

**The Hotel Academy Prešov
The Slovak Bartender Association
AEHT- Association of European Hotel and Tourism Schools
Prešov Self-Governing Region**

are organising

under the auspices of the Chairman of Prešov Self-Governing Region

PaedDr. Milan Majerský, PhD.

28th International Young Bartenders Competition

EUROCUP 2023

Prešov, SLOVAKIA

Officially Sponsored

by

**KOFT, s.r.o.
FFH - LA FONDATION POUR LA FORMATION
HÔTÈLIÈRE, GENEVA
COCA COLA
MONIN**

INFORMATION FOR PARTICIPANTS

- Date:** 24 – 25 October 2023
- Place:** Hotel Academy Sports Hall, Baštová 32, Prešov
- Applications:** Mgr. Ludmila Harčariková
Hotelová akadémia, Baštová 32, 08001 Prešov, SLOVAKIA
Mobile: +421 948 885 766
Email: ludmila.harcarikova@hapresov.edu.sk
Web: www.eurocup.sk
- Competing teams:** competition is open to 2-member teams of vocational schools and colleges. Age limit of competitors is 21 years (incl.). Number of competing teams is limited to one team per school. The number of teams from Slovak schools is limited to 30. The organizer reserves the right to select on a first-come first-served basis and SKBA membership and the right to enter two teams from organising school.
- Director of competition:** MVDr. Jozef Šenko; Director of the Hotel Academy Prešov
- Director in honour:** MVDr. Milan Pribula
- Jury and Guarantor:** Slovak Bartender Association
- Entry fee:** 15,00 EUR per competitor. The schools that are members of SKBA and have paid their membership fee for the year 2023, do not have to pay an entry fee.
- Participation fee:** will be calculated depending on the length of stay, accommodation, and meals ordered. **Submit the school application form by October 10, 2023.** (see School application form for the details at www.eurocup.sk). In case you request the payment of participation and entry fee by invoice, it is necessary to send the order with the billing details of the ordering party to the above-mentioned address no later than October 10, 2023.
- Meals:** on the premises of accommodation and competition venue - Hotelová akadémia, Baštová 32, Prešov
- Accommodation:** **Hotel Dukla, a. s.**, Námestie legionárov 2, Prešov
Accommodation prices with breakfast in Hotel Dukla:
Single room 1/1 room – 45 € / 1 night
Twin room ½ twin beds – 70 € / 1 night
Double room ½ room – 70 € / 1 night
Town Tax - 1,50 € / 1 person / 1 night
Mobile: 00421 918 902 153
Tel.: 00421 51 77 22 741
Email: 741repcia@hotelduklapresov.sk
<http://www.hotelduklapresov.sk/>

Hotel Lineas, Budovateľská 14, Prešov

Accommodation prices with breakfast in Hotel Lineas:

Single room 1/1 room - 49,90 € / 1 night

Double room ½ room - 63,90 € / 1 night

Town Tax - 1,50 € / 1 person / 1 night

www.lineas.sk

Penzión Alex, Slovenská 80/3299, 080 01 Prešov

Accommodation prices without breakfast in Penzión Alex:

Single room 1/1 room – 50 € / 1 night

Double room ½ room – 60 € / 1 night

Breakfast - 8,00 €

Mobile: 00421 907 931 555

Tel.: 00421 51 77 234 44

Email: alexpenzion@gmail.com

Participants will arrange their own accommodation at their discretion. You can choose from accommodation options we have provided, or you can arrange accommodation of your choice.

Registration of all participants of the Barista competition will take place at the reception area of the Hotelová akadémia, Baštová 32, Prešov, on the day of the competition, which is October 24, 2023, from 7:00 to 9:00 AM. After paying the entry and participation fees at the registration desk, participants will be given name tags and meal vouchers. You are kindly requested to wear name tags during the entire course of the event. Meals will only be served upon presenting meal vouchers in Sector “A” of the school and at the Floriánka restaurant.

