



**4th YEAR OF THE NATIONAL COMPETITION
TROPHÉE MILLE CZECH REPUBLIC
4 NOVEMBER 2023**



TROPHÉE mille
ČESKÁ REPUBLIKA



Kraj Vysočina

RULES

OF THE 4th YEAR OF THE COMPETITION

Trophée Mille Czech Republic

1 PURPOSE OF THE COMPETITION

The general objective of the “Trophée Mille” gastronomic competition is to promote education in the Grand Est Region of France. It is attended by students of specialized gastronomic schools from France and abroad. The founder and main organizer of the competition is renowned French Chef Philippe Mille, who has received 2 Michelin stars and who works in Domaine Les Crayères in Reims. The Grand Est Region is a partner region of the Vysočina Region.

The Trophée Mille competition consists of two rounds:

- the national round of the competition, organised in several countries. Winners of these national rounds represent each country at the international round of the competition.
- the international round of the competition, known as Trophée Mille International, with 12 participating teams from 12 different countries. This round takes place in the city of Reims, in France, in March 2024.

At the initiative of Mr Philippe Mille and the Vysočina Region, a proposal was made to organize a national round of the Trophée Mille competition in the Czech Republic. The winning team of this competition has the right to represent the Czech Republic at the Trophée Mille International in France. If the winner does not make use of this opportunity, the right to represent the Czech Republic passes to the next team in order. The organizer of the international round of the Trophée Mille competition is the Mille et Un! Association, which takes full responsibility for the organization.

The national round of the Trophée Mille Czech Republic competition is intended for students of secondary gastronomic schools and secondary vocational schools in the Czech Republic. The competitor must be a full-time secondary school student in a three-year, four-year or follow-up field of study. The age of the competitors must not exceed 24 years on the day of the competition in the Czech Republic and 25 years on the day of the international competition. Each school can be represented by only one competition team.

The organizer of the competition is the Vysočina Region.

The competition consists of two parts:

1. **Correspondence part**
2. **Practical part – national round of the competition**

2 THE COMPOSITION OF COMPETING TEAMS AND APPLICATIONS

Each team will consist of two competitors: a boy and a girl. For health or other serious reasons, a last-minute change is permitted. However, a change in the team composition must be notified to the organizer of the competition no later than 24 hours before the start of the competition using the following e-mail address: soutezmille@kr-vysocina.cz.

Compulsory attachments to the application:

- **List of ingredients, technical sheet and photos of a salty dish**
- **List of ingredients, technical sheet and photos of a sweet dish**
- **Information sheet**
- **A team photo (min. resolution 300 DPI) processed in accordance with Annex 2**

In order for the school to enter the Trophée Mille Czech Republic 2023 competition, the school must send by e-mail a **complete application form with all attachments** (according to Annex 1). Applications for the competition with all attachments must be sent electronically to the email address soutezmille@kr-vysocina.cz **no later than by 8 September 2023, 10:00am**. A paper application is not required.

After submitting the application, it will no longer be possible to change any information.

The organizer will acknowledge the receipt of application.

3 DATE AND VENUE

Correspondence part of the competition: 24 April 2023 – 8 September 2023, 10:00am.

The fourth edition of the Trophée Mille Czech Republic National Round will take place **on Saturday, 4 November 2023** in the Citypark Jihlava shopping and entertainment centre, Hradební 1. (The date and place of the competition may be subject to change due to force majeure.) Attendance, acceptance and the storage of raw ingredients will take place on 4 November 2022 in the Business School, Tertiary Medical School, Secondary Medical School, Secondary Technical School of Services in Jihlava, Karolíny Světlé 2, Jihlava. The school will provide accommodation and meals throughout the competition weekend. Further details will be provided by the organizers to the advancing contestants after the evaluation of the correspondence part of the competition.

4 CONDITIONS OF THE COMPETITION

Correspondence part:

Contestants will compile a list of ingredients and technological procedures for 6 portions of salty and 6 portions of sweet dishes (technical sheets) and take photos (at least 300 DPI) of each dish on a white plate with a diameter of 30 cm.

