

**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.

29th International Young Bartenders Competition

EUROCUP 2024

Prešov, SLOVAKIA

Officially Sponsored

by

**St. Nicolaus Group
FFH - LA FONDATION POUR LA FORMATION
HÔTÈLIÈRE, GENEVA**

INFORMATION FOR PARTICIPANTS

Date: 22 – 23 October 2024
Place: Hotel Academy Sports Hall, Baštová 32, Prešov
Applications: PhDr. Marek Šebej
Hotelová akadémia, Baštová 32, 08001 Prešov, SLOVAKIA
Mobile: +421 948 885 766
Email: marek.sebej@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

Jury and Guarantor: Slovak Bartender Association

Entry fee: **20,00 EUR** per competitor. The schools that are members of SKBA and have paid their membership fee for the year 2024, 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, 2024.** (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, 2024.

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
Double room ½ room – 80 € / 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 - 54,00 € / 1 night

Double room ½ room - 76,00 € / 1 night

Double room ½ room with extra bed - 101,00 € / 1 night

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

www.lineas.sk

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 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. 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 will take place at the reception area of the Hotelová akadémia, Baštová 32, Prešov, on the day of your arrival, which is **October 22, 2024, from 1:00 PM to 4:30 PM**. 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 21 October 2024

- from 2.00pm Arrival of participants for the Barista Competition (competing teams, guests, judges),
- Registration at the reception area of the Hotel Academy (HA), Baštová 32, Prešov on the day of the competition 22 October 2024 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 ordered in advance or according to personal discretion.

Tuesday 22 October 2024

- 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 – 4.00pm Barista Competition, HA Prešov, rooms C2 – C3
- 10.00am – 1.00pm **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,
- 11.30am – 2.00pm Lunch – Floriánka School Restaurant and HA Prešov section A
- 4.00pm – 4.30pm Barista Competition Awards Ceremony, HA Prešov, rooms C2 – C3
- 4.30pm – 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 23 October 2024

- 6.30am – 10.00am Breakfast at the place of your accommodation
- 9.00am – 9.15am Opening Ceremony for the 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, St. Nicolaus Group, HA Prešov Sports Hall
Rotunda Entry
- 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,
School activities presentations,
Samples of entrance exam tests, Maturita exam papers and Final Papers,
Presentations of practical training placements and internships abroad, Quizzes
- 11.30am – 2.00pm Lunch, HA Prešov, section A and Floriánka restaurant
- 4.00pm Awards Ceremony for Bartender Competition, HA Prešov Sports Hall
- 5.00pm Reception Dinner, HA Prešov, sections B and C

Thursday 24 October 2024

- 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 2024.

Bartender's Choice Drink must include as the base spirit an **obligatory ingredient Professorado Caribbean Original 38%** at a minimum volume of 3cl. 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 **Professorado Caribbean Original 38%**.

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 – **Professorado Caribbean Original 38%**. The maximum quantity of the homemade ingredient allowed is 3cl. The base ingredient cannot be used to prepare the homemade ingredient. *In 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 GIFFARD syrup** from the portfolio of ST. NICOLAUS Group, in a **minimum quantity of 1cl**, along with any non-alcoholic product also from the portfolio of ST. NICOLAUS Group.

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's characteristics is also part of the competition recipe. **Syrups from brands other than GIFFARD are not allowed (this rule also applies to homemade prepared syrups).**

All recipes submitted will remain 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 must be expressed in centilitres (cl), dashes and/or drops being the smallest quantities.

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).

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 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 GIFFARD 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: 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 will get minus points according to the tables. **The time limits are being measured for each drink category 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 determined by drawn 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 (Professorado Caribbean Original 38%, GIFFARD syrups and non-alcoholic beverages from portfolio provided by ST. NICOLAUS Group) 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 preparing 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 the time when drink is being transported 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. T-shirts, short-sleeved shirts, sport shoes/ sneakers/ trainers, heavy make-up or extravagant hairstyles are also not allowed. Wearing clothing with any other logos other than own school's logo or advertising brand logos are not permitted.

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 competitor listed as 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 2024 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 22 October 2024.

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
PhDr. Marek Šebej
Baštová 32, 080 01 Prešov, SLOVAKIA
Tel.: +421 51 77 32 701
Mobile: +421 948 885 766
Email: marek.sebej@hapresov.edu.sk

Supply of Ingredients:

Contact for obtaining the obligatory spirit ingredient **Professorado Caribbean Original 38%** and contact information for obtaining **GIFFARD syrups** can be found on the website <https://www.drinkexpert.sk/>

Warning notice!

In case of delayed submission of application forms with recipes for competition drinks, the organisers do not guarantee the supply of ingredients.

Applications:

Deadline for **School Application Form** is **10 October 2024**.
Deadline for **Application Form of Competitors and Application Forms of Recipes** is **10 October 2024**.

APPLICATION FORM - COMPETITOR

EUROCUP JUNIOR BARTENDER

23 October 2024, Hotel Academy Prešov, SLOVAKIA

Competition venue:	Hotel Academy Prešov, Sports Hall
Address:	Baštová 32, 080 01 Prešov, SLOVAKIA
Contact person:	PhDr. Marek Šekej
Mobile:	+421 948 885 766
E-mail:	marek.sekej@hapresov.edu.sk

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

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

Each competitor must be registered also via SCHOOL APPLICATION FORM.

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

APPLICATION FORM - RECIPE

Bartender's Choice Drink

EUROCUP JUNIOR BARTENDER

23 October 2024, 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.	Professorado Caribbean Original 38%		
2.			
3.			
4.			
5.			
6.			

Preparation method (mark X where applicable)	build (directly in a glass)	stir (in a mixing glass)	shake (in a shaker)	mix (in a blender)
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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 2024. Submit to email eurocup@hapresov.edu.sk

APPLICATION FORM - RECIPE

Fancy Soft Drink

EUROCUP JUNIOR BARTENDER

23 October 2024, 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.		GIFFARD syrup	
2.			
3.			
4.			
5.			
6.			

Preparation method (mark X where applicable)	build (directly in a glass)	stir (in a mixing glass)	shake (in a shaker)	mix (in a blender)
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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 2024. 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 EURO CUP JUNIOR BARTENDER 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 bartender's competition EURO CUP JUNIOR BARTENDER 2024 on October 23, 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 SPONSORS OF THE COMPETITION

Product selection by St. Nicolaus Group Professorado Caribbean Original 38%

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 GIFFARD – purée*

Giffard Fruit For Mix Strawberry
Giffard Fruit For Mix Mango
Giffard Fruit For Mix Raspberry
Giffard Fruit For Mix Pineapple
Giffard Fruit For Mix Fruits
Giffard Fruit For Mix Sour Apple

Product selection by St. Nicolaus – liqueur*

Giffard Alcohol Free Ginger
Giffard Alcohol Free Elderflower
Giffard Alcohol Free Pamplermousse (Pink Grapefruit)

Product selection of Alcohol-free beverages*

Budiš Sparkling Water in Glass Bottle 0,33L
Franklin & Sons Grapefruit & Bergamot Tonic Water
Franklin & Sons Rosemary & Black Olive Tonic Water
Franklin & Sons Ginger Beer 0,275L
Franklin & Sons Hedgerow Elderflower Lemonade 0,275L
Iconic Bitter Orange
Iconic Tonic Water
Iconic White Grape

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