

anfa FRESH FLAIR2025 ～summer～

ATLAS WORLD FLAIR CHAMPIONSHIP 2025 日本予選

◆大会名

anfa FRESH FLAIR2025 ～summer～&ATLAS WORLD FLAIR CHAMPIONSHIP 2025 日本予選

◆大会日程 2025年5月18日(日)

◆大会時間

選手集合 —10:30—

オープン —12:00—

スタート —12:30—

大会終了予定時刻 —18:00—

◆入場料

前売り 3500円(1ドリンク付) 当日 4000円(1ドリンク付)

※前売りにて入場者数が上限に達した場合、当日券の販売は行いません。

◆大会開催場所

ALBEホール名古屋(〒461-0005 愛知県名古屋市東区東桜1丁目3-8 ヴェッセル丸杉ビル B1F)

◆エントリー費

会員のみ 5000円

◆エントリー資格

anfa FRESH FLAIR2025 ～summer～

全国のanfa会員。(過去にanfa公式大会プロ部門入賞経験のある方、ROOKIES FLAIR CHAMPIONSHIP・FRESH FLAIR優勝経験のある方は出場できません)

ATLAS WORLD FLAIR CHAMPIONSHIP 2025 日本予選

全国のanfa会員。

優勝者には6月にバリで開催されるATLAS WORLD FLAIR CHAMPIONSHIP 2025に参加費用として、渡航費、滞在費、エントリーフィーが支給されます。準優勝者にはエントリーフィーが支給されます。優勝者、準優勝者はATLAS WORLD FLAIR CHAMPIONSHIP 2025へのエントリーは必須となります。現在の情報では日本人出場枠は2名のみ、演技時間は5分、日程は6/6→選手ミーティング、6/7→予選、6/9→決勝となります。

◆エントリー連絡先

anfa_toukai@yahoo.co.jp

◆エントリー方法

①大会名 ②名前(フルネーム) ③フレアネーム ④所属店舗(大文字小文字等正確に正式名称)

⑤anfa 所属地区 ⑥住所(郵便番号から) ⑦電話番号 ⑧LINE ID ⑨写真

上記を明記の上メールアドレスまでメールでお送り下さい。

返信のメールをもって受付と致します。

エントリー締め切りは4月17日(木)24:00迄 又は定員になり次第終了。

◆音源提出

使用する音源は、mp3の形式で5月7日(水)24:00必着で送っていただきますようお願いいたします。

◆チケット取り扱い店舗

・Delicious foods & Bar TATULA 052-222-2268

〒460-0008 愛知県名古屋市中区栄1-4-9加藤ビル2F

・LEVEL4 052-262-9666

〒460-0007 愛知県名古屋市中区新栄1-6-6神田ビル2F

◆主催

anfa中日本エリア

◆協賛企業

三和酒類株式会社

カンパリジャパン株式会社

ナランハ株式会社

ルール概要

- ・演技時間は3分
- ・TUMUGI(三和酒類株式会社)を使用したオリジナルカクテル1杯を作る競技です。(TUMUGIを30ML以上使用したカクテルを作成してください。)
- ・使用するTUMUGIは WAPIRITS KOJI・BUNTAN・NEW OAK CASK STORAGEの3種より選べます。(会場で準備しているものは WAPIRITS KOJI のみです。BUNTAN・NEW OAK CASK STORAGEを使用する方は必ず自身でボトルと液体を準備するようにしてください。)
- ・ワーキングフレアはTUMUGIを必ず使用して20秒以上のルーティンを行ってください。(選手がTUMUGIを手にとった時から審査員がストップウォッチをスタートさせます。またTUMUGIを置いたりドロップした場合は計測を中断します。再びTUMUGIを手にとった時から計測がスタートします)
- ・ワーキングのTUMUGIの量は1/2フルボトルです。
- ・副材料、ガーニッシュ等は自身でご用意ください。
- ・使用するリカー、シロップはanfaHPに記載している以下の賛助会メーカーより使用してください
<https://flair-bartenders.com/supporting-society-list>
- ・選手チョイスの液体 1/2oz以上(フリーボトル可)(一種類のみ)
※フリーボトル:好きなボトルのラベルを剥いて液体を入れて使用してください。使用する本数は自由ですが1種類のみです。リカー・ジュースどちらでも可
- ・20秒に満たなかった場合、減点はありませんがショーマンシップの加点項目の採点に大きく影響します。
- ・TUMUGI WAPIRITS KOJI(三和酒類株式会社)のみ会場でご用意致します(持参可)
- ・それ以外の材料は全てご自身でご用意願います
- ・当日使用するオリジナルカクテルのグラスもご持参下さい
- シロップを使用する際は1/3Full bottle以上入れて使用してください。
- ・バートップ、スピードルール、その他のセッティングは自由です。
- ・危険な行為、火を使う行為などを行った場合は失格となります。
- 制限時間を超過して液体を注ぎ続けている場合は未完成の減点となります。

