



**AMITY**  
UNIVERSITY



**Amity Youth  
Fest 2022**

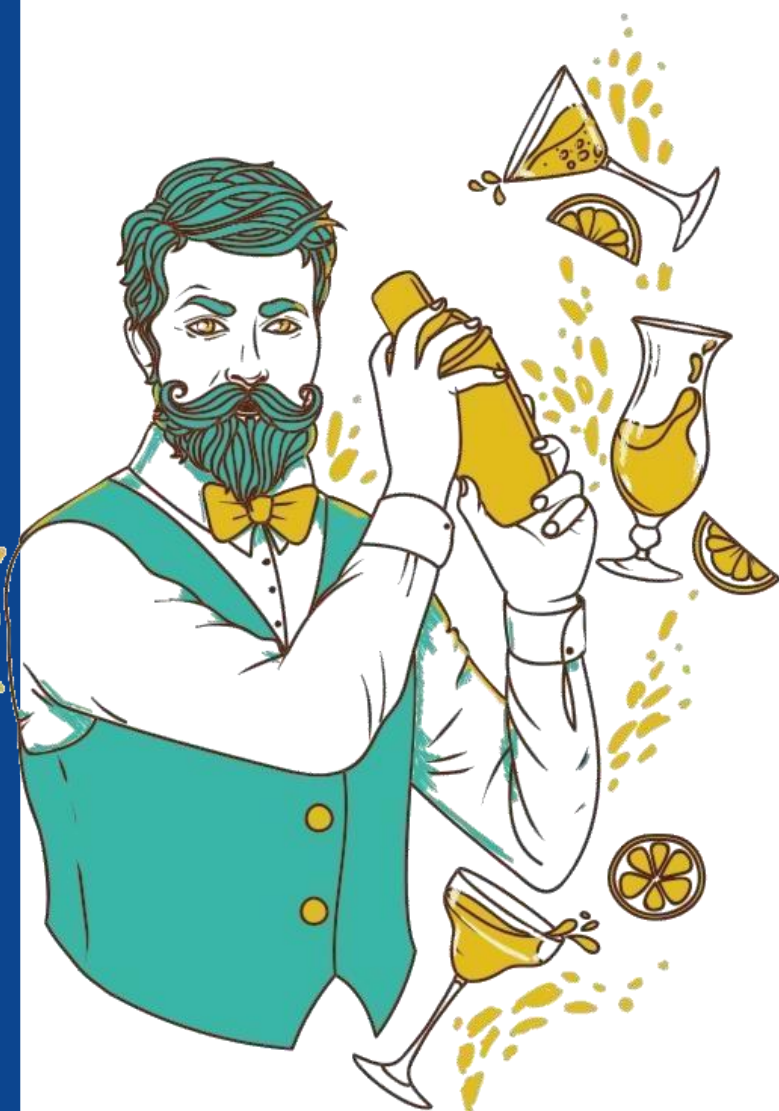
**Amity School of Hospitality**

23rd - 25th March 2022

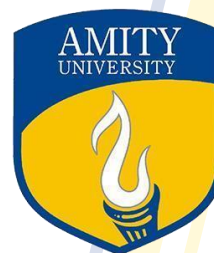
## **STAR OF THE BAR**

**"An online cocktail recipe making competition"**

Cocktail making & flaring aims at enhancing the vocational skills and competence among students looking towards a career in Bar & Beverage. The competition shall discover new beverage talents from the participating students. The budding Bartenders/Sommeliers will be encouraged to prepare a unique recipe, which should highlight their talent.



