



19th edition of Mattoni Grand Drink
6th World Championship in mixing non-alcoholic cocktails,
under the auspices of IBA
RULES 2016

PREAMBLE

The 19th annual Mattoni Grand Drink 2016 Contest (further only MGD 2016) becomes already the 6th World Championship in mixing non-alcoholic cocktails under the auspices of International Bartenders Association (IBA).

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

18th June, 2016 in 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 organization committee will reflect and follow the total number of participants and also recipe composition. If such a competitor will be confirmed he/she will be the only one invited from the national guild.



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 no later than **March-31, 2016**.

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. 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

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 CO² 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. Any garnishes/decoration on the drink must be edible and should not have any identifiable emblem.
4. 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.
5. It is allowed to use a maximum of 2 cl of any syrup in one cocktail.



6. The maximum number of used ingredients in the recipe is 6 (six).
7. It is allowed to use maximum 0,05 cl of ingredients that use alcohol as stabilizer (e.g. bitters or special herb mixtures).
8. The garnishes can be prepared in the preparation room. Contestant has 15 minutes in the preparation room and 8 minutes on stage to prepare the cocktail.
9. All of the ingredients or products used in the preparation of the drink must be readily available in the shops of the EU.
10. The drink will be prepared in 5 portions in the first round and in 3 portions in the final round.
11. 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.
12. During the competition the contestant must be dressed in their guild's uniform or in a bartender's outfit.
13. 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.
14. The competition will be organized in two rounds. The best bartenders from the 1st round will compete in the 2nd round. The number of the bartenders competing in the 2nd round will be announced on the briefing before the competition starts (time limits during live TV show)
15. The 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 for both rounds.

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

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

PRIZES & AWARDS

1. The winner of the Mattoni Grand Drink 2016 will receive a Certificate and 10,000 USD
2. The second best bartender will obtain 3.000 USD
3. The 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 announced:

- Best technique - for best technical performance
- Best innovation – for amazing innovative style and creativity
- Best design–best looking drink (judged by professional designers)

All other participants will receive a Certificate each.

EVALUATION

See the evaluation form with points for both technique & tasting in the appendix no. 1.

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 2016 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 MGD 2016 Director – Mr. Miroslav Cernik, +420 777 858 303, mattonigranddrink@cbenet.cz. Do not hesitate to ask, please.

I am looking forward to meet and see you in Czech Republic.

Ales Svojanovsky
President

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Appendix no.1

EVALUATION SHEET

Name of competitor:		FANCY COCKTAIL
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)</i>	1 - 30 points	
Communication with the guest (judge), bartenders performing, coordinates work during communications. Verbal presentation, inspirational, cocktail story.	1 - 20 points	
Cocktail Quality - Taste, Appearance, Innovation		
Cocktail innovation, originality & creativity	1 - 30 points	
Appearance, Impression, Neatness & cleanliness	1 - 15 points	
Aroma balance - fragrant - pleasant	1 - 10 points	
Taste - well balanced (sweet & sour), Flavor, Finish (flat, short, pleasant, negative, wanting another one)	1 - 25 points	
Total score		
Timeout 5 penalty points (8 minutes limit)	minus	



Appendix no.2

Grand Mattoni water (sparkling, light sparkling) description:

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		