

**The Hotel Academy Prešov  
The Slovak Bartender Association  
AEHT- European Association of Hotel and Tourism Schools  
County Office Prešov**

# ***EUROCUP 2015***

**The 23<sup>rd</sup> International Competition of Junior Bartenders**

**Prešov, SLOVAKIA**

**OFFICIALLY SPONSORED**

by

**KOFT, Ltd.  
RUDOLF JELÍNEK Slovakia, Ltd.  
FFH – La Fondation Pour La Formation Hôtelière**

- Date:** 11<sup>th</sup> – 13<sup>th</sup> November 2015
- Place:** Hotel Academy Sports Hall, Baštová Street, Prešov
- Applications to:** ***Marek Soták***  
Hotel Academy, Baštová 32, 080 01 Prešov, SLOVAKIA  
tel.: +421 907 623 817, +421 51 7732 701  
fax: +421 51 7732 679  
e-mail: sotak@hapresov.edu.sk
- Competing teams:** the competition is open to 2-membered teams of vocational schools and colleges. Age limit of competitors is 21 years. Number of competing teams will be limited. The organizers reserve the right to select on a first-come first-served basis.
- Director of competition:** MVDr. Jozef Šenko; director of the Hotel Academy in Prešov
- Director in honour:** MVDr. Milan Pribula
- Assessing Jury & Guarantor:** Slovak Bartender Association
- Competition sponsored by:** **KOFT, Ltd.**  
**RUDOLF JELÍNEK Slovakia, Ltd.**  
**FFH - La Fondation Pour La Formation Hoteliere**
- Starting fee:** 10, -- EUR per competitor
- Participation fee:** see School Application A
- Accommodation:**  
Hotel Lineas, Budovateľská 14, Prešov, [www.lineas.sk](http://www.lineas.sk)
- Meals:** on the premises of accommodation and competition (see schedule)

Presentation of all participants will take place at the reception of the Hotel Lineas. After paying the starting and participation fees participants will be given name badges and meal vouchers. You are kindly requested to wear name badges during the entire course of the competition. Meals will only be served after presenting meal vouchers.

On the day of your departure you are kindly requested to check-out and leave the rooms by 10 o'clock. If you prefer different time for check-out, please check with the reception desk in advance.

## *Schedule of the event*

### **11<sup>th</sup> November 2015 Wednesday**

- from 13.00** Arrival of competing teams and guests, checking-in at the reception of the Hotel Lineas [www.lineas.sk](http://www.lineas.sk)  
Accommodation
- 16.00** Meeting of team leaders with organisers & the chief juror; drawing the lots for the competition (Hotel Lineas, Congress Centre)
- 18.00** Test - written task for competitors (Hotel Lineas, Congress Centre)
- 18.30 – 19.30** Dinner (Hotel Lineas)
- from 19.30** Presentations and workshops (Hotel Lineas, Congress Centre)  
Current trends in bartending by Tomáš Gyén, Martin Hudák – bartender if American Bar in Savoy Hotel, London  
Rast'o Kubáň – London Dry Gin Bombay Sapphire

### **12<sup>th</sup> November 2015 Thursday**

- 7.00 - 8.00** Breakfast (Hotel Lineas)
- 08.00 – 08.30** Briefing of judges (HA Sports Hall)
- 08.45** Opening of the competition (HA Sports Hall)
- 9.00** Competition (HA Sports Hall)
- 11.30 – 14.00** Lunch (HA, department A)
- 17.00** Awards Ceremony of the 23<sup>rd</sup> Annual EURO CUP 2015  
distribution of medals, certificates, and prizes (HA Sports Hall)
- 18.30** Reception (HA, department C)

### **13<sup>th</sup> November 2015 Friday**

- 7.00 – 9.00** Breakfast
- from 10.00** All day long excursion  
Presentation of Slovak wines  
Visit to Cognac Embassy in Košice  
Presov city sightseeing

### **14<sup>th</sup> November 2015 Saturday**

- from 07.00** Breakfast (premises of accommodation)
- Checking-out, departure

## RULES OF THE COMPETITION

### **Drink Categories:**

1 <sup>st</sup> category – <b>Before dinner cocktail</b>	3 portions
2 <sup>nd</sup> category - <b>Soft drink</b>	3 portions

### **Procedures:**

Each competitor has to set up their own original recipes according to the conditions stated below and these have to be submitted and registered for the competition by 28 October 2015.

