



ZERO MIXOLOGY CHALLENGE 2025

RULES AND REGULATIONS

1. INTRODUCTION

The inaugural Zero Mixology Challenge will debut at FHA-Food & Beverage 2025, from 08 – 09 April 2025 at Singapore Expo, Singapore. Organised in partnership with Shanghai Sinoexpo Informa Markets, this event celebrates innovation and creativity in the non-alcoholic beverage sector. Designed to promote innovative non-alcoholic drinks creation and inspire a new generation of mixologists, this competition focuses on redefining beverage trends and encouraging knowledge sharing across the industry.

Additionally, the competition will serve as the Asia Selection to identify the top three (03) ranking participants who will move on to the international finals in Shanghai.

2. REGISTRATION AND CONDITIONS OF PARTICIPATION

The Zero Mixology Challenge will be an individual competition open for participation by professional mixologists, beverage specialists, bartenders and hospitality staff in training. The competition will accept up to 15 individual competitors. Participants who successfully register will receive a confirmation of their competition slots along with further instructions and guidelines for their participation.

2.1 Qualification

The Zero Mixology Challenge is open to any individual aged 16 or above from Singapore or abroad who has a passion for drink creation and beverage concept development. Participants must possess the ability to independently create and present innovative, non-alcoholic drink recipes.

Eligible participants must meet at least one of the following criteria:

- a. Hold a valid passport or identification document from their country of residence or provide valid proof of residence or employment for a minimum of six (06) months.
- b. Be students enrolled in a course related to mixology or food & beverage, with supporting documentation such as a letter of recommendation or proof of enrolment from their institution.
- c. Be professionals currently employed in the food & beverage or hospitality industry, such as restaurants, cafes, hotels, catering businesses, airlines, or similar establishments.

For students under the age of 18, proof of identity and a letter of recommendation from their institution is required. In such cases, the students must be accompanied by their teacher(s), as they will be representing their institution.

Participants' submissions must feature original, debut drink recipes that emphasise innovation, creativity, and trend forecasting. Upon successful registration, applicants will be notified by the Organisers once their participation is confirmed. Once confirmed, participants will receive a link to complete the payment process.

Each Competitor may have one (01) assistant to help carry or clear materials during setup and cleanup. However, the assistant will not be permitted to stay at the workstation once the competition begins.

Supporters attending the competition to cheer for the participants can also be registered through the Organisers.

2.2 Registration

The registration fee is **SGD80.00 per individual** for international and local participants.

This fee is non-refundable if the competition is cancelled due to unforeseen circumstances beyond the Organiser's control or if the competitor decides to withdraw their application.

Participants are responsible for notifying the Organiser of any changes in their employment or contact details to ensure their registration remains valid. Failure to do so may result in the competitor being removed from the registration list without prior notice.

If companies are registering and paying on behalf of their staff, they are entitled to replace the employees who leave their organisation. Any registered competitor who leaves their employment will be removed from the competition list. A company may replace a registered competitor up to four (04) weeks before the competition, provided the individual has left the company before the event.

All candidates must fill out the registration form (in English) and complete the payment process upon registering. Submission of the registration form constitutes acceptance of the rules and regulations of the Zero Mixology Challenge.

Interested candidates to email zmcfoodnhotelasia@informa.com for registration forms and other information.

Please note that all expenses incurred in participating in the competition, including but not limited to material costs, accommodation expenses, and travel expenses, are to be borne solely by the participants.

2.3 Nationality

Nationality which is used for registration will be taken as final. This is only applicable to competitors who hold multiple nationality passports.

The competition is open to participants from the following regions:

- Australia
- Brunei
- Cambodia
- India
- Indonesia
- Japan
- Laos
- Malaysia
- Myanmar
- New Zealand
- Philippines
- Singapore
- South Korea
- Taiwan Region
- United Arab Emirates
- Vietnam

Note: Participants from countries not listed above may inquire directly with the Organisers. Entry will be subject to Organiser approval.

2.4 Terms and Conditions

Competitors contravening any of the rules and regulations of the Competition may be disqualified.

The Organiser reserves the right to rescind, modify, or add on any of the above rules and regulations and their interpretation of these is final. They also reserve the right to amend a competition section, modify any rules, or cancel / postpone the whole competition event should it be deemed necessary.

