

**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 the Prešov Self-Governing Region*

*PaedDr. Milan Majerský, PhD.*

**5th Annual Junior Barista Competition**

**EUROCUP JUNIOR BARISTA 2023**

**O f f i c i a l   s p o n s o r s :**

**KOFT, s. r. o.  
DOM KÁVY  
MONIN  
COCA COLA**

# R U L E S

## EUROCUP – BARISTA COMPETITION

24 OCTOBER 2023 – Hotel Academy Prešov

<b>Competition Name:</b>	<b>EUROCUP JUNIOR BARISTA 2023</b>	<b>Prešov</b>
<b>Organiser:</b>	<b>Hotelová akadémia Prešov</b>	
<b>Guarantor body:</b>	Dom kávy	Dom Kávy, Logistická 6, 97101 Trnava
<b>Venue:</b>	<b>Hotelová akadémia, Baštová 32, 080 01 Prešov</b>	
<b>Applications:</b>	Deadline 10 October 2023 at <a href="mailto:ludmila.harcarikova@hapresov.edu.sk">ludmila.harcarikova@hapresov.edu.sk</a>	
<b>Competitors:</b>	<b>students of vocational schools and colleges, age limit 21 (incl.)</b>	
<b>Max. number of competitors:</b>	<b>20</b> , first-come first-served basis, max. two students from one school can apply	
<b>Drinks categories and number of serves:</b>	<b>2 x Espresso</b>	10 minutes
	<b>2 x Cappuccino</b>	
	<b>2 x Signature Coffee Cocktail</b>	
<b>Starting fee:</b>	20,00 € per each competitor	
<b>Participation fee:</b>	will be calculated depending on the length of stay and chosen accommodation, see School application for details	
<b>Guarantor:</b>	Mgr. Peter Krajňák	
<b>Chief taste judge:</b>	Mgr. Pavol Krajňák – Cup Taster Champion	
<b>Chief technical judge:</b>	Dávid Mihályi	
<b>Evaluation:</b>	Evaluation criteria according to the attached assessment sheets. The decision of the jury is final. Any protest can be submitted to the competition guarantor before announcing the results.	
<b>Main partner:</b>	Dom Kávy	
<b>Partners:</b>	<b>DOM KÁVY (ASTORIA – Think espresso Italy) Koft, s. r. o. Coca Cola MONIN Italian Zazza pizza &amp; bistro</b>	<b>Link to alcoholic beverages – mandatory component of the Fancy drink:</b> <a href="http://www.mabo.sk">www.mabo.sk</a>
<b>Coffee for preparation:</b>	<b>Competitors will provide their own coffee for preparing espresso, cappuccino and Signature coffee cocktails according to their own choice and bring it with them to the competition for the preparation of</b>	The competitor will bring their own grinder, set for their own coffee.

	<b>competition beverages.</b>	
<b>Obligatory drinks:</b>	<b>Espresso:</b> own coffee 25-35 ml, 9g per portion	
	<b>Cappuccino:</b> own coffee 180 ml	
	<b>Signature Coffee Cocktail:</b> <b>Espresso</b> from competitor's own coffee, or alternatively they can use coffee prepared by <b>alternative methods</b> . <b>Alcohol</b> will be provided by the official partner of the competition <b>Koft, s. r. o.</b> <b>Syrups Monin</b> will be provided by the official partner of the competition <b>Monin</b> <b>Bonaqua</b> (mineral water) will be provided by the official partner of the competition <b>Cocacola</b>	ingredients must be measured
<b>Espresso cups:</b>	Provided by main partner Dom Kávy / 70 ml	
<b>Cappuccino cups:</b>	Provided by main partner Dom Kávy / 180 ml	
<b>Fancy drink:</b>	Bartender glassware – glasses, bartender tools, trays will not be provided, the competitor is required to provide and arrange on their own.	
<b>Service:</b>	<b>Coffee service – <u>it is not a requirement to serve coffee in a café-style manner</u>, such as on stainless steel trays.</b> Competitors can choose any serving method they prefer and bring all the necessary equipment with them, including spoons, milk pitchers, decanter or water jugs, etc. A complementary snack served with the drinks is allowed. Decorations placed outside the cup/glass are welcome and may earn the competitor extra points for creativity.	no limits for garnish/decoration
<b>Ice:</b>	Provided by the organiser.	cubes, crushed
<b>Music:</b>	Provided by the organiser.	
<b>Outfit/Clothing:</b>	Suitable barista attire or school uniform used for service.	
<b>Schedule:</b>	6 min preparation time, 10 min competition time, 6 min cleaning up time.	Preparation takes place during the performance of the previous competitor
<b>Awards / Prizes:</b>	<b>1<sup>st</sup> place:</b> Trophy + Catler CM 4012 – coffee maker <b>2<sup>nd</sup> place:</b> Trophy + Gift bag from the Dom Kávy and other competition partners. <b>3<sup>rd</sup> place:</b> Trophy + Gift bag from the Dom Kávy and other competition partners. <b>The Best Cappuccino:</b> Teflon pitcher + Gift bag. <b>The Best Technique:</b> Tamper + Gift bag. <b>The Best Cocktail:</b> Gift bag.	The prizes for the competition will be provided by the main partner of the competition, Dom Kávy, as well as by the other partners and organizer.
<b>Technical support:</b>	Dom Kávy	
<b>Competitors must provide:</b>	Milk pitchers, barista cloths, portioned sugar	

