



22nd MATTONI GRAND DRINK RULES

Prague, Czech Republic June 07 - 09, 2019

PREAMBLE

The **22nd Mattoni Grand Drink 2019** (MGD 2019) becomes already the **10th 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 and send the recipe for registration. The Mattoni Grand Drink committee will make a careful and expert recipe selection and will invite 20 finalist to the World Championship in mixing non-alcoholic cocktails.

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

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 2019 will respect the IBA WCC rules 2019 with following 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 CO² is not allowed.
2. The cocktail will be prepared in 3 portions. 2 portions for judges and 1 for the photographer + show display
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 competitor supplies his/her own glasses
8. The competitors will have 7 minutes to mix their cocktail. Any overtime will be penalized by 5 points.
9. 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.
10. 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.

NEW ADDED RULE 2019 – please read carefully

1. After the performance on the main stage each competitor will continue in mixing his cocktail for public below the stage in a “Bar street”
2. This show will take about 45 minutes. Each bar in the “Bar Street” will be decorated with country flag and competitors name to represent each guild and promote the competitor. The competitor can add any decoration he wishes to be there like guild signs etc. The flag decoration will be managed by Mattoni organizers. The public will be informed who is mixing and what type of cocktail can be tasted.
3. It is expected to prepare at least about 50 degustation portions of your recipe to give the visitors a chance to taste the cocktail which was presented on the main stage a few minutes before. The cocktail will be offered in small plastic cups and simply decorated.
4. All products and ingredients needed for cocktail prepared in a “Bar street” will be managed and delivered by Mattoni.

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 round 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 and the president will get accommodation in ***** hotel, all food and program free of charge.
 - b. The travel tickets for the competitor will be organized and decided by the competitor himself/herself. After arrival to Prague the competitor will be reimbursed by lump sum, following way:
 - The European competitor will get € 500,-.
 - Non-European competitors (overseas and long distance flight) will get € 1,000,-



- c. The travel cost of the president or any other accompanied person has to be covered by the president himself/herself. The cost of the accommodation, food and program will be for presidents free of charge.
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 (which is limited) and recipe composition. If such a competitor will be confirmed he/she will be the only one invited from the guild.

REGISTRATION

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, 2019.**

The application will be accompanied by:

1. Short video (approx. 1 min). 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. The video can be shared in social media even before competition will start.
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:

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 judging will be provided "Face to Face" direct on the stage with contact to the competitor to evaluate technique, communication and taste as well. See the main evaluation form attached.



PRIZES& AWARDS

1. The winner of the Mattoni Grand Drink 2019 will receive a Certificate and 10,000 USD
2. The second best competitor will obtain 3,000 USD
3. The 3rd 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 MGD Certificate.

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 **MGD Director Mr. Miroslav Cernik, +420 777 858 303, mattonigranddrink@cb Janet.cz**

Do not hesitate to ask, please.

Ales Svojanovsky
President

Miroslav Cernik
MGD Director

CZECH BARTENDERS ASSOCIATION

Simackova 704/135, 628 00 Brno, Czech Republic

www.cbanet.cz, www.iba-world.com



Appendix no.1

MGD 2018 - EVALUATION SHEET

Competitor's name:		
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	
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 - 40 points	
Practical part of the cocktail & using in everyday operation, parties etc. Is it easy to replicate this cocktail?	1 - 40 points	
Taste - well balanced, Flavor, Finish (flat, short, pleasant, negative, wanting another one)	1 - 30 points	
Aroma balance - fragrant - pleasant	1 - 20 points	
Appearance, Impression, Neatness & cleanliness	1 - 20 points	
Exceeding time(7 minutes limit) – minus 5 penalty points	minus	
Total score		