・材料以外で会場で用意するのはTUMUGI(三和酒類株式会社)、アイススコップ、キューブアイスのみです。

・複数アイテムをドロップした場合、1アクション内でのドロップは1カウントです。例1) 3ボトルの1アクションで2本ドロップした場合 1カウント
例2) 2ティン1ボトルでティンとボトルを落とした場合 1カウント

・ドロップ時のスピルはカウントされません。

・カウンター上(バートップ、メイキング部分、アイスストック部分)に落下したアイテム はドロップに含みません。原則として、床に触れたものをドロップとします。

・ボトルのテーピングはフリーボトルのみネックに5センチ以内、ボディには幅2センチのテープを2ラインまでで色は自由です。TUMUGI(三和酒類株式会社)のテーピングは禁止 です。

・ティンのテーピングも認めますが衛生面には細心の注意を払ってください。

・バーバックはこちらで用意したスタッフのみで行います。

・大会運営関係者以外の選手控え室への立ち入りを禁じます。

【配点】合計 200ポイント・加点

◆ディフィカルティ 40ポイント

◆クリエイティビティ 40ポイント

◆バラエティ 40ポイント

◆ショーマンシップ 50ポイント

◆プロフェッショナリズム 15ポイント

(立ち振る舞い、バースキル、清潔感)

◆カクテルの仕上がり及び味覚 15ポイント

・減点

◆ドロップ(1アクション内で1ドロップ) ▲2ポイント

◆ 明らかなスピル、ポアミス ▲2ポイント

◆ 作り方、作業手順の間違え、不衛生な手順での作成、破損 ▲10ポイント

◆ドリンクの未完成 ▲10ポイント

◆その他MISC ▲5ポイント

◆ 他人に危害を与えたり、危険にさらす行為、火の使用、スピルストップ・ポアラーの細工、加工 ▲失格

カクテルレシピは5月7日(水)までにこちらに記入して送ってください。

<https://ws.formzu.net/sfgen/S43870152/>

※フリーボトルに入れる液体はレシピ欄横にフリーボトル使用と記入してください。例

【記入方法】

材料名(会社名):分量

・TUMUGI(三和酒類株式会社): 1 1/2 oz

・ルジェ カシス(サントリー株式会社):1oz フリーボトル使用



ATLAS WORLD FLAIR CHAMPIONSHIP 2025 BALI - INDONESIA

GENERAL RULES

1. Eligibility and Participation:

- The competitions are open to anyone (except Indonesia will by invitation) and those approved by the local ABA to which they belong can participate.
- Participants must be at least 20 years of age.
- The running order will be established in the briefing
- The maximum number of participants is 35

2. Sponsorship and Branding:

- Competition sponsors products include **CAPTAIN MORGAN, JW BLONDE**
- Competing bartenders are not allowed to wear logos of companies conflicting with the event sponsors.
- All cocktails' recipes submitted will remain the property of the organizing body and must be submitted by a specified date.
- No competing brands to the sponsors may be used.
- Only competition or ABA stickers can be used on the Mystery bottle no Other Sticker and only one sticker in one bottle. Sticker must put in a new clear bottle.
- Sponsorship Bottle (Timing). A judge will start a stopwatch as soon as the bartender picks up the Sponsorship bottle. As soon as the bartender let go the bottle and drops it, the timer will stop. When the bottle is used again the time will start again. Contestant need to have at least 10 % of Sponsor bottle flair in their routine.

