



WORLD CLASS

2025

CZECH
REPUBLIC

JANUARY 2025





WORLD CLASS

ON THE WAY TO TORONTO

This toolkit provides you with the key information for the upcoming Diageo World Class season in the Czech Republic.





Dear Bar Friends,

We are delighted to invite you to the most prestigious bartending competition in the world – **Diageo World Class 2025**. This competition is more than just a challenge; it is a platform where you can showcase your craft, creativity, and passion for mixology at the highest level.

Diageo World Class is synonymous with innovation, inspiration, and professionalism. Since its inception, it has reached thousands of bartenders worldwide, uncovered new talents, and pushed the boundaries of what it means to be a bartender. Now, it's your time to show what you're made of.

Participating in this competition not only gives you the chance to represent the Czech Republic at the global finals but also an opportunity to inspire your peers in the industry. You will meet the best bartenders from around the world, improve your skills through intensive workshops and receive invaluable feedback from top industry experts.

Immerse yourself in the atmosphere of this year's challenge. We'll show you that mixology is an art, and your bar can become the stage for your creativity.

Take this opportunity and embark on a journey that could change your career. The first step is simple – just read the task for the first challenge and get involved.

We look forward to your cocktails, your talent, and your story.

Best regards

Pavel Mandrla
Diageo Reserve &
World Class Brand Ambassador





WORLD CLASS

What's NEW this year?

NO OPENING SEMINAR

For the first time in the history of the competition, there will be no traditional introductory seminar this year. Instead, we have decided to support all those who wish to participate through a full-day **Boot Camp**. This intensive program will focus on developing the skills of bartenders who register for this year's competition. The goal is to provide hands-on experience and prepare participants for the challenges ahead.

New Semifinal Format

This year, we are introducing a change that aligns the competition conditions closer to those of the global finals. The semifinal will take place in a new format – participants will no longer compete in a "free-for-all" style. Instead, they will be **randomly divided into groups**, where they will compete against each other within their respective group. The number of groups will depend on the total number of registered participants, ensuring fair conditions for everyone, including less experienced bartenders.

The Finals

The two-day final remains in place this year but with some major innovations. In addition to traditional challenges that reflect the rigor of the global finals, we have prepared several **surprises** for the finalists that will test them in entirely new ways. These new elements will give bartenders the opportunity to showcase their talent from a different perspective and highlight their ability to adapt to unexpected situations.





WORLD CLASS CALENDAR 2025: CZECH REPUBLIC

LAUNCH 2025

31.1.

Official Launch of the 2025
Announcement of the First
Challenge

APPLICATIONS DEADLINE

23.2.

Deadline for Submitting
Applications with Recipes

WORLD CLASS SEMINAR

26.2.

Handshake Speakeasy
No.1 Bar in the World in Alma

BOOT CAMP

20.3.

Full-Day Preparatory Program
for Bartenders Registered for
the Competition

SEMIFINAL

7.4.-9.4.

Presentation of Competition
Cocktails to the Judges

REVEALING THE FINAL CHALLENGES

6.5.

Meet & Greet the Winners
Top 12 Finalist Brunch

NATIONAL FINAL

4.6. – 5.6.

Best Bartender of the Year
Two-day National Final

GLOBAL FINAL

SEPTEMBER 2025

TORONTO



WORLD CLASS

ENTRY CHALLENGE

NO. TEN

INDUSTRY LEGENDS

No. TEN is an unquestionable icon in modern day cocktail culture, loved by many of the world's most iconic bartenders.

In this challenge you will create two serves inspired by an industry bartending legend of the past and present; A welcome drink and a full size serve.

