



PHARE 2009

Corporation

Pacific Hotel & Restaurant Expo

ANNUAL BARTENDING COMPETITION Featuring Smirnoff Vodka "TWISTED CLASSICS"

PHARE 2009 Annual PHARE Bartending Competition

OFFICIAL REGISTRATION FORM

Entry Deadline: By 5:00 p.m. Wednesday, April 1, 2009 in the GHRA office.

Registration Fee: \$75.00 per contestant, due by 5:00 p.m. Wednesday, April 1, 2009 in the GHRA office. Make checks payable to Guam Hotel and Restaurant Association. VISA and MasterCard gladly accepted. Any contestant who cancels after April 1, 2009 will incur a penalty fee of \$50.00. No refund will be made for cancellations after April 3, 2009.

Name of Contestant:			
Title / Position:			
Property/Establishment:			
Email Address:			
Telephone #		Fax #	

Contestant waives any and all claims to the recipe he/she submits for this competition and gives permission to GHRA and/or ST Corporation to use, reproduce and/or publish said recipe and/or any photo and/or image of the recipe, beverage entry and/or Contestant himself/herself in whole or in part without restriction and/or without additional compensation.

Contestant assumes entire responsibility and hereby agrees to protect, indemnify, defend and save GHRA, ST Corporation and their representatives or PHARE 2009, its employees and agents harmless against all claims, losses, damage to persons or property, acts of nature, governmental charges or fines and attorney's fees arising out of, or having been caused by contestant's installation, removal, maintenance, occupancy or use of the show premises or any parts thereof, excluding, however, any such liability caused by the gross negligence of GHRA, ST Corporation and their representatives and PHARE 2009, the organizer, its employees and agents.

Contestant's Signature:			
Manager's Name (Print) and Signature:			

Other materials are required for completion of this registration. See competition information and rules for more details. You may also contact GHRA at telephone 649-1447, fax 649-8565 or email bina@ghra.org.

The PACIFIC HOTEL AND RESTAURANT EXPO in conjunction with the
GUAM HOTEL AND RESTAURANT ASSOCIATION'S FOOD & BEVERAGE COMMITTEE,
SMIRNOFF VODKA and ST CORPORATION

Present the

ANNUAL PHARE BARTENDING COMPETITION
Featuring Smirnoff Vodka
“TWISTED CLASSICS”

General Information:

OBJECTIVES OF COMPETITION

- To promote the highest standards of service and product quality in hotels and restaurants on Guam
- To improve business-community relations through positive interactions with Guam's citizenry
- To publicize the value and benefits of the island's visitor industry to Guam's economy
- To actively participate in the overall activities of PHARE 2009
- To demonstrate professional skills on a competitive level to the public
- To provide an arena where fellow employees from hotels and restaurants may assemble and compete
- To develop friendship, goodwill and cooperation amongst hotels and restaurants in Guam
- To stimulate employee interest in their career

THEME: “Twisted Classics” featuring Smirnoff Vodka

WHEN: Friday, April 17, 2009 • 9:00pm -???

WHERE: The Hyatt Regency Guam

WHO MAY COMPETE

All hotel and/or restaurant employees, at the assistant manager level and below, who work at a regulated eating and/or drinking establishment and possess a valid ABC card are welcome to register to compete in the Annual PHARE Bartending Competition. A minimum of ten (10) and maximum of fifteen (15) contestants will be accepted on a first-come, first-served.

Contestants must create an original drink recipe, including the featured product as an ingredient in the recipe. All contestants must provide a biography of themselves and their career, including their most memorable bartending experience. Any Contestant who desires to use fire or other special effect(s) must provide a full, detailed, written description of such use.

ENTRY COST

The entrance fee is **\$75.00** per contestant. Checks should be made payable to the Guam Hotel and Restaurant Association. VISA and MasterCard are gladly accepted.

Note: Any contestant who cancels after April 1, 2009 will incur a penalty fee of \$50.00. No refund will be made for cancellations after April 3, 2009.

