



# MONIN® Open Baltic Challenge

*Rules*

**LAVAZZA**

**VESK** 

**LYRE'S** 

  
**SANGAIDA**



# MONIN®



*Non-alcoholic*

## *Cocktail competition*

MONIN Open Baltic Challenge is a competition bringing together young professional bartenders who will compete to determine the best recipes with MONIN products. The focus of the competition should be on creativity, presentation and charisma.

The candidate will prepare 4 identical drinks:

**3 for the jury and 1 for display and pictures.**

Total non-alcoholic cocktail preparation time on the stage: **7 minutes.**

For the preparation of a non-alcoholic cocktail, the participant shall **use his / her own utensils and provide the necessary tools himself / herself.**

*Non-alcoholic*

## *Cocktail competition*

**NATIVE ROOTS**

**Non-alcoholic cocktails inspired by your native country.**

# Competition

Bartenders running order will be determined by **lottery basis**.

Each participant will have a limited time - **7 minutes**.  
**Two participants will be performing at the same time.**

Participants should dress in **appropriate bartenders' clothing or school uniform**, if any (suit, white shirt, vest, classic pants, shoes, tie, butterfly, etc.).

Competition will be held in one round, and the **winner will become the one who will have won the most points**.

Event of equal scores, 1st place will be the one who has obtained the **highest points** of non-alcoholic cocktail flavors.



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# Recipe

**Non-alcoholic cocktail recipe must be self-invented, no popular cocktail recipe should be used;**

**Recipes shall include at least 20 ml MONIN product(s).**

**The candidates are free to use any other edible ingredients, from any brands no competing with MONIN.**

**The volume of a non-alcoholic non-alkoholic cocktail served without ice may be between 90 ml and 250 ml, and ice-served cocktails may exceed the mark of 250 ml.**

**Any kind of dubious ingredients that are included in the participant's prescription must be agreed and approved by the organizers.**

**Participants must provide the cocktail recipe no later than January 26th, 2026.**



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# Rules

Non-alcoholic cocktails can be prepared by **any methods of cocktail preparation.**

The maximum permitted content of ingredients **shall be 7, including splashes and drops.**

For non-alcoholic cocktail making, bartender **using their own accessories.**

Each participant **secures own glasses and products.**

The organizers will provide participants with **MONIN and Lyre's products.**





# *Ingredients and garnishes*



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Competitors are free to use **any edible ingredients** in their recipe from any brands **not competing with MONIN**.

Garnishes **can be prepared** prior to going on stage. The time allowed for the preparation of the garnishes is **no limit**. Garnishes **should be edible**.

By entering this competition, you are agreeing to give MONIN the full right to use all non-alcoholic cocktail and drink recipes created and presented during all stages of the competition for use in any and all publication.



# *Judging criteria*



## Judging will consider:

- **The candidate's presentation:** Personal presentation and ability to communicate.
- **Cleanliness:** Having an organized, clean, and efficient way of working, maintaining a clean work area, avoiding spillages.
- **Technical skills:** The competitor's skill and proper use of bartending techniques.
- **Non-alcoholic cocktail evaluation:** The appearance and presentation of the cocktail, aroma, taste, balance, originality.





## *Tasting points*



|                   |           |
|-------------------|-----------|
| Appearance.....   | 15        |
| Aroma.....        | 10        |
| Taste.....        | 30        |
| Garnish.....      | 10        |
| <b>TOTAL.....</b> | <b>65</b> |





# Technical points



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Charisma, communication skills..... 10

Using the exact measurements, methods and ingredients from the recipe..... 10

Correct use of equipment and bartending techniques, clean, organised and efficient way of working..... 10

**Time 7 min.**

**Minus 1 point for every 30 seconds overrun.**

**TOTAL..... 30**





## *Barista competition*

MONIN Junior Open Baltic Challenge is a competition bringing together young professionals who will compete by performing tasks that encompass the field of waiter and barista.

**The participant needs to make two classic coffees: Espresso and Cappuccino and his signature coffee drink according to the recipe presented to the chief judge**

The production of signature coffee drink allows the contestant to reveal their creativity and professional skills. **The recipe shall include MONIN L'artiste sauce as a topping and at least one shot (30 ml) of Lavazza espresso.**

## *Barista tasks*

### **ESPRESSO COFFEE**

Prepare espresso coffee the traditional way.

