



2026 Mocktail Madness

Career Development Event

Purpose: Show off your creativity by mixing the perfect drink – without alcohol.

Overview

The individual or two-member student team will:

- Create a unique and flavorful mocktail
- Create and present one menu item per entry
- Create three (3) identical items. Two for judges and one for display
- The menu item can be served hot or cold
- No alcohol allowed
- Use juices, fresh fruit, soda, herbs, syrups, dairy/nondairy
- No energy drinks or CBD
- Use proper safety and sanitation throughout the setup, cooking, and cleanup processes.
- Entries will be judged on presentation, appearance, creativity, development and ingredient compatibility, taste, originality, safety, and sanitation.

Participants are responsible for following all the procedures and rules
ALL CELL PHONES MUST BE TURNED OFF DURING COMPETITION TIMES.

General Disqualifications

Competing students must arrive at the appointed time or they will be disqualified.

There will be no verbal or nonverbal communication allowed from educators.

Final Scoring

All decisions and scoring with rubrics by judges are final.

Uniform

Appropriate culinary apparel consisting of long or short sleeve chef coats, checkered or black pants, non-porous, closed toe, non-slip hard sole black shoes, apron and hat. No jewelry will be permitted.

Recipe/Menu Presentation

The individual or team will prepare **ONE (1)** copy of the recipe template supplied by Ohio ProStart with the competitor's assigned team number provided by Ohio ProStart and student names clearly shown on each template. All fields must be complete and typewritten.

- **Recipes** must be typed and submitted on the official recipe template supplied by Ohio ProStart. Acknowledgements and sources must be listed on each recipe. Recipes must be **typewritten** in MLA format.

- **Menu Name and Description:** A creative use of words describing the mocktail.

Rules

- No alcohol allowed
- Use juices, fresh fruit, soda, herbs, syrups, dairy/nondairy
- No energy drinks or CBD
- Use proper safety and sanitation throughout the setup, cooking, and cleanup processes.

Preparation for Competition

1. The workspace will consist of one (1) standard table (6ft x 2ft) provided for each team and all mocktail preparation will be performed within this space.
2. If your beverage is hot, teams must provide burners, 12,000 or 15,000 BTU.
3. No electric or battery-operated equipment may be used except for timers or clocks, thermometers, and digital scales.
4. Gloves will be worn when handling ready-to-use or ready-to-eat food. Teams are responsible for providing their own gloves. If tongs are used, gloves are not necessary.
5. Participating teams must bring all necessary ingredients, utensils and clean up accessories.
6. All ingredients must be brought in and stored at the correct temperatures. All produce must be whole, not pre-chopped or pre-sliced before competition.
7. Dishwashing is NOT AVAILABLE.

Production Mise En Place

1. Students will arrive at their station at their designated time.
2. The team will have 10 minutes to pre-set their station for the beverage production.
3. During Production Pre-Set, teams will be allowed to:
 - Sanitize and set their station
 - Unpack equipment
 - Measure/weigh dry and liquid ingredients

Beverage Production

1. Teams will have 15 minutes to prepare and serve their beverage.
2. The team will prepare three (identical) beverages, including garnish (if used), during production.
3. Teams are responsible for providing all ingredients and barware.
4. During the competition, the final production must be completed in a 15-minute period that includes serving and presentation.

Presentation & Feedback

Students will share their mocktail with a panel of judges. Judges will visit your station, and you will share your inspiration for the mocktail, walk them through how it would be marketable, and the processes you used to create it.

Station Clean Up

Once teams are dismissed from the competition, teams have 10 minutes to clean and vacate their station. The team will leave their station only when their station is returned to the condition it was in when they arrived and after working feedback is received.

Prizes

Prizes will be given for first and second place.