

MANGO PINEAPPLE CULINARY COMPETITION 2012

BARTENDERS COMPETITION

Saturday, 16th and Sunday 17th June, 2012

Sponsored by the Antigua & Barbuda Ministries of Agriculture and Tourism

CALL FOR ENTRIES

Professional bartenders are invited to enter the Mango Pineapple Culinary Competition 2012

This is the 7th year of this competition for professional chefs featuring superb varietal mangoes from Christian Valley Agricultural Station and Antigua Black Pineapples from Cades Bay Agricultural Station.

The Bartenders Competition

Compete for:

- Bartender Supreme (Winner)
- 2nd and 3rd place
- Quinn Farara Hospitality Award
- “Most Innovative Bartender” Award

Bartenders will create **3** Beverages:

1. Rum Beverage
2. Non- Alcoholic Beverage
3. Freestyle, unrestricted concoction.

Participants are encouraged to include **showmanship** in their mixology.

These categories will be run in **5 minute** heats. Each drink must include fresh mango and or pineapple.

IMPORTANT: A **Health and Hygiene** short course from ‘*Chefs Helping Chefs*’ will be administered electronically by Chef Jeffery “Jeff” Rotz. This course must be completed before taking part in the competition. Further correspondence on the details of the course will be forwarded at a later date.

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Bartenders Competition Rules

1. Each contestant must be a professional bartender with bar experience in Antigua or Barbuda.
2. Stage 1: Each bartender must enter 3 different cocktails in separate 5 minute heats:
 - an alcoholic cocktail using English Harbour 5 Year Old or Cavalier Light;
 - a non-alcoholic cocktail;
 - “Freestyle”: unrestricted concoction, allowing the competitors to display their mixology without limitation.
 - Tenders are encouraged to use unusual local ingredients and fresh edible garnishes.
 - Pre-prepared carvings or garnishes will not be permitted for any heat, including the final heat.
3. Each drink must feature fresh mangoes and/ or pineapple, which will be supplied free of charge from Christian Valley Agricultural Station.
 - ✓ Please state the exact number of mangoes and pineapples needed to complete all three drinks recipes for day one.
 - ✓ The available mangoes at this time:
 - ❖ Julie
 - ❖ Edward
 - ❖ Kidney
 - ❖ Pinero/ Belly-full
 - ❖ Hayden
 - ❖ Bombay
 - ❖ Lady Francis
4. All ingredients other than mangoes and pineapples will be supplied by the contestants.
5. The constant use of blenders is discouraged.
6. Stage 1: The show will run in heats, one competitor at a time, doing the different categories one after the other by using the 2 stations in relay (whilst one is competing the other is setting up or breaking down).

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7. The time is limited to 5 minutes per session; therefore each contender will go on stage 3 times for 5 minutes each time, and each time produce 2 portions in that heat, one for tasting and one for display.

8. All tools including blenders and glasses for presentation of entries will be supplied by the contestants.

Voltage for electrical tools is 110V.

9. Mangoes and pineapples provided for your entries should be used in a responsible manner. Points will be deducted for unreasonable wastage of fruit.

10. **Stage 2:** Each of the 5 top scorers of Stage1 (Saturday) will move on to Stage 2 (Sunday). Items will be pulled from a mystery basket for three separate 15 minute heats.

- First 5 minutes to see the items in the mystery basket and the equipment to be used.
- Second 5 minutes to mentally create a drink
- Last 5 minutes to produce 2 portions of the unrestricted concoction.
- Mango and/ or Pineapple must be the main ingredient in at least 2 of the 3 heat's creation.
- Candidates are encouraged to adapt to at least one alcoholic and one non alcoholic in two of the 3 heats.
- Awards will be given in gold, silver and bronze

11. **The use of cell phones during the competition is expressly forbidden.**

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Register Your Entry

Fill out the attached Mango Pineapple Culinary Competition 2012 registration form and email it to

mangopineapplemenu@gmail.com

DEADLINE FOR REGISTRATION: Monday 21st, May 2012.

Submit Recipes in advance that orders may be in place for the free fresh fruit.

See competition rules for more information on recipe submission requirements.

Date and Start Time

Mango Pineapple Culinary Competition 2012 – the Bartender competition will take place on

- **Saturday 16th June 2012**
- **Top 5 scoring Bartenders** will vie for 1st, 2nd and 3rd **place on Sunday 17th June.**
- Start time for both days is 9:00 am.
- Late arrivals will not be granted extra time at the bar.

Venue for the Competition

Mango Pineapple Culinary Competition 2012 will be held at the

Antigua & Barbuda Hospitality Training Institute (ABHTI), Dutchman's Bay,

Coolidge, Antigua.

Submit your Recipes in advance.

• **Submit your recipes by Monday 28th, May 2012.** . Email recipes with accompanying pictures of each drink to mangopineapplemenu@gmail.com

Each Recipe must include:

- Name of contestant.
- The bar, hotel, resort or entity you represent.

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- **AN ENTRANCE FEE OF EC75.00 PER ENTRANT IS MANDATORY**, (*For the purchase of items for the pantry and mystery basket*)

Recipe Information must include:

- Category – alcoholic Cocktail or non-alcoholic Beverage.
- Name of your drink. This should be a memorable, original name.
- Ingredients and quantities.
- Method of preparation.
- Total number of mangoes and pineapples required.

Recipe Format for Use by Judges

- Recipes should be typed in an easy-to-read 12 point font, using only black ink.
- Ingredients should be listed in the order they will be used.
- Recipes should be presented on a single page if possible, but no more than 2 pages.
- Recipes should be clear and precise, with no unnecessary decoration or illustration.

Demonstration of Method to Judges

- Judges will expect you to talk to them as you make your drinks. Give the name of the drink, and of each ingredient as you use it. Be friendly and let your personality show. Showmanship is an integral part of the 2012 judges' criteria.

Judging Criteria

All entries in Mango Pineapple Culinary Competition 2012 – the Bar Competition will be judged on presentation, flavour, texture, bar practice and skills (including hygiene), and on the name of the drink. Judges decisions will be final.

Right to Use Submitted Recipes

All recipes submitted for Mango Pineapple Culinary Competition 2012 will be kept secret until the competition is over. All recipes remain the intellectual property of the contestants; however, the organizers reserve the right

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to use each recipe for promotional purposes. Media for such purposes may include, but are not limited to, television, radio, newspapers, magazines, the Internet, and a proposed cookbook.

Contact Person for Mango Pineapple Menu 2012 – Bartenders Competition:

For additional information on registration and submission of recipes,

Contact Tameka Wharton. Telephone: 562 7600/ 4647602. Email: mangopineapplemenu@gmail.com

M.P.C.C.C. 2012

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Bartenders Registration Form (ONLY PAGE NEEDED FOR SUBMISSION)

Contestant's Name: _____

Bar, Hotel, Resort, or entity you are employed by: _____

Name of direct Supervisor: _____

Telephone number where you can be reached: _____

Email address for sending further information: _____

Registration Deadline

Registration forms must be submitted by **Monday, May 21, 2012.**

SUBMIT

Please save the completed form and email it to mangopineapplemenu@gmail.com OR deliver a printed copy of the completed registration form to "Mango Pineapple Culinary Competition 2012, Care of Chefs World, Gambles Terrace, and Friars Hill Road".

Attention Hotel Management

Please forward this Mango Pineapple Culinary Competition 2012 Call for Entries and Registration Form to your Bar Supervisor.

Contact

Tameka Wharton - Tel: 562-7600 or 4647602

Cecelia Thwaites- Tel: 462-0194

Email: mangopineapplemenu@gmail.com