3. THE COMPETITION

3.1 Competition Schedule

Each Competitor must fill in the registration form and complete the payment process online available on <https://fhafnb.com/zero-mixology-challenge/>.

Registration Start Date	20 January 2025
Registration Closing Date	10 March 2025 (or when competition slots are all filled)
Confirmation of Registration by the Organiser	Once payment has been made and all details are submitted and confirmed.
Registration Fee Overseas Competitors	<u>SGD80.00 per entry</u>
Briefing Day	07 April 2025 (<i>exact schedule to be confirmed mid-March</i>)

The Zero Mixology Challenge will target to commence at 08:00 AM and conclude at approximately 15:00 PM. A detailed competition schedule, including allocated session slots for each participant, will be shared closer to the event date. Please note that changes to the allocated session slots will not be permitted.

On the competition day, there will be a fixed number of scheduled sessions. Competitors will be allocated slots for their presentations and tasks.

Competitor Requirements:

- a. All competitors are required to report at 07:00 AM for registration, briefing, and competition station allocation. (To be confirmed)
- b. Competitors must arrive at their allocated station at least 45 minutes before their scheduled competition time to set up their workstation.
- c. Upon completing their session, participants must ensure their allocated station is cleaned and left in good condition.

No-Show Policy:

Competitors who fail to appear at their scheduled time will be considered a no-show and will be disqualified from the competition.

****Programme Table will be updated in due course****

3.2 Awards and Advancement

The top three (03) ranking competitors of the Zero Mixology Challenge will earn the opportunity to advance to the 2026 World Fashion Drinks Elite Competition in Shanghai, China.

Awards and Prizes:

- **Gold:** Cash Prize SGD 1,000, Trophy, and Certificate
- **Silver:** Cash Prize SGD 600, Trophy, and Certificate
- **Bronze:** Cash Prize SGD 300, Trophy, and Certificate

All participants will receive an electronic certificate of participation upon completion of competition.

Note:

- a. Additional awards and prize money will be determined based on the final schedule and announcements from the Organiser.
- b. The Organiser reserves the right to adjust prize amounts based on specific circumstances.
- c. Competition prize money will be distributed by the organiser after the competition season.
- d. Participants who qualify for the 2026 World Fashion Drinks Elite Competition but do not attend will forfeit their prize money.
- e. If one of the top three competitors is unable to attend the 2026 World Fashion Drinks Elite Competition, the next highest-ranking competitor will be invited to replace them.

3.3 Conflict of Interest

Participants in the Zero Mixology Challenge are strictly prohibited from being involved in the evaluation or judging of any division's competition.

Judges serving in any evaluation role for the competition are not allowed to act as coaches, assistants, or mentors for any participant during the same season. If such conduct is discovered, the participant's eligibility will be immediately revoked.

If a mentor-apprentice, supervisor-subordinate, or any other guidance or interest-based relationship exists between participants and judges, it must be disclosed prior to the competition. The Organiser will take appropriate avoidance or adjustment measures to ensure fairness. Failure to disclose such conflicts of interest may result in disqualification of the participation.

4. COMPETITION SETUP

4.1 Competition Summary

4.1.1 Competition Format

The Zero Mixology Challenge 2025 will feature two (02) rounds:

1. **First Round (Designated Category):**

Participants must select one (01) of the following three (03) designated categories during registration:

- Specialty Milk Tea
- Creative Coffee
- Fruit-Based Drinks

In this round, participants will compete within their chosen category, showcasing their expertise and creativity in that specific beverage type. Each category will have a maximum of **five (05)** participant slots, allocated on a first-come, first-served basis during registration.

2. **Second Round (Final Round – Creative Drinks):**

After completing the first round, all participants will move on to the second round, where they will create their own original, innovative, and creative drink. There are no ingredient or concept restrictions in this round, this open category allows participants full creative freedom to present a unique beverage that highlights their skills and individuality. The drink must be an original creation.

4.1.2 Composition of Judges

Each round will be evaluated by a panel of six (06) judges, which includes:

- One (01) Head Judge
- One (01) Technical Judge
- Four (04) Sensory & Creativity Judges

4.1.3 Competition Process / The Programme

a. Timing

- Each round allows eight (08) minutes for preparation and cleaning.
- Participants will have 12 minutes of active competition time at their designated station.

