



## International Trophée Mille « Service & Sommelier » 25 March 2024 - 13th edition

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 all students from cooking or hospitality schools, all over the world. 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.

The Trophy takes place in two sessions:

- The Trophée Mille France: a national competition in which participating teams are selected on the basis of the quality of their written submissions. We ask for a 250-word text written (in Word format) by the team on the theme "Are Restaurant Service and Sommellerie Complementary Professions?"
- The Trophée Mille International where a maximum of 12 teams from different countries will be selected to compete in March 2024. Participating teams will be selected on the basis of the quality of their written submissions. We ask for a 250-word text written (in Word format) by the team on the theme "Are Restaurant Service and Sommellerie Complementary Trades?"

## **ARTICLE 2: DATE AND PLACE**

The 13th Trophée Mille International will take place on Monday March 25, 2024, at the Centre des Congrès de Reims, 12 Boulevard du Général Leclerc, 51100 Reims.



## **ARTICLE 3: TEAM COMPOSITION AND REGISTRATION**

Registration for the competition is free of charge but must be made by the training establishment and not by the pupils or students. Self-applications will not be accepted. Each school may enter only one team in the competition.

Schools wishing to compete in the "Service-Sommelier" section must present a mixed team, comprising two candidates: one male and one female, enrolled in a section of their school.

Both candidates must be under 25 years of age on March 1, 2024, for the international competition. Only one accompanying person may accompany the team.

Last-minute replacement of a candidate, for medical or family reasons, is accepted. However, all team changes must be notified at least 24 hours before the start of the competition. And from 15 days before the competition, we will no longer be able to deliver a personalized outfit (vest) to the candidate.

#### **ARTICLE 4: TEST PROCEDURES**

The competition tests will be open to the public and candidates will work in an open space where everyone can see them.

The 4 local products required of candidates will be:

- Duck breast and saffron honey
- 72% blended chocolate and Ratafia Solera 90-16

A description of the products required and the names of the 4 producers featured this year can be found in attached 2 of these rules.

No connected tools will be allowed during the tests: phone, tablet, watch, etc.

Depending on the option chosen, each candidate will have to complete 4 tests, either in service (a cutting test, a cheese test, an art of the table test and a creativity test), or in sommelier (champagne recognition, written questionnaire, decanting, and an order-taking test).

A joint test (in pairs) on the imposed products will complete these tests.

#### **ARTICLE 5: DOCUMENTS TO PROVIDE**

To validate the team's entry for the 13th edition of the International Trophée Mille, the school must return the completed and signed entry form by e-mail before 00:00 on Monday, January 29, 2024.

Selected teams will be announced by e-mail by the end of the day on Tuesday, January 30, 2024, at the latest.

On the day of the competition, candidates will be asked to show proof of identity to gain access to the Trophée Mille events.

#### **ARTICLE 6: COMPETITION PROCEDURE**

A detailed schedule will be sent to selected teams 15 days before the start of the competition. Nevertheless, here are the most important details to bear in mind when registering:

**Sunday, March 24:** arrival in Reims late afternoon, hotel check-in and welcome cocktail.

**Monday, March 25:**

- 7:45 am: Candidates are welcomed at the Centre des Congrès, and tests begin.
- 2:30 pm: End of tests for all teams, lunch, and afternoon tour.
- 6:30 pm: Prize-giving ceremony followed by a cocktail reception.
- 9:00 pm: End of the evening and return to the hotel.

**Tuesday, March 26:** Departure of teams depending on air tickets.

## **ARTICLE 7: Professional clothing**

Each candidate must bring his/her own professional uniform for the competition:

- Service dress, whether or not from the training establishment, clean and complete, with no markings or logos
- Professional service shoes
- Service equipment: sommelier knife, slicing knives, cloths, pen, gloves, etc.

This outfit will be complemented by a vest offered to candidates by our partner, which they must wear during the tests and at the prize-giving ceremony.

