

THE BIGGEST INTERNATIONAL **FOOD, BEVERAGE & HOSPITALITY**
EXHIBITION IN SAUDI ARABIA

Saudi  2024 
HOREOA  
Hospitality Salon Culinaire | Saudi Barista Competition | Mocktail Competition
JEDDAH

5-7 FEBRUARY 2024

**JEDDAH SUPERDOME
SAUDI ARABIA**



Mocktail
COMPETITION

STRATEGIC PARTNER



هيئة فنون الطهي
Culinary Arts Commission

**PARTICIPANT'S
MANUAL**



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INTRODUCTION



Dear Participants,

For the 2nd time this year we are delighted to welcome you to the 2nd edition of “Mocktail Competition” during SAUDI HORECA Jeddah 2024. This manual gives you some useful information about the organization of the event.

Should you need any further information please don't hesitate to contact:

Ebtisam Mohamed on: +966531402214,
+966 920 003 361 ext 119 or by email on
mocktail@saudihoreca.com

Give it your best; it's nice to have you on stage with the winners.

Good luck,

A stylized handwritten signature in black ink, consisting of several overlapping horizontal and diagonal strokes.

Jad Taktak.
CEO, SEMARK Group

JURY MEMBERS



Victor Delpierre

Barista and Mixologist, CIGS World
Champion and Consultant in the
Gastronomy Sector
France



Alexander Sourmpatis

Brand Ambassador of Three
Cents Global
Greece



Valentin Susnea

HORECA Operations Manager at
Crown Muscat International and SCA
Sensory
Oman

SPONSOR

Strategic Partner



هيئة فنون الطهي
Culinary Arts Commission

GENERAL INFORMATION

- The organizers reserve the right to remove, change or add to the rules and regulations.
- The organizers reserve all rights to the recipes used and photographs taken during the event.
- The organizers are not responsible for any damage or loss to competitors' exhibited items, equipment, and utensils or personal belongings.
- Competitors who are not present at the appointed time and place of the competition will be considered as no-shows.
- Participants must show personal ID and badge to the person in charge in order to enter the competition area.
- Any cancellation after the 30th of January is not accepted.
- During the competition wear your badges on the side where your number is written, no name or establishment logo must be visible to the judges.
- Each participant must bring his/her drink recipe printed, and distribute it to the jury before the start of the competition
- All participants register their name and the time of arrival, otherwise participants will be considered as a 'no show'.

Competition schedule

The schedule will be sent 10 days prior to the event.

Your staff, delegation, and supporters are welcome at the exhibition.

In order to attend, they must be from the field of hospitality and are required to register online:

How does the pre-registration system work for Saudi HORECA Jeddah 2024?

We invite you to log on to to get your online badge. www.saudihoreca.com

The Competition Summary

The main objective of this competition is to create a new non-alcoholic non-traditional cocktail that respects two main requirements:

1. Be innovative
2. Be easy to prepare

General rules

Participants are not allowed to promote the products of any competitor to our sponsors during the competition.

- Participants should bring all other ingredients with them the competition day
- You will have to bring garnishes, fruits, vegetables and condiments with you on the competition day.
- All bar accessories, glasses and every utensil needed for the competition should be brought with you the day of the competition.
- Ice is available.
- You will need to bring with you the printed recipe on the competition day to distribute to the 3 judges.

Preparation station and back area include:

- Fridge
- Stainless table
- Freezer
- Dishwashing station

Bar station includes:

- Blender
- Fridge
- Freezer
- Stainless table

Make sure to keep all your ingredients in the fridges and freezers of the back area before the competition starts.

N.B. The back area can only be accessed one hour before the start of the competition. It is forbidden to enter or use the back area before the official preparation time.

Not to forget!

- Shots for tasting should be prepared according to the number of judges during the 10 minutes competition on stage.
- Homemade or pre-made ingredients or garnishes, artificial ingredients or colorants are forbidden.
- Open flame (only a small torch for caramelizing fruit or sugar) is acceptable.
- The blending of a number of ingredients onsite is not considered one ingredient.
- Liquid nitrogen is allowed and is not considered as an ingredient.
- Dry ice is not allowed.