Note: This time includes the entirety of their drink creation and presentation process.

b. Drink Creations

- Participants are required to prepare six drinks per round:
 - Five (05) drinks must be presented to the judges (one (01) per judge).
 - One (01) drink will be used for photography and display.

Note: This pertains to the tasting portion of the judging.

c. Decorative Displays

- Participants must prepare at least two (02) sets of decorative display plates:
 - One (01) set is to be displayed on the display table.
 - One (01) set is to be presented to the judging panel for evaluation.
- The number of decorative plaques is left to the to the discretion of the participant.

Note: Decorative displays refer to props, ingredients, or additional elements used to enhance the visual appeal of the drink. Participants are not required to create an elaborate decorative display for every single drink. Instead, the decorative displays should serve as complementary enhancements to elevate the presentation of the beverages, without overshadowing the drink itself.

Participants may refer to the following pictures from FHT Fashion Drinks 2024 for inspiration on decorative displays:



4.2 Designated Competition and Drink Categories

4.2.1 Participants will be required to create a designated drink based on one of three categories provided by the organising committee – Speciality Milk Tea, Fruit Drink, and Creative Coffee. The drink can be either hot or cold and must contain a minimum of 150ml of liquid (including shaved ice).

4.2.2 Sponsored Ingredients

A list of ingredients, if any, provided by the Organiser or sponsors for the Zero Mixology Challenge will be sent to all participants closer to the competition date. Competitors must incorporate at least one (01) ingredient from the sponsored list in their creations unless stated otherwise.

Participants are responsible for bringing any additional ingredients or materials not provided by the Organiser or sponsors to the competition including cost. All such ingredients must comply with competition rules and safety standards.

4.2.4 Designated Competition Definition

- a. Speciality Milk Tea
 - Base Ingredient: Tea extracted from tea leaves.
 - Tea Content: Must be at least 30% of the total drink or have a strong tea flavour.
 - Tea Preparation: Tea concentrate must be brewed or prepared on-site before the competition starts.
 - Garnishes & Other Ingredients: Preparation of additional ingredients and decorations can be done either at the side station(s) or during the competition preparation time.
 - Pre-prepared Items: Any pre-prepared items must be approved by the organising committee. Participants must submit a detailed list of these items for approval by 17 March 2025. Late submissions may not be considered.
- b. Fruit Drinks
 - Base Ingredient: Fruit-based ingredients, such as fresh fruit, fruit juice, jam, coconut water, or fruit-flavoured syrup.
 - Fruit Content: Must be significant and contribute to the overall flavour profile. Could be a blend, flavoured fruit juice, or fruit tea.
 - Base Preparation: The base of the fruit drink must be prepared on-site.
 - Pre-prepared Items: Any pre-prepared items must be approved by the organising committee. Participants must submit a detailed list of these items for approval by 17 March 2025. Late submissions may not be considered.
- c. Creative Coffee
 - Base Ingredient: Coffee – There are no specific requirements for coffee bean types and extraction methods.
 - Coffee Content: Must be at least 15% of the total drink or have a strong coffee flavour.
 - Coffee Preparation: The coffee base must be prepared on-site.
 - Pre-prepared Items: Any pre-prepared items must be approved by the organising committee. Participants must submit a detailed list of these items for approval by 17 March 2025. Late submissions may not be considered.

4.3 Creative Drink Segment

The Creative Drink Segment allows participants to showcase their imagination by creating unique drinks of their choice. These drinks can be either hot or cold and must contain a minimum of 150ml of liquid (including shaved ice).

If there are sponsored ingredients provided for the competition, participants will be informed in advance, and the list of sponsored ingredients will be shared closer to the competition date. Each competitor then must use at least one (01) sponsored ingredient to create their drink recipe.

4.4 Preparation Guidelines

4.4.1 Punctuality

- a. Arrival Time: Participants must arrive at the competition 45 minutes before the preparation time.
- b. Late Arrival: Failure to arrive 15 minutes before the start will result in a score of zero (0) for that round.