3. Music Requirements:

- Music must be provided at the registration meeting (briefing) in MP3 or USB Drive format and must be properly labeled.
- It is recommended to bring more than one copy of the music in case it is damaged or unreadable.
- The organizers and event staff are not responsible for damaged or unreadable music.

4. Flair Rules:

- Each competitor typically has **5 minutes on the qualification round and 7 minutes for their performance in the final round.**

- Bottles used in working flair must be at least half full, and bottles used in exhibition flair must contain at least 15ml (1/2 oz) of liquid.
- Metal pour spouts are required on the working flair bottles, and any free-flowing pour spout can be used on exhibition flair bottles. Pour spouts can be taped in place as long as they do not restrict the flow of liquid.
- Contestants may set their Juices in their Mystery Clear Bottles (Label of branding is not allowed) If you are putting different liquids in each bottles, please use different tapes for labeling.
- No empty bottles can be included in the competition bar setup. Fire tricks are not allowed.
- In the exhibition flair syrups will be stored by minimum in half full bottles and it is not allowed to use syrup for exhibition flair setup (15 ml/ 1/2 oz)
- 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.
- In competitors are required to prepare two drinks on the qualification and final round (Working flair drink and exhibition flair drink).
- All the juices will be stored in store Pour or clear bottles/or any other, but if needed competitors can store them in mystery bottles or “clear bottles”

5. Competition Setup and Timings:

- Competitor will be given to set up the bar on stage is 2 minutes. Deductions will be given after over time. Competitors will be penalized 5 points for each 10 seconds in the over time during the set up. The timing for the set up will commence immediately after the previous competitors has left the stage and the bar has been cleaned.
- The running order of competitors is established during the briefing. There will be a 30 minutes break for the judges after 17 competitors
- After the qualification there is time for judges to calculate the point and will be announce in 30 minutes
- This event will have 2 rounds, Qualification round and Top 10 will go to Final Round
- All rules, guidelines and drink recipes are subject to change at the discretion of the organizers.
- By entering this competition, competitors agree to assign copyright of the recipe and drink name to the organizer
- The Organizer reserves the right to have the final decision, any other matter relating to the judging of this competition all decisions of ABA /Organizer shall be final.

6. Judging and Scoring:

- Judges' decisions are final, and organizers reserve the right to change rules and guidelines at their discretion.
- Judging – The Beverage Association/Organizer, after appointing the panel of Judges, reserves the right to replace or appoint new Judges before or during competition.

ASIA BARTENDER ASSOCIATION / ORGANIZER JUDGES PANEL

- Five (5) Technical Judges (Judge on Flair Technical)
- Two (2) Deductions Judges (Checks the preparation, ingredients, quantities and equipment before the routine, spills, drops, breakage, setup overtime, wrong procedures, will deduct a certain percentage off the final score depending on the transgression, etc)
- One (1) Timer Judge (Will keep time of the competition during his/her routine/Setup and also balance of working flair and exhibition flair.
- Two (2) Cocktail Judges (from different countries)
- ALL POINTS WILL BE MARK ON AVERAGE POINTS FROM THE JUDGES (5 Judges divided 5 /Average Points) – 2 Deduction Judges divided 2 (Average Deductions) = FINAL/TOTAL SCORE POINTS)

SCORING SYSTEM

TECHNICAL CATEGORIES - 300 points

- **Difficulty - 50 points**
 - ✓ Difficulty of technique
- **Creativity - 50 points**
 - ✓ Uniqueness or creativity of technique
- **Variety - 50 points**
 - ✓ Diversity of technique (Number of moves, Routine, Pouring and throwing technique, Grip and handling, etc...)
- **Showmanship - 90 points**
 - ✓ Showmanship: Harmony and completeness of music and content. Mastery of techniques., Smoothness, Calmness and recovery in case of mistakes.
 - ✓ Music: Compatibility of technique with music, synchronize
 - ✓ Audience Control: Ability to communicate with the audience on stage according to the audience's situation.
 - ✓ Style/Character: Expression of the bartender's personality. Costume Completion: Clarity of creative intent, Degree of refinement
- **Professionalism - 30 points**
 - ✓ Craft: Flair using bar tools
 - ✓ Quality: Shaking and stirring techniques. Handling of bar tools. Bartending skills. Sanitation and cleanliness. Behavior