RULES AND REGULATIONS

First Round: Creative Mocktails

- Every bartender will have five minutes before the competition starts to prepare his garnish.
- Each competitor will have 10 minutes of competition time to prepare:
 - a. One freestyle mocktail
 - b. A mocktail with a traditional Saudi twist
 - The participant should prepare two of each drink.
 - The participant will have a microphone headset to explain the preparation during the 10 minutes.
 - Every participant will have to briefly explain his/her mocktail, taking into consideration the points below:
 - Name: Why?
 - Recipe: Choice of ingredients
 - Mocktails must contain up to six ingredients, including drops or dashes and solid ingredients such as fruit or spices.
 - Infused drinks are allowed only for this round and can be ready made. They are considered as one ingredient.

The participants with the highest scores will qualify to the final round.

N.B.

- Recipes must be original and not published
- Standard measures should be used in the recipe and expressed in cl, drops and dashes
- The volume of the drink (without ice) must not exceed 25 cl of liquid
- The volume of the melted ice or the ice itself will not be considered in the volume of the drink
- Contestant can use up to 10 cl of mineral sparkling water in the freestyle mocktail
- The mocktail drink must be prepared in one main portion and can be shaken, stirred or blended

Decoration and Garnishes:

- Only garnish/decorations that are in or on the drink are taken into consideration. Plating, i.e. the drink is served in a box or on a decorative plate, etc. will not be taken into consideration and will not contribute to final points.
- Garnishes should be limited to no more than 2.
- Decorations placed on the rim, side or on top of the glass are not considered as ingredients.
- Ingredients placed on the rim of the glass, such as sugar and salt, alter the flavor of the drink and are thus considered as ingredients.
- Decorations and garnishes must be edible. The use of edible flowers, fruits, herbs, leaves; spices and vegetables, including barks, fruit shells, peels, pips (seeds) from fruits, sprigs and stems etc., are allowed.
- Garnishes may be mounted on cocktail picks, forks, skewers, sticks, straws or other common bar accessories.
- Decorations and garnishes must be prepared (cutup) prior to the competition (might be done in the back area).
- Garnishes may only be placed on glasses once the competition has begun.
- Placing the garnish on the glassware prior to preparing the mocktail is prohibited.
- No ice may be put into glasses prior to start of the competition.

JUDGING CRITERIA

Creativity & Artistry of the Mocktail	60 points
Originality	25 points
Taste	25 points
Color combination	5 points
Name association	5 points
Preparation of the Drink/Technique	20 points
Cleanliness of working area	10 points
Proper uniform	5 points
Completion of work on time	5 points
Presentation	20 points
Overall look/appearance	10 points

Creativity	5 points
Showmanship (appeal to people/flair/Charisma)	5 points

Final round: Mystery Box

- The finalists will have to create a mocktail on the spot from all the ingredients given in the box. Each box will include three ingredients. It is a must to use the three ingredients in your drink
- Syrups and juices bottles will be available at the bar.
- Total number of ingredients should not exceed six
- The participants will have 15 minutes to create one portion of their drink and five minutes to do it and explain their choice

JUDGING CRITERIA

Creativity & Artistry of the Mocktail	60 points
Originality	25 points
Taste	25 points
Color combination	5 points
Name association	5 points
Preparation of the Drink	20 points
Cleanliness of working area	10 points
Proper uniform	5 points
Completion of work on time	5 points
Presentation	20 points
Overall look/appearance	10 points
Creativity	5 points
Showmanship (appeal to people/flair)	5 points

SCALE OF PENALTIES

Dropping of items	-2 points
Spillages	-2 points
Inadequate mocktail portion quantities	-3 points
Breakages	-2 points
Missing ingredients	-2 points
Disrespecting sponsors' products	-2 points
Disrespecting time	-2 points
Negative behavior	-5 points

AWARDS

The participant with the highest score will be awarded first place followed by the second and third place winners. All three winners will be awarded gifts.



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