4.4.2 Competition Music

- a. Music Preparation: Participants must prepare their own background music and upload it to a google drive.
- b. Music Submission: The file should be submitted to the audio staff before the competition. All music must be free of copyright restrictions and suitable for public use to avoid legal issues. Participants are responsible for ensuring that their music complies with copyright laws.
- c. Submission Format: Only digital submissions via the provided Google Drive link will be accepted. Physical submissions, such as thumb drives or other storage devices will not be accepted.
- d. Submission Deadline: Participants must submit their music file via the provided Google Drive link no later than 10 March 2025. Late submissions may result in the participant being required to perform without background music.

4.4.3 Setup of Workstation

- a. Food Service Trolleys: Food service trolleys will be provided by the Organiser. These trolleys can be used by participants to transport their equipment.
- b. Competitor's Assistant: Assistants may help participants move the trolley from the preparation area to the designated competition area but must step away once the setup is complete.

4.4.4 Preparation Area

- a. Pre-Competition Prep: The preparation area can be used for tasks like cutting fruit, preparing ice cups, heating cups, boiling water, arranging decorations, and other non-ingredient preparation steps.
- b. Ingredient Preparation: Actual ingredient preparation must be done during the competition time.

4.5 Preparation & Cleaning Time Guidelines

Preparation and Cleaning Time (08 minutes):

- a. Task Completion: During this time, participants can organise their workspace, prepare ingredients and equipment, create drink bases, decorate the judges' table, and complete other pre-competition tasks.
- b. Timer Start: Participants must signal the timekeeper to begin the 8-minute timer by clearly saying "START" or "TIME" either verbally or by raising a hand.
- c. Preparation Start: Once the timer starts, participants can touch the items on the workbench.
- d. One-Minute Warning: The timekeeper will provide a one-minute warning.
- e. Time's Up: When the timer ends, participants must immediately stop all preparation activities and avoid touching any items on the workbench. If any items are left on the trolley, the participants cannot take any items from the cart until the start of the competition time.
- f. Early Finish: If participants finish early, they can signal the timekeeper to end the timer by clearly saying "END" or "TIME" either verbally or by raising a hand.

4.6 Competition Time

4.6.1 Before the competition commences, participants should ensure their wireless headsets are functioning correctly. They can adjust the headset and conduct a sound check to verify proper audio output.

4.6.2 To initiate the 12-minute competition timer, participants must signal the timekeeper by clearly saying "START" or "TIME" either verbally or by raising their hand. Once the timer starts, participants can begin their drink preparation.

4.6.3 The timekeeper will provide periodic time updates at the 5-minute, 3-minute, 1-minute, and 30-second marks. During the competition, participants may inquire about the remaining time once.

4.6.4 Participants have the flexibility to determine the optimal time to conclude their competition. They can choose to end the timer upon presenting the final drink to the judges or after completing any necessary cleanup tasks. If the participant has not completed the competition within the designated 12-minute period, they are allowed to continue with their preparation.

4.6.5 If a participant fails to signal the timekeeper to end the timer, the timekeeper will continue the countdown. Any additional time will be considered overtime and may result in point deductions.

4.6.6 For every 30 seconds of overtime (rounded up to the nearest 30 seconds), one (01) point will be deducted from the participant's total score. A maximum of six (06) points can be deducted for exceeding three (03) minutes of overtime. Exceeding three (03) minutes of overtime will disqualify the participant from advancing to the next round.

4.6.7 After the competition concludes and the judges have finished their evaluation, participants must promptly clean their workspace and return their equipment to the preparation area.

4.6.8 Personal equipment and belongings should be removed from the competition area, and the workspace should be thoroughly cleaned. Post-competition cleaning will not be factored into the final score.

4.7 Machines, Accessories, and Ingredients Guidelines

4.7.1 Participants will be provided with a list of sponsored ingredients closer to the event, subject to confirmed sponsorships. The Organiser will notify participants of any updates or changes regarding the availability of sponsored ingredients.

4.7.2 Before the competition, participants will receive a detailed list of the equipment and ingredients that will be provided by the Organiser. It's crucial to note that participants must utilise these specific items during the competition.

4.7.3 Each participant will be allocated one (01) station, which will include essential equipment. A full list of anticipated equipment will be shared closer to the event. Please note that usually, one (01) or two (02) electrical power points will be provided at each station.

