



Ti'Punch Cup 2018 – The Rules

Make sure you read through the rules in their entirety before registering.

I - ONLINE REGISTRATION

The online registration will be open worldwide from April 22nd, 2017 to December 15th, 2017. However, the pre-selection being organized differently from one country to the other, **please refer to the specific entry dates mentioned on each country page**. [*hyperlink*]

The competition will run in the following countries: Belgium, China, Denmark, France, Germany, Greece, Italy, Japan, Martinique, Netherlands, Saint Barthelemy*, Saint Marteen*, Spain, Switzerland, United Kingdom and United States. (Countries marked with (*)) will gather in one "Caribbean Final").

Unless stated otherwise on the country page, **all entry should be submitted via the registration form** [*hyperlink*] **available on the website www.tipunchup.com** . All fields marked with a (*) are mandatory.

Rhum Clément and its distributors worldwide will have the right and license to use, adapt, reproduce, and publish any recipe submitted online and related images without being entitled to any compensation. Similarly, any photos or videos of the bartenders taken during the competition could be used, published and reproduced.

PARTICIPANTS

The competition is open only to professional bartenders aged 21-years-old or over, currently residing and working at a bar in the country they register. The age limit may differ according to the country of entry.

Participants should be able to speak English (mandatory) and/or French (optional) in order to introduce their creation to any members of the judging panel in their country of entry and at the World Final in Martinique.

Participants should make sure to be available on the date of the National Final in their country of entry, and for the entire length of the World Final trip from March 12th to March 16th 2018.

COCKTAIL SUBMISSION

The recipe should be an **original and personal creation**.

Each competitor should create a cocktail with **at least 3 main ingredients of a Ti'Punch**:

1. Rhum Agricole:

A minimum of 30ml (1oz) of any of the following Rhum Clément must be used:

- Clément White Rhum Agricole 40°/50°
- Clément Première Canne

- Clement Canne Bleue
- Clement Rhum Ambré
- Clement Select Barrel
- Clement VO
- Clement VSOP

This list is non-exhaustive and may change according to the country of entry.

2. **Lime** or any citrus ingredient
3. **Sugar** or any sweetener

Two extra ingredients can be added in order to have a **maximum of 5 ingredients** in your recipe.

Ingredient specifications:

- The use of any liqueurs, standard modifiers, syrups, bitters, and juices found behind most cocktail bars worldwide is permitted.
- The use of **homemade ingredients** such as homemade syrups or liquors, abstract modifiers, and foams is **not permitted** at this stage of the competition.
- **Elements affecting the taste and/or aromas** of the Ti’Punch such as edible garnish, sprays, bitters are **considered as an ingredient**.
- **The use of any other rum brands is not permitted.**
- The use of any other spirits is permitted.
- Brands or type must be clearly stated.
- Other ingredients, such as fruits, garnishments, type of ice, etc. should be clearly specified.
- The choice of glassware is yours.

Cocktail Recipe specifications:

- The entire recipe should be **expressed in measurements or amount of drops used**.
- Cocktail preparation techniques must be clearly indicated.
- Your cocktail recipe should **tell a story**. Explanation and inspiration for the choice of ingredients and recipe should be detailed.
- **Cocktail picture is mandatory**. Make sure to provide a qualitative picture showcasing the cocktail, rhums, ingredients used, and overall inspiration.

EVALUATION

All cocktails submitted online will be reproduced, judged, and evaluated by a panel of professionals with the same criteria’s:

- Ability to highlight and showcase Rhum Clement in cocktail
- Inspiration by the Rhum Clement brand history and island of Martinique
- Detailed description of the preparation process
- Ease of replicability
- Ease and time efficiency of creation
- Taste and general appearance
- Creativity and Originality of Content. Reminder: photos are mandatory. Any others creative tools such as videos are welcomed. Uploaded files being limited to 5MB, the participants will still be able to upload videos on YouTube and share the link in the dedicated field of the entry form.

The cocktail recipes that best embody the above attributes will be selected to enter the qualifying rounds in their country of entry. Participants will directly be contacted by the local organization staff.

