

### **MOCKTAIL COMPETITION:**

**EVENT DESCRIPTION :** Compete in alive Bartending challenge at the MILAN, SRM KATTANKULATHUR. Individual mixologist will be making the drink and a panel of qualified judges will be judging the same. Any student currently pursuing degree or diploma can participate on behalf of their college.

#### **AVAILABLE INGREDIENTS:**

- Basic ingredients like salt, sugar, lemon, soda, honey, ice, mint leaves etc, will be provided.
- Any Basic ingredients not mentioned will be provided at one day prior notice.
- No Alcohols should be brought by the participants.

#### **JUDGING CRITERIA**

20% Taste

30% Presentation

10% Name

15% Balance

10% Color

15% Originality

#### **ADDITIONAL RULES & REGULATIONS:**

- Time limit will be 30 mins.
- Drink should be assembled in front of the judge
- Drinks should be hand mixed, stirred or mixed with a electric mixer.
- Participants should bring their own bartending utensils.
- Participants should bring their own display glass ware for presentation.
- Participants should make 2 identical drinks, one for the display and one for the judges to taste.
- Any participant found being unhygienic during the course of the competition will be disqualified instantly.
- Any garnishes used must be edible.

### **2. TWIST THE DISH:**

**EVENT DESCRIPTION:** Compete in alive cooking challenge at the MILAN, SRM KATTANKULATHUR. Participants should prepare a traditional dish with a fusion and a panel of qualified Judges will be judging. Any student currently pursuing degree or diploma can participate on behalf of their college.

**AVAILABLE EQUIPMENT:** • Electric range & oven, microwave, sink and electrical outlet. • Tools and small appliances typically found in a home kitchen are also available.

- Not available: rice cooker, food processor etc.
- Participants are encouraged to bring their own knives or specialty equipment.
- Participants are requested to bring their own plates for display.

AVAILABLE INGREDIENTS: • Participants should bring their own ingredients to the competition.

- Basic spices will be provided.
- No precooked or readymade food will be allowed

#### **JUDGING CRITERIA**

25% Taste: Complimentary courses, seasoning, flavor, temperature/doneness

30% Presentation: portion size, harmonious use of garnish, color, slicing/placement

20% Skill Level: Difficulty of dish, cooking & knife skills, use of ingredients.

15% Creativity : Innovative and unique fusion of dishes is expected.

10% Work Habits & Showmanship: Food safety and sanitation, organization of work area, professional and courteous, communication with Judges during competition

**ADDITIONAL RULES & REGULATIONS:** • Time limit will be 1 hour and 30 mins (90 mins).

- No alcoholic beverages may be consumed either in front or back of the set
- Kitchens will be assigned randomly before the competition begins.
- Please prepare enough food for 2 portions, one for tasting and another for the display.
- Participants should bring their own Apron, lighter and dusters.

### **3. Mystery box Cooking Challenge**

**EVENT DESCRIPTION:** Compete in a live cooking challenge at the MILAN, SRM KATTANKULATHUR. Individual chefs will use a mystery ingredient to prepare one meal live and a panel of qualified Judges.

Any student currently pursuing hotel management catering industry degree or diploma can participate.

**AVAILABLE EQUIPMENT:**

- ☐ Electric range & oven, microwave, sink and electrical outlet.
- ☐ Tools and small appliances typically found in a home kitchen are also available.
- ☐ Not available: rice cooker, food processor etc
- ☐ Participants are encouraged to bring their own knives or specialty equipment.

**AVAILABLE INGREDIENTS:**

- ☐ A mystery ingredient will be provided and **MUST** be featured in 1 or more dishes.
- ☐ The pantry is stocked with a variety of common ingredients for cooking and baking
- ☐ Participant may not bring any outside food or spices into the competition

#### JUDGING CRITERIA

- 30% **Taste:** Complimentary courses, seasoning, flavor, temperature/doneness
- 25% **Presentation:** portion size, harmonious use of garnish, color, slicing/placement
- 20% **Skill Level:** Difficulty of dish, cooking & knife skills, use of ingredients, creativity
- 15% **Use of Mystery Ingredient:** Prominence in meal, good use of ingredient
- 10% **Work Habits & Showmanship:** Food safety and sanitation, organization of work area, professional and courteous, communication with Judges during competition

#### ADDITIONAL RULES & REGULATIONS:

- ☐ **No alcoholic beverages may be consumed** either in front or back of the set; however, it may be used as an ingredient. Failure to follow this rule may lead to disqualification
- ☐ Kitchens will be assigned randomly before each round begins.
- ☐ Please prepare enough food for 2 portion , one for tasting and another for the display.
- ☐ Chefs are encouraged to wear their restaurant chef jackets, hats, apparel, etc.

#### CONTACT:

FATIMA: +91 9884828490

KIRUTHIKA: +91 9952907890