4.7.4 If participants intend to bring additional electrical equipment, they must inform the Organiser in advance. The Organiser's staff will assist in setting up the equipment in the designated area. Participants are responsible for ensuring that their personal equipment is in working condition before the start of the competition.

4.7.5 The preparation area will be stocked with various equipment, including kettles, induction cookers, pots, refrigerators (cooling / freezing), food service masks, disposable gloves, ice buckets, cold water kettles, power outlets, and electronic scales. The exact list of equipment available will be confirmed and shared closer to the event.

4.7.6 Participants are responsible for bringing any necessary personal items or supplies to the competition. It's advisable to pack items carefully to minimise damage during transportation. Participants should take care of their belongings throughout the competition.

5. PARTICIPANT MANUAL

5.1 Participant Briefing

5.1.1 A mandatory in person briefing session will be held before the competition. During this session, representatives from the Organiser and the head judge will provide a comprehensive overview of the competition process, including rules, regulations, and scoring criteria. This session will also serve as an opportunity for participants to ask any questions they may have regarding the competition. It is crucial for all participants to attend this briefing, as failure to do so may result in unforeseen consequences.

5.1.2 On the day before the competition, participants will be given the opportunity to familiarise themselves with the competition area and preparation area. This will allow them to assess the layout, equipment, and overall environment. If there are any specific arrangements or changes to the competition site, the Organiser will communicate these details to the participants in advance.

5.1.3 The competition slots will be allocated to participants in a structured format determined by the Organiser. The allocation will be based on predefined set of criteria, ensuring fairness and order. However, once the competition slots are assigned, no changes will be made.

5.2 Competition Assistant Guidelines

5.2.1 Preparation and Cleaning Time

Each participant is permitted to have one assistant to aid in the preparation process during the allotted 8-minute timeframe.

The assistant can assist with tasks such as ingredient preparation, equipment setup, and workspace organisation.

5.2.2 Competition Time

Once the 12-minute competition time begins, participants must work independently. No assistance, direct or indirect, from any individual, including coaches or assistants, is allowed within the competition area. Any form of assistance during the competition time, such as physical assistance or verbal cues, will result in immediate disqualification.

5.3 Sponsorship Guidelines

5.3.1 Product Display and Recognition

Participants must prominently display the sponsored products they have chosen on their workbenches. The original packaging of the sponsored products should be visible, and participants should clearly communicate the handling processes or techniques used in conjunction with these products. The brand name and product information of the sponsors should be clearly visible.

5.3.2 Non-Sponsored Products

If participants choose to use any non-sponsored products, including ingredients, utensils, equipment, clothing, or props, they must be placed in clear, unlabelled containers or have the brand logos covered with stickers. No brand logos or labels should be visible during the competition.

5.4 Awarding Ceremony and Post-Competition Q&A Guidelines

All participants are required to arrive at the venue 30 minutes prior to the scheduled start of the awarding ceremony. Punctuality is essential to ensure a timely and smooth ceremony.

If a winning participant is unable to attend the ceremony, the award may be forfeited, and the rankings may be adjusted accordingly.

Following the awarding ceremony, participants will have an opportunity to review their score sheets with the judges. This session will allow for clarification of any questions or concerns regarding the scoring process. Participants may take photographs of their score sheets for personal reference, but the original documents must remain with the Organisers.

5.5 Drinks Techniques and Guidelines

5.5.1 Ingredient Consistency and Recipe Submission

Participants must ensure consistency in the ingredients, recipe, and volume of their drinks.

A detailed recipe must be submitted to the Organiser one (01) to two (02) weeks prior to the competition. Any updates or changes to the recipe must be promptly communicated to the Organiser. Failure to do so may impact the competition results and potential consequences.

The Organiser reserves the right to utilise the submitted recipes for promotional purposes, including online platforms (such as Instagram, Facebook, and LinkedIn) and offline materials (judge's manuals and competition materials).

5.5.2 Drink Base Preparation

The base of the designated drink must be prepared on-site. For instance, if a cold-brewed tea base is required, it should be reported to the Organisers in advance and completed under the supervision of on-site staff.

5.5.3 Presentation and Explanation

During the competition, participants should present their drinks in a way that highlights their taste, aroma, and visual appeal. A clear and concise explanation of the drink's concept, ingredient choices, preparation process, and intended purpose should be provided to the judges. The explanation should cover aspects such as the rationale behind ingredient combinations, the level of difficulty, and the overall significance of the drink.