Registration of all participants of the Bartender competition and Festive tables Ccompetition will take place at the reception area of the Hotelová akadémia, Baštová 32, Prešov, on the day of your arrival, which is October 24, 2023, from 1:00 PM to 5:30 AM. After paying the entry and participation fees at the registration desk, participants will be given name tags and meal vouchers. You are kindly requested to wear name tags during the entire course of the event. Meals will only be served upon presenting meal vouchers in Sector “A” of the school and at the Floriánka restaurant.

In the case of competitors participating only in the Festive Tables competition, the registration will take place at the reception area of the Hotelová akadémia, Baštová 32, Prešov, on the day of the competition, which is October 25, 2023, from 7:00 to 9:00 AM. After paying the entry and participation fees at the registration desk, participants will be given name tags and meal vouchers. You are kindly requested to wear name tags during the entire course of the event. Meals will only be served upon presenting meal vouchers in Sector “A” of the school and at the Floriánka restaurant.

SCHEDULE OF THE EVENT

Monday 23 October 2023

- from 2.00pm Arrival of participants for the Barista Competition (competing teams, guests, judges), registration will be at the reception area of the Hotel Academy (HA), Baštová 32, Prešov on the day of the competition 24 October 2023 from 7.00am to 9.00am.
- 5.00pm – 6.00pm Dinner for participants of the Barista Competition will be served at the Floriánka restaurant of the Hotel Academy Prešov, after meal preferences have been reported or according to personal discretion.

Tuesday 24 October 2023

- 6.30am – 9.00am Breakfast at the place of your accommodation
- 7.00am – 8.30am Practice time and testing of coffee machines at Hotel Academy Prešov, rooms C2 – C3, upon the arrival drawing the lots for setting an order in competition
- 8.30am – 8.45am Instructions from the competition judges
- 8.45am – 9.00am Opening Ceremony for Barista Competition, HA Prešov, rooms C2 – C3
- 9.05am – 3.00pm Barista Competition, HA Prešov, rooms C2 – C3
- 10.00am – 4.00pm **Workshops and Presentations, HA Prešov, section C (room C5)**
Exhibitions, HA Prešov, section C (room C5), barista equipment for different alternative coffee preparation methods
Tastings, HA Prešov, section C (room C5), different kinds of coffee (HA Prešov), Desserts, Alcohol-free drinks from our event product partners
Coffee Cup Tasting - explore the world of proper coffee tasting & evaluation
- 11.30am – 2.00pm Lunch – Floriánka School Restaurant and HA Prešov section A
- 3.30pm Barista Competition Awards Ceremony, HA Prešov, rooms C2 – C3
- 4.15pm – 5.00pm Meeting with organisers and the head judge of the Bartender Competition, drawing the lots for the Bartender Competition, HA Prešov, rooms C2 – C3
- 5.00pm – 6.00pm Dinner at the Floriánka restaurant, HA Prešov
- 6.30pm Workshops at the Hall of Mirrors in Sports Hall of the HA Prešov

Wednesday 25 October 2023

- 6.30am – 10.00am Breakfast at the place of your accommodation
- 7.30am – 9.00am Setting up the Festive Tables by the competitors, HA Prešov, section A
- 9.00am – 11.00am Festive Tables defense by the competitors in front of the jury
- 9.00am – 12.00pm Presentation of the Festive Tables for the public during The Open Day of Hotel Academy Prešov
- 9.00am – 9.15am Opening Ceremony for Bartender Competition, HA Prešov Sports Hall
- 9.15am – 4.00pm Bartender Competition, HA Prešov Sports Hall
- 9.30am – 2.00pm Tastings of Alcohol-free drinks, HA Prešov Sports Hall
Function Bar with mixed drinks, Koft, HA Prešov Sports Hall Rotunda Entry
Exhibition of products such as catering accessories and equipment
- 9.00am – 4.00pm VIP lounge bar for team leaders, event partners and invited guests at the Floriánka restaurant HA Prešov
- 9.00am – 12.00pm The Open Day of Hotel Academy Prešov
Student guided tours around the school available for visitors.
Demonstrations of practical skills by the students of Hotel Academy Prešov - flambé, food carving, mixed drinks, gingerbread decoration,
Blindekuh restaurant – experience how the world tastes to people with visual impairments,
School activities presentations, Samples of entry exam tests, Presentations of practical training placements and internships abroad, Maturita exam papers and Final Papers, Quiz
- 9.00am – 12.00pm Presentation of Festive Tables - theme “Journey Around the World”**
- 12.00pm – 1.00pm Disassembling of the festive tables
- 11.30am – 2.00pm Lunch, HA Prešov, section A and Floriánka restaurant
- 4.00pm Awards Ceremony for Bartender Competition and Festive Tables Competition, HA Prešov Sports Hall
- 5.00pm Reception Dinner, HA Prešov, sections B and C

