

Flag Name & College	Culinary Tech
Event Name	“SIPFINITY”
Guidelines	<ul style="list-style-type: none"> ➤ <u>Rules & Regulations</u> ➤ Eligibility: Open to individuals. ➤ Time Limit: Each contestant/team gets 5-10 minutes to prepare and present their mocktail. ➤ The Competitors have to prepare two Classic & One Innovative Mocktail ➤ No alcoholic ingredients allowed. ➤ Participants can bring their own ingredients or use provided ingredients for Innovative Mocktail ➤ Fresh ingredients are encouraged (fruit juices, herbs, syrups, etc.) ➤ Glassware & Tools: Participants can also bring their own tools if required (shaker, strainer, jigger, etc.). ➤ Quantity: Each participant should prepare at least two servings – one for judges and one for presentation. ➤ Hygiene & Cleanliness: Workstations must be kept clean; gloves and sanitized equipment are recommended. ➤ Judges decision will be final.

Judging Criteria (Total 100 Points)

<u>Category</u>	<u>Points</u>
Taste & Balance -	30
Presentation & Garnish -	20
Creativity & Originality -	20
Use of Ingredients -	15
Technique & Hygiene -	15

Disqualification Grounds

- **Use of alcoholic ingredients.**
- **Exceeding time limits.**
- **Unhygienic food handling.**
- **Plagiarism (Copying another contestant's idea)**