

**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.

6th Annual Junior Barista Competition

EUROCUP JUNIOR BARISTA 2024

Official sponsors:

**Spojka Roastery, s.r.o.
KAAN Roastery
Mechanical Coffee
St. Nicolaus Group**

R U L E S

EUROCUP – BARISTA COMPETITION

22 OCTOBER 2024 – Hotel Academy Prešov

Competition Name:	EUROCUP JUNIOR BARISTA 2024	Prešov
Organiser:	Hotelová akadémia Prešov	
Guarantor body:	Spojka Roastery s. r. o. KAAN Roastery Mechanical Coffee	Spojka Roastery s.r.o. Pod Kalváriou 18 080 01 Prešov
Venue:	Hotelová akadémia, Baštová 32, 080 01 Prešov	
Applications:	Deadline 10 October 2024 at eurocup@hapresov.edu.sk	
Competitors:	students of vocational schools and colleges, age limit 21 (incl.)	
Max. number of competitors:	20 , first-come first-served basis, max. two students from one school can apply	
Drinks categories and number of servings:	2 x Espresso	10 minutes
	2 x Cappuccino	
	2 x Fancy Drink Alcohol Free Espresso Martini	
Starting fee:	20,00 € per each competitor 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 22, 2024, 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.	Meals will only be served upon presenting meal vouchers in Sector “A” of the school and at the Floriánka restaurant.
Participation fee:	will be calculated depending on the length of stay and chosen accommodation, see School application for details	
Guarantor:	Viktor Štefančík	
Chief taste judge:	Karol Kraus	
Chief technical judge:	Jaroslav Grexa	
Evaluation:	Evaluation criteria according to the attached assessment sheets. The jury’s decision is final. Any protest can be submitted to the guarantor before announcing the results.	
Main partner:	Spojka Roastery	
Partners:	Spojka Roastery, s. r. o. KAAN Roastery Mechanical Coffee St. Nicolaus Group	

Coffee for preparation:	Competitors will provide their own coffee (however, <u>specialty coffee 100% Arabica must be used</u>) for preparing Espresso, Cappuccino and Fancy Drink according to their own choice and bring it with them to the competition for the preparation of competition beverages.	The competitor will bring their own coffee grinder, set for their own coffee.
Obligatory drinks:	Espresso: own coffee 25-35 ml	
	Cappuccino: own coffee 140 ml	
	Fancy Drink: Obligatory ingredient: Espresso from competitor's own coffee, Syrups GIFFARD will be provided by the official partner of the competition St. Nicolaus Group	ingredients must be measured
Espresso cups:	Provided by main partner / 80 ml	
Cappuccino cups:	Provided by main partner / 140 ml	
Fancy Drink:	Bartender glassware – glasses, bartender tools, trays will not be provided, the competitor is required to provide and arrange on their own.	
Service:	Coffee service – it is not a requirement to serve coffee in a café-style manner, such as on stainless steel trays. 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 drink is allowed. Decorations placed outside the cup/glass are allowed. However, serving style, snack and decorations do not affect the scoring.	no limits for garnish/decoration
Ice:	Provided by the organiser.	cubes, crushed
Music:	Provided by the organiser.	
Outfit / Attire:	Suitable barista attire or school uniform used for service.	
Schedule:	6 min preparation time, 10 min competition time, 6 min cleaning up time.	Preparation takes place during the performance of the previous competitor
Awards / Prizes:	1st place: Trophy + Grinder Hario V60 Electric Coffee Grinder + Gift bag from competition partners 2nd place: Trophy + Gift bag from competition partners. 3rd place: Trophy + Gift bag from competition partners. The Best Cappuccino: Teflon pitcher + Gift bag	The prizes for the competition will be provided by the partners of the competition.