The competitors must use the following ingredients when preparing their dishes – the competitors will use the stated amounts:

- boneless fallow deer loin from the family-owned farm Horní Rápotice (approx. 900 g boneless aged, packaged);
- oyster mushrooms, Zdeněk Kittler, the sale of champignons and oyster mushrooms (250 g per package);
- plain light spelt flour from František Křepela, Mlýn Střížov (1 000 g per pack);
- semi-solid pear butter without any added sugar from Džemy od Drahy (260 g per pack).

Note: We recommend to use the obligatory raw ingredients from the above stated producers in the correspondence part already, since they will be provided by the organizer for the Trophée Mille Czech Republic 2023 National Round.

Technical data sheets and photographs of dishes are a mandatory supplement to the application form.

The correspondence part of the competition will be evaluated by the gastronomy expert jury (*Jan Horký, Jan Pýcha, Magdalena Murínová, Tomáš Popp, Pavel Sapík, Pavel Mareš, or other experts*). The organizer reserves the right to change the jury.

The six best-rated teams will participate in the Trophée Mille Czech Republic National Round held on 4 November 2023 in Jihlava. Notifications of the advancing contestants from the correspondence section of the competition to the national round will be sent to all participating schools by no later than 15 September 2023.

Practical part – Trophée Mille Czech Republic National Round

Each team advancing to the finals will have to prepare two dishes within a time limit of 140 minutes:

- a salty dish (main dish – 1 sauce, 2 side dishes) – 6 tasting portions;
- a sweet dish (restaurant dessert) – 6 tasting portions.

The dishes will be prepared according to pre-sent technological procedures and served in accordance with the photos attached to the application.

The contest is open to the general public according to the current safety measures. For safety reasons, the competition kitchen boxes will be separated from the public space by transparent plexiglass.

The four obligatory raw ingredients will be provided to the competitors on the day of the competition in the following total amounts:

- boneless fallow deer loin from the family-owned farm Horní Rápotice (approx. 900 g boneless aged, packaged);
- oyster mushrooms, Zdeněk Kittler, the sale of champignons and oyster mushrooms (250 g per package);
- plain light spelt flour from František Křepela, Mlýn Střížov (1 000 g per pack);
- semi-solid pear butter without any added sugar from Džemy od Drahy (260 g per pack).

Economic utilization of the compulsory raw ingredients will not be subject to evaluation.

The competitors are responsible for bringing other **unprocessed** (washed, but not further processed) ingredients required for the preparation of both competing dishes to the competition venue. All ingredients required for the preparation of both dishes, including the mandatory ingredients, must be indicated on the technical data sheets for each recipe.

It is highly recommended that competitors use additional seasonal ingredients when preparing their dishes.

Both dishes must be presented to the jury on white plates of 30 cm in diameter that **will be provided by the organizers**.

Annex 3 to these rules contains a description of the required raw ingredients and contact information for their suppliers.

Upon arrival at the competition venue, each competition team will be allocated to their respective workplaces according to the time schedule and accompanied by their assigned jury member. This jury member will review the team's technical sheets, inventory and raw ingredients, and will inform both contestants of the equipment available to them in their kitchen box. The contestants will then have 10 minutes to prepare their workplace.

There is a 2-hour limit for the preparation and delivery of the salty dish. The sweet dish will be served within 2 hours and 20 minutes of the start of cooking. Afterwards, the competitors will have 20 minutes to clean their workplace.

In Annex 4 of these rules, you will find the kitchen box plan which will be at the competitors' disposal and a list of its equipment and appliances. This plan is for illustration only. The organizer of the competition will inform the competition teams in advance about the exact composition of the kitchen box. Its form will be defined by the supplier of competition studies. Each team must also bring their own equipment and other utensils to prepare their competition dishes. The equipment and utensils will be stored in stackable Euro containers with lids.

5 THE COURSE OF THE COMPETITION AND THE SCHEDULE

The schedule will be specified later and sent to all schools that advance to the practical part of the national round of the competition.

