



MÉLANGE

Task

Mock tail & Cocktail Preparation

Introduction

This competition is open to all students who are having a keen interest in showcasing their mock tail & cocktail preparation Skills and creativity. Contestants may have two students in one group. All the products which is supposed to be prepared by the competitors will be decided by the organizer.

Event Rules

Participants: *A team of 2 students from various Hotel Management/Non Hotel Management Colleges.*

In this category participants are required to prepare 2 mixed drinks (One Cocktail and One Mock tail). The students will be judged on the parameters such as knowledge of mixing, utilization of available ingredients, showmanship and presentation skills.

SELECTION CRITERIA

Preliminary Selection

Mock tail & Cocktail presentation of the drink has to be such that it can be served in fine dining restaurant

Recipe of the drink along with probable glass presentation (sketch/photograph) should be submitted by 10th March 2017 in the enclosed standard format for preliminary selection.

On the basis of submitted recipe, selected participants shall be Communicated on 17th march 2017 for the final round.

Final Round

- *Reporting time for briefing is 10:00 am at B.T.R (R No. 406)*
- *The allocated space for display is one table (3ftX3ft).*
- *The participants must use table cloth to cover table.*
- *Mixing & set-up is to be executed within a time from 10:30am to 12:00 pm.*
- *Two glasses of the selected drink must be presented with identical presentation in two glasses having same size.*
- *One glass will be for the exhibit & photography and second for evaluation by jury.*
- *Participant can use props/artefacts in allotted space however only the presented glass will be judged by the jury.*
- *All participants must wear , white t-shirt , black pant and black shoes as uniform of event .*
- *Mock tails/Cocktail shall be evaluated /Judged at 12:00 noon.*
- *No runner/helper will be provided/allowed in the presentation*

Judging Criteria

Cocktail competition will judge students' knowledge, skill, creativity and hospitality skills.



Provisions at Competition Site

Ingredients provided to students:

- Glassware
- Collins
- Old fashioned
- Martini
- Tulip
- Wine glass
- Brandy Balloon
- Mixers
- Sprite
- Soda
- Water
- Cranberry juice
- Orange juice
- Pineapple juice
- Ginger Ale
- Fresh Ingredients
- Ice cubes
- Crushed ice
- Lemon
- Mint
- Orange
- Pineapple
- Cucumber
- Honey
- Sugar Syrup
- Lemon Juice
- Cream
- Eggs
- Strawberries (frozen / fresh depends upon availability)

Apart from the above selection we will keep seasonal fruits which will be available locally.

Note: *Equipment and ingredient required by participant other than mentioned in above list has to be arranged by own self. Equipment's will be always being placed in the bar, but in case team wish to carry their own they can.*

Venue: *BTR Hotel Management Academic Block 2 (Level 4)*

Faculty Coordinator Details

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