Failure to provide a comprehensive explanation may result in a deduction of points. Additional explanations can be provided after the competition, but they will not be considered for scoring.

5.5.4 Consumer Experience

Participants should guide the judges on the optimal way to consume their drink, providing necessary accessories like straws or spoons to enhance the drinking experience.

5.6 Forgetting Rules

5.6.1 Forgotten Items During Preparation Time

If a participant forgets an item during the 8-minute preparation time, they may retrieve the item themselves. The competition timer will continue to run during this time.

5.6.2 Forgotten Items During Competition Time

If a participant forgets an item during the 12-minute competition time, they must inform the chief judge and retrieve the item themselves. The competition time will continue to run during this period. Participants are strictly prohibited from accepting any items from staff, assistants, coaches, or spectators. Any violation of this rule will result in immediate disqualification from the competition.

5.7 Safety Rules

5.7.1 Food Safety Compliance

Participants must adhere to all relevant food safety laws and regulations when selecting ingredients for their drinks. Alcoholic beverages are strictly prohibited and cannot be used in any drink. Violation of this rule will result in immediate disqualification.

For more information on food safety guidelines, participants can refer to the Singapore Food Agency (SFA) website: www.sfa.gov.sg.

5.7.2 Drink Safety

The drinks created by participants must be liquid and safe for consumption. Judges reserve the right to refuse consumption of any drink that they deem to be potentially harmful.

6. JUDGING CRITERIA

The judging panel will evaluate participants based on the established criteria, ensuring fairness and alignment with competition objectives. All participants accept these criteria and conditions upon entering the competition. The judges' decisions are final and binding.

To uphold the competition's integrity, judges will monitor the cleanliness and condition of the workspace, proper use of materials, and adherence to the competition's rules. Hygiene, sustainability, and efficient ingredient usage are critical factors in scoring. Points may be deducted for excessive waste, tardiness, or use of unauthorised materials.

In the event of serious dispute over competition regulations, the matter will be discussed between the jury and the head judge. Upon which a final decision will be made to assert the matter.

The participants' performance will be evaluated based on the following criteria:

Score Sections	Evaluation Categories		Points	Remarks
Technical Scoring	Competition Duration		-	Time management and ability to complete task within allocated time.
	Ingredients Usage		-	Adherence to production standards and effective use of sponsored ingredients.
	Operation and Cleaning Evaluation		-	Cleanliness of workstation and operational protocols.
	Overall Technical Evaluation		-	Quantification of the workstation and operational protocols.
	Point Deductions		-	Points deducted for violations such as timeout, waste, and non-compliance with sponsored brands.
	Point Additions	Innovative Liquid Extraction or Ingredient Processing	+2 to +5	Points added for advanced or creative methods.
		Exceptional Creativity	+2 to +5	Points added for unique ingredient combinations or innovative designs.
TOTAL POINTS			100	
Sensory Creativity Scoring	Theme Interpretation		-	How well the drink aligns with and reflects the competition theme.
	Taste and Flavour		-	Balance and depth of flavours, reflecting sponsored ingredients.
	Visual Presentation		-	Aesthetic quality and layout of the drink presentation.

Score Sections	Evaluation Categories	Points	Remarks
	Creativity	-	Originality and ingenuity in the drink concept.
	Overall Evaluation I	-	Consistency, stability, operational standardisation, and effectiveness.
	Overall Evaluation II	-	Food hygiene practices and recommended drinking methods.
Point Deductions	Inconsistency	-1 to -5	1 point off per inconsistent drink presentation, up to five (05) points.
	Behavioural Issues	-3	Points off for unprofessional conduct or conflicts.
	Low Completion or Performance	-1 to -3	Points off for low completion or poor execution.
Point Additions	Innovative Liquid Extraction or Ingredient Processing	+2 to +5	Points added for advanced or creative methods.
	Exceptional Creativity	+2 to +5	Points added for unique ingredient combinations or innovative designs.
TOTAL POINTS		100	

Additionally, the competition will comprise of two (02) judging components:

- **Technical Scoring:** Total of 100 points
- **Sensory Scoring:** Total of 100 points

The overall score distribution for the two (02) rounds is as follows:

- **Designated Round:** Contributes 30% to the total score
- **Creativity Round:** Contributes 70% to the total score

This structure ensures a balanced evaluation of participants' technical skills and creativity.

