

USBG PRESENTS



WORLD CLASS™

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— CLASSICS REIMAGINED —

CHALLENGE OVERVIEW

Creating cocktail recipes for people with different taste preferences is an essential skill of being a World Class bartender and helps you to provide outstanding hospitality to your guests. For this challenge, you must create one unique, signature twist on a classic cocktail. Use the educational resources from Diageo Bar Academy and/or World Class Studios for inspiration in developing your signature cocktail.

DIAGEO BAR ACADEMY RESOURCES

Before beginning this challenge, select one [World Class Studio](#) or [Diageo Bar Academy Masterclass](#) to complete, and take the learnings from that resource to help develop your recipe. Please include a link to the World Class Studio or Diageo Bar Academy Masterclass that has helped you refine your technique or inspire your recipe. Consider reviewing the additional Diageo Bar Academy resources below to help you prepare for this challenge:

- [World Class Studios](#) from Diageo Bar Academy
- [Perfecting Classic Cocktails](#) from Diageo Bar Academy
- [Making a Modern Classic](#) from Diageo Bar Academy
- [Tips From the Best Bartenders in the World](#) from Diageo Bar Academy
- [Minimum Ingredients and Maximum Flavor: Simple Cocktails](#) from Diageo Bar Academy

FOR THIS ENTRY:

- You must use a minimum of 1oz of a DIAGEO Reserve Brand and/or Seedlip expression from the provided Stock and Pantry List.
- You may use no more than six (6) ingredients total in your cocktail recipe, including your chosen DIAGEO Reserve Brand and/or Seedlip expression(s).
 - Garnishes do not count towards your ingredient maximum.
- One Homemade Ingredient is permitted and counts as one of your 6 permitted total ingredients. See guidelines for Homemade Ingredients below.
- All ingredients, outside of your one permitted Homemade Ingredient must come from the Stock & Pantry List. See Guidelines for Stock & Pantry List Ingredients below.
- Submit a written response (300 words or less) describing the flavor profile of your serve, the classic cocktail that inspired the recipe
- Identify a Diageo Bar Academy/World Class Studio resource to help you refine your technique and/or inspire your drink.



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MUST BE 21+. PLEASE DRINK RESPONSIBLY.

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GUIDELINES FOR HOMEMADE INGREDIENT

- You must submit the recipe for your Homemade Ingredient.
- You may use items on the Stock and Pantry List in addition to items not found on the Stock & Pantry list to create your homemade ingredient.
- There is no limit to the number of ingredients in your Homemade Ingredient recipe.

GUIDELINES FOR STOCK & PANTRY LIST INGREDIENTS

- All recipe ingredients, aside from the components of the one permitted Homemade Ingredient, must be from the Stock and Pantry List provided.
- Stock and Pantry items may only be manipulated using basic techniques that are reasonable to be executed during a normal bar service.
 - Examples:
 - You may slice, chop, or muddle a strawberry
 - You may NOT create a strawberry syrup except as your Homemade Ingredient

You must provide the recipe and instructions for building a single serve. This recipe and associated written prompts will be paper judged.

GUIDELINES FOR WRITTEN RESPONSE

You must also submit a written response (300 words or less) describing the flavor profile of your serve, the classic cocktail that inspired it, and which Diageo Bar Academy/World Class Studio resource you used that helped you refine your technique or inspire your drink. You must also demonstrate your knowledge of your selected DIAGEO Reserve Brand Spirit(s)/Seedlip expression by incorporating relevant information (i.e. "I named my cocktail 'Barrel Roll' as a homage to the fact that Don Julio Reposado is aged in charred American white oak barrels for 8 months, and it was this barrel-aged expression that first launched the Don Julio brand in 1987"). Your submission will be anonymous to judges. Please do not include names of any establishments in your written response.

TECHNIQUE TESTED

In this challenge, you'll be tested on your ability to create a balanced cocktail as well as your knowledge of classic cocktails and your chosen DIAGEO Reserve Spirit(s).

You are encouraged to review the [scoring rubric](#) to ensure that your cocktail recipe and supporting essay adhere to the application prompts and corresponding points categories.