<b>Main partner will supply:</b>	Coffee machine Astoria Plus 4 you, dual-group	
	Coffee grinder Fiorenzato F64EVO with direct grinding – in case the competitor is interested.	
	Milk Rajo Barista 3,5%	
	Scales, knock out box, tamper, OCD - coffee distributor, cups for espresso and cappuccino, barista aprons	
	Evaluation technical score sheets adapted for the junior level.	

<b>Time schedule 24 October 2023</b>	Training - Practice Time	<b>7.00 – 8.30</b>
	Meeting of Competitors, Instructions	<b>8.30 – 8.45</b>
	Opening Ceremony	<b>8.45</b>
	First competitor starts their performance	<b>9.00</b>
	Lunch	<b>11.30 – 14.00</b>
	Estimated End of Competition	<b>15:00</b>
	Result Announcements and Awards Ceremony	<b>15:30</b>

## OTHER COMPETITION NOTES

**Time:** Exceeding the time limit for the competition time by more than 2 minutes is grounds for disqualification of the competitor. If the competition time is exceeded by no more than 120 seconds, the competitor will lose 1 point for every 5 seconds.

**Procedures:** Each competitor must bring all necessary tools, utensils and ingredients onto the stage table within the preparation time limit of 6 minutes. **No assistance is allowed.** In the event of forgetting to bring any ingredient or tool, the competitor may obtain it but must do so on their own without any assistance from other person and without stopping or interrupting the competition timer and with the approval of the judging commissioner.

**The competitor must wait for the head judge commissioner's signal to begin their performance.** The technical judge will first check the cleanliness of the workstation and the coffee machine. Upon request by the competitor, the technical judge can adjust the coffee machine's temperature before the start of the performance. The competitor can request a temperature adjustment depending on the type of coffee they choose. The time limit of 10 minutes for making and serving drinks will start as soon as the competitor raises their hand. At the end of their performance, the competitor must raise their hand again to stop the timer. The tasting judges will evaluate and record their evaluation of coffee drinks immediately after serving them on the table. The preparation sequence of drinks is determined as follows: Espresso, Cappuccino, Signature Coffee Cocktail. **If the change of the preparation sequence of drinks is required, the competitor must notify this change in advance.**

When preparing espresso for all competition categories, the competitor is required to use an OCD – coffee distributor for even distribution of the

coffee in the portafilter and then proceed with the standard procedure (tamper, etc.)

The competition organiser will provide water for coffee service in the assortment specified in the competition rules – Bonaqua, which the competitor is obliged to use. For serving the water the competitor must bring their own decanter or jug.

When preparing the Signature Coffee Cocktail, the competitor is obliged to use **espresso from the coffee of their choice, which they will provide for the competition performance themselves, or they can prepare coffee for the Fancy Drink using any alternative method.** The competitor must also use the mandatory sponsorship ingredient – liqueur based on tequila **Cazcabel Coconut Liqueur 34%, Cazcabel Coffee Liqueur 34%, Cazcabel Honey Liqueur 34%.** When preparing the drink, the competitor is required to use a minimum of 2 cl of alcoholic beverage of their choice from the attached sponsorship list. If the competitor uses syrup (optional, it is not a mandatory ingredient), they must use only Monin brand syrup.

**If a competitor chooses to prepare a Signature Coffee Cocktail espresso using an alternative coffee preparation method that requires more time, they can bring it prepared in advance, but 1 minute will be deducted from their overall time limit. In other words, instead of having 10 minutes, they will have 9 minutes of competing time.**

**Competitors will submit the recipe for their competition Signature Coffee Cocktail along with their competition's application form by October 10, 2023!**

The ingredients used for the preparation of competition drinks which are stated in the provided list of *Ingredients provided by the competition sponsors* will be supplied by the competition organiser. The competitor may select them from the menu table provided. Competitors may also use a different flavour of MONIN syrup than the ones listed below, but in such a case, the competitor must arrange it at their own expense.

