



Mélange

Event 1: Mélange – The Mixology

No. of Participants: 1

Venue: 406 (The Mint)
Timings: 11:00 Am
Coordinator: Mr. Deepak (8894966738)

About the competition:

This competition aims at providing an opportunity to demonstrate the bartending skills. In this category participants are required to prepare 1 innovative cocktail and 1 mock tail. The students will be judged based on the parameters such as- knowledge of mixing, utilization of available ingredients, showmanship and presentation skills.

Rules and Regulations:

1. All participants will pick up a draw to determine their position of participation as well as to unveil the key ingredients required for the preparation of both their drinks.
2. Each participating team will prepare 1 Mock tail and 1 “Innovative” Cocktail.
3. Competitors will be given five (5) minutes for set-up and 10 Minutes will be given to prepare both cocktail and mock tail.
4. Ingredients for the preparation of cocktail and mock tail will be provided in a common pool but the participants have the liberty to bring their own ingredients (not more than 3 ingredient) for more creativity and innovations.
5. Participants are required to bring their own glassware and accessories if they require anything specific.
6. Participants can bring their own display material for the presentation.



7. All the participants will have to clean their work area once the cocktails are made.
8. No Additional time will be provided to the participants; additional time will lead to negative marking.
9. Competitors are requested to wear black pants with white long-sleeved shirt (with black bow tie and waist coat).

Ingredients provided to students:

- **Glassware**
 - *Collins*
 - *Old fashioned*
 - *Martini*
 - *Tulip*
 - *Wine glass*
 - *Brandy Balloon*
 - *High ball*
 - *Champagne saucer*
- **Mixers**
 - *Sprite*
 - *Soda*
 - *Water*
 - *Cranberry juice*
 - *Orange juice*
 - *Pineapple juice*
 - *Ginger Ale*
 - *Mix Juices*
 - *Apple Juice*
- **Syrups**
 - *Khas Syrup*
 - *Blue Curcuro*
 - *Grenadine Syrup*
 - *Mint syrup*
- **Alcoholic Beverage**
 - *Gin*
 - *Rum*



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- *Vodka*
- *White Rum*
- *Whiskey*

- ***Other Ingredients***

- *Ice cubes*
 - *Lemon*
 - *Mint*
 - *Orange*
 - *Pineapple*
 - *Cucumber*
 - *Honey*
 - *Sugar Syrup*
 - *Lemon Juice*
 - *Coconut milk*
 - *Cream*
 - *Eggs*
- *Apart from the above selection we will keep seasonal fruits which will be available locally.*



EVENT 2

Table Setting with Menu Planning

No. of Participants: 2

Venue: 406 (The Mint)
Timings: 2.30 pm
Coordinator: Mr. Abhay 9736188644

About the competition

The competition is a test of artistry, accuracy and strategy in table setting with menu planning.

Rules and regulations:

- 1) The competing team will be asked to prepare a menu card and set-up a table for two (2) diners accordingly. Menu should be a four-course menu consisting of 1 appetizer, 2 main course, 1 dessert, and 1 beverage. Participants will pick up a draw to know their type of menu.
- 2) Each team consists of two members.
- 3) Allotted time is five minutes for menu planning and ten minutes for table set up. No Additional time will be provided to the participants, additional time will lead to negative marking.
- 4) The dinnerware, flatware, glassware, hollowware, linen, and table ornaments/decorations shall be provided by the department.
- 5) Competitors are requested to wear black pants with white long-sleeved shirt (with black bow tie and waist coat).
- 6) Participants are judged according to the quality of the menu planning and table set up presentation.



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EVENT 3

Zig Zag Salver handing skill.

No. of Participants: 1

Venue: 4th floor lobby area, UITHM

Timings: 2.30 pm

Coordinator: ROHIT 9855618773

Rules:-

1. The participants will be assembled sharp at 2.00pm.
2. All the participants have to run 150 meter with a salver carrying six water glasses. The idea is to reach the finishing line after crossing all the hurdles.
3. All participants must ensure that water should not spill out from the glasses on the salver.
4. The participant who reaches the finishing line first will be the winner.
5. Competitors are requested to wear black pants with white long-sleeved shirt (with black bow tie and waist coat).

Venue for competition : UITHM (Block 2) , Chandigarh University.BTR .

Date : 26 March 2018

Faculty Coordinator Details

Mr. Dilip Kumar, 7696590733, dilipraj81@gmail.com

Mr. Balraj Benedict, 9871152748, siyonbenedict@gmail.com

Mr. Ajit Kumar Singh, 9955253557, ajitihmbodhgaya@gmail.com

Student Coordinator Details

Muskan

Bhavik

Ayaan

Jasjot

Astha

Jaskaran Bhullar



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