Thursday 26 October 2023

- 7.00am – 9.00am Breakfast at the place of your accommodation
- till 10.00am Checking-out, Departure

RULES OF THE COMPETITION

DRINK CATEGORIES:

1st category - **Bartender's choice drink** 4 portions
2nd category - **Fancy soft drink** 4 portions

Recipes:

Each competitor will create their own original recipes for both categories according to the conditions provided below and these have to be submitted and registered for the competition by 10 October 2023.

Bartender's Choice Drink must include gin as the base spirit. **Obligatory ingredient is Warner's London Dry Gin 40%** at a minimum volume of 3cl in order to prepare Bartender's choice drink. The other ingredients can be modifiers (e.g. bitters, syrups, liqueurs, etc.). In the case of using another spirit, its volume must be smaller than the volume of the obligatory ingredient Warner's London Dry Gin 40%.

The Bartender's Choice Drink may contain a maximum of four (4) alcoholic ingredients. The use of one (1) homemade ingredient is allowed, provided its quantity does not exceed the volume of the base ingredient – Warner's London Dry Gin at 40%. The maximum quantity of the homemade ingredient allowed is 3cl. The base ingredient cannot be used to prepare the homemade ingredient. In the case of an alcoholic component of a homemade ingredient, its volume must not exceed 10% of the total volume of the drink.

The minimum alcohol volume in the Bartender's Choice Drink recipe is 4 cl, and the maximum alcohol volume is 7 cl.

Fancy Soft Drink must include **obligatory ingredient MONIN syrup** from the portfolio of RUDOLF JELÍNEK Slovakia, s.r.o. in a **minimum quantity of 1cl**, along with any non-alcoholic product of your choice.

The recipes submitted to the competition are binding and unchangeable. Competitors are responsible for the accuracy of the submitted recipes. It is necessary to specify in the recipes whether the ingredient is a syrup or liqueur and respectively to provide the manufacturer's name, so that the ingredient can be clearly identified and not confused. A description of the drink is also part of the competition recipe. **Syrups from brands other than MONIN are not allowed.**

All recipes submitted will remain the sole property of the Hotel Academy Prešov.

Ingredients:

Obligatory ingredients have to be used according to the instructions stated above. All other ingredients stated in the application form of the recipes are optional. However, they must match the registered recipe. Drinks must not contain more than six (6) ingredients, including dashes, drops, and garnishes. All the ingredients must be measured. The amount of ingredients should be expressed in centilitres (cl), dashes and/or drops being the smallest quantities.

Dairy products, fresh eggs, and ice-cream are allowed. The use of ice-cream is allowed in a maximum quantity of 6 cl. The use of heated ingredients is not allowed. It is also not permitted to blend multiple ingredients for the purpose of counting them as one (except for one allowed homemade ingredient). **The use of 1 homemade ingredient is allowed (excluding syrups, which are provided by the sponsor). This rule applies to both drink categories. If a competitor uses a homemade ingredient, they must specify its exact**

composition and preparation method in the submitted recipe application form (see Procedures section).

The ingredients for preparing the drinks, as listed in the provided list, will be provided by the organiser, and competitors can select them from the serving table directly on the stage. If the competitor wishes to use a different flavour of MONIN syrup than what is provided, they must obtain that syrup at their own expense. Other necessary ingredients not listed in the provided list must also be obtained by the competitors themselves at their own expense.

Fresh juices may only be prepared under supervision of the Technical Jury at the designated area for decoration preparation behind the stage within time limit of 15 minutes allocated for preparation of garnish and decorations.