NATIONAL FINALS

ORGANIZATION

All qualifying rounds of the Ti'Punch Cup 2018 will run worldwide from July 2017 to December 2017.

Competition dates for this stage will be specified on each country page in addition to specific rules and information regarding said country. [*hyperlink to country page*].

Qualifying round dates and cities may change due to organizational requirements. In this case, changes will be clearly specified in the country page and national finalists will be notified personally.

TI'PUNCH CREATION ROUND

In order to judge equally all national finalists worldwide, the first round of all national competitions will be identical from one country to the other.

Finalists will be asked to recreate their Ti'Punch on stage before a panel of professionals. **It must be the same recipe they have submitted online** and for which they have been selected to the national final.

Each finalist will have **10 minutes** (5 minutes to set up + 5 minutes to present) to prepare **4 servings** of his/her Ti'Punch creation.

Evaluation will be based on the following criteria's:

- Organoleptic Subjects (Appearance, Aroma & Taste)
- Techniques & Presentation Skills
- Overall Knowledge of the brand and its products
- Respect of the Time limit (Overtime will be penalized)

OTHER ROUNDS

The organization of other rounds during the national finals will be at the discretion of each country organizers. Please refer to the Country Page [*hyperlink*] to find out more.

WORLD FINAL

The winner of the National Final of each participating country will be given the chance to travel to Martinique from **March 12th to March 16th 2018.**

All world finalists will be known by January 1st 2018.

The world final will be held at Habitation Clément, Le François, Martinique (FWI).

Several rounds will allow the panel of judges to select the Ti'Punch Cup Winner 2018:

FIRST ROUND – TI'PUNCH CREATION

World finalists will be asked to recreate their Ti'Punch on stage before the panel. It must be the same recipe they have submitted online and for which they have been selected in their country's final.

Each world finalist will have **10 minutes** (5 minutes to set up + 5 minutes to present) to prepare **4 servings** of his/her Ti'Punch.

Evaluation will be based on the following criteria's:

- Organoleptic Subjects (Appearance, Aroma & Taste)
- Techniques & Presentation Skills
- Overall Knowledge of the brand and its products
- Respect of the Time limit (Overtime will be penalized)

Top 8 scores will be selected to the following rounds.

SECOND ROUND – MARTINIQUE'S TREASURES

The second round will be focused on the multitude of treasures in Martinique.

Each finalist will have **10 minutes** to prepare **4 servings** of a cocktail representing Martinique's culture, diversity, and richness the best way that they can. Modalities for this round will be unveiled at the announcement of the Top 8 world finalists.

Evaluation will be based on the following criteria's:

- Organoleptic Subjects (Appearance, Aroma & Taste)
- Techniques & Presentation Skills
- Overall Knowledge of the brand and its products
- Respect of the Time limit (Overtime will be penalized)

Top 3 scores will be selected to compete for the FINAL round.

FINAL ROUND – MYSTERY CHALLENGE

The rules of the final round will be unveiled just before this last stage.

World Finalists selected for this round will be challenged one last time to judge their tenacity, reactivity and creativity.

Ti'Punch Cup Winner 2018

Finalists will earn a certain amount of points at each round of the World Final. The finalist with the highest score after the addition of the points from all three rounds will be declared **Ti'Punch Cup 2018 Winner**.

At the same time, he or she will become the official sponsor/mentor of the next Ti'Punch Cup.

Ti'Punch Cup Alumni Club

Ti'Punch Cup 2018 winner and all his/her world finalists will become members of the Ti'Punch Cup Alumni Club.

Members of the club may be invited to Rhum Clement private events worldwide, have access to exclusive products, participate to special brand collaborations and receive exclusive brand information. They will also be granted lifetime free entry to Habitation Clément in Martinique.

They may also be invited to participate to future Ti'Punch Cup Events and be members of the judging panel in national or international finals in either their country of entry, country of residence or in Martinique*.

(*Participation to a World Final in Martinique will primarily be granted to the most recent Ti'Punch Cup winner)