COCKTAIL - 30 points

- Flavor, Aroma, Originality, Presentation

DEDUCTIONS

- Spills : -1 point, Every spill counts, even the tiny ones
- Drops : -2 points, Every drop counts. Two objects stuck together will count as one.
- Miscellaneous : -5 points, Missing ingredients, wrong procedures, wrong ingredients,
- Pour Failure : -2 points, Under pours, over pours
- Break : -10 points, Every break counts
- Sponsorship bottle : -50 points, working flair using sponsor bottle less than 10%
- Missing drink : -50 points, 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.

NO DROPS 30 POINTS BONUS - Bartenders are given a 30 points bonus of "no drops" in their whole routine.

SCHEDULE

- **Briefing : 6 June 2025 – Atlas Beach Club Bali, Indonesia at 5pm**
- **Qualification round : 7 June 2025 – Atlas Beach Club, Indonesia at 11am**
- **Final round : 8 June 2025 – Atlas Beach Club, Indonesia at 6pm**

Registration

- Registration open 15 March 2025 – 15 May 2025
- To registered competitors, need to request the registration form by "direct message to ABA Indonesia on Instagram
- Registration form complete with recipes need to submit / send to organizer on email at starswarbali@gmail.com
- To overseas competitors to confirmed you will on the listing please send copy of your flight ticket.
- All competitors are required to attend the registration meeting on the 6th June 2025 at 5pm (Bali time) at Atlas Beach Club – Jalan Pantai Berawa (Berawa Beach Street) Canggu Bali Kuta Bali Indonesia (if you are not in the meeting at 5pm you have to notify us at least a week before the event
- For all bartenders from outside of Bali, please make sure you can make it to Bali before the technical meeting starts.
- **Competition Fee is \$70 or IDR 1.100.000 including T shirt & Face Towel, Payment during the briefing on 6 June 2025**

PRIZE MONEY

The total prize money is **USD 15.000**

- 1st place USD 5000 + trophy + certificate
- 2nd place USD 3000 + trophy + certificate
- 3rd place USD 2000 + trophy + certificate
- 4th Place USD 1300 + trophy + certificate
- 5th Place USD 900 + trophy + certificate
- 6th Place USD 700 + trophy + certificate
- 7th Place USD 600 + trophy + certificate
- 8th Place USD 500 + trophy + certificate
- 9th Place USD 400 + trophy + certificate
- 10th Place USD 300 + trophy + certificate
- Best Cocktails USD 300 + trophy

DRINK RECIPES

1. Working flair drink (Qualification & Final)

MOJITO

60ml Captain Morgan, Mint Leaves, 2 Slice Fresh Lime (squeezed and drop into drink), 20ml Lemon Juice and topped with Soda Water

Glass	: Hiball (will provide by organizer)
Garnish	: Mint Leaves (will provide by organizer)
Straw	: Yes (will provide by organizer)
Cocktails Napkin	: Yes (will provide by organizer)
Method	: Stirring

2. Exhibition Flair (Qualification & Final round)

YOUR OWN CREATION, with mandatory to use 45ml of JW Blonde as a basic spirit and minimum of 30ml of juices

NOTES:

- Competitors must wear the competition T-shirt (please specify the size in the registration form) all the time while being on the stage (qualification, final, awarding ceremony). No other T-shirts are allowed on the stage.
- On the Final Round competitors should wear a trouser (No Short Pant)

COMPETITION TOOLS

- Bar – use custom made bar
- Bottles – The organiser will provide the bottles for working flair only
- Glassware– Organizer will supply Rock glass for Working Flair in qualification and for the own signature cocktails competitors have to provide their glass
- Long Pour Spouts– organizer will supply stainless pour spouts for working flair