



## 21<sup>st</sup>MATTONI GRAND DRINK

### 8<sup>th</sup>World Championship in mixing non-alcoholic cocktails, under the auspices of IBA

#### RULES 2018

##### PREAMBLE

The 21<sup>st</sup>Mattoni Grand Drink 2018 (MGD 2018) becomes already the 8<sup>th</sup>World Championship in mixing non-alcoholic cocktails under the auspices of International Bartenders Association (IBA). The competition is also a part of the celebration of the

##### “World Day of Non-alcoholic Cocktail”

The contest is multinational and is open to the members of the IBA only. Each Bartender’s Association within the IBA has the privilege to nominate one participant.

##### DATE AND PLACE OF THE COMPETITION

**June 15 - 17, 2018 in Prague, Czech Republic**

##### CONDITIONS OF PARTICIPATION

1. If the national association will organize a local nomination round of such a competition in the respective country, the winner will be preferred for selection to the final in Prague. If the winner of the national round will be selected to participate in Prague the national president of this guild will get an invitation for the Mattoni Grand Drink event in Prague as well.
2. The cost in this case will be covered following way:
  - a. The competitor will get covered all the cost including travel, airport pickup, accommodation, food and participation on the program by the company Mattoni.
  - b. The invited president will get covered airport pickup, accommodation, food and participation on the program by the company Mattoni except the travel expenses. The travel cost of the president has to be covered by the president himself/herself.
3. If the preliminary competition will be not locally organized, the participant can still send his/her recipe to Prague but has to wait for the final approval of accepting both recipe and participation. The organizing committee will reflect and follow the total number of participants and recipe composition. If such a competitor will be confirmed he/she will be the only one invited from the



national guild (not the president). In such a case all the cost of this competitor will be covered by the Mattoni Company like any other competitor. It means travel expenses, airport pickup, accommodation, food and participation on the program.

## CONDITIONS TO PARTICIPATE IN THE COMPETITION

Registration has to be done by fulfilling attached form and sent together with the picture & video to e-mail address: [mattonigranddrink@cbanet.cz](mailto:mattonigranddrink@cbanet.cz) no later than **April 1, 2018**.

The application shall be accompanied by:

1. Short video (2-3min). Content of the video is not specifically defined. The purpose of the video is to show a little bit of bartender's personality, e.g. it could be about the bartender him/herself, telling a story about his/her cocktail, interesting facts from his/her life, work or bar where he/she works...The video should be made in English language.
2. Picture of the cocktail showing the entire glass with the cocktail, including a complete view of the decoration. The background has to be white.

Participants should get acquainted with the competition rules and conditions for preparing the drink (see below) and adhere to the following:

## COMPETITION TASK

Create a new non-alcoholic cocktail that respects following requirements:

1. The cocktail should be **innovative**
2. It should be **easy to prepare**
3. The cocktail has to be created with **limited amount of calories** - below 65kcal/100ml

These key requirements are in line with the new and modern lifestyle and follow current perspective on healthy nutrition by using low-calorie ingredients. The aim of the competition is to find new non-traditional cocktails that will be prepared in a new and innovative style and also easy to produce and to prepare on any place where ever available. The creativity and innovation, but also easy preparation will be a key part of evaluation.

The preparation of the cocktail should be described in an easy way, also specifying what the innovative part of the particular cocktail is. We expect a description in a few sentences (min 15 words annotation).



**COMPETITION RULES will respect the IBA WCC rules 2018 with these exceptions:**

1. Contestant must use at least 10cl of the original Grand Mattoni Mineral Water sparkling, soft sparkling or non-sparkling in their recipe. The use of any other water or any liquid containing CO<sup>2</sup> is not allowed.
2. The volume of the drink without ice addition must not exceed 25cl of liquid immediately after beverage preparation. The volume of melted ice or the ice itself will not be considered in the volume of the drink.
3. Caloric value of the final cocktail shall not exceed the limit of 65 kcal/100 ml. The competitor is required to show/demonstrate the calculation of caloric values with indications of the source.
4. It is allowed to use a maximum of 2cl of any syrup in one cocktail.
5. It is allowed to use maximum 0,5cl of ingredients that use alcohol as stabilizer (e.g. bitters or special herb mixtures).
6. All of the ingredients or products used in the preparation of the drink must be readily available in the shops of the EU.
7. The cocktail will be prepared in 5 portions.
8. The competitor supplies the glasses for all 5 portions
9. The competitors will have 8 minutes to mix their cocktail. When exceeding the limit, competitor will be penalized by 5 points for any overtime.
10. Recipes entered into the contest must be original, must not have been published either in print or online and must comply with the character of a non-alcoholic drink.
11. The highest number of total points from the evaluation of all four judges will make up the placement. In case of a tie, the highest number of innovation points decides the winner. If this still does not determine the winner, then the next criterion would be the points for the best design, then best technical work and finally the decision will be taken by a toss of the coin.