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STOCK LIST		
RESERVE SPIRITS	OTHER ABV PRODUCTS	
<ul style="list-style-type: none">• BULLEIT FRONTIER WHISKEY: Bourbon, Rye• CIROC VODKA: Base, Apple, Peach• DELEÓN TEQUILA: Blanco, Reposado, Añejo• DON JULIO TEQUILA: Blanco, Reposado, Añejo, 1942• JOHNNIE WALKER BLENDED SCOTCH: Black Label, High Rye, Blue Label• KETEL ONE FAMILY MADE VODKA: Base, Citroen, Oranje• KETEL ONE BOTANICAL: Grapefruit & Rose, Cucumber & Mint, Peach & Orange Blossom• SEEDLIP: Garden 108, Grove 42, Spice 94• TANQUERAY GIN: London Dry, No. TEN• TALISKER SCOTCH: 10 YR• THE SINGLETON: Glendullan 12• RON ZACAPA: No. 23, XO	<ul style="list-style-type: none">• ALLSPICE DRAM• AMARETTO• AMARO NONINO• ANCHO (Reyes, Reyes Verde)• APEROL• APRICOT EAU-DE-VIE• AVERNA AMARO• BENEDICTINE• BLUE CURAÇAO• CALVADOS• CAMPARI• CHARTREUSE (Green, Yellow)• CLEMENT MAHINA COCO• COINTREAU• CRÈME DE (Abricot, Banane, Cacao White, Cassis, Fraise, Framboise, Menthe (White), Mûre, Pamplemousse, Pêche, Violette)• CYNAR• DRAMBUIE	<ul style="list-style-type: none">• DRY SPARKLING HARD APPLE CIDER• FERNET BRANCA• FRANGELICO• GRAND MARINER• HENNESSY COGNAC• ITALICUS• LUXARDO MARASCHINO• MASTIHA• MEZCAL UNION• MIDORI• MR. BLACK COFFEE LIQUEUR• PERNOD ABSINTHE• PIERRE FERRAND DRY CURACAO• RAMAZOTTI AMARO• SALERS• ST. GERMAINE• SUZE• VELVET FALERNUM• WALNUT LIQUEUR
WINES / FORTIFIED WINES	DASHES	
<ul style="list-style-type: none">• BONAL• CARPANO (Antica, Punt e Mes)• CAVA (Brut, Extra Brut)• CHAMPAGNE (Brut, Extra Brut)• CHANDON SPARKLING WINE• COCCHI (Americano, Di Torino, Rosa)• DOLIN VERMOUTHS (Blanc, Dry, Rouge)• DUBONNET ROUGE• LILLET (Blanc, Rose)• PINEAU DES CHARENTES• PORT (Tawny, Ruby)• POMMEAU DE NORMANDIE• PROSECCO (Brut, Extra Brut)• RED WINE (Cabernet Sauvignon)• SHERRY (Amontillado, Fino, Oloroso, PX)	<ul style="list-style-type: none">• ANGOSTURA BITTERS• CARDAMOM BITTERS• CHOCOLATE BITTERS• CITRIC ACID SOLUTION (10%)• GRAPEFRUIT BITTERS• LEMON BITTERS• MALIC ACID SOLUTION (10%)• ORANGE BITTERS• PEYCHAUD'S• SALINE SOLUTION (20% Maldon Salt)• TARTARIC ACID SOLUTION (10%)	

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PANTRY LIST		
SODAS / JUICES	NON-PERISHABLES	
<ul style="list-style-type: none">• CHINOTTO• COCONUT WATER• CARROT JUICE• CRANBERRY (100% Cranberry Juice)• CLUB SODA (Fever-Tree)• DISTILLERS COLA (Fever-Tree)• ESPRESSO (Brewed, Room Temp)• GINGER ALE (Fever-Tree)• GINGER BEER (Fever-Tree)• GRAPEFRUIT (Pink: Fresh, Strained)• LEMON (Fresh, Strained)• LIME (Fresh, Strained)• ORANGE (Fresh, Strained)• PINEAPPLE (Fresh, Strained)• SPARKLING PINK GRAPEFRUIT (Fever-Tree)• STILL MINERAL WATER• TONIC WATER (Fever-Tree: Elderflower, Indian, Mediterranean)• TOMATO JUICE• VERJUS• YUZU JUICE	<ul style="list-style-type: none">• AGAVE NECTAR• BALSAMIC VINEGAR• BLACK PEPPER• BRANDIED CHERRIES• CINNAMON STICKS• CITRIC ACID• CLOVES• COCO LOPEZ• HONEY• KOSHER SALT• MALIC ACID• NUTMEG (Whole)• OLIVES (Cocktail)• ONIONS (Cocktail)	<ul style="list-style-type: none">• ORANGE FLOWER WATER• RED TABASCO• ROSE WATER• SICHUAN PEPPER• SMOKED PAPRIKA• SRIRACHA• STAR ANISE• TAJÍN SEASONING• TARTARIC ACID• TEA (Bagged or Brewed: Black, Chai, Chamomile, Earl Grey, Green, Hibiscus)• TURMERIC (Powder)• VANILLA EXTRACT• WOOD CHIPS (Mesquite, Apple)
	PERISHABLES	
SYRUPS	<ul style="list-style-type: none">• APPLE (Red Delicious, Granny Smith)• BASIL• BLACKBERRIES• BLUEBERRIES• CANTALOUPE MELON• CARROTS• CELERY HEADS• CHERRIES (Fresh)• CHERRY TOMATO• CILANTRO• COLD BREW COFFEE• CREAM (Heavy)• CUCUMBER• DILL• EGGS• GINGER (Fresh)• GRAPEFRUIT• GRAPES (Green, Red)• GUAVA PURÉE (100% Fruit)• HONEY DEW MELON	
<ul style="list-style-type: none">• CINNAMON SYRUP (1:1)• DEMERARA SUGAR SYRUP (2:1)• GINGER SYRUP (1:1)• GRENADINE (1:1)• HONEY SYRUP (2:1)• MAPLE SYRUP• ORGEAT (1:1)• SIMPLE SYRUP (1:1)• RICH SIMPLE SYRUP (2:1)	<ul style="list-style-type: none">• JALAPEÑOS• LEMONS• LIMES• KIWI• MANGOS• MINT• NAVAL ORANGES• NECTARINES• OLIVE OIL• PASSIONFRUIT PURÉE (100% Fruit)• PEACHES• PEARS• PINEAPPLE: WHOLE• PLUMS• RASPBERRIES• ROSEMARY• SAGE• STRAWBERRIES• THYME• WATERMELON	
GLASSWARE		
<ul style="list-style-type: none">• ACOPA 6.25OZ FLUTE• ACOPA 7.25OZ MARTINI• ACOPA 8OZ SINGLE ROCKS GLASS• ACOPA SELECT 8.5OZ IRISH COFFEE MUG• ACOPA 11OZ ALL-PURPOSE WINE• ACOPA 11.5OZ COLLINS GLASS• ACOPA 12OZ DOUBLE ROCKS• ACOPA 13.25OZ POCO• LIBBEY 4OZ CORDIAL• LIBBY 8.5OZ COUPE• MASTER'S RESERVE – 5.5OZ NICK & NORA		