



# EMIRATES CHEFS GUILD FZ-LLC

Fujairah Creative Tower  
Creative City  
Fujairah  
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## *Tastecraft*

### **TASTECRAFT MOCKTAIL RULES AND REGULATIONS** **Emirates Salon Culinaire 2020 3-5 March**

**CRITERIA:**

Create 2 cocktails inspired by your bar mentor:

- 1 focused on sustainability
- 1 focused on wellness/health element

Must use a minimum of 30ml of at least 1 suggested product per drink

PRODUCTS: Tastecraft Syrups

S.NO	PRODUCT DESCRIPTION
14800300	VANILLA FLAV. SYRUP(6*700ml)
14800301	BLUE CARIB-FLAV. SYRUP(6*700ml)
14800302	GRENADINE FRUIT SYRUP(6*700ml)
14800350	MIXED BERRY FRUIT CRUSH(6*1LTR)
14800351	PINA COLADA CRUSH(6*1LTR)
14800303	HAZELNUT FLAV. SYRUP(6*700ml)
14800304	COCONUT FLAV. SYRUP(6*700ml)
14800305	MOJITO FLAV. SRYUP(6*700ml)
14800306	ALMOND FLAV. SYRUP(6*700ml)
14800307	PEACH FRUIT SYRUP(6*700ml)



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14800308	BLUEBERRY FRUIT SYRUP(6*700ml)
14800309	COFFEE MOCHA SYRUP (6*700ml)
14800310	STRAWBERRY FRUIT SYRUP(6*700ml)

## Rules, Terms and Conditions:

1. No limitation on number of ingredients.
2. Competitors to bring own equipment, glassware.
3. No payment for entry .
4. Drinks must be made on site. All "prep" items need to be prepared on site within given time frame.
5. Garnish to be made on site and must be edible.
6. The competition will begin with a pre-inspection to ensure that no pre-preparation has taken place.
7. Time allowed 20minutes, includes all prep, garnish and presentation. 5minutes allowed for setup and 5minutes allowed to clean and clear. If present, mentor can assist with setup and clean and clear.
8. Recipes required as proof of entry.
9. Winners will be announced on the final day of the show and competitors will need to be present to collect prize.
10. Entry to be sent to [emiratesculinaryguild@gmail.com](mailto:emiratesculinaryguild@gmail.com)
11. Questions to [andic@eim.ae](mailto:andic@eim.ae)
12. A sampling and training shall be organized and invitations sent from Master Baker Tastecraft to all competitors to attend.

## NOTES TO AID COMPETITORS:

### Judging Points:

TASTE	60	The highest percentage point possibility is given for a good tasting mocktail.
PRESENTATION	30	The preparation and use of the garnish, the type of glass used the overall look of the mocktail.
WORKING METHOD	05	Clean, hygienic and safe work methods.
INNOVATION	05	New thinking as to glassware, decoration or presentation.