

Naipunnya Institute of Management and Information Technology

Department of Hotel Management

Presents

Meilleur Ouvrier

(Hospitality Skill Competitions)

Objectives: Skills are key components in the success of any individual. Many aspire to join the hospitality industry to showcase their inherent skills. The competitions are framed to provide participants a platform to showcase their skills in a few hotel related areas. The Department of Hotel Management, Naipunnya Institute of Hotel Management has formulated three competitions for the participants to showcase their skills in a few of the hotel related areas. The competitions are from three of the four core areas of the hotel. Mocktail competition is focused on participants interested to venture into the Food & Beverage Service department. The Salad dressing competition is for those who find themselves inclined to prepare creative and innovative salads. The Flower arrangement competition focuses on students with high creativity, sense of colour and aesthetics. The competition would help students to explore their hidden talents and compete and interact with like-minded participants.

1. Mocktail competition

Mocktails, an abbreviation for “mock cocktails”, are festive, non-alcoholic drinks. Mocktails are non-alcoholic mixed drinks meant to replicate the presentation and complexity of craft cocktails, just without the alcohol. To make mocktails, bartenders mix combinations of sodas, juices, herbs, and syrups to create unique flavors.

No of Participants: 1-member team

Time Allotted: 15 minutes

Guidelines:

1. Only one person can present the drink.
2. Standard recipe should be submitted along with the registration form
3. Recipes entered must be the original creation of the competitor.
4. Recipes entered must be expressed in parts, ounces, milliliters, dashes and drops.
5. Garnishes must be edible but may be mounted on sticks, skewers, straws, forks or other such hygienic accessories.
6. Garnishes may be prepared in advance.
7. Drink names with rude, lurid or sexual words or words associated with narcotics are prohibited.
8. Judging parameters are: Creativity, Innovativeness, Taste, and Presentation.
9. Only 1 team in each institution can participate.
10. Recipe needs to be submitted one week before the competition.

For more details, contact:

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2. Flower Arrangement Competition

“If we could see the miracle of a single flower clearly our whole life would change.”– Buddha

Flower arrangement is an organization of design and colour towards creating an ambience using flowers, foliage and other floral accessories.

No. of Participants: 2-member team

Time Allotted: 2 hours

Guidelines:

1. The Participants would have to bring containers, accessories, and tools needed for the competition. Flowers and Oasis will be provided.
2. The theme of the display will be decided by the participant.
3. Participants are required to display their arrangements showcasing the theme through their craftsmanship which should demonstrate their passion to integrate aesthetics with sustainability.
4. Participants are not allowed to bring along any partially completed or readymade segments for any of their arrangements.
5. Judging parameters are: Theme, Creativity, Harmony, Use of material and balance.
6. Only 1 team per institution can participate.
7. List of flowers provided will be shared a week before the competition.

For more details, contact:

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3. Salad making

“Let’s get together to promote the joy, compassion and life enhancing possibilities of vegetarianism”. Salad making is the process of putting together an assorted mixture of vegetables or fruits in a creative and hygienic manner.

No. of participants: 2

Time allotted: 1 hour

Guidelines:

1. The participants are required to bring their own utensils, cutting boards, bowls and other accessories needed for the competition.
2. The vegetables would be provided by the organizers.
3. Decoration materials and salad dressings may be brought for more elegance and style in presentation.
4. The judgement criteria will be cleanliness, creativity, taste and dressing.
5. Only 1 team per institution can participate.
6. The list of vegetables provided will be shared a week before the competition.
7. Recipe needs to be submitted one week before the competition.

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