

TROPHÉE MILLE



CONTEST RULES INTERNATIONAL TROPHEE MILLE on March 16, 2020

Challenge of apprenticeship promotion,
training and gastronomic heritage.



ARTICLE 1: INTERNATIONAL CONTEST OBJECT

As a part of promotion of the Grand Est Region heritage, a gastronomic challenge was created and named: « Trophée Mille ». This contest is opened to students from foreign schools. Each candidate must provide a school certificate of the host or cooking institution. Additional or continuous trainings are excluded. Each team will represent its school.

ARTICLE 2: DATE AND PLACE

The 10th edition of the international challenge will take place on Monday, the 16th of March 2020, at the convention centre, 12 Boulevard du Général Leclerc, 51100 Reims – France.



ARTICLE 3: TEAMS COMPOSITION AND REGISTRATION

Registration is free. It must be realized by the school and not by students. No free candidate will be accepted. Each school can introduce only one team at this contest. Each team will be composed of two candidates working together on a salty dish and a sweet dish. The team must be composed of one woman and one man and must have less than 25 years old, for the challenge day (born after March 16, 1995).

Last-minute replacement of a candidate, for medical or family reasons, is accepted. Any change of team shall be specified not later 24 hours before the start of the challenge.

ARTICLE 4: TESTS FORMAT

Challenge tests will be open to the public. Candidates will cook in an open space, in full view of everyone.

Each team will have to cook on-site two recipes: a salty dish and a sweet dish. Every dish shall be cooked for 6 persons, which represents 12 plates per team. For the cooking part, the following products from the Grand Est region must be used:

- Chicken and vinegar from Reims for the salty dish
- Champagne and honey for the sweet dish

In the first appendix, you will find description of these 4 products and suppliers contact. These 4 products will be provided to teams on the day of the challenge. The proposed recipes by teams must use seasonal secondary products. The salty dish will have to contain a main piece, two garnishes and a sauce.

Secondary commodities necessary for the realization of the salty and sweet dishes, will have to be brought by each team to the place of the challenge and be in their natural state. These commodities will be financially supported by the teams. In place, the commodities allowed are those that are mentioned in recipes forms. The others are prohibited. Lobster, caviar and truffle are prohibited in this challenge. Both dishes must be presented in white plates with a diameter of 30 cm. A sauce boat will have to go along with the 6 salty plates. Plates and sauce boat will be supplied by organizers. Presentation in a tray is prohibited.

Upon their arrival, each team will access to its cooking box with a cooking examiner. This chef will check recipe forms, equipment and ingredients brought by candidates. He will explain operation of equipment available in each box, then team will have 10 minutes to prepare their workstation.

Each team will have of 3h30 to realize and dress the two recipes. The salty dish shall be sent after 3 hours of test, and the sweet dish, 30 minutes later. After that, candidates will have 30 minutes to clean their place.

In the second appendix, you will find a box drawing where candidates will take place, and all equipment available in their box. Out of this list, each team must bring their own material with them. A utility room will be available for cleaning materials at the end of the contest.

ARTICLE 5: DOCUMENTS TO BE SUPPLIED

To validate inscription of a team, school must send by mail the act of commitment, with names and information about candidates before November the 15th 2019. The registration form completed, with all documents and recipes will have to be send before the 31st of January 2020, at 11.59 PM. No change will be accepted until the Challenge day and a check will be made just before tests, with recipes forms. A school certificate for each candidate will be asked by organizers and the day of the contest, an ID Card will be asked at the beginning of tests for each candidate too.

ARTICLE 6: ORGANISATION AND TIMING

Detailed Schedule with perfect timing will be send to teams selected in February but please find below the most important information:

Sunday March 15: arrival in Reims in the end of the afternoon. Submission of fresh products close to organizers and dinner with other teams.

Monday March 16:

- 7.45 AM: welcome and breakfast in the convention center.
- 2.30 PM: End of tests for all teams, lunch and departure to the city tour
- 6.30 PM: Prize giving and cocktail
- 9.00 PM: End of the reception and come back to the hotel

Tuesday March 17: A day of visit will be proposed in Reims and around for teams if they want. Departure of each team at their convenience during the day or Wednesday morning.

ARTICLE 7: PROFESSIONAL WEARS

Each candidate will have to bring its own wear for the challenge:

- Clean kitchen wears
- Anti-skid security shoes
- Several cooking aprons

For tests, a chef's hat and an apron will be given to all candidates. A chef's jacket will be given to all of them. It will have to be worn during contest and the evening, for the prize giving.

ARTICLE 8: PENALTIES

Following points will result in penalties:

- Every bringing of commodities not written in the recipe forms.
- Every lateness for the spending of the plates between 3 and 5 minutes. Every delay in the delivery of the plates longer than 5 minutes will induce the lack of scoring in dish in question.
- The omission of an element of the cooking wear.

ARTICLE 9: MANAGEMENT OF ACCOMMODATION AND MEALS OF DELEGATIONS

Accommodation and meals related to the contest will be supported for 4 people (2 candidates, cooking teacher, a representative of the school or the country, or an interpreter). The management span of accommodation and meals of each international team will be a maximum of three nights and associated meals (breakfasts, lunches, dinners). The care of each team begins on their arrival in France (airport or train). Teams may come with more than four people, but they will have to pay the cost of accommodation and meals for extra people. However, the number of extra people is limited to two. A cost estimate could be sent if team want to have more information.

This year, the challenge is open to the public. Escort of each team should look at their candidates since the public space. No one could be in contact with students during tests, and access to boxes will be prohibited. Everyone will get together for the visit after contest.