Condiments such as salt, sugar, black pepper, nutmeg, cinnamon, cocoa, chocolate shavings and others commonly used ingredients to modify the flavour of the drink are allowed. However, they will be counted as one of the 6 maximum ingredients. Ingredients placed in the drink, such as fruit, olives, cocktail cherries, etc. are also counted as ingredients. The use of accompanying snacks in any form, the use of “staged cocktails” (cocktails on a tray, plate, saucer, etc.), and any additional decoration placed outside the glass are only allowed in the Bartender’s Choice Drink category.

Volume of drinks: Bartender’s Choice Drink no limit
Fancy Soft Drink 10 cl - 30 cl

Glasses: Each competitor must provide their own glassware according to their choice. Atypical glassware is allowed without limitation. The organizer does not provide any glassware.

Preparation time: Maximum of 15 minutes in the designated area behind the stage.

Performance time: Presentation of each competitor will consist of:
3 minutes - preparation of the workstation on the stage
7 minutes - mixing of Bartender’s Choice Drink
7 minutes - mixing of Fancy Soft Drink
3 minutes - tidying up the workstation on the stage

Competitor who exceeds the time limit for their performance by more than 2 minutes will get minus points according to the tables. The time limits is being measured for each drink separately.

Presentation: In both categories, Bartender’s Choice Drink and Fancy Soft Drink, each competitor will prepare 4 portions for each category, within the time limit of 7 minutes for each category. Competitors will present on stage in order decided by drawing lots. Each competitor must wait for the signal from the judge to begin their performance. Each competitor will bring on the stage all necessary utensils and ingredients for making both drink categories at once. All ingredients provided by sponsors (Warner’s London Dry Gin 40%, MONIN syrups and non-alcoholic beverages from Coca-Cola) will be available on the stage on the sponsor’s portfolio table. After finishing the performance, each competitor will return the sponsored ingredients back to this table. Ingredients used in preparing the drink must be measured, with a maximum volume of 10 cl per measurement. After finishing the performance, the service staff will take the prepared portions of drinks to the Tasting Judges. Competitors must remain on the stage until they receive instructions from the judge to leave. The competition tables will be cleaned and prepared for the next round after each performance. This process is repeated after each

round. After making and delivering the drinks to the jury, competitors will take away all their utensils and ingredients with them, except for ingredients provided by sponsors; these should be returned to the sponsors' table on the stage. In case of any damage or incident to the drink during transporting the drinks to the Tasting Room, an agreement will be reached between the head judge and the competitor to ensure that the decision on rectification is accepted by both parties.

Ice: Ice cubes and crushed ice will be provided by the organiser. Other shapes and types of ice have to be provided by competitors themselves.

Work utensils: Each competitor must provide their own bar utensils, including straws and stirrers. Only necessary utensils are allowed at the working place.

Garnishes: Should match with the type and kind of drink as specified in the recipe. The recipe must include **specific decoration/garnish details. General terms like "fruit" or "fruit garnish" are not sufficient.** Competitors must provide the garnish and decoration ingredients themselves at their own expense. With the exception of straws and picks, garnishes must be edible. Only edible flowers are allowed. No poisonous flowers, inedible flowers or flowers with narcotic effect are permitted. Food colouring is also prohibited. **All the decorations and garnishes must be prepared under the supervision of the technical judge in a designated area behind the stage by the competitors themselves prior to their performance (no help by other person allowed). The time limit allowed for the preparation of decorations and garnishes in the designated area is fifteen (15) minutes before coming on stage. Pre-made decorations or decorations prepared outside the designated area are not allowed.** Pre-made decorations will be removed and the competitor who will try to use a pre-made garnish or garnish made elsewhere will risk a penalty of 40 penalty points.

Clothes/Attire: Competitors must work in school uniforms for bar or service practical training uniforms with the school's logo or other suitable attire. Wearing clothing with any other logos or advertising brand logos are not permitted. T-shirts, short-sleeved shirts, jeans, sport shoes/ sneakers/ trainers, heavy make-up or extravagant hairstyles are also not allowed.

Order of Performance: The order in which competitors appear on stage performing will be determined by drawing lots during the meeting of team leaders with organisers and judges. The first to compete will be the one listed first on the School Registration Form. Substitution or change of order is not allowed.

