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Caribbean Union Bank

Pineapple Mango Culinary Competition 2022

Bartenders Registration Form

(ONLY PAGE NEEDED FOR SUBMISSION)

MIXOLOGIST REGISTRATION FORM:

Contestant's Name: _____

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

Name of Direct Supervisor (if applicable): _____

Telephone number: _____

Email address: _____

REGISTRATION DEADLINE

Registration forms and fee of \$100 must be submitted by: **Friday 30th July 2022.**

SUBMIT

Please save the completed form and email: mafbaevents@ab.gov.ag, Ministry of Agriculture, Fisheries & Barbuda Affairs Headquarters, Independence Avenue. Contact person Ms. Marcelle Freeland OR deliver a printed copy of the completed registration form to "PiAngo Culinary Competition 2022", Care of Chefs World, Gambles Terrace, Friars Hill Road".

CONTACT

Marcelle Freeland – Tel: 764-8843

Olvanah Richardson-Burnette – Tel: 764-7565

Pineapple Mango Culinary Competition 2022

- **AN ENTRANCE FEE OF EC\$100 PER ENTRANT IS MANDATORY**

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 font size 12, 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 illustrations.

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 2022 judges' criteria.

Judging Criteria

All entries in Pineapple Mango Culinary Competition 2022 – the Bar Competition will be judged on presentation, flavor, texture, bar practices and skills (including hygiene), and on the name of drink.

JUDGES DECISIONS WILL BE FINAL

Pineapple Mango Culinary Competition 2022

Right to Use Submitted Recipes

All recipes submitted for Pineapple Mango Competition 2022 will be kept secret until the completion is over. All recipes remain the intellectual property of the contestants, the organizers reserve the right to use each recipe for promotional purposes. Media for such purposes may include, but are not limited to, television, radio, newspapers, magazines, social media, and a proposed cookbook.

Contact Person for Pineapple Mango Festival 2022 – Bartenders Competition:

For additional information on registration and submission of recipes,

Contact Marcelle Freeland. Telephone: Tel: 764-8843 Email: mfreeo@gmail.com

Pineapple Mango Culinary Competition 2022

BARTENDERS COMPETITION

Saturday, 13th and Sunday 14th August 2022

Sponsored by the Antigua & Barbuda Ministries of Agriculture

CALL FOR ENTRIES

Professional bartenders are invited to enter the Pineapple Mango Culinary Competition 2022.

This is the 13th year of this competition for professional chefs featuring pineapples and mangoes from the Christian Valley, Claremont farms and Cades Bay agricultural stations.

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 minutes heats. Each drink must include fresh pineapple or mango.

Pineapple Mango Culinary Competition 2022

Bartenders Competition Rules

1. Each contestant must be a professional bartender with bar experience.
2. Stage 1: Each bartender must enter 3 different cocktails in separate 5 minutes 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.
 - Fresh edible garnishes must be used.
 - Pre-prepared carvings or garnishes will not be permitted for any heat, including the final heat.
3. Each drink must feature pineapple and/ or mango, which will be supplied free of charge from our agriculture stations.
 - Please state the exact number of pineapples and mangoes needed to complete all three drinks recipes for day one.
 - The available mangoes currently:
 - Julie
 - Edwards
 - Kidney
 - Pinero/Belly-full
 - Hayden
 - Bombay
 - Lady Francis

4. All ingredients other than pineapples and mangoes 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).
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 220V

9. Pineapples and mangoes 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 5 top scores of stage 1 (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 plan.**
 - **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 heats creation.**
 - **Candidates are encouraged to adapt to at least one alcoholic and one nonalcoholic in two of the 3 heats.**
 - **Award will be given in gold, silver, and bronze.**

11. The use of cell phones during the competition is prohibited.

Pineapple Mango Culinary Competition 2022

Register Your Entry

Fill out the attached Pineapple Mango Culinary Competition 2022 registration form and email it to mfreeo@gmail.com.

DEADLINE FOR REGISTRATION: Friday 30th July 2022

Submit Recipes in advance that orders may be in place for the fruits.

See competition rules for more information on recipe submissions requirements.

Date and Start Time

Pineapple Mango Culinary Competition 2022 – The Bartender competition will take place on

- **Saturday 13th August 2022**
- **Top 5 scoring Bartenders** will vie for 1st, 2nd and 3rd place on Sunday 14th August.
- Start time for both days is 1:00 pm.
- Late arrivals will not be granted extra time at bar.

Venue for the competition

Pineapple Mango culinary competition 2022 will be held at the Cades Bay agricultural station.

Submit your Recipes in advance.

- Submit your recipes by Friday 30th July 2022. Email recipes with accompanying pictures of each drink to mfreeo@gmail.com.

Each Recipe must include:

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