ARTICLE 10: JURY

The jury will be composed of cooking and gastronomy figures. Decisions of the jury will be taken based on the evaluation grid and of penalties. The jury of the challenge is sovereign; its decisions will not be appealed, nor contested, nor changed. In case of an ex aequo, the vote of the president of the jury will settle. The contest will be under the supervision of a bailiff to control notation and proceedings of tests.

ARTICLE 11: MINUTES OF THE SENDING OF DISHES

To avoid any debate, the time to end the realization of sending of recipes will be notified on minutes by a member designated by the president. Minutes will have to be countersigned by each team. After the last sending, minutes will be given to the jury in case of delay.

ARTICLE 12: APPOINTMENT OF THE WINNER TEAM AND SPECIAL PRIZES

After this challenge, jury members will add notations of each plates. 3 teams will award 3 main prizes:

- The International Trophée Mille
- The 2nd prize
- The 3rd prize

Among other teams, 3 special prizes of the jury will be awarded:

- The best salty dish
- The best sweet dish
- The best Team Spirit

To select the best team (International Trophée Mille), the jury will add all marks of candidates. For special prizes, winners will be the best mark in the named category (among teams remaining). Each team cannot be granted with more than one prize. Various prizes and presents will be offered to each candidate by the different partners.

Appendix 1: the 4 required products

Reims Vinegar:

This vinegar is made from the champagne marc, with respect of local tradition. It is aged in cellars barrels for 1 year and offers a finesse and a woody bouquet. This vinegar is a unique product on the market.

Producer: Maison Clovis

Phone: 03 26 49 58 70

Web site: <https://moutarde-clovis.com/vinaigres/tous-les-vinaigres/vinaigre-de-reims-50cl.html>



Chicken "Poulette":

This animal is a young female chicken who is not yet considered as adult. Its pulp is tasty and firm. Patrick and Corentine Cogniard are attentive breeders and try to work in a closed circuit within the farm, with the constant concern for quality and respect for the land and animals.

Producer : Les volailles et agneaux de la ferme, 08310 Pauvres

Phone: 03.24.30.33.06

Web site: www.volailles-de-la-ferme.com



Acacia Honey:

Jean-François Brunsart develops acacia honey using gentle and ecological practices. He treats his hives with BIO essential oils and constantly strives for a balance between the welfare of bees and the quality of honey.

Producer : Les ruchers de l'espérance, 1 chemin des tanks, 51420 Cernay Les Reims

Email : jean-francois.brun sart@wanadoo.fr

Web site : www.producteur-miel-pollen-reims.com



Champagne:

Celebration, luxury and delicacy are usually synonym of Champagne. Brut Carte Jaune is a beautiful wine, representative of the Veuve Clicquot Style. This Champagne is really appreciated for its fine bubbles, but also for its seductive and balanced taste: white fruit and toasty aromas sign this beverage to make it a key wine.

Producer: Champagne Veuve Clicquot

12 rue du Temple, 51100 Reims

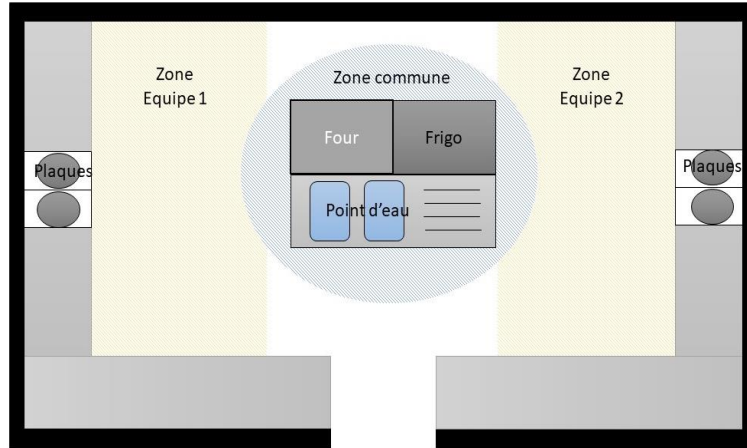
Tél : 03 26 89 54 40

Site internet : www.veuveclicquot.com




Appendix 2: kitchen box composition

Box drawing: 4m x 4m = 16m² for two teams so 8 m² for each.



2 ovens for plates, a rapid cooling cell, and a large freezer will also be available to all teams on the common area.

Material provided	Equipment pictures
<p>1 electrical oven « SelfCookingCenter » 6 floors – Rational brand (to share with another team)</p>	
<p>1 cold room horizontal or vertical LIEBHERR Brand of 600 litres (to share with another team)</p>	
<p>1 inox sink with 1 tray (to share with another team)</p>	

<p>3 work surfaces of 120 cm x 700 cm</p>	
<p>2 induction plate – Bartscher brand. 3000 w with glass area</p>	
<p>12 white plates with 30 cm of diameter Deshoulières brand. (6 plates for the salty dish and 6 plates for the sweet dish)</p>	
<p>3 professional pans: 14 cm, 20 cm and 28 cm</p>	
<p>2 chopping board in polyethylene thickness: 2cm – Size: 50x30 cm and 2 mixing bowls of 20 and 25 cm of diameter</p>	
<p>2 inox trays. Size: 1/1: 530 x 325 cm (adjusted for the oven)</p> <p>2 Baking trays and oven shelf Size: 1 /1: 530 x 325 cm (adjusted for the oven)</p> <p>And 1 kitchen ladder with casters</p>	
<p>1 hygiene kit with sponge, cleaning products, hands disinfectant, latex gloves, paper towel, ...</p>	
<p>1 bin with two bags</p>	