

**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.

8th Annual Junior Barista Competition

EUROCUP JUNIOR BARISTA 2026

Official sponsors:

Spojka Roastery, s.r.o.

KAAN Roastery

Mechanical Coffee

Kolektív

MONIN

Rajo

R U L E S
EUROCUP – BARISTA COMPETITION
6 OCTOBER 2026 – Hotel Academy Prešov

Competition Name:	EUROCUP JUNIOR BARISTA 2026	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	
Recipe Submission:	Deadline 25 September 2026 at eurocup@hapresov.edu.sk	
Competitors:	students of vocational schools and colleges, age limit 21 (incl.)	
Drinks categories and number of servings:	2 x Espresso	10 minutes
	2 x Cappuccino	
	2 x Fancy Drink – Non-alcoholic	
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 6, 2026, from 7:00 to 9:00 AM. Upon payment of the registration fee, participants will receive name tags and meal vouchers as ordered.	
Participation fee:	will be calculated depending on the meals ordered and chosen accommodation, see School application for details	Meals will only be served upon presenting meal vouchers in Sector “A” of the school and at the Floriánka restaurant.
Guarantor:	Viktor Štefančík	
Chief tasting 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, s. r. o.	
Partners:	Spojka Roastery, s. r. o. KAAN Roastery Mechanical Coffee Kolektív Monin	

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 – Non-alcoholic Obligatory ingredient: Espresso from competitor's own coffee,	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 (without the possibility to earn extra points)
Ice:	Provided by the organiser - cube ice.	Crushed ice – competitors have the option to borrow an ice crusher.
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 2nd place 3rd place The Best Cappuccino The Best Technique The Best Fancy Drink Monin – Fancy Drink	The prizes for the competition will be provided by the partners of the competition.

Technical support:	Spojka Roastery, s. r. o. KAAN Roastery Mechanical Coffee Kolektív	
Competitors must provide:	Milk pitchers, barista cloths, sugar	
Main partner will supply:	Coffee machine La Marzocco	
	Milk Rajo Barista 3,5%	
	Scales, knock out box, tamper, OCD - coffee distributor, espresso and cappuccino cups	
	Evaluation technical score sheets adapted for the junior level.	

Time schedule 6 October 2026	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. Prior to their performance, competitors must inform the judges of their cappuccino preparation method (latte art or classico).

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.).

When preparing the Fancy Drink, competitors are required to use espresso made from coffee of their own choice, which they must provide for the competition performance themselves. If a competitor decides to use a commercial syrup or puree for the Fancy Drink, they must exclusively use the Monin brand. If a competitor uses any product from the Monin portfolio, they will be automatically entered into the competition for the special Monin award.

Competitors must submit their competition Fancy Drink recipes by September 25, 2026, and the school's meal application no later than September 18, 2026!

During the competition, competitors are required to present their work in English (a competitor may also comment on their performance in their own language, but in that case, they are responsible for providing an interpreter into English).

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 year's competition, we have updated the rules to allow competitors to choose their coffee based on their own judgment and preferences. We believe this will enable competitors to perfectly pair the coffee flavor profile with ingredients of their choice, creating truly unique beverages. We wish you the best of luck with your training and drink creation.

Information:

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

APPLICATION FORM - COMPETITOR

EUROCUP JUNIOR BARISTA

6 October 2026, Hotel Academy Prešov, SLOVAKIA

Competition Venue:	Hotel Academy Prešov Sports Hall
Address:	Baštová 32, 080 01 Prešov, SLOVAKIA
Contact Person:	PhDr. Marek Šebej, MBA
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:	

The competitor registration form must be sent by 25 September 2026, to the email address:

eurocup@hapresov.edu.sk

Each competitor must also be registered on the SCHOOL APPLICATION FORM.

School application form is available on the website: www.eurocup.sk

APPLICATION FORM - RECIPE

Fancy Drink – Non-alcoholic

EUROCUP JUNIOR BARISTA

6 October 2026, 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 application, I agree to the transfer of copyrights to the Hotel Academy Prešov.

The recipe registration form must be sent by 25 September 2026 to the email address:

eurocup@hapresov.edu.sk

School application form is available on the website: 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 EURO CUP JUNIOR BARISTA 2026 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 2026 on October 6, 2026, 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.sk, Facebook page, Instagram, and others, will be retained for a period of 3 years.

The *Consent to the processing of personal data* must be printed, signed by the relevant person – both competitors and accompanying persons, scanned, and sent along with the application form to eurocup@hapresov.edu.sk

INGREDIENTS PROVIDED BY COMPETITION SPONSORS

MONIN Vanilla syrup

MONIN Caramel syrup

MONIN White Chocolate syrup

MONIN Ruby Chocolate syrup

MONIN Cinnamon syrup

MONIN Honey syrup

MONIN Hazelnut syrup

MONIN Speculoos syrup

MONIN Cinnamon Roll syrup

MONIN Toasted Marshmallow syrup

Rajo Barista milk

Rajo Lactose-free milk 3.5%