### **Before dinner cocktail**

#### **Obligatory ingredients:**

- 1) **at least 2 cl of LONDON DRY GIN BOMBAY SAPPHIRE 40%**

### **Soft drink**

#### **Obligatory ingredients:**

- 1) **at least 1 cl syrup MONIN**
- 2) **and optional** fruit juices, non-alcoholic mixers, carbonated and non-carbonated waters.

See the enclosed lists of products available.

**Recipes registered for the competition are final and cannot be changed.** Ingredients used in the recipes have to be stated clearly so that the brands are easy to identify, special attention to be paid **distinguishing between syrups and liqueurs.** Only MONIN syrups are allowed. Compulsory part of the recipe is also characteristics of the drink which is to be filled in. All recipes submitted will remain the sole property of the Hotel Academy, Baštová 32, Prešov.

### **Ingredients:**

Obligatory ingredients have to be used according to the instructions stated above. All other ingredients stated in the application of the recipes are optional. However, they must match with the registered recipe. The amount of ingredients should be expressed in centilitres (cl), dashes and/or drops being the smallest quantities. Using measure jugs (jiggers) is obligatory; maximum volume of a measure jug is 10 cl. Maximum limit for the amount of ingredients is six (6), including dashes and drops. **Recipes for Before dinner cocktail should not contain more than four (4) alcoholic ingredients.** Dairy products shall consist only of milk, cream and eggs. Ice-cream may only be used in Soft drink category. Homemade or self-made ingredients, or blending few ingredients to be counted as one (1) ingredient, shall not be allowed. No heated ingredient may be used. Recipes for Before dinner cocktail must contain **at least 4 cl of alcoholic ingredients.** Fresh juices may only be prepared under supervision of the Technical Jury at the assigned area behind the stage within time limit of 20 minutes dedicated for preparation of decorations.

### **Volume of drinks:**

Before dinner cocktail	7 cl - 10 cl
Soft drink	10 cl - 30 cl

### **Spirits contain:**

Maximum 7 cl of spirits including beer and/or wine is allowed in Before dinner cocktail. No spirits at all in Soft drink.

### **Glasses:**

Competitors have to bring their own glasses – according to their choice. Organizer will not provide any glasses.

**Number of portions:**

3 portions of each drink as stated above in: “Drink Categories”; these have to be produced at the same time.

**Preparation time:**

Preparation for the competition at assigned area behind the stage, at least 30 minutes before the competitor’s turn, sequence according to the drawing lots.

**Performance time:**

Presentation of each competitor will consist of:

4 minutes - preparation of the workplace on the stage

5 minutes - mixing of Before dinner cocktail

6 minutes - mixing of Soft drink

3 minutes - tidying up the workplace on the stage

Competitor who exceeds the time limit of 5 minutes for mixing Before dinner cocktail and/or 6 minutes for mixing Soft drink by more than 2 minutes (time limits being measured for each drink separately) will be disqualified by the Technical Jury. If not appearing on the stage within 1 minute after being announced, the competitor will be disqualified.

**Way of presentation:**

As stated above competitors have to prepare both drinks in 3 portions, sequence of competitors according to the drawing lots. Each competitor has to bring along all necessary utensils & ingredients for preparation of both drinks at once. After making and presenting drinks to the jury, the competitor has to stay on the stage and wait for the instructions given by the Jury. All 3 portions of each drink will be delivered to the Quality Jury. After finishing their performance the competitor takes away all their utensils & ingredients, except for ingredients provided by sponsors; these should be returned to assigned table on the stage. In case of an incidents during transportation of drinks to the Quality Jury there will be an agreement made between the chief juror and the competitor acceptable by both parties.

**Ingredients:**

All ingredients provided by sponsors (London Dry Gin Bombay Sapphire and Monin syrups) will be available on the stage. As for syrups, only MONIN syrups are allowed. No other brand of syrups may be used. All other necessary ingredients which are not listed in the enclosed list have to be brought by the competitors on their own costs.

**Ice:**

Ice cubes and crashed ice will be provided by the organizers, other shapes and types of ice have to be arranged by competitors themselves.

**Work utensils:**

Every competitor brings their own bar utensils, including decorating tools (straws and mixing spoons). Only necessary utensils are allowed at the working place.