### **CAPPUCCINO COFFEE**

Prepare cappuccino coffee the traditional way.

### **NON-ALCOHOLIC SIGNATURE COFFEE DRINK**

Prepare your own non-alcoholic signature coffee drink with MONIN L'artiste sauce and Lavazza coffee.



# *Competition*

Barista running order will be determined by **lottery basis**.

Each participant will have a limited time - **25 minutes: 5 minutes to prepare, 15 minutes to make three coffees and 5 minutes to clean up.**

Participants should dress in appropriate **barista' clothing** or **school uniform**, if any (suit, white shirt, vest, classic pants, shoes, tie, butterfly, etc.).

Competition will be held in one round, and the **winner will become the one who will have won the most points.**

Event of equal scores, 1st place will be the one who has obtained the **highest points** of signature coffee drink task.

Due to limited time and space, we can only accept a **maximum of 2 participants from each school.**

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# *Espresso coffee preparation*



## **Espresso coffee preparation, serving, and evaluation.**

Espresso coffee is served in the traditional way. The capacity of an espresso cup is 60–70 ml. The preparation time for a single espresso is 20–30 seconds. The coffee cannot contain additives, i.e., flavorings, aromatic substances, colorants, etc.

The prepared coffee is evaluated based on the definition of espresso and its characteristic flavor, quantity, and appearance.

Espresso is made using a coffee machine with a brewing temperature between 91–95 °C. The brewing pressure of the espresso machine is 8.5 to 9.5 bar. Espresso must have a uniform crema no less than 2 mm thick. The coffee is served to the judges in cups from which they drink and evaluate it. If the cup is too hot, the judge cannot safely hold or drink from it, and therefore cannot evaluate the coffee. The coffee is served to the judges with a spoon, a napkin, and a glass of water.

The judges evaluate the contestant's appearance, coffee preparation technique, the flavor characteristics of the coffee, and the serving and presentation of the coffee.

All necessary equipment will be provided to participants. Personal gear is prohibited.

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# *Cappuccino coffee preparation*

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## **Cappuccino coffee preparation, serving, and evaluation.**

Cappuccino is served in the traditional way. The capacity of a cappuccino cup is 150–200 ml. Cappuccino is served with a decorative pattern or with a central white circle of milk foam. The temperature of the prepared cappuccino must be between 55–65 °C.

Judges evaluate the color of the coffee, the contrast between the coffee and the foam, as well as the texture and amount of foam.

The coffee is served to the judges in cups from which they drink and evaluate it. If the cup is too hot, the judge cannot safely hold or drink from it, and therefore cannot evaluate the coffee. The use of additional additives (spices, flavoring substances) is prohibited. The coffee is served to the judges with a spoon, a napkin, and sugar.

Judges evaluate the contestant's appearance, coffee preparation technique, and the serving and presentation of the coffee.

All necessary equipment will be provided to participants. Personal gear is prohibited.

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*Non-alcoholic*

# *Signature coffee drink preparation*



## **Non-alcoholic signature coffee drink preparation, serving, and evaluation.**

Signature coffee drink recipe must be self-invented, no popular recipe should be used, it can be either hot or cold drink, produced in cup or a glass. The recipe shall include MONIN L'artiste sauce and at least one shot (30ml) of Lavazza espresso coffee.

The candidates are free to use any other edible ingredients, from any brands no competing with MONIN and Lavazza.

There are no maximum permitted content of ingredients. The organizers will provide participants with MONIN products.

Any kind of dubious ingredients that are included in the participant's prescription must be agreed and approved by the organizers.

The evaluation of this task will be on creativity, presentation and taste.

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# Scoring sheet



|  |           |
|--|-----------|
| Espresso Coffee Preparation.....                   | 10        |
| Cappuccino Coffee Preparation.....                 | 20        |
| Signature Coffee Drink<br>Preparation.....         | 20        |
| Time.....  | 10        |
| <b>Minus 1 point for every 30 seconds overrun.</b> |           |
| Aesthetics and presentation.....                   | 10        |
| <b>TOTAL.....</b>                                  | <b>70</b> |







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