



## **EXTREME WORLD FLAIR 2019**

Date : 7th April 2019

Time : 1:30pm–7pm

Venue : Bar “Eclipse”, Okinawa,  
Japan



# INTRODUCTION

After 10 years history of “Ultimate world flair” anfa (All Nippon Flair Bartenders Association) will try to create new international flair competition called “Extreme World Flair”

This first challenge is held on “Okinawa” what is beautiful island located south end of Japan.

Our objective for this Asia and World Championship is encourage and improve skills of bartenders, who are the main players in Japan, Asian and World's cocktail industry.

This year we are very proud to once again have *Orion Beer Company* as our main sponsor along with so many any other sponsors and also **ABA (Asia Bartenders Association)** who have been giving great support to its member's event all over Asia.

## GENERAL RULES

1. This event is open to anyone. For ABA member please contact to your ABA country president and send your Registration form at [aki\\_eclipse\\_bar2001@yahoo.co.jp](mailto:aki_eclipse_bar2001@yahoo.co.jp)
2. Music must be provided at the “Welcome dinner” by CD and in its own case, properly labelled with **your name and track number**. It is highly recommended that you bring more than one copy of your music with you, in case it is damaged or unreadable. The organizers and the event staff are not responsible for damaged or unreadable music.
3. The running order will be established in the briefing
4. All contestants must be arrive the competition venue on 12pm, 7th April
5. All rules, guidelines and drink recipes are subject to change at the description of the organizers.

# FLAIR RULES

## **FINAL ROUND 5 Minutes**

**Please make 2 Cocktails**

- **CUBA LIBRE by “ Working Flair ”**

45 ml Bacardí Superior

Full of Coke

Fresh Lime

METHOD : BUILD (No need to stir)

GLASS: High Ball

GARNISH : Straw

- **Make your “ Own Creation cocktail “ by “ Exhibition Flair ”**

Come up your idea to create the cocktail recipes follow the concept of “**OKINAWA OCEAN**” with any your own Ingredients and technical  
*(submit recipe at competition venue)*

1. All bottles used in the working flair must be set with at least **half** bottle of liquid (we will check & supply all working flair bottles)
2. All bottles used in the exhibition flair must be set with at least **15ml.** of liquid. Water is not allowed.
3. Contestants may set their Juices in their Clear Bottles (Label of branding is not allowed)

4. Metal pour spout is required on the working flair bottles. Any free flowing pour spout can be used on all exhibition flair bottles. Pour spouts can be taped in place, as long as they are not restricting the flow of liquid.

5. Competitors can use as many clear and un-tinted glass bottles for their own choice of liquid.

6. Competitors can put their **TEAM STICKER** or **anfa STICKER**, and some **TAPE** as mentioned below.

- Any strips of tape on the **NECK PART**

- Two strips of tape on the **BODY PART**

- One Sticker on the **BODY PART** (Sticker must put in a new clear bottle)

7. In the exhibition flair, syrups will be stored in half full bottles and it is not allowed to use syrup for exhibition flair setup (15 ml)

8. All cocktails recipe will remain the property of the **anfa** and be submit on competition day

**9.** By entering **EXTREME WORLD FLAIR 2019**, competitors agree to assign copyright of the recipe and drink name to the **anfa**

10. **anfa** reserves the right to have the final decision, all decisions of the **anfa/Organiser** shall be final

11. Bartenders can set up the competition bar any way they choose, but it is highly recommended that nothing starts on the upper bar surface to help with visibility for both the audience and the judges

12. No fire tricks of any kind will be allowed

13. Competitor will be given to set up the bar on stage is **2 minutes** The timing for the set-up will commence immediately after the previous competitor has left the stage and the bar has been cleaned

14. There will be a 30 minutes break for the judges after half in total of competitors

## **SCORING SYSTEM Technical categories 300 points**

### **Originality 50 points**

Are you introducing something new or have we seen this stuff before? This is the category Where signature moves will make you score high. It's not all about the moves though. We are also looking at styles, and new ways to present your routine.

### **Difficulty 50 points**

More objects don't mean more difficulty. Some bottle tin moves are more difficult than the Basic 5 objects move. Think also about the complexity of what you're showcasing.

### **Variety 50 points**

This is not variety of objects, it's variety of moves. A lot of moves look exactly the same even Though bartenders are using different combinations of objects. The usual split juggle. Nest is boring to watch and won't score you high in this category.

### **Smoothness 50 points**

How smooth are you? How polished is your routine? Are you nailing your moves with Confidence or are you playing it safe? Drops and fumbles will affect your final score in this one.

### **Showmanship 50 points**

Are you having fun on stage or are you too focused on your moves? Remember that the crowd doesn't necessarily understand the technicality of your routine. Make sure you interact with them. This is the easiest category to score if you play it smart.

### **Music Choreography 50 points**

This category could potentially be judged by someone that has never seen flair before. How well is your routine on your music? How well is it put together? Does it look good? Think about the most beautiful choreographed acts in other disciplines. Can your flair show keep up with them?

## **COCKTAIL SCORE SYSTEM FINAL ROUND: 50 POINTS**

 “Own Creation cocktail” will be scored **50 points** Base on:

- Cocktail Name
  - Creativity
  - Flavors, Taste and Aroma
  - Presentation and Service
  - Appearance and Garnish
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### **DEDUCTIONS**

#### **Spills -1**

Every spill counts, even the tiny ones

#### **Drops -3**

Every drop counts. Two objects stuck together will count as one.

#### **Miscellaneous -5**

Missing ingredients, wrong procedures, wrong ingredients, under pours, over pours, unhygienic

Procedure and every other mistake regarding the drinks will penalize you.

Easy points to lose play it smart.

#### **Break -10**

Every break counts.

#### **Missing or unservable drinks -30**

The most important thing in a flair bartending show is to have your drinks made by the end. It's better to finish your drink than to try a last move when you're running out of time.

## PRIZE MONEY(FINAL ROUND)

**The total prize money is 5,000 USD**

1st place 2,000 USD + trophy+ frame

2nd place 1,500 USD + frame

3rd place 1,000 USD + frame

Best Female: 300 USD + frame

Best Cocktail Creation: 200 USD + frame

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## REGISTRATION:

To registered competitors may request the registration form on

[aki\\_eclipse\\_bar2001@yahoo.co.jp](mailto:aki_eclipse_bar2001@yahoo.co.jp)

All competitors are required to attend the meeting at the competition venue on  
12pm, 7th April

Venue : Bar “Eclipse”, Okinawa, Japan

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## NOTICE:

For contestants outside Japan - your participation will only be confirmed after filling the registration form, and after your flight itinerary and a copy of your passport is sent to the organizer.