Competitors must remain at their workstations until they get a signal from the head judge and only after that they may start cleaning up their station. The tables at the station will be cleaned and prepared for the next round after each performance. Within the time limit of 6 minutes designated for cleaning up the workstation, the competitor will remove their tools and ingredients to the preparation room.

Each competitor has the right to request a technical break if the machines are not operating properly 100%. The time spent inspecting and with error correction will not be counted towards the competitor's overall performance time. The competitor may request such a technical break by raising their hand and saying the word "TIME!".

**For this edition of the competition, we have adjusted the rules to allow competitors to choose their coffee at their discretion and according to their preferences. We believe that this will enable to combine the taste of coffee with other ingredients and thus competitors will create a unique blend of delicious coffee with mandatory ingredients. We wish you the best of luck in your training and drink creation.**

**Information:**

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# APPLICATION FORM - COMPETITOR

## EUROCUP JUNIOR BARISTA

24 October 2023, Hotel Academy Prešov, SLOVAKIA

<b>Competition Venue:</b>	<b>Hotel Academy Prešov Sports Hall</b>
<b>Address:</b>	Baštová 32, 080 01 Prešov, SLOVAKIA
<b>Contact Person:</b>	Mgr. Ľudmila Harčariková
<b>Mobile:</b>	+421 948 885 766
<b>E-mail:</b>	<a href="mailto:ludmila.harcarikova@hapresov.edu.sk">ludmila.harcarikova@hapresov.edu.sk</a>

<b>School Name and Address:</b>	
<b>Competitor's Name and Surname:</b>	
<b>Date of Birth:</b>	
<b>Email:</b>	
<b>Mobile:</b>	
<b>Other Competition Achievements:</b>	
<b>Hobbies / Interests:</b>	
<b>Practical Training:</b>	
<b>Foreign Languages:</b>	
<b>Contact Person at School:</b>	
<b>Email + Mobile:</b>	

Deadline for submission is 10 October 2023. Submit to email: [eurocup@hapresov.edu.sk](mailto:eurocup@hapresov.edu.sk)

Each competitor must also be registered via SCHOOL APPLICATION FORM.

School application form is available at [www.eurocup.sk](http://www.eurocup.sk)

# APPLICATION FORM - RECIPE

## Signature Coffee Cocktail

### EUROCUP JUNIOR BARISTA

24 October 2023, Hotel Academy Prešov, SLOVAKIA

<b>School Name and Address:</b>	
<b>Competitor's Name and Surname:</b>	
<b>Name of the Drink:</b>	

No.	Ingredients:	Brand / Producer:	Amount in cl per 1 portion
1.		Espresso	
2.		Cazcabel liqueur ??	
3.			
4.			
5.			
6.			

<b>Preparation method (mark by X)</b>	build (directly in a glass)	stir (in a mixing glass)	shaker	mix (in a blender)
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<b>Garnish:</b>	
<b>Technological Procedures:</b>	
<b>Taste and Aroma:</b>	
<b>Target Group:</b>	

By submitting the recipe, I understand and agree that the recipe submitted will remain the sole property of the Hotel Academy Prešov. Deadline for application forms submission is 10 October 2023. Submit to email:

[eurocup@hapresov.edu.sk](mailto:eurocup@hapresov.edu.sk)

School application form is available at [www.eurocup.sk](http://www.eurocup.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 barista EURO CUP JUNIOR BARISTA 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 barista competition EURO CUP JUNIOR BARISTA 2023 on October 24, 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](http://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](mailto:ludmila.harcarikova@hapresov.edu.sk)

## **INGREDIENTS PROVIDED BY THE COMPETITION SPONSORS**

**Product selection by Koft, s.r.o. \*** Cazcabel Coconut Liqueur 34%  
Cazcabel Coffee Liqueur 34%  
Cazcabel Honey Liqueur 34%

**Product selection by MONIN – syrups\***

MONIN Elderflower Syrup  
MONIN Bergamot Syrup  
MONIN Grenadine Syrup  
MONIN Vanilla Syrup  
MONIN Orange Spritz Syrup  
MONIN Passion Fruit Syrup  
MONIN Pumpkin Spice Syrup

**Product selection by Coca cola\***

Bonaqua Gently Sparkling (Lightly Carbonated)  
Bonaqua Non-sparkling (Still)  
Kinley Bitter Rose  
Kinley Bitter Lemon  
Kinley Ginger Ale

**\* Above listed products will be provided by the sponsors. Competitors may also use other products of MONIN portfolio than those stated above. In this case, they have to arrange the products on their own expense.**