Work Clothes and Other Supplies

The competition organizer provides to all competitors a work clothes in the form a chef's jacket, an apron and a headgear. The competitors use their own trousers and footwear.

Each competitor must bring:

- **proof of identity and a certificate of health;**
- **clean cooking wear (a chef's jacket, an apron and headgear will be provided by the competition organizer the day before), trousers (preferably black);**
- **footwear with a non-slip sole;**
- **several dish towels;**
- **other necessary utensils.**

Evaluation and Jury

The performance of the competing teams will be evaluated by an expert jury, which will evaluate the results of both parts of the competition in accordance with the principles of competitive gastronomy. The jury's decision will be final and no appeal or protest will be possible. In the event of a tie, the president of the jury will decide on the result.

The number of points may be reduced for the following reasons:

- the use of non-listed raw ingredients; however, one's own demi-glace is permitted;
- delays in serving the dishes to the jury of up to 3 minutes from the time period designated for serving the jury will be tolerated. Points will be deducted for delays from 4 to 10 minutes (1 point for each minute of delay).

In Annex 5 of these rules, you will find the specimen of evaluation lists for the jury. The organizer reserves the right to change them.

Conditions of Disqualification

- serving delays of more than 10 minutes;
- disregard of hygienic principles;
- inappropriate appearance and/or inadequate work clothes;
- late arrival to the workplace;
- the use of imported or ready-to-cook food.

Accompaniment

Each team will be accompanied by one teacher as a coach. The teacher must not be present in the workplace during the competition, however, he/she will be given a cooking jacket as a "coach" and will be allowed to stand in front of the box of his candidates to coach them throughout the event.

6 ANNOUNCEMENT OF THE WINNING TEAM AND OTHER AWARDS

At the end of the final competition day, the following prizes will be awarded:

3 teams will award 3 main prizes. The jury will also award one special prize:

- **Trophée Mille Czech Republic (i.e. Philippe Mille national trophy) – the winner**
- **The 2nd prize**
- **The 3rd prize**

- **Special prize of the jury for the Team Spirit**

Each team cannot win more than one prize.

The winning team of the Trophée Mille Czech Republic 2023 is entitled to represent the Czech Republic in the Trophée Mille International competition, which will be held in Reims in March 2024.

The costs of the team selected to participate in the Trophée Mille International 2024 beginning from their arrival to France for a period of 3 days for 3 persons will be covered by the French organizers. The costs are calculated per: 2 competitors and 1 accompanying person. Other costs incurred shall be borne by the winning school with the support of their authority or sponsors.

7 CONCLUDING INFORMATION

Contacts to organizers:

soutezmille@kr-vysocina.cz – The official email address of the competition

Ing. Jana Hadravová, MPA, head of the Educational Development Unit at the Department of Education, Youth and Sports of the Regional Authority of the Vysočina Region, hadravova.j@kr-vysocina.cz;

Mgr. Libor Fasora, Principal of the Business School, Tertiary Medical School, Secondary Medical School, Secondary Technical School of Services, and the Language School in Jihlava, reditel@ozs-ji.cz;

Mgr. Jan Skála, foreign relations officer and Vysočina Region representative in Brussels, Presidential Secretariat, External Relations Unit of the Vysočina Regional Office, skala.j@kr-vysocina.cz.

More information, photos, videos: www.trophee-mille.fr/ceska-republika/, or <https://www.kr-vysocina.cz/trophee-mille-ceska-republika/ms-122865>

8 ENTRY TO THE COMPETITION

The competition application will consist of the following individual documents in the formats listed below. Please fill out attachments 1, 2, 3 and 4 in a text processor (e.g. Word) and then save/print in the following format pdf.

By submitting an entry form, the school agrees to the rules and conditions of the competition. It also acknowledges, that during the National Round of the Trophée Mille Czech Republic 2023 the organizer will take photographic and audiovisual recordings to document the event itself, which may be subsequently published in the media or in the materials of individual schools for the purpose of informing about the event and to showcase the activities of the parties involved.

