



23rd MATTONI GRAND DRINK COMPETITION - RULES 2021

Karlovy Vary, Czech Republic

June 25 - 27, 2021

PREAMBLE

The 23rd Mattoni Grand Drink 2021 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.

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 2021 will respect the IBA WCC rules 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 CO² is not allowed.
2. The cocktail will be prepared in 4 portions - 3 portions for judges and 1 for 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 and products needed for cocktail preparation.
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.

CONDITIONS OF PARTICIPATION

1. If the home National Bartender's association will organize a local nomination round of such a competition in the respective country, the winner will be preferred for selection to participate in the final round in Karlovy Vary. If the nomination will be approved and accepted by Mattoni committee, the national president of this guild will get an invitation for the MGD event as well.
2. The nomination round can be organized also as a on-line "correspondence" competition to get the national winner, who will represent the national guild
3. The cost in this case will be covered following way:
 - a. **The competitor:**
 - Meals & accommodation in ***** hotel Grand Hotel Pupp in Karlovy Vary will be covered by Mattoni
 - Travel tickets to Prague will be arranged by Mattoni with full cover of the cost
 - Transfer from the airport in Prague to Karlovy Vary at the arrival and departure day will be covered by Mattoni as well
 - b. **The president** (Organizing the preliminary competition & the competitor will be approved)
 - Meals & accommodation in ***** hotel Grand Hotel Pupp in Karlovy Vary including program will be covered by Mattoni
 - Travel cost has to be covered by the president himself/herself.



4. 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.

REGISTRATION

Registration has to be done by fulfilling attached form and sent together with the picture & video to e-mail address: mattonigranddrink@cbenet.cz no later than **April 15, 2021.**

The application will 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 cocktail and fully respect it.

ORGANIZATION

Recipe must comply with the conditions of the competition. The registration for the contest has to be confirmed by email to the competitor by the Organization Committee within 14 days upon receiving the Registration Form. The certification of acceptance or cancellation of the recipe will be sent to participant at their e-mail address along with details of the organization of the contest itself.

The Mattoni Organization Committee has the right not to accept any recipe due to lack of creativity and originality of the recipe or due to the late registration.

JUDGMENT

The judging will be provided "Face to Face" by judges on the stage to evaluate technique, communication and taste as well. See the evaluation form attached.



PRIZES& AWARDS

1. The winner of the Mattoni Grand Drink 2021 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 2021 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

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

MATTONI GRAND DRINK 2021 - EVALUATION SHEET
--

Name of competitor:		
<i>Technique - Communication - Professionalism - Efficiency</i>		
Technique professional skills and certainty, bartenders demeanor, professional approach, overall professional impression <i>(Mistakes eg.: 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	
<i>Cocktail Quality - Taste, Appearance, Innovation</i>		
Cocktail innovation, originality & creativity	1 - 50 points	
Practical part of the cocktail & using in everyday operation, parties etc. Is it easy to replicate this cocktail?	1 - 30 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	
Total score		
Exceeding time (7 minutes limit)	5 points minus	
The total number of points scored		