1

Serve One

A mini, low ABV welcome drink fit for a luxury hotel bar experience

2

Serve Two

A full size serve with innovative techniques that glimpse towards the future

INDUSTRY LEGENDS

CHALLENGE RULES

- For the welcome drink (Serve One), a minimum of 20 ml of Tanqueray No. Ten must be used, and the total volume of the cocktail must not exceed 100 ml.
- The full-size cocktail (Serve Two) must contain at least 30 ml of Tanqueray No. Ten.
- Each cocktail must include a minimum of three ingredients. (For example - An ingredient made up of five components is still considered as one ingredient). Garnishes do not count as ingredients, and there is no limit on the maximum number of ingredients.
- Each cocktail must be inspired by a different bar personality – one from the past and one from the present.
- The use and number of homemade ingredients are not restricted.
- The choice of glassware, type of ice, and serving style is entirely up to the competitor.
- A minimum of one serving of each cocktail must be prepared.

SOMETHING TO THINK ABOUT

- Capture the Legend: Reflect the essence of the industry legend through flavors, techniques, and presentation.
- Showcase Tanqueray No. Ten: Highlight its citrus-forward profile as the star of your cocktails.
- Balance Old and New: Combine classic influences with modern innovation to show creativity.
- Tell a Story: Present a clear, engaging narrative that connects the cocktail to the legend.





NO. TEN

INDUSTRY LEGENDS

TIMINGS



BAR SET UP



PRESENT



Q&A - CLEAR

(The entry challenge can be presented in either Czech or English)

LIVE CHALLENGE SCORING (PER JUDGE)

TASTE AND
APPEARANCE

The cocktails must be visually appealing, taste balanced, aromatic, with the right texture and temperature. It should showcase innovation while aligning with the inspired concept.

Does No. Ten shine?

40
POINTS

STORY AND
EXPERIENCE

The cocktails must tell an authentic story, creatively presented, and clearly connected to an industry legend. It should deliver a memorable experience, showcasing the competitor's style and thoughtful execution.

Does the story and presentation create a connection to the legend?

25
POINTS

BAR SKILLS

The competitor must show precise techniques, organization, efficiency, professionalism, brand knowledge, and accuracy in measurements and consistency.

Does it embody the standards of a World Class bartender?

20
POINTS

HOSPITALITY

The competitor must showcase professionalism, clear communication, engaging presentation, and a welcoming atmosphere that reflects world-class hospitality.

Did the bartender make you feel at home?

15
POINTS

TOTAL

100 POINTS



WORLD CLASS

SEMIFINAL JUDGES

TOMÁŠ RICCIARDI

BAR MANAGER

BOHO HOUSE OSLO

MICHAL DOJČÁK

HEAD BARTENDER

SKY BAR BRATISLAVA

WORLD CLASS

SLOVAKIA WINNER 2024



How to enter the competition?

Option no.1: You are a CBA member

1

CREATING COCKTAILS

Prepare two competition cocktails featuring Tanqueray No. Ten and take photos of them.



2

REGISTERING COCKTAILS

Log in to the CBA website via the provided link https://www.cbanet.cz/cba_prihlaska&pr=1734&so=16 and complete a separate form for each cocktail (two forms in total).

(Deadline is 23.2. at midnight.)

3

SUBMITTING PHOTOS

Send the photos of your cocktails either via WhatsApp to the designated number **+420 775 747 713** or via email or file transfer service to the specified address **Pavel.Mandrla@stock.cz**

4

COMPLETING REGISTRATION

Once you have registered and submitted the photos, your entry into the competition is complete, and you will receive further details about the program.

Welcome in



WORLD CLASS

How to enter the competition?

Option no.2: You are NOT a CBA member

1

CREATING COCKTAILS

Prepare two competition cocktails featuring Tanqueray No. Ten and take photos of them.



2

REGISTERING WITH CBA

First, register as a CBA member using the provided link on the organization's website.

https://www.cbanet.cz/cba_registrace

3

REGISTERING COCKTAILS

Log in to the CBA website via the provided link and complete a separate form for each cocktail (two forms in total).

https://www.cbanet.cz/cba_prihlaska&pr=1734&so=16

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Welcome in



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For any inquiries, please contact

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World Class Brand Ambassador

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 Pavel.mandrla@stock.cz

 pavel_mandrla

For the latest updates, follow the Instagram account **@worldclasscz**

You must be at least 18 years old to enter the competition.



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THANK YOU

