

**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.

30th International Young Bartenders Competition

EUROCUP 2025

Prešov, SLOVAKIA

Officially Sponsored

by

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

INFORMATION FOR PARTICIPANTS

- Date:** October 7 – 8, 2025
- 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:** The competition is intended for students of secondary vocational schools. The age limit is up to 21 years. Each school may enter only one team consisting of a maximum of two members. The number of teams from Slovak schools will be 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 2025, do not have to pay an entry fee.
- Participation fee:** will be calculated depending on the meals ordered in the form. **Submit the school application form by September 26, 2025** (available 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 September 26, 2025.
- Meals:** on the premises of accommodation and competition venue - Hotelová akadémia, Baštová 32, Prešov
- Accommodation:** **Hotel Lineas**, Budovateľská 14, Prešov
- Accommodation prices with breakfast in Hotel Lineas:**
Single room 1/1 room - 40,00 € / 1 night
Double room ½ room - 75,00 € / 1 night
www.lineas.sk

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

Mobile: 00421 918 902 153

Tel.: 00421 51 77 22 741

Email: 741repcia@hotelduklapresov.sk

<http://www.hotelduklapresov.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 7, 2025, from 7:00 to 9:00 AM**. After paying the participation fee at the registration desk, the participants will be given name tags and meal vouchers. Meals will 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 7, 2025, from 1:00 PM to 5:00 PM**. After paying the participation fee at the registration desk, participants will be given name tags and meal vouchers. Meals will be served upon presenting meal vouchers in Sector “A” of the school and at the Floriánka restaurant.

RULES OF THE COMPETITION

DRINK CATEGORIES:

Preliminary round:

1 st category – Soft drink	3 portions
2 nd category – Before dinner cocktail	3 portions
3 rd category – After dinner cocktail	3 portions
4 th category – Sparkling cocktail	3 portions

Super final:

Gin fizz	2 portions
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Recipes:

Each competitor will create their own original recipes for their category according to the conditions provided below and these have to be submitted and registered for the competition **by September 26, 2025**.

Category:

Soft Drink must contain an **obligatory GIFFARD ingredient** from the portfolio of ST. NICOLAUS Group, in a **minimum quantity of 2cl**.

If a non-alcoholic drink is used, the contestant may only choose from the ST. NICOLAUS Group portfolio (Budiš, Iconic, Gemerka, Zlatá studňa, Fatra, Franklin & Sons).

Before Dinner Cocktail must contain Borec LONDON Dry Gin as the base, in a minimum amount of 3 cl. Other ingredients may act as modifiers (e.g., bitters, syrups, liqueurs, etc.). If an additional spirit is used, its volume must be smaller than that of the required Borec LONDON Dry Gin.

Before dinner cocktail may not contain more than 1 cl of sweetened products

After Dinner Cocktail must contain Professorado Caribbean Original 38% as the base, in a minimum amount of 3 cl. Other ingredients may be used as modifiers (e.g., bitters, syrups, liqueurs, etc.). If an additional spirit is used, its volume must be smaller than that of the required Professorado Caribbean Original 38%.

Sparkling Cocktail must include Primat Prosecco D.O.C. Spumante as the base, in a minimum amount of 7 cl. The total alcohol content must not exceed 4 cl.

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:

Optional, matching the registered recipe, including all mandatory ingredients. They must be listed in centilitres (cl), dashes, and drops.

All the ingredients must be measured. Drinks must not contain more than six (6) ingredients, including dashes, drops, and garnishes.

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 are allowed. The use of ice-cream is allowed in a maximum quantity of 6 cl. Fresh eggs may be used. **The use of 1 homemade ingredient is allowed (excluding syrups, which are provided by the sponsor). This rule applies to all four preliminary round categories, but not to the Super Final. If a competitor uses a homemade ingredient, they must specify its exact composition and preparation method in the submitted recipe application form.**

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 (side garnish) are not allowed.**

Volume of drinks:
(ingredient content only)

Soft drink	10 cl – 30 cl
Before dinner cocktail (short drink)	8 cl - 10 cl
After dinner cocktail (short drink)	8 cl - 10 cl
Sparkling cocktail	minimum 10 cl

Glasses:

Each competitor must provide their own glassware according to their choice. **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
6 minutes - mixing of the competition drink in the selected category
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.

Method of preparation:

Each contestant prepares 3 portions of their drink within their category, within a time limit of 6 minutes, in the designated order. 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. All ingredients provided by sponsors (Professorado Caribbean Original 38%, Borec LONDON Dry Gin, Primat Prosecco D.O.C. Spumante, GIFFARD syrups, and non-alcoholic beverages from portfolio provided by the ST. NICOLAUS Group) must be taken from the sponsor table on stage. 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.

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.

Super final: The winner of each category advances to the Super Final. Finalists prepare their own version (twist) of the classic drink **Gin Fizz** using their original recipe, which must include **Borec LONDON Dry Gin** as the base. Each finalist prepares 2 servings of their drink within a 5-minute time limit. They have 3 minutes to prepare their workstation beforehand. Creativity and imagination are encouraged when creating the drink. Before their performance, each finalist has 1 minute to present their drink in English.

All ingredients and equipment must be provided by the competitor.

Ice: Ice cubes (nugget) 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 advertising, or jeans is not permitted.

Order of Performance:

The order in which competitors appear on stage performing will be determined by a random draw during an online meeting. Contestants from the same school must not compete in the same drink category.

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 available at www.eurocup.sk. **The rules are adapted for the EURO CUP 2025 competition.**

Instructions: will be given at the meeting of team leaders with the organiser and the head judge, as well as at the competition venue after the competition day begins.

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:

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

Category – Soft drink	1 st place
Category – Before dinner cocktail	1 st place
Category – After dinner cocktail	1 st place
Category – Sparkling cocktail	1 st place
Category - The Best Technical Performance	1 st place

SKBA Award

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

B. COMPETITION OF TEAMS:

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

Absolute ranking of teams (points received by both competitors):

1st place
2nd place
3rd place

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

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

Information: All information available at the following address: www.eurocup.sk
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

Supplies: Contact information for company stores of St. NICOLAUS GROUP:

PP Široké	+421 917 527 766
PP Liptovský Mikuláš	+421 915 848 095
PP Bratislava	+421 915 848 278
PP Leopoldov	+421 915 848 297

After placing an order, the goods must be collected in person!

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: Please send the **School Application Form** no later than **September 21, 2025**, to eurocup@hapresov.edu.sk
Deadline for **Application Form of Competitors, together with Application Forms of Recipes and profile presentations** is **September 26, 2025**.

INGREDIENTS PROVIDED BY THE SPONSORS OF THE COMPETITION

Product selection by **St. Nicolaus Group***

Professorado Caribbean Original 38%
Borec LONDON Dry Gin
Primat Prosecco D.O.C. spumante

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 Gingerbread 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 Sour Apple

Product selection by **GIFFARD – 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

Sortiment Giffard **NON-Alcoholic cocktail base ***

Giffard Smoky Agave (N/A Mezcal)
Giffard Herbal Juniper (N/A Gin)
Giffard Gold Cane (N/A aged rum)
Giffard Bitter Aperitif (N/A red bitter)

*** 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.**