

# MONIN CUP 2017



MONIN®



## Tehnique

CANDIDATE IDENTIFICATION N°

### EVALUATION

#### • PRESENTATION

- Personal appearance  /3
- Organisation of the work station:
  - Adapted choice of equipment  /4
  - General lookout of the work station (labels showing to public, bar tools hygiene)  /4

#### • REALIZATION OF THE COCKTAIL

- Respect of the registration form and technique
  - Ingredients and technique compliance  /12
  - Respect of proportions given in registration form  /6
  - Decoration in compliance with registration form  /6

#### • METHOD AND AWARENESS

- Glassware set up (cleanness, hygiene, cool down - chill)  /4
- Ingredients set up (ie: from less to more alcoholic content)  /2
- Blend preparation (cool down - chill, dispose of water from mixing tools)  /4
- Pouring compliance to glassware (equally filled glasses)  /4
- Body language (not disorganized or hesitates, hasn't poor presence - unhappy)  /4

#### • GENERAL CLEANLINESS

- Handling the glassware and other equipment (don't touching wrong end, no dirty, no poor technique)  /4
- Preparing garnish  /4
- Cleanliness of work station (- for drops, spills, ice cubes on bar surface)  /4

TIME LIMIT (7 minutes)

(-1 point for each 30 sekunds)

TOTAL

/65

JUDGES NAME