**Garnishes:**

Should match with the type & kind of cocktail, according to the recipe. Garnishes must be edible except for the sticks, parasols and/or straws. All garnishes must be prepared in the designated area behind the stage by competitors themselves prior the competitor’s performance (**no help by other person allowed**). The time allowed for the preparation of decorations and garnishes in the designated area is twenty (20) minutes. **The competitor who will try to use a pre-made garnish or garnish made elsewhere will risk a penalty of 20 points.** The garnish has to be specified in the recipe, e. g. *fruit twist* is not accepted, it has to be specified what kind of fruit is going to be used. **Only edible**

**flowers are allowed. No poisonous flowers or flowers with narcotic effect are permitted.** Condiments, such as: salt, sugar, pepper, nutmeg, cinnamon, chocolate decoration like sprinkles (only when prepared in the back-office) and others, which are internationally used, shall be allowed. **Recipes should not contain candy, artificial or colorants. The use of so-called “side garnish” or “staged cocktails” (cocktails served on small plates, saucers, trays with additional garnishes in display next to the cocktail glass) is illegitimate.**

**Clothes:**

School service uniforms, labelled with the school symbol, or other suitable outfit. The uniforms must not carry any brands from drink manufacturers. **No** T-shirts, jeans, sport shoes (trainers), extravagant hairstyles or make-up are permitted.

**Sequence of competitors:**

The sequence of the competitor in the competition shall be drawn by lot. No change of sequence is allowed.

**Evaluation:**

Judges will evaluate each competitor’s performance, working place, preparation technique, taste, smell, appearance & overall impression of the drink according to the rules & regulations of I.B.A. – W.C.C. Samples of evaluation papers are attached. **The rules are adapted for EURO CUP 2015 competition.**

**Test:**

Written test will be based on multiple choice format and will consist of following subjects: history of bartending, IBA classical cocktails, bar equipment, bartending procedures, products awareness of London Dry Gin Bombay Sapphire and Monin companies.

**Instructions:**

Will be given at the meeting of the team leaders with the organizers and the chief juror on Wednesday 11<sup>th</sup> November 2015.

**Protests:**

Can be delivered to the chief juror and/or the director of the competition within one (1) hour after finishing the competition; the “protest” fee is 20,00 EUR.

**Information:**

All information available at the following address:

Marek Sotak  
Hotel Academy  
Bašťová 32  
080 01 Prešov  
SLOVAKIA  
Tel: +421 51 7732 701; mobile: +421 907 623 817  
E-mail: sotak@hapresov.edu.sk

**Applications:**

Deadline for preliminary application - **Application A** is **16<sup>th</sup> October 2015.**

Deadline for binding applications - **Application B, Applications of recipes, and Personal questionnaires** of competitors sent by post, or e-mail (attached as MS WORD documents, no scanned documents please) is **28<sup>th</sup> October 2015.**

## **Prizes**

### **A. COMPETITION OF INDIVIDUALS:**

**Absolute ranking of individuals (points received for Before dinner cocktail + Soft drink + Test):**

- 1<sup>st</sup> place
- 2<sup>nd</sup> place
- 3<sup>rd</sup> place

**Absolute winner will be awarded by The Challenge Cup of the Director of the Hotel Academy Prešov.**

#### **General ranking:**

- 1<sup>st</sup> level – gold medal
- 2<sup>nd</sup> level – silver medal
- 3<sup>rd</sup> level – bronze medal

- Category – The Best Before dinner cocktail**
- Category – The Best Soft drink**
- Category – The Best Test**
- Category – The Best Technique Performance**

### **B. COMPETITION OF TEAMS:**

**Absolute ranking of teams (points received by competitors for Before Dinner cocktail + Soft drink + Test):**

- 1<sup>st</sup> place
- 2<sup>nd</sup> place
- 3<sup>rd</sup> place

**Absolute winner in the competition of teams will awarded by The Prešov County Chairman Cup and The Challenge Cup of the Mayor of the city of Prešov**

#### **General ranking of teams:**

- 1<sup>st</sup> level – gold medal
- 2<sup>nd</sup> level – silver medal
- 3<sup>rd</sup> level – bronze medal

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

# SCHOOL APPLICATION - A

I apply 2-membered team of our school to the Competition of Junior Bartenders EUROcup which will be held on 12<sup>th</sup> November 2015 in Prešov, Slovakia.

School:

Address:

**Contact details are very important! Please, write them legibly.**

Contact person:		Position held:	
Telephone:		Fax:	
E-mail:			

### Accommodation:

Mark the type of accommodation you would like to order. Participation fee includes lodging and all meals related to the entire period of the competition (first meal dinner on 11 Nov. and the last meal breakfast on 14 Nov.), excursion and visits included in the programme. Personal expenses (calls, minibar, drinks except those provided free of charge by the organisers) are to be paid by the participants.