Evaluation: Judges will evaluate each competitor's performance, workstation, drink preparation technique, taste, aroma, appearance, and overall impression of the drink **according to the rules and regulations of the I.B.A. – W.C.C.** Samples of evaluation sheets are included in these regulations. **The rules are adapted for the EURO CUP 2023 competition.**

Instructions: Will be given at the meeting of team leaders with the organiser and the judges at the competition venue the day before the competition, on Tuesday 24 October 2023.

Protests: Can be filed to the head judge within one (1) hour after finishing the competitor's performance, for a fee of 20,00 EUR.

Awards: A. COMPETITION OF INDIVIDUALS:

General ranking of individuals:

1st level – Gold Medal
2nd level – Silver Medal
3rd level – Bronze Medal

Special categories:

Category - The Best Bartender's Choice Drink	1 st place
Category - The Best Fancy Soft Drink	1 st place
Category - The Best Technical Performance	1 st place

Absolute ranking of individuals (points received for Bartender's Choice Drink + Fancy Soft Drink):

1st place
2nd place
3rd place

The absolute winner will be awarded The Director of the Hotel Academy of Prešov Trophy Cup.

B. COMPETITION OF TEAMS:

General ranking of teams:

1st level – Gold Medal
2nd level – Silver Medal
3rd level – Bronze Medal

Absolute ranking of teams (points received by both competitors for Bartender's Choice Drink + Fancy Soft Drink):

1st place
2nd place
3rd place

The absolute winner in the competition of teams will be awarded The Chairman of Prešov Self-Governing Region Trophy Cup.

All competitors and teams will receive diplomas according to their ranking in individual levels and categories.

Information:

All information available at the following address:
Hotel Academy Prešov
Mgr. Ludmila Harčariková
Baštová 32, 080 01 Prešov, SLOVAKIA
Tel.: +421 51 77 32 701
Mobile: +421 948 885 766
Email: ludmila.harcarikova@hapresov.edu.sk

Supply of Ingredients:

Contact for obtaining the obligatory spirit ingredient **Warner's London Dry Gin 40%** www.mabo.sk

Contact information for obtaining **MONIN syrups** can be found on the website <http://sk.rjelinek.cz/kontakty/obchodni-zastupcovia.html>

Applications:

Deadline for **School Application Form** is **10 October 2023**.
Deadline for **Application Form of Competitors** and **Application Forms of Recipes** is **10 October 2023**.

APPLICATION FORM - COMPETITOR

EUROCUP JUNIOR BARTENDER

25 October 2023, Hotel Academy Prešov, SLOVAKIA

Competition venue:	Hotel Academy Prešov, Sports Hall
Address:	Baštová 32, 080 01 Prešov, SLOVAKIA
Contact person:	Mgr. Ľudmila Harčariková
Mobile:	+421 948 885 766
E-mail:	ludmila.harcarikova@hapresov.edu.sk

School Name + Address:	
Competitor's Name and Surname:	
Date of Birth:	
Email:	
Mobile:	
Achievements:	
Hobbies/Interests:	
Practical training:	
Foreign languages:	
Favourite cocktail / mixed drink:	
Contact person at school:	
Email + Mobile:	

Deadline for submission 10 October 2023. Submit to email: eurocup@hapresov.edu.sk

Each competitor has to be registered also via SCHOOL APPLICATION FORM.

School application form will be available at www.eurocup.sk

APPLICATION FORM - RECIPE

Bartender's Choice Drink

EUROCUP JUNIOR BARTENDER

25 October 2023, Hotel Academy Prešov, SLOVAKIA

School Name + Address:	
Competitor's Name and Surname:	
Name of the Drink:	

No.	Ingredients:	Brand / Producer:	Amount in cl Per 1 portion
1.	Warner= s London Dry Gin 40%		
2.			
3.			
4.			
5.			
6.			

Preparation method (mark x)	build (directly in a glass)	stir (in a mixing glass)	shake	mix (in a blender)
--	--------------------------------	-----------------------------	-------	-----------------------

Garnish / Decoration:	
Technological procedures:	
Taste and aroma:	
Target group:	

By submitting this recipe form I understand and agree that the recipe submitted will remain the sole property of the Hotel Academy Prešov.