SUBMISSION DEADLINES

The following must be completed and submitted to the GHRA office by Wed., April 1, 2009:

- Official Registration Form
- Entry Fee
- Original Recipe Form
- Copy of valid ABC card
- Contestant's Biography, including most memorable bartending experience
- Full, detailed, written description of desire to use fire and/or special effects

Payments must be made in the GHRA office, located at 643 Chalan San Antonio, DFS Pacifica Bldg., Suite 101, Tamuning Guam. Other documents may be submitted in person at the same location or faxed to GHRA via 649-8565.

For further information, please contact Bina Garcia in the GHRA office via telephone 649-1447, fax 649-8565 or email bina@ghra.org.

ATTIRE

All contestants are encouraged to plan their performance around a theme related to the overall theme of this annual bartending competition, and dress in a corresponding costume.

ORDER OF APPEARANCE

The order of appearance of the contestants will be determined by drawing lots. Members of the organizing committee will conduct the draw during the Contestants Meeting.

CONTESTANTS MEETING

A meeting for all interested contestants is scheduled for TBA at the Hyatt Regency Guam. Product to be distributed by Sponsor during this meeting.

JUDGES

The organizing committee will select a panel of five (5) judges.

SCORE KEEPERS

An accounting firm from the GHRA membership will tabulate all scores.

PRIZES

All contestants will receive a ditty bag from Smirnoff Vodka and ST Corporation and a certificate of recognition for their participation from GHRA. Winners will receive the following prizes:

- **First Place:** \$500.00 Cash, an Award Plaque and Automatic entry into the final round of the 10th Annual Planet Hollywood International Bartending Flair Challenge – date TBA.
- **Second Place:** \$300.00 Cash and an Award Plaque
- **Third Place:** \$200.00 Cash, and an Award Plaque

RULES AND GUIDELINES

- All contestants must arrive at the competition no later than 7:30pm, Friday, April 17, 2009.
- 1. Before and during the ongoing competition, contestants must remain out of sight of the judges, except during their respective performances. Competitors are not allowed to confer with the judges at anytime except if the judges have any questions pertaining to the task being performed. Any infringement of this rule will result in the immediate disqualification of the offending competitor.
- 2. Contestants are allowed to have someone assist them in the set-up and breakdown of their equipment before and immediately following their performance. The time allotted for set-up is two and a half (2-1/2) minutes, and breakdown is an additional two and a half (2-1/2) minutes. ABSOLUTELY no one will be allowed to assist the contestant during the actual performance.
- 3. The time limit for each performance is five (5) minutes. Any performance that exceeds the allotted time limit will result in one (1) penalty point per ten (10) second overage. The contestant will be disqualified if the performance time exceeds a total of six (6) minutes.
- 4. The performance area will be accessible to all participants during a Contestants Meeting that will be held prior to the competition. It is advisable that all contestants take this opportunity to familiarize themselves with the performance area.
- 5. Each performance may be set to music of the contestant's choice. All contestants must provide their own music on CD or cassette tape, preferably submitting the music to the organizing committee during the Contestants Meeting.
- 6. The sponsor and organizing committee will supply contestants with the sponsored product; Smirnoff Vodka. All contestants must use the sponsored product in their beverage entries and performances. All contestants are responsible for bringing all other equipment, materials and ingredients that they might need.
- 7. There is a MANDATORY 10 point deduction for any contestant whose performance results in any type of breakage – including bottle or glassware.
- 8. Contestants are NOT ALLOWED to use fire as a special effect during his/her performance. He/she must notify the organizing committee, via the GHRA office, in writing by March 25, 2009, detailing the extent of use for their special effect(s). The organizing committee must approve the use of the special effects. Any contestant that uses fire during their performance will be immediately disqualified.
- 9. The judging criteria are attached.
- 10. The judging panel will be comprised of five (5) judges, selected by the organizing committee. All decisions by the panel of judges are final. No changes or appeals will be allowed.
- 11. All beverage recipes must be original. Beverage recipes must be submitted to the organizing committee, via GHRA, by April 1, 2009 for verification.

