

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



Hospitality Salon Culinaire | Saudi Barista Competition | Cocktail Zero Competition



**27-29 NOVEMBER 2023**

Opening Hours: 27 Nov: 4-10 pm, 28-29 Nov: 2-10 pm



**RIYADH-SAUDI ARABIA**

RIYADH INTERNATIONAL CONVENTION  
& EXHIBITION CENTER

# Cocktail *zero* COMPETITION

## PARTICIPANT'S MANUAL



Strategic Partner



هيئة فنون الطهي  
Culinary Arts Commission

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# INTRODUCTION



**Dear Participants,**

For the 1<sup>st</sup> time this year we are delighted to welcome you to the 1<sup>st</sup> edition of “Cocktail Zero Competition” during SAUDI HORECA Riyadh. 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  
[cocktailzero@saudihoreca.com](mailto:cocktailzero@saudihoreca.com)

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

Good luck,

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

**Jad Taktak.**  
CEO, SEMARK Group

## JURY MEMBERS



### ANDREY BOLSHAKOV

Co-Founder and CEO  
of Liquid Design Agency  
**UAE**



### MOE CHAABAN

Beverage Director and  
Operations Manager at  
Addmind  
**Lebanon**



### SUDERA FERNANDO

Business Development  
Manager and Brand  
Ambassador for the Middle  
East & Africa Region  
**UAE**



### MALLORY LEE

Brand Ambassador of  
Giffard Middle East &  
North Africa  
**UAE**



### DAVID ROBINSON

Global Brand Ambassador  
for Franklin and Sons  
**UAE**



### VALENTIN SUSNEA

HORECA Operations  
Manager at Crown Muscat  
International  
**Oman**

# 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 25<sup>th</sup> of October 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 Riyadh 2023?

We invite you to log on to to get your online badge. [www.saudihoreca.com](http://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.

- The sponsors' products are available free of charge during the competition. You will have to send the list of items required by the 25<sup>th</sup> of October 2023 at the latest. 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.
      - **Participants must use at least one Giffard syrup and/or fruit-for-mix (puree) in the freestyle and mocktail with traditional Saudi twist challenges. If the participant uses fruit-for-mix in one drink, the other drink should include a syrup and vice versa.**
      - **Participants must incorporate Franklin & Sons and Lyre's products in their recipes. Refer to the product lists at the end of the manual.**
      - 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 use of any other water or liquid containing CO2 is not allowed 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

<b>Creativity &amp; Artistry of the Mocktail</b>	<b>60 points</b>
Originality	25 points
Taste	25 points
Color combination	5 points
Name association	5 points
<b>Preparation of the Drink/Technique</b>	<b>20 points</b>

Cleanliness of working area	10 points
Proper uniform	5 points
Completion of work on time	5 points
<b>Presentation</b>	<b>20 points</b>
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

<b>Creativity &amp; Artistry of the Mocktail</b>	<b>60 points</b>
Originality	25 points
Taste	25 points
Color combination	5 points
Name association	5 points
<b>Preparation of the Drink</b>	<b>20 points</b>
Cleanliness of working area	10 points
Proper uniform	5 points
Completion of work on time	5 points
<b>Presentation</b>	<b>20 points</b>
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 by our sponsors.

## PRODUCT LIST



ITEM NAME
MELON SYRUP
Strawberry Syrup - Giffard 1L
Raspberry Syrup - Giffard 1L
Blueberry Syrup - Giffard 1L
Grenadine Syrup - Giffard 1L
Vanilla Syrup - Giffard 1L
Mango Syrup - Giffard 1L
Sugar Cane Syrup - Giffard 1L
Caramel Syrup - Giffard 1L
Bubble Gum Syrup - Giffard 1L
Kiwi Syrup - Giffard 1L
Ginger Syrup - Giffard 1L
Green Apple Syrup - Giffard 1L
Coconut Syrup - Giffard 1L
Peach Syrup - Giffard 1L
Pineapple Syrup - Giffard 1L
Mint Syrup - Giffard 1L
Pomegranate Syrup - Giffard 1L
Watermelon Syrup - Giffard 1L
Mojito Syrup - Giffard 1L
Black Currant Syrup - Giffard 1L
Cherry Syrup - Giffard 1L
Blackberry Syrup - Giffard 1L
Lavender Syrup - Giffard 1L
Salted Caramel Syrup - Giffard 1L
Pistachio Syrup - Giffard 1L
Icemint Syrup - Giffard 1L
Toffee Nut Syrup - Giffard 1L
Rose Syrup - Giffard 1L
Chocolate Cookies Syrup - Giffard 1L
Lychee Syrup - Giffard 1L
Pinacolada Syrup - Giffard 1L
Cranberry Syrup - Giffard 1L
Agave Syrup - Giffard 1L
Elderflower Syrup - Giffard 1L
Black Tea Syrup - Giffard 1L
Green Tea Syrup - Giffard 1L
Lemongrass Syrup - Giffard 1L
White Chocolate Syrup - Giffard 1L
Amaretto Syrup - Giffard 1L
Speculoos Syrup - Giffard 1L
Sangria Syrup - Giffard 1L
Chestnut Syrup - Giffard 1L
Lemonade Base Syrup - Giffard 1L
White peach Syrup - Giffard 1L
Violet Syrup - Giffard 1L
Quince Syrup - Giffard 1L
HI BISUS SYRUP GIFFARD Syrup - 1LITER
DRY ORANGE SYRUP GIFFARD Syrup - 1 LITER
SAFFRON Syrup - 1 liter
Bitter concentrate Syrup - 1 LITER
BANANA Syrup - Giffard 1L
Chocolate Syrup - Giffard 1L
Basil Syrup - Giffard 1L
Hazelnut Syrup - Giffard 1L
Lime Syrup - Giffard 1L
Irish Syrup - Giffard 1L
Blue Curacao Syrup - Giffard 1L
Smoothie Mango - Giffard 1L
Orgeat Syrup - Giffard 1L
Passion Fruit Syrup - Giffard 1L
Sauce Caramel - Giffard 2L
Sauce Chocolate - Giffard 1L
Strawberry & Berry Sauce - Giffard 1L
Pistachio sauce - Giffard 2L
Caramel Syrup - Giffard 350ml
Blue Curacao Syrup - Giffard 350ml
Hazelnut Syrup - Giffard 350ml
Mojito Syrup - Giffard 350ml
Vanilla Syrup - Giffard 350ml
Strawberry Syrup - Giffard 350ml
Raspberry Syrup - Giffard 350ml
Salted Caramel Syrup - Giffard 350ml
Watermelon Syrup - Giffard 350ml
Pomegranate Syrup - Giffard 350ml
Blackberry Syrup - Giffard 350ml
Sauce White Chocolate - Giffard 1L
Smoothie Peach - Giffard 1L
Smoothie Raspberry - Giffard 1L
Smoothie Passion Fruit - Giffard 1L
Smoothie Strawberry - Giffard 1L
SMOOTHIE Blueberry - Giffard 1L



## PRODUCT LIST



### LYRE'S

(700ml)

Amaretti

American Malt

Dark Cane

Dry London

Italian Spritz

Italian Orange

Aperitif Rosso

Coffee Original

White Cane

Spiced Cane

(750ml) Classico Sparkling

(250ml) Classico Can



### FRANKLIN & SONS

(200ml)

Rose lemonade

Original Lemonade

Pink Grapefruit & lime soda

Elderflower & Cucumber tonic water

Brewed Ginger Beer

Natural Light Tonic Water

Natural Indian Tonic Water

Original Ginger Ale



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