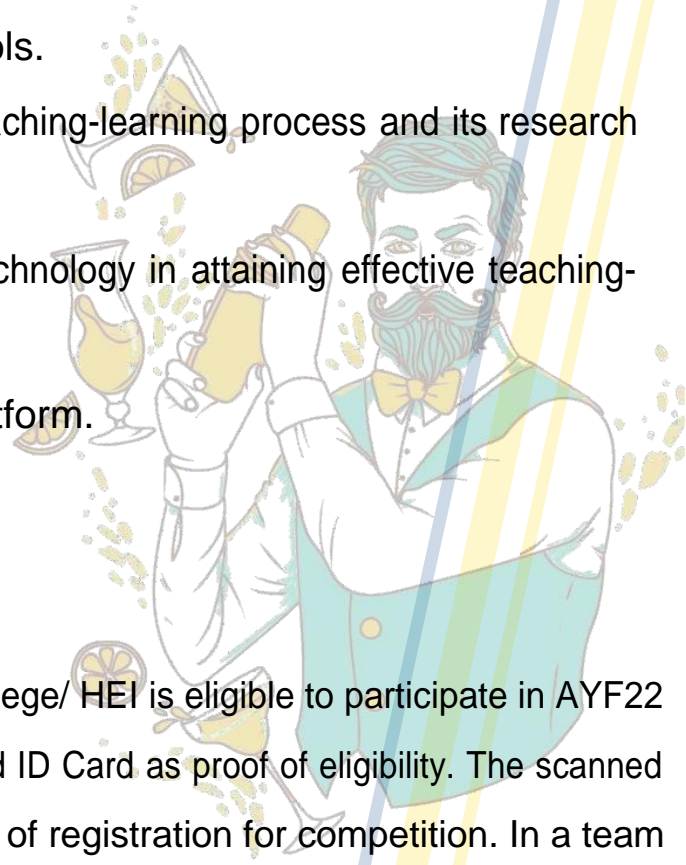
**Organised by**



1. An online competitive event on cocktail/mocktail and juggling to enhance learning in students inviting hospitality students, aspirants and entry-level hotel staff.
2. Level of the event: Institutions, University
3. Title: Star of the Bar
4. Event to be organized on an online platform: (Microsoft Teams(if required))

# EVENT OBJECTIVES & GUIDELINES

1. To promote innovative thinking & writing skills.
2. To promote the use of various online learning tools.
3. To explore the use of technology in the effective teaching-learning process and its research outcomes.
4. To integrate the use of innovative teaching aids/ technology in attaining effective teaching-learning outcomes.
5. To maximize student's learning on the online platform.



## EXPECTED PARTICIPANTS PROFILE:

A bonafide, fulltime current students at a University/ College/ HEI is eligible to participate in AYF22 Competitions, provided that the student can provide a valid ID Card as proof of eligibility. The scanned copy of the ID Card needs to be uploaded at the time of registration for competition. In a team competition, all members to upload individual scanned copies of ID Card.

## THEME:

- Simple Ingredients
- Innovative
- Easy to make
- Flaring & Juggling

## COMPETITION GUIDELINES:

Entries are invited from hospitality students for showcasing their skills with the use of technology. They are expected to submit the recipes adhering the following guidelines:

1. Participant after registration will submit a mocktail/ cocktail recipe.
2. The presentation will be in the form of a video.
3. The recipe should be unique and original.
4. The video length should not be over 7minutes including the recipe making & juggling.

**Entry Free**

5. Evaluations will be done by expert-based on

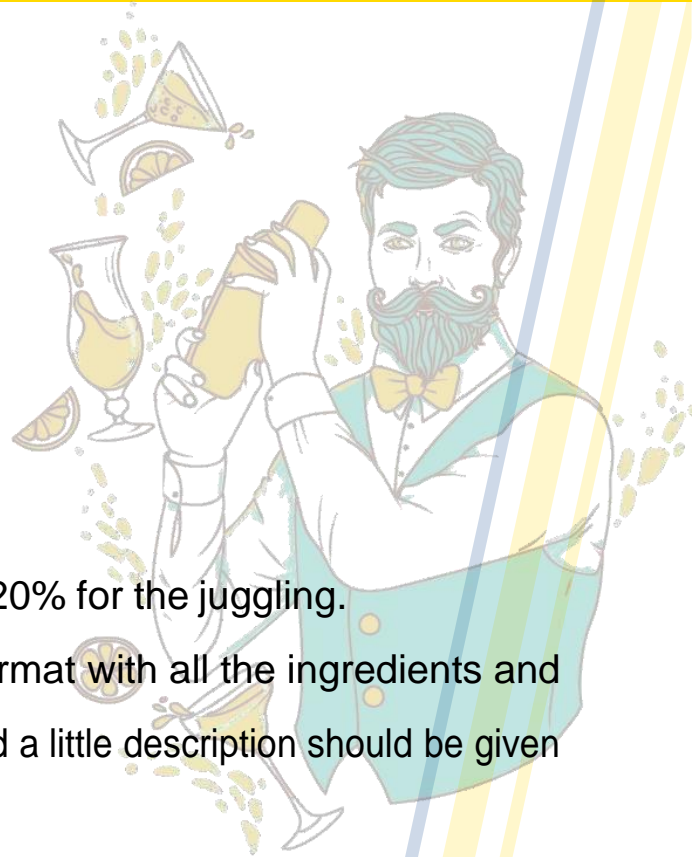
- the uniqueness of the recipe
- Ingredients used
- Colour scheme & garnish
- Glassware used
- Presentation
- Flaring/ Juggling skills
- 80% weightage is for the cocktail making & 20% for the juggling.

6. Complete recipe should be given in a video format with all the ingredients and their quantities along with the preparation method and a little description should be given at the beginning of the recipe.

7. Recipe should not be copied from the internet or other sources, if found so will be rejected.

8. A minimum of 20 participants are required for the event to be organised, else will be cancelled.

9. E- Certificates will be provided to all final shortlisted participants.



Last date of registration

**22<sup>nd</sup> March 2022**

**FOR FURTHER DETAILS & SUBMISSION OF RECIPES, KINDLY CONTACT**

**Dr. Hemant Kumar Singh**

**+919636026707**

**Contact student coordinators**

Ms. Vagisha Kumari +916206842619

Mr. Pawan Kohli +919582067423

Send your videos entries to

**[hksingh@amity.edu](mailto:hksingh@amity.edu)**