12. Contestants must prepare sufficient quantities of the beverage entry for sampling by the five (5) judges, plus one (1) full portion to showcase during the performance. Each contestant must prepare the five (5) tasting portions for the judges when he/she (contestant) is on the ready deck. The organizing committee will provide the tasting glasses for the judges.
13. Each and every contestant is required to prepare one (1) beverage entry during the on-stage performance of the competition. This will also serve as the full portion that will be showcased. The beverage entry is to be mixed and presented in the appropriate glassware. Contestants must bring two (2) pieces of their preferred glassware.
14. During the performance, all beverage entries must be prepared on the counter or bar in plain view of the judges and audience.
15. Following each performance, the organizing committee will showcase the finished beverage entry in a separate display area for the duration of the competition.
16. Beverage entries may not be pre-mixed. All ingredients, equipment and materials will be inspected by the organizing committee prior to the competition.
17. No more than three ounces (3 oz.) total alcohol content and no more than twenty-two ounces (22 oz.) total volume of the beverage are allowed. Note: Alcohol refers to any liquor rated 40 proof and above.
18. In order to practice compliance, all contestants must make use of the “jigger” when pouring any liquor.
19. The winner will receive \$500.00 and a beautifully etched plaque for his/her accomplishment once terms & conditions mentioned below have been fulfilled:
 - 2 weeks after event, (beginning no later than May 1, 2009) winning contestant and their property must feature winning Smirnoff Vodka drink on their menu for at least three (3) months following the event.
 - After three months completion, the winning contestant and/or property will then receive the cash prize on July 31, 2009 by competition sponsor.
 - Failure to comply with said conditions will be grounds for forfeiture of cash prize winnings.
20. The Sponsor and Organizers reserve the right to reproduce and/or publish recipes in GHRA publications.
21. The sponsor and Organizers reserve the right to revise, modify or add to any of the rules and regulations. The Sponsor’s and Organizer’s interpretation of these rules and regulations is final.

FOR FURTHER INFORMATION

For further information, please do not hesitate to contact Bina Garica in the GHRA office at telephone 649-1447, fax 649-8565 or email bina@ghra.org.

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"TWISTED CLASSICS"
featuring Smirnoff Vodka**

JUDGING CRITERIA

***TASTE & COMPOSITION**

0 – 25 points

Ingredients that are used are practical and digestible and taste appetizing, flavorsome and well balanced.

***TECHNIQUE & ABILITY**

0 – 25 points

Bartending skills displayed while mixing the beverage. How the equipment is handled and overall command of skills being performed. Method and ingredients should correspond to the submitted recipe.

***KNOWLEDGE & PROFESSIONALISM**

0 – 15 points

Ability to answer questions pertaining to the ingredients used, choice of name and the inspiration for the drink, etc. Articulates well. Presents himself/herself with confidence and displays an overall proficiency of drink making.

***BEVERAGE ORIGINALITY**

0 – 15 points

Creative blend of all ingredients. Does the drink have a unique character? Was the recipe inventive? Was the presentation innovative?

***PRESENTATION – General Impression**

0 – 10 points

Appearance of drink (e.g. looks refreshing, elegant, and uses correct choice of glassware) and consistency of beverage (eg. not too large, correct portion size).

SHOWMANSHIP

0 – 10 points

Individual theme and costuming relates well to the overall event theme. Flaring skills will be judged on originality of moves, accuracy, spins, catches, multiple bottles, etc.

Maximum total points – 100



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2009 ANNUAL PHARE BARTENDING COMPETITION "TWISTED CLASSICS" BARTENDER PROFILE

Name/Nickname (better known as):

Age:

Hobbies:

Establishment Currently Employed at:

Past Bartending Experiences and Achievements:

If you were not bartending what would you be doing?

Your Most Memorable Bartending Experience:

Profile is due no later than Wednesday, April 1, 2009 at 5:00 p.m. at the GHRA office. If you have any questions please contact Bina Garcia at Tel: (671) 649-1447, Fax: (671) 649-8565, email bina@ghra.org.