



ČESKÁ BARMANSKÁ ASOCIACE
vyhlašuje ve spolupráci s Mattoni 1873

NOMINAČNÍ KOLO ČESKÉ REPUBLIKY

pro

25th Mattoni Grand Drink 2024

12th World Championship in mixing non-alcoholic cocktails

Kategorie: Professional Cocktail Competition

Soutěž je současně zařazena do **Czech Bartenders League** o titul **Barmana roku - profesionál**.

ZÁKLADNÍ INFORMACE

- Národní kolo je nominací na světové finále Mattoni Grand Drink, které se uskuteční v Karlových Varech v rámci FVIFF 07/2024.
- Datum a místo konání nominačního kola:
 - **Úterý 3. 10. 2023**
 - **Becher's Bar, Grandhotel Pupp**, Karlovy Vary
- Příjem přihlášek:
 - **do 15. 9. 2023 on-line na www.cbanet.cz**
- Soutěžní zadání:
 - Soutěžící vytvoří recepturu dle níže uvedených pravidel pro finále MGD 2024.
- Vedení soutěže:
 - Radek Poláček, tel. 606 818 149, mattonigranddrink@cbanet.cz
 - Martin Vogeltanz, tel. 775 258 498, vogeltanz@cbanet.cz
- Ceny:
 - 1. místo - účast na světovém finále MATTONI GRAND DRINK 2024 s možností bojovat o USD 10.000, organizované v Karlových Varech, věcná cena, diplom.
 - 2. - 3. místo věcná cena, diplom.
 - Všichni účastníci nominačního kola MGD získají diplom a automatickou možnost se osobně účastnit finále soutěže Mattoni Grand Drink.
- Harmonogram:
 - *08:00 soutěžící junioři příjezd, registrace,*
 - *09:00 otevření MATTONI CREATIVE BAR – JAN LUKAS - pro všechny účastníky s možností testovat různé kombinace chutí a vůní s minerální vodou MATTONI,*
 - *08:30-13:00 soutěž MGD junior (v průběhu jednoduché občerstvení pro účastníky)*
 - **12:30 soutěžící profi příjezd, registrace**
 - **13:30 BECHER'S BAR MASTER CLASS – VÍTA CIROK & JAN ŠEBEK** (pro všechny účastníky),
 - **14:30 start soutěže MGD profi** (v průběhu akce občerstvení pro účastníky)
 - **18:00 slavnostní vyhlášení soutěže Junior + Profi**
 - **18:30 ukončení akce.**



RULES

COMPETITION TASK

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

- The cocktail should be **innovative**.
- It should be **easy to prepare**.
- 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 will respect the IBA 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 the recipe. Missing this volume of Mattoni in the cocktail will be penalized by 10 penalty points. The use of any other water or any liquid containing CO² is not allowed.
2. **The cocktail will be prepared in 5 portions** - 4 portions for judges and 1 for photographer. The cocktails for the judges will be served by the competitor himself/herself directly to the judging table.
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 new Non-alcoholic product having similar name for example Vodka, Gin, Rum, Vermouth etc. with 0% alcohol volume.
6. All of the ingredients or products used in the recipe must be readily available in the shops of the EU.
7. There will be 2 bar stations for competing on the main stage. Always one for presentation and the other one to prepare the next competitor.
8. There will be a head phones available for each competitor to communicate with guests, visitors and judges during the entire presentation.
9. The competitor supplies his/her own glasses and products needed for cocktail preparation.
10. The competitors will have **6 minutes to mix their cocktail**. Any overtime will be penalized by 5 points for each 30 seconds above 6 minutes limit.
11. 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.
12. The home made products are strictly not allowed.

JUDGMENT

- The judging will be provided "Face to Face" directly on the stage. Judges will evaluate on the stage technique, communication and taste as well. See the evaluation form attached.
- The highest number of total points from the evaluation of all 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.



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 competition reserves the right to amend unilaterally any terms and conditions without prior notice.

Only a full CBA/IBA member can participate in the MGD final.

MATTONI GRAND DRINK - EVALUATION SHEET			
Name of the competitor:		No. of the competitor:	
Technique - Communication - Professionalism - Efficiency			plus points:
<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.)		1 - 50 points	
<i>Communication with the guest (judge), bartenders performing, coordinates work during communications. Verbal presentation, inspirational, cocktail story.</i>		1 - 40 points	
Cocktail Quality - Taste, Appearance, Innovation			plus points:
Cocktail innovation, originality & creativity		1 - 50 points	
Taste, well balanced, nice flavor		1 - 40 points	
Decoration & overall cocktail impression		1 - 50 points	
Practical part of the cocktail & using in everyday operation, parties etc. Is it easy to replicate this cocktail?		1 - 30 points	
Total positive score:			+
Penalties			minus points:
Missing Mattoni mineral water - limit 10 cl		minus 10 points	
Missing ingredients according to the recipe		minus 10 points	
Exceeding time - 6 minutes limit. Every 30 seconds above the limit are 5 penalty points		Total time: :	
Total negative points scored:			-
The total points scored:			