



18th edition of Mattoni Grand Drink

5th IBA World Championship in mixing non-alcoholic cocktails

RULES

PREAMBLE

The 18th annual Mattoni Grand Drink 2015 Contest (further only MGD 2015) becomes the award to be for the 5th time the International Bartenders Association World Championship in mixing non-alcoholic mineral water drinks.

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 20, 2015, Prague, Czech Republic

CONDITIONS OF PARTICIPATION

Since there is a limited number of 20 participants this year, see the rules who can participate on this competition:

1. If the national association will organize a local nomination round of such a competition in the 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. If such a competition will not be 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 organisation committee will reflect and follow the total number of participants and also recipe composition. If such a competitor will be confirmed he will be the only one invited as a guest of Mattoni. Not the president.



CONDITIONS FOR PARTICIPATION IN THE COMPETITION

Registration has to be done by fulfilling attached form and sent together with the picture to e-mail address: mattonigranddrink@cbnet.cz no later than on March 31, 2015.

The picture should show the entire glass with the cocktail, including a complete view of the decoration. The background has to be white.

Adhere to the conditions for preparing the drink (see below).

Get acquainted with the competition rules and adhere to them.

ORGANIZATION

Recipe must comply with the conditions of the competition and confirmation of registration for the contest will be confirmed by email to the competitor by the Organization Committee within 14 days upon receiving the Registration Form (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 Organisation Committee has the right not to accept any recipe due to lack of creativity and originality of the recipe.

JUDGMENT

The efficiency will be judged by jury selected from International Bartenders Association members, Czech Bartenders Association members and the Mattoni VIP's.

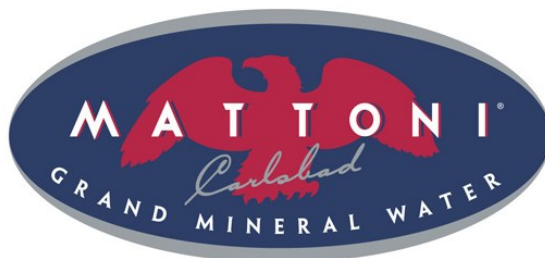
PRIZES

The winner of the Mattoni Grand Drink 2015 will receive a Certificate and 10,000 USD while the second best barkeeper will obtain 3,000 USD and 3rd place will be awarded by 2,000 USD. The best technical performance, drink design and amazing innovation will be awarded by special prize.

Following awards will be also announced:

- Best technique
- Best innovation
- Best design

All other participants who are in finals will receive a Certificate each.



COMPETITION TASK

Create a new non-alcoholic cocktail that respects 3 main requirements: the cocktail should be innovative, easy to prepare and have limited amount of calories (below 50kcal/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. The creativity and innovation 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

The competition will be organized in two rounds. The best six bartenders from the 1st round will compete in the 2nd round.

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. Contestant must use at least 10cl of the original Grand Mattoni mineral sparkling, soft sparkling or non-sparkling water in their recipe. The use of any other water or any liquid containing CO² is not allowed.

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. Any garnishes/decoration on the drink must be edible and should not have any identifiable emblem.

Caloric value of the final cocktail shall not exceed the limit of 50 kcal/100 ml. The competitor is required to show / demonstrate the calculation of caloric values with indications of the source.

It is allowed to use a maximum of 2 cl of any syrup in one cocktail.

The maximum number of used ingredients in the recipe is 7.

It is allowed to use maximum 0,5 cl of ingredients that use alcohol as stabilizer (e.g. bitters or special herb mixtures).

The garnishes can be prepared in the preparation room. Contestant has 15 minutes in the preparation room and 8 minutes on stage.

The arrangement of the garnish on the drink must take place during the preparation of the drink itself.

All of the ingredients or products used in the preparation of the drink must be readily available in the shops of the EU.



The drink will be prepared in 5 portions in the first round and in 3 portions in the final round.

The competitor supplies the glasses for all 5 portions of the drink in the first round and for 3 portions in the final round. Ingredients and products used in the drink aside from the Grand Mattoni Mineral Water are supplied by the competitor himself/herself.

During the competition the contestant must be dressed in their guild's uniform or in a bartender's outfit.

CRITERIA OF EVALUATION

The evaluation procedures and point system of the IBA are moderated by the involvement of innovation condition. The tasting scoring form is listed in the appendix no. 2.

The six bartenders whose drinks obtain the highest numbers of points in the first round will compete in the 2nd round. The highest number of points of taste 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 overall impression highest number of points, then best design, then best technical work and finally the decision will be taken by a toss of the coin. This tie rule is valid also for the 1st round.

Any question to the rules or other question related to the competition will be answered and clarified by CBA Vice President – Mr. Miroslav Cernik, +420 777 858 303, mattonigranddrink@cb Janet.cz. Do not hesitate to ask, please.

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. These proposals have been discussed and approved by the organizer of the contest.

The organizer of the MGD 2015 competition reserves the right to amend unilaterally any terms and conditions without prior notice.

Ales Svojanovsky
President

CZECH BARTENDERS ASSOCIATION
Simackova 1361/147, 628 00 Brno, Czech Republic
www.cbanet.cz, svojanovsky@cb Janet.cz
www.iba-world.com





Appendix no.1

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 ²⁺	25,0	Cl ⁻	12,0
Ca ²⁺	84,5	SO ₄ ²⁻	40,0
Na ⁺	69,9	HCO ₃ ⁻	528
Dry residues	525 mg/l		
Ph factor 5,5 – 5,3			

Appendix no.2

Tasting – scoring form

APPEARANCE	AROMA	TASTE	INNOVATION
Excellent	Excellent	Excellent	Excellent
10 POINTS	8 POINTS	17 POINTS	12 POINTS
9 POINTS	7 POINTS	16 POINTS	11 POINTS
8 POINTS	6 POINTS	15 POINTS	10 POINTS
Very good	Very good	Very good	Very good
5 POINTS	5 POINTS	11 POINTS	9 POINTS
5 POINTS	4 POINTS	10 POINTS	8 POINTS
Good	Good	Good	Good
4 POINTS	3 POINTS	8 POINTS	7 POINTS
3 POINTS	2 POINTS	7 POINTS	6 POINTS
Fair	Fair	Fair	Fair
2 POINTS	1 POINTS	5 POINTS	5 POINTS
OVERALL IMPRESSION OF THE COCKTAIL			
Excellent	Excellent	Excellent	Excellent
7 POINTS	5 POINTS	3 POINTS	1 POINTS