Deadline for sending application is 10 October 2023. Submit to email eurocup@hapresov.edu.sk

APPLICATION FORM - RECIPE

Fancy Soft Drink

EUROCUP JUNIOR BARTENDER

25 October 2023, Hotel Academy Prešov, SLOVAKIA

School Name + Address:	
Competitor's Name and Surname:	
Name of the Drink:	

No.	Ingredients:	Brand / Producer:	Amount in cl per 1 portion
1.		Monin syrup	
2.			
3.			
4.			
5.			
6.			

Preparation method (mark x)	build (directly in a glass)	stir (in a mixing glass)	shake	mix (in a blender)
------------------------------------	-----------------------------	--------------------------	-------	--------------------

Garnish / Decoration:	
Technological procedures:	
Taste and aroma:	
Target group:	

By submitting this recipe form I understand and agree that the recipe submitted will remain the sole property of the Hotel Academy Prešov.

Deadline for sending application is 10 October 2023. Submit to email eurocup@hapresov.edu.sk

Consent to the processing of personal data

I hereby

First name _____ Surname _____

Authorize the administrator of Hotel Academy, in accordance with Article 6, paragraph 1, letter a), Regulation of European Parliament and the Council (EU) 2016/679 of 27 April 2016 on the protection of individuals in the processing of personal data and on free movement of data, repealing the directive 95/46/ES (general data protection regulation) (herein after referred to as GDPR), respectively § 13 paragraph 1 letter a) Act No 18/2018 Codex on protection of personal data and amendment of some laws on processing my personal data (herein after Act) that I willingly provided in order to deal with my application for the international competition of young bartender's EURO CUP 2023 in Prešov.

I hereby declare with my signature that I have been properly informed of my rights as mentioned in articles 15-23 of the regulation GDPR, from paragraphs 19-30 of the act respectively, and that the personal identification data which I provided is correct, complete, true, and accurate.

Place Date.....

Signature of data provider

Dear public, participants, and event visitors,

The operator - Hotel Academy Prešov, with its registered office at Baštová 32, Prešov, Company ID: 00162191, would like to inform you that during the junior bartender's competition EURO CUP JUNIOR BARTENDER 2023 on October 25, 2023, there will be audiovisual recording of the competition proceedings in designated areas, which will be conducted by the operator. Your personal data in the form of images and audiovisual recordings are processed by the operator for the purpose of promoting events and declaring their course, in accordance with Article 6 (1) (f) of the REGULATION (EU) 2016/679 of the European Parliament and of the Council of 27 April 2016 on the protection of natural persons with regard to the processing of personal data and on the free movement of such data, and repealing Directive 95/46/EC (General Data Protection Regulation). Images and audiovisual recordings from the events published on the operator's website - Hotel Academy Prešov: www.hapresov.edu.sk, Facebook page: Instagram, hotelka.po, and others, will be retained for a period of 3 years.

Please print out this *Consent to the processing of personal data*, have it signed by a particular person – competitors and accompanying person, scan it and send it together with all the application forms to ludmila.harcarikova@hapresov.edu.sk

INGREDIENTS PROVIDED BY THE COMPETITION SPONSORS

Product selection by KOFT, s. r. o. Warner's London Dry Gin 40%

Product selection by MONIN – syrups* MONIN Violet Syrup
MONIN Lavender Syrup
MONIN Grenadine Syrup
MONIN Pink Grapefruit Syrup
MONIN Rose Syrup
MONIN Mango Syrup
MONIN Black Elder Flower Syrup

Product selection by MONIN – puree* Raspberry Puree
Strawberry Puree
Red Berries Fruit Puree
Blueberry Puree
Mango – Passion Fruit Puree

Product selection by MONIN – liqueur* Lychee

Product selection by Coca cola* Coca-cola
Kinley Tonic
Kinley Ginger Ale
Kinley Bitter Rose
Cappy Orange 100%
Cappy Grapefruit

*** Above listed products will be provided by the sponsors. However, competitors may also use other products of MONIN portfolio than those stated above. In this case they have to bring the products by themselves.**