Technical support:	from competition partners. The Best Technique: Tamper + Gift bag from competition partner. The Best Espresso Martini: Gift bag from competition partner.	
	Spojka Roastery, s. r. o. KAAN Roastery Mechanical Coffee	
Competitors must provide:	Milk pitchers, barista cloths, portioned sugar	
Main partner will supply:	Coffee machine Nuova Simonelli Appia Life, dual-group, set to 93°C	
	Coffee grinder Eureka Helios 80, Eureka Helios 65 - in case the competitor is interested.	
	Milk Rajo Barista 3,5%	
	Scales, knock out box, tamper, OCD - coffee distributor, cups for espresso and cappuccino	
	Evaluation technical score sheets adapted for the junior level.	

Time schedule 22 October 2024	Training - Practice Time	7.00 – 8.30
	Meeting of Competitors, Instructions	8.30 – 8.45
	Opening Ceremony	8.45
	First competitor starts their performance	9.00
	Lunch Break	12.00 – 12.30
	Estimated End of Competition	15:30
	Result Announcements and Awards Ceremony	16:00

OTHER COMPETITION REGULATIONS

Time: Exceeding the overall time limit by more than 2 minutes is grounds for disqualification of the competitor. If the overall time is exceeded by no more than 2 minutes, 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. 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 (No assistance is allowed.) 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. 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, Fancy Drink. 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 – Budiš Non-sparkling, which the competitor is obliged to use. For serving the water the competitor must bring their own glasses, decanter or jug.

When preparing the Fancy Drink, the competitor is obliged to use **espresso from the coffee of their choice, which they will provide for the competition performance themselves.** If the competitor uses syrup (optional, it is not a mandatory ingredient), they must use only GIFFARD brand syrup.

Competitors will submit the recipe for their competition Fancy Drink along with their competition's application form by October 10, 2024!

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 GIFFARD 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:

PhDr. Marek Šebej
Baštová 32
080 01 Prešov, SLOVAKIA
mobile: +421 948 885 766
eurocup@hapresov.edu.sk

APPLICATION FORM - COMPETITOR

EUROCUP JUNIOR BARISTA

22 October 2024, Hotel Academy Prešov, SLOVAKIA

Competition Venue:	Hotel Academy Prešov Sports Hall
Address:	Baštová 32, 080 01 Prešov, SLOVAKIA
Contact Person:	PhDr. Marek Šebej
Mobile:	+421 948 885 766
E-mail:	eurocup@hapresov.edu.sk

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

Deadline for submission is 10 October 2024. Submit to email: eurocup@hapresov.edu.sk

Each competitor must also be registered via SCHOOL APPLICATION FORM.

School application form is available at www.eurocup.sk

APPLICATION FORM - RECIPE

Fancy Drink – Alcohol Free Espresso Martini

EUROCUP JUNIOR BARISTA

22 October 2024, Hotel Academy Prešov, SLOVAKIA

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

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

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

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 2024. Submit to email: eurocup@hapresov.edu.sk

School application form is available at www.eurocup.sk

Consent to the processing of personal data

I hereby

First name _____

Surname _____

Authorize the administrator of Hotel Academy Prešov, 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 EUROCUP JUNIOR BARISTA 2024 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 EUROCUP JUNIOR BARISTA 2024 on October 22, 2024, there will be audio-visual recording of the competition proceedings in designated areas, which will be conducted by the operator. Your personal data in the form of images and audio-visual 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 audio-visual 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 eurocup@hapresov.edu.sk

INGREDIENTS PROVIDED BY THE COMPETITION SPONSORS

Product selection by GIFFARD – syrups*

Giffard Elderflower Syrup
Giffard Grenadine Syrup
Giffard Mojito Syrup
Giffard Watermelon Syrup
Giffard Cinnamon Syrup
Giffard Salted Caramel Syrup
Giffard Lavender Syrup
Giffard Pink Grapefruit Syrup
Giffard Orgeat (Almond) Syrup
Giffard Hazelnut Syrup
Giffard Bubble Gum Syrup

Product selection by St. Nicolaus Group *

Budiš Non-Sparkling Water

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