



# **MONIN Open Baltic Challenge 2026**

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## About event

This is an event for younger **bartenders** and **baristas**, during which they can compete and show off their skills, gain new knowledge.

Also young professionals are encouraged to develop social and interpersonal skills, share experiences.

This event is dedicated for the professional schools students from the Baltic countries and other regions.

**Teachers** are more than welcome to exploit this event as a possibility for qualification development accreditation.

## Date and place of event

**2026 February 5th**

**VESK Business and Hospitality Training Centre**

**Žirmūnų str. 143, Vilnius, Lithuania**

**<https://www.vesk.lt/kontaktai>**

Students from other European countries may participate in the competition through Erasmus + KA1 mobility and are invited to contact VESK Project Manager kamile.karciauskaite@vesk.lt for further information and necessary details

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# *Competitions during event*

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## **Virgin cocktail competition by Monin**

Participants will compete to determine the best recipes with MONIN products. The focus of the competition should be on creativity, presentation and charisma.  
Competition theme - NATIVE ROOTS.

## **Barista competition by Lavazza**

Consist of 3 tasks: espresso preparation, cappuccino preparation and creative task where participants should create their own coffee recipe using at least one MONIN product and l'Artiste stick.



## *What is in it for You?*

### **Young bartenders & Young baristas**

Possibility to share creativity, gain experience and compete between different schools and countries participants.

Broaden one's knowledge by participating in masterclasses and presentations.

### **Teachers and industry professionals**

Broaden one's knowledge by participating in masterclasses and presentations about new cocktail mixing techniques and overall drinks industry trends. Compete in open event competitions: Cupping and Syrup blind tasting.





# *Program schedule*

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09:00-09:30	Registration of participants
09:30-10:00	Briefing for participants
10:00-11:00	Official opening of the event and Anastasya Sudak <u>masterclass</u> “New cocktail-making techniques”
11:00-15:00	Competitions (Stage 1 and Stage 2); Open area: Syrup blind tasting <u>competition</u> and Cupping <u>competition</u> both open for all visitors.
15:00-16:00	Stage 1. Kahoot! quiz game
16:00-17:00	Competitions awards



# Anastasya Sudak masterclass

## *New cocktail-making techniques*

### About Anastasya

With over 17 years of experience in the hospitality industry, Anastasya Sudak is a professional in beverage innovation and service excellence. As a MONIN beverage expert and former Training Manager, she has educated countless bartenders and hospitality teams across Europe. Today, she brings her passion and expertise to our masterclass, inspiring creativity and elevating the art of drink-making.

### About masterclass

Step into the future of mixology with this hands-on masterclass exploring the latest cocktail-making innovations. From molecular mixology and fat-washing to no-ABV creations and sustainable ingredients, you'll discover cutting-edge techniques that elevate flavor, texture, and presentation.

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**Lavazza**

## *Cupping competition*

Think you've got a sharp palate? Step up and test your sensory skills in our Open Cupping Competition—where anyone can be a coffee judge for the day!

This interactive challenge invites all visitors to taste, evaluate, and identify coffee profiles like a pro. Whether you're a seasoned barista or a curious enthusiast, come explore the world of aromas, acidity, and flavor notes.

It's fun, educational, and open to all—no experience required, just your taste buds and a sense of adventure!

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## *Syrup blind tasting competition*

Ready to challenge your taste buds? Join our Syrup Blind Tasting Competition, open to all curious palates!

Participants will sample a variety of MONIN syrups and put their organoleptic skills to the test—can you tell white peach from lavender, or passion fruit from elderflower? It's a fun and aromatic journey through flavor recognition, perfect for anyone who loves a good guessing game with a gourmet twist.

No experience needed—just your nose, tongue, and a sense of adventure!

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*Looking forward  
to see You  
in 2026!*

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