. Be yourself.

Difficulty- 80 Points Max.

Judges look for big moves and difficult moves as it helps progress the art of performance flair bartending. For example, a bottle and tin sequence can be a lot more difficult to land than multiple objects. Never forget the originality because difficulty doesn't mean you are going to win the competition.

Execution- 80 Points Max

Variety of moves, your smoothness, confidence and control that's what we're looking for. Finish your sequences in pours, knowing how to disguise falls or breaks of objects and make it relevant to the use of all the objects!

Working flair- 40 Points Max

Bottles must contain at least 30cl of liquid and metal pour.. Originality, difficulty and variety of movements and objects are key points.



IBA- WCC FLAIR TECHNICAL FORM

COMPETITOR N°

COUNTRY-

<u>POSITIVE SCORES</u>	<u>MAX.POINTS 340</u>	<u>ADDED</u>
Showmanship	60	
Originality-Creativity	80	
Difficulty of Moves	80	
Execution	80	
Working flair	40	
TOTAL POSITIVE POINTS	----->	
<u>NEGATIVE SCORES</u>		<u>DEDUCTED</u>
Drops	-2	
Spills	-1	
Fumbles	-1	
Breakage	-10	
Bar Station cleanliness	-5	
Sponsors bottles at the top of the Station	-10 points every bottle	
Cocktails equally portioned- not uneven	-5 points per cup	
Garnish time penalty	-15	
Missing Ingredients	-15	
Time:.....Min.....Sec	-10 Points deducted every 10 seconds over the time limit.	
TOTAL DEDUCTED POINTS	----->	

Judge Name-	<u>TOTAL POINTS -</u>
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IBA – WCC FLAIR TASTING FORM 2024

COMPETITOR N°	COCKTAIL N°		
TOTAL 75 POINTS			
APPEARANCE	RANGE	ADDED	COMMENTS
Neatness (ie. did garnish fall apart/into drink?)	Excellent 12-15		
Originality/Creativity	Very good 8-11		
Cleanliness	Good 4-7		
Attractiveness	Fair 1-3		
AROMA	RANGE	ADDED	COMMENTS
Fragrance/ Balance / Strength	Excellent 9-10		
	Very good 6-8		
	Good 4-5		
	Fair 1-3		
TASTE	RANGE	ADDED	COMMENTS
Flavour (sour/dry/sweet)	Excellent 30-35		
Balance (sweet/sour)	Very good 20-29		
Finish (pleasant/negative/wanting more/finish length)	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		