



24th MATTONI GRAND DRINK COMPETITION - RULES 2022

Karlovy Vary, Czech Republic

July 01 - 03, 2022

PREAMBLE

The 24th Mattoni Grand Drink 2022 becomes already the 11th 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 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 2022 will respect the IBA CCC 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 4 portions - 3 portions for judges and 1 for photographer. The cocktails for the judges will be served by the competitor himself directly to the judging table.
3. 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.
4. There will be a head phones available for each competitor to communicate with guests, visitors and judges during the presentation.
5. 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.



6. It is allowed to use a maximum of 2cl of any syrup in one cocktail.
7. It is allowed to use new Non-alcoholic product having similar name for example Vodka, Gin, Rum, Vermouth etc. with 0% alcohol volume.
8. All of the ingredients or products used in the recipe must be readily available in the shops of the EU.
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.
13. If there is a need and request for additional technical equipment (mixer, juicer, fridge etc..) it has to be requested prior the competition and wait for the subsequent confirmation.
14. The highest number of total points from the evaluation of all six 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. Each local National Association will organize a preliminary competition as a nomination round of such a competition in the respective country. The winner will be preferred for nomination 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 – see the conditions below.
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 organizer Mattoni 1873 will cover the cost of participants following way:
 - a. **The competitor:**
 - Full Board - Meals & accommodation in ***** hotel in Karlovy Vary.
 - Travel expenses/tickets to Prague.
 - Transfer from the airport in Prague to Karlovy Vary at the arrival and back to Prague at the departure day.
 - b. **The president** (of the Guild which is organizing the preliminary competition & the competitor will be approved):
 - Meals & accommodation in ***** hotel in Karlovy Vary including program.
 - 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@cbanet.cz no later than **April 10, 2022**.

The application will be accompanied by:

- a. 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.
- b. 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" directly on the stage. Six judges will evaluate on the stage technique, communication and taste as well. See the evaluation form attached.

PRIZES & AWARDS

1. The winner of the Mattoni Grand Drink 2022 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.

MATTONI GRAND DRINK 2022

WORLD CHAMPIONSHIP

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 2022 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@cbenet.cz,
- Vice-president CBA Mr. Martin Vogeltanz, +420 775 258 498, mattonigranddrink@cbenet.cz

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2022 **MATTONI**
WORLD CHAMPIONSHIP **GRAND**
DRINK **DRINK**
GRAND **DRINK**
MATTONI **2022**

MATTONI GRAND DRINK 2022 - EVALUATION SHEET

Name of the competitor		No. of the competitor	
Technique - Communication - Professionalism - Efficiency			plus points:
Technique professional skills and certainty, bartenders demeanor, professional approach, overall professional impression <i>(Mistakes eg.: broken glass, dripping, spraying, falling ice, non-professional conduct, violations of sanitary regulations and standards etc.)</i>		1 - 50 points	
Communication with the guest (judge), bartenders performing, coordinates work during communications. Verbal presentation, inspirational, cocktail story.		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 score:			-
The total points scored			