Participation fee	Price per person	Number of people	Total price
Hotel Lineas – single room	145,00 EUR		
Hotel Lineas – double room	115,00 EUR		
<b>Total:</b>	xxx		

**In case of departure on 13 November 2015 after breakfast, reduced participation fees will be calculated as follows:**

Participation fee:	Price per person	Number of people	Total price
Hotel Lineas – single room	78,00 EUR		
Hotel Lineas – double room	59,00 EUR		
<b>Total:</b>	xxx		

**Prices for extra nights and/or meals available upon request.**

Date:

Signature of the school director

School stamp

Send by post or e-mail. In case of email, attach the application form as MS WORD document, no scanned documents please.



**Deadline 16<sup>th</sup> October 2015**

# SCHOOL APPLICATION - B

I obligatorily apply 2-membered team of our school to the Competition of Junior Bartenders EURO CUP which will be held on 12<sup>th</sup> November 2015 in Prešov, Slovakia.

**School:**

**Address:**

**Competing team:**

	First name	Surname	Date of birth	Female	Male
1.					
2.					
3.					
4.					

**Accompany:**

	First name	Surname	Date of birth	Female	Male
1.					
2.					
3.					
4.					

**Contact details are very important! Please, write them legibly.**

Contact person:		Position held:	
Telephone:		Fax:	
E-mail:			

	Date	Time of arrival	Means of transport
Arrival to Prešov			
Departure from Prešov			

Date:

Signature of the school director

School stamp

Send by post, fax or e-mail. In case of email, attach the application form as MS WORD document, no scanned documents please.

**Deadline 28<sup>th</sup> October 2015**

## APPLICATION OF THE RECIPE FOR THE COMPETITION

**Name of School and the City:**

**Name of the Competitor:**

**Name of the drink:**

**Category (please tick)**

1. Before dinner cocktail
2. Soft drink

<b>Ingredients ( 6 is maximum)</b> With Monin products, please, state whether you mean liqueur or syrup!	<b>Brand/Producer</b>	<b>Amount in cl</b>
<b>1.</b>		
<b>2.</b>		
<b>3.</b>		
<b>4.</b>		
<b>5.</b>		
<b>6.</b>		

**Garnish (please specify):**

**Way of preparation (Please tick)**

build (directly in glass)    stir (in mixing glass)    shake (in shaker)    blend (in blender)

**Technological procedures:**

**Taste and aroma:**

**Target group the drink is for:**

Date:

School stamp

Send by post, fax or e-mail. In case of email, attach the application form as MS WORD document, no scanned documents please.

Deadline 28<sup>th</sup> October 2015

## Questionnaire for the competitor

<b>Name:</b>	<b>Surname:</b>
<b>Date of birth:</b>	

<b>Name of the School and the City:</b>	
---	--

<b>Achievements gained so far:</b>
------------------------------------

<b>Hobbies:</b>
-----------------

<b>Practical training ( not only in bartending ) :</b>
--

<b>Foreign language skills ( active, passive ):</b>
---

<b>Favourite cocktail:</b>
----------------------------

Date:

Signature of the school director

School stamp

Send by post, fax or e-mail. In case of email, attach the application form as MS WORD document, no scanned documents please.

**Deadline 28<sup>th</sup> October 2015**

**INGREDIENTS PROVIDED BY THE COMPETITION SPONSORS:**

***Assortment of KOFT, Ltd.***

LONDON DRY GIN BOMBAY SAPPHIRE 40%

***Assortment of MONIN syrups***

MONIN Cafe / Coffee  
MONIN Pur Sucre de Canne / Sugar Cane  
MONIN Myrtille / Blueberry  
MONIN Sweet&Sour concentrate  
MONIN Chocolat / Chocolate  
MONIN Curacao Triple Sec  
MONIN Tiramisu  
MONIN Fruit de la Passion / Passion Fruit  
MONIN Cerise / Cherry  
MONIN Noix de Macadamia / Macadamia nut  
MONIN Banane / Yellow Banana  
MONIN Figue / Fig  
MONIN Saveur Gin / Gin Flavour  
MONIN Pumpkin Spice  
MONIN Spicy (cannelle – chilli) / Spicy (cinnamon – chilli)  
MONIN Apple Pie  
MONIN Cannelle / Cinnamon

MONIN Caffé Frappé

MONIN Liqueur Vanilla

**Competitors may also use other products of MONIN portfolio than stated above. In this case they have to bring the products by themselves.**