



ORGANISED BY



GLOBAL
FAIRS & MEDIA

CALLING ALL LIQUID CHEFS AND MIXOLOGISTS AND SPIRIT FOLKS!

26TH SEPTEMBER 2019
HITEX, HYDERABAD

FOR ENQUIRIES PLEASE CONTACT
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38th EDITION



**EXPRESS
FOOD &
HOSPITALITY**

SOUTH INDIA'S LARGEST
FOOD & HOSPITALITY
TRADESHOW

IN ASSOCIATION WITH





MIXOLOGY CHALLENGE 2019

COMPETITION RULES

1. A total of 06 minutes will be given to each Participants
 - 2 min for set up.
 - 4 min for presentation and explanation
2. The contestant should create 1 cocktail of two (02) portions
3. One portion of cocktail must be garnished for presentation and the other must be served in 3 small glasses of each for tasting
4. The maximum number of ingredients that can be used is limited to 6, This number will include "dashes" & "drops"
5. The drink must not exceed 60 ml of alcoholic beverage
6. The participant must bring all beverages (Alcoholic & non alcoholic) and garnishes, glassware and necessary equipment for the preparation of the Cocktail. Ice will be provided at the venue
7. The recipe of the Cocktail must be forwarded along with the exhibit
8. Organizers reserve the right to disqualify any participant who does not obey the rules specified
9. The allocated space for display is one table of size 4 Ft. x 1.5 Ft.



Set-up

1. Competitor will be given two (2) minutes to set-up for the competition
2. The timing for the set-up will commence immediately after the previous competitor has left the stage and the bar has been cleaned
3. Competitor must clear the station after his/her routine. Bar-backs will be assigned to assist

Time keeper

Time keeper will keep time on the competition during their routine.

JUDGING CRITERIAS

- **Name (Inspiration & Story)**
0-15 Points

A drink's name is crucially important to its sale ability and points will be awarded with this in mind. The name of the cocktail must be relevant to the cocktail being presented to score the maximum points on name association

- **Taste (Aroma, Balance & Finish)**
0-30 Points

Judgment is based on a perfect Balanced drink which is a combination of aroma, taste and finish.

- **Originality (Choice of Ingredients, Innovative Method)**
0-20 Points

Judgment is primarily based on the choice and number of ingredients used and on the degree of difficulty and the effort expended.

- **Presentation (Appearance & Garnish)**
0-20 Points

Judgment is based on the visual appearance of the drink with the garnish and overall drink presentation.

- **Overall Performance (Technical Skill, Knowledge)**
0-15 Points

Judgment is based on the participants professional knowledge, technical skills.

Total

100 Points



PRIZE & TROPHIES

Winners: 1st, 2nd & 3rd place: Winners Certificate, Trophies and Gift Bag

Participants: Participation Certificate

How to Register

- Click on the link to submit your Entry Form.
<https://forms.gle/uUhtQh3YAxt1ao1V9>
- Acceptance of entries is on a first-come-first-serve basis. Submission of a completed entry form means acceptance to abide by the Rules and Regulations.
- The entry of a participant for the competition is accepted only after submitting the entry form.
- Competitors will receive a communication when the entry deadline is reached.
- All participants can expect to receive **confirmation of their entries** by **September 5th, 2019**

Kindly submit all entries to:

Ms. Chandrika Thapa

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