







DEPARTMENT OF HOTEL MANAGEMENT PRESENTS

MIGLIOR BARISTA

BEST BARTENDER

PRIZES WORTH **10,000** /-





13[™]
FEB
2025

GUIDELINES

• Number of Participant: 1 per team.

Round 1- Identification of alcoholic beverages

Round 2 - Classical cocktail

Round 3- Innovative cocktail

• Round -1-Identification of alcoholic beverages

The participants must identify 5 alcoholic beverages Rules.

Participants are only allowed to identify the alcoholic beverages by smell or color.

Time allotted 1 minute.

• Round -2 Classical cocktail

Participants must make a classical cocktail as picked from the lot. There will be a lifeline provided, if required with reduction of marks.

Rules

Time allotted: 10 minutes (for the preparation of cocktail).

Spirits (Vodka, Rum, Gin Tequila, Whisky, Brandy), canned juices, syrups, base ingredients will be provided.

Judgment will be based on:

- Style of preparation
- Texture Presentation
- Standard recipe
- Taste
- Neatness and hygiene
- Question and answers

- Round 3 -Innovative Cocktail
- The participants must make an innovative cocktail.
- Spirits (Vodka, Rum, Gin, Tequila, Whisky, Brandy), canned juices, syrups, base ingredients will be provided

<u>Rules</u>

- Participants may bring their own ingredients for innovative cocktail.
- Participants should submit standard recipe of innovative cocktails to the judges prior to the competition.
- Participants are encouraged to talk to audience while preparing the cocktail.
- Time allotted is 10 minutes (for the preparation of cocktail).

The judgment will be based on:

- Style of preparation
- Texture
- Gamish
- Hygiene and cleanliness.

The registration fee is ₹1000 per team. Each college team is eligible to participate in a maximum of four core competitions.

FACULTY COORDINATOR:

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