7. JUDGE'S MANUAL

7.1 Scoring and Judging Guidelines

7.1.1 Fair Scoring

In the event that two (02) or more participants achieve the same total score, the scorekeeper will review the Sensory Creativity Scoring sheets of each participant. The participant with the higher Sensory Creativity score will be declared the winner.

7.1.2 Fair Adjustment

If there is a discrepancy of 20 points or more between the highest score and the lowest score given by the judges for a participant, adjustments will be made:

- a. The highest score will be adjusted to match the second-highest score.
- b. The lowest score will be adjusted to match the second-lowest score.

7.1.3 Score Reporting

Once all scores have been tallied, the final scores and rankings will be presented to all judges for verification. Should there be any discrepancies or objections, the organising committee will convene with the judging panel to discuss the matter. A consensus will be reached based on the actual competition details to finalise the results.

7.1.4 Score Clarification

Participants will have the opportunity to review their scoring sheets with the judges after the awards ceremony. They may take photographs of the scoring sheets for record-keeping purposes but will not be permitted to remove the original documents from the venue.

7.2 Evaluation Criteria

Judges will evaluate participants based on the score sections outlined in Section 6 of this competition rulebook. Scoring will also adhere to the guidelines provided in the training version of the scoring table.

8. AWARDS INFORMATION

8.1 Certificates

All participants who complete the event will receive an electronic Certificate of Participation as recognition for their involvement.

8.2 Prizes and Awards

Prizes and awards will be presented to top three ranking competitors as per Section 3.2 of this competition rulebook.

In the event that two (02) or more participants achieve the same total score, the judging panel will review the Sensory Creativity Scoring sheets of each participant. The participant with the higher Sensory Creativity score will be declared the winner.

8.3 Certificates of Award

The top three (03) winners of the competition will be awarded as follows:

- a. Gold: Awarded to the first-place winner.
- b. Silver: Awarded to the second-place winner.
- c. Bronze: Awarded to the third-place winner.

Certificates of Award will be presented during the official award ceremony. It is mandatory for the winning competitors or representative from their establishment to collect the awards in person during the ceremony. Attire for collecting the awards should align with professional standards, such as service or team uniforms.

8.4 Forfeiture of Awards

Any award (trophy, medal, or certificate) unclaimed during the ceremony will be held for collection for a period of three (03) weeks after the event. If not collected within this timeframe, the award will be forfeited.

9. DRESS STANDARD AND HYGIENE

To maintain professionalism and adhere to food safety protocols, all competitors are required to follow the dress and hygiene standards outlined below:

Uniform Requirements:

- Footwear: Safety-style, non-slip shoes are mandatory to ensure stability and prevent accidents.
- Work Attire: Bartenders must wear their professional work uniform. Students are allowed to wear attire appropriate for the event and in line with our dress code standards, but they may include something that represents their school. E.g., Collared tee and black trousers / skirt.

Hair and Grooming:

- Hair should be neatly tied back or kept out of the face for safety and hygiene reasons. Personal grooming should be on point to maintain professionalism.

Jewellery and Accessories:

- Jewellery is limited to a wedding band, a small ear stud (maximum 7mm diameter), or a small sleeper (ring-style earring).

Compliance:

The Organiser reserves the right to disqualify any competitor or team that fails to comply with international hygiene standards. The final decision will be made by the Head Judge in such cases.

10. INTELLECTUAL PROPERTY RIGHTS AND COMMITMENT

By participating in the Competition, all Competitors agree to partake in any promotional activities associated with the event, which may include but are not limited to photographs, filming, and interviews. Competitors hereby grant the Organiser a non-exclusive, royalty-free, irrevocable, perpetual, and worldwide license to use any intellectual property rights (whether registered or unregistered), including the Competitor's name, image, or likeness, for any business-related purposes such as marketing and promotions.

11. ENQUIRIES

For any enquiries or further clarifications regarding the Competition, please contact the Organiser at zmcfoodnhotelasia@informa.com.