



PARTICIPANT RULES & REGULATIONS

One original cocktail • Five-minute performance • 100-point scorecard

01. Entry & eligibility: Register by the deadline, enter the correct category and carry valid ID and required student/professional evidence. Follow applicable age and venue requirements.
02. Original recipe: Present your own original cocktail. Submit its name, concept, exact measurements, method, glassware and garnish by the announced deadline.
03. Ingredients & approvals: Disclose allergens and all homemade ingredients. Use approved products and tools; bring specialty supplies not provided. No premixed finished cocktails unless expressly permitted.
04. Reporting & setup: Arrive at the stated reporting time and follow the running order. Set up only during the allocated period; do not mix the finished drink before the start signal.
05. Time & presentation: Complete preparation, service and explanation within 5 minutes. Setup and cleanup are separate. Serve the announced number of tasting portions and stop when instructed.
06. Hygiene & safety: Maintain a clean station and handle ice, ingredients and tools safely. Hazardous effects require prior approval. Report spills, breakages or unsafe conditions immediately.
07. Fair conduct: Respect judges, competitors and staff. No cheating, unauthorized assistance, interference or improper influence. Do not compete while impaired.
08. Penalties: Overtime and procedural breaches follow the penalty schedule announced before competition. Serious safety violations, cheating or misconduct may lead to disqualification.

JUDGING CRITERIA

Taste & balance	Technique & bar skills	Presentation & garnish	Creativity & story	Hygiene & bar conduct
30 points	30 points	20 points	10 points	10 points

09. Results & ties: Average valid judges' totals, then apply published deductions. Rank within each category. Break ties using criterion scores in the table's left-to-right order; use the announced procedure if still tied.
10. Review & acceptance: Judges' taste assessments are final. Raise scoring or procedural errors with the coordinator within the announced deadline. Participation accepts these rules and permits event photography for promotion; original recipes remain yours.

Read your city event brief: It confirms reporting time, category requirements, supplied products, servings, setup/cleanup times, penalties, awards and complaint deadline.