Furthermore, the school acknowledges and expressly agrees that the organiser of the event may publish the results of the competition the ranking of the participants via its website or other communication channels. To withdraw specific photographs published by the competition organiser, please contact Ing. Jana Hadravová, MPA (hadravova.j@kr-vysocina.cz).

Annex 1: Application form incl. the information sheet, list of ingredients and technical sheet (part 1, 2, 3, 4)

Annex 2: Guidelines for the team photo and the salty and sweet dishes

Annex 3: Required ingredients

Annex 4: Kitchen box layout

Annex 3: Required ingredients

Boneless fallow deer loin – Horní Rápotice Farm

Fellow deer loin has similar properties to sirloin; it is completely fat-free and its dietetic properties are self-evident. On the other hand, the contents of minerals and other nutrients ranks it among the most beneficial for the human body. Fallow deer loin is characterized by the tender texture of its meat and will appeal to you with its delicate taste. It is suitable for roasting, steaks or grilling. It is considered the second most valuable part of fallow deer after sirloin, and it should not be missed during any festive occasion. Fallow deer loin is a real delicacy. The meat is firm, tender, delicate, and dark red in colour with a natural venison flavour. The loin is suitable for all types of preparation, but its high quality makes it most useful for minute steaks.

Producer:

Farma Horní Rápotice
396 01 Horní Rápotice, Humpolec

Contact to the supplier:

Josef Martinec, tel.: 603 737 078
Jakub Martinec, tel.: 606 311 529

e-mail: farmarapotice@seznam.cz

website: www.farmarapotice.cz

Downloaded from: <https://www.reznik.online/product-page/>



Oyster mushrooms – Zdeněk Kittler, Velký Beranov

The oyster mushroom is one of the mushrooms that is nowadays available in larger shops. It can easily become a regular part of our diet. And why is it good to eat this mushroom? Give oyster mushrooms a chance not just in autumn, but include them in your regular diet. You will both enjoy them and replenish vitamins, minerals and help your body fight against adverse environmental effects. The cap with gills is soft and does not need to be cooked for too long.

Producer:

Zdeněk Kittler
The sale of champignons and oyster mushrooms

Velký Beranov 239,
588 21 Velký Beranov

Telephone: 567 218 840, 776 710 549

E-mail: kittler.zdenek@centrum.cz

Downloaded from: https://www.vimcojim.cz/magazin/clanky/o-vyvive/Hliva---pro-chut-i-pro-zdravi_s10010x10081.html



Plain light spelt flour – Mlýn Střížov

The Střížov Mill is a small family-owned business that makes all its products by employing traditional methods and using high quality ingredients grown in the Bohemian-Moravian Highlands. Many of you ask what makes our flour so different. One of the main reasons is the source material. We have worked with selected suppliers for a long time and always check the current state of the grain. Also, the grinding method is absolutely essential. Given the size of our mill, we can afford to devote the necessary time and care to our flour. The milling process is basically the same as it was one hundred years ago.

Producer:

František Křepela
Mlýn Střížov
Střížov 82 , 588 22 Luka nad Jihlavou

e-mail: mlynstrizov@mlynstrizov.cz

website: www.mlynstrizov.cz

Downloaded from: <http://www.mlynstrizov.cz/nabizime.php>



Pear butter – Džemy od Drahy

Semi-solid, no added sugar. Ingredients: 100% pears, contains naturally occurring sugars. Pear butter, a classic that never gets old. Pears are a good source of fibre; they contain vitamin A, the B vitamins, folic acid, and potassium, calcium, and magnesium. Their high water content cleanses the intestines, and neutralizes and then eliminates heavy metals and toxic substances such as lead, mercury and cadmium from the body. For cakes, pancakes or just by itself.

Producer:

Drahomíra Bumbová
Červená Lhota 13, 675 07

Telephone: +420 723 636 309

Monday to Wednesday - after 3 pm, from Thursday to Sunday - anytime

E-mail: dzemyoddrahy@seznam.cz

website: www.dzemyoddrahy.cz

Downloaded from: <http://www.dzemyoddrahy.cz/hruskova/hruskova-povidla-bez-pridaneho-cukru-260-g/>