## **ORGANIZATION**

Recipe must comply with the conditions of the competition. The registration for the contest will be confirmed by email to the competitor by the Organization Committee within 14 days upon receiving the Registration Form. The certification of acceptance of the recipe will be sent to participant at their e-mail address along with details of the organization of the contest itself. The Organization Committee has the right not to accept any recipe due to lack of creativity and originality of the recipe.

## **JUDGMENT**

There will be 4 jury members on the stage in direct contact with the competitor to evaluate technique, communication and taste as well. There will be not a separate tasting jury at this competition. There will be a separate jury on stage to evaluate innovation and design. See the main evaluation form attached



## PRIZES& AWARDS

1. The winner of the Mattoni Grand Drink 2018 will receive a Certificate and 10,000 USD
2. The second best bartender will obtain 3,000 USD
3. The 3<sup>rd</sup> place will be awarded by 2,000 USD.

Following additional awards will be announced and awarded:

1. Best technique - for best technical performance
2. Best innovation – for amazing innovative style and creativity
3. Best design–best decorated and looking drink

All participants will receive a Certificate each.

## MISCELLANEOUS

The Main Partner of the Contest reserves the rights to publish the recipes and photographs of the drinks and the participants, listing the name of the author of the publicized drink for an unlimited time.

The organizer of the MGD 2018 competition reserves the right to amend unilaterally any terms and conditions without prior notice.

Any question to the rules or other question related to the competition will be answered and clarified by CBA Board member and MGD Director Mr. Miroslav Cernik, +420 777 858 303, [cernik@cbenet.cz](mailto:cernik@cbenet.cz). Do not hesitate to ask, please.

Ales Svojanovsky  
President

CZECH BARTENDERS ASSOCIATION  
Simackova 1361/147, 628 00 Brno, Czech Republic  
[www.cbenet.cz](http://www.cbenet.cz), [svojanovsky@cbenet.cz](mailto:svojanovsky@cbenet.cz)  
[www.iba-world.com](http://www.iba-world.com)





**Appendix no.1**

**MGD 2018 - EVALUATION SHEET**

<b>Competitor's name:</b>	
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**Technique - Communication - Professionalism - Efficiency**

Technique professional skills and certainty, bartenders demeanor, professional approach, overall professional impression <i>(Mistakes e.g.: broken glass, dripping, spraying, falling ice, violations of recipe, non-professional conduct, violations of sanitary regulations and standards etc.)</i>	1 - 30 points	
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Communication with the guest (judge), bartenders performing, coordinates work during communications. Verbal presentation, inspirational, cocktail story.	1 - 20 points	
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**Cocktail Quality - Taste, Appearance, Innovation**

Cocktail innovation, originality & creativity	1 - 40 points	
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Practical part of the cocktail & using in everyday operation, parties etc. Is it easy to replicate this cocktail?	1 - 40 points	
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Taste - well balanced, Flavor, Finish (flat, short, pleasant, negative, wanting another one)	1 – 30 points	
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Aroma balance - fragrant - pleasant	1 - 20 points	
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Appearance, Impression, Neatness & cleanliness	1 - 20 points	
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Exceeding time(8 minutes limit) – minus 5 penalty points	minus	
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<b>Total score</b>	
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## Appendix no.2

### **Grand Mattoni water (sparkling, light sparkling) description:**

Natural, medium mineralized mineral water, bicarbonate-sodium-calcium type with an enhanced level of fluoride, cold, hypotonic.

GRAND MINERAL WATER MATTONI			
Cations	mg/l	Anions	mg/l
Mg <sup>2+</sup>	25,0	Cl <sup>-</sup>	12,0
Ca <sup>2+</sup>	84,5	SO <sub>4</sub> <sup>2-</sup>	40,0
Na <sup>+</sup>	69,9	HCO <sub>3</sub> <sup>-</sup>	528
Dry residues	525 mg/l		
Ph factor 5,5 – 5,3			