## **ARTICLE 8: PENALITIES**

The following points will result in penalties:

- Before the competition:
  - o Penalties will be imposed if the registration form is not returned by the deadline.
- In service:
  - o Forgetting your knives or any part of your service equipment,
  - o If you forget any part of your service outfit.

## **ARTICLE 9: CHAPERONE**

For the duration of the competition, each team may only be officially supervised by one teacher/accompanist, who must be positioned in the waiting area with his or her candidates, or in the "public area" reserved for this purpose.

As the competition is open to the public, any other accompanying persons may also observe the competition from the "public zone".

If your school would like to bring supporters or other students to watch the competition, please let us know as soon as possible, so that we can make the best possible arrangements for them.

## **ARTICLE 10: PAYMENT FOR**

Registration for the Trophée Mille competition is free of charge.

The association takes care of 3 people (2 candidates and 1 teacher), from their arrival at Paris Charles de Gaulle airport on Sunday afternoon until their departure on Tuesday morning:

- Accommodation: 3 rooms for 2 nights (Sunday evening and Monday evening):
  - o 3 single rooms for 2 candidates and 1 teacher/accompanist
- Meals:
  - o Sunday evening cocktail reception
  - o Monday morning breakfast at the hotel, lunch, and dinner on the competition site
  - o Tuesday morning hotel breakfast

Travel costs to France are the responsibility of each school. A shuttle bus will pick up candidates at Paris Charles de Gaulle airport.

## **ARTICLE 11: JURY**

The competition jury is made up of leading figures from the world of gastronomy and the professional world. Its decisions are final and cannot be appealed, contested, or modified. In the event of a tie, the president of the jury will make the final decision.

A bailiff will be present on the day of the competition to check that the tests are running smoothly, and to validate the points count.

In the week following the competition, each team will be informed of its comments and scores only.

## **ARTICLE 12: TEAM EVALUATION**

To select the winning team for the Trophée Mille International "Service-Sommelier" 2024, the scores of each pairing will be added together.

At the end of the day's events, 4 prizes will be awarded:

- o 1st prize Trophée Mille
- o 2nd prize Trophée Mille
- o 3rd prize Trophée Mille
- o "Carré des Producteurs" Special Prize

## ARTICLE 13: TEST DETAILS

### RESTAURANT SERVICE SECTION:

#### CUTTING:

Each candidate will have to make a cut, prepare a dish, then prepare a plate and serve a customer (member of the jury). The cut will be made from a duck breast.

In front of the jury, the candidate must be able to present the technique used and justify his/her choice of service. All accompaniments must be served English style.

Candidates must bring their own slicing knives for this test. The candidate will be provided with a pedestal table, plates, chopping board, cutlery and hotplates.

The jury will pay particular attention to the following aspects:

- Hygiene and cleanliness of the workstation,
- Quality of cutting,
- Harmonious presentation,
- Speed and temperature of service,
- Mastery of service techniques.

*A translator will be authorized for this test. Time allowed for the test: 20 min max*

#### BUCKLING TEST:

This test will enable the jury to assess your creative buckling skills and your mastery of the technique.

The candidate will have to propose to the jury a flambé of a crêpe with Grand Marnier. The crêpes and Grand Marnier will be supplied by the association, and the following ingredients will be available: sweet butter, lemon juice, orange juice, white sugar, brown sugar, honey, yellow lemon and lime.

If the creation requires other products, the candidate is free to bring them.

The preparation will be made for two guests and must be served to the members of the jury for tasting.

The jury will pay particular attention to the following aspects:

- Originality of the recipe,
- Mastery of the flambé technique,
- Harmonious presentation,
- Organoleptic quality of the preparation

*A translator will be authorized for this test. Time allowed for the test: 20 min max*

### CHEESE SERVICE FROM THE GRAND EST REGION:

The cheeses will come exclusively from the Grand-Est region.

**Recognition test:** the candidate has one minute to visualise and recognise the cheeses presented to him/her.

He/she must then present three cheeses selected by the jury, indicating:

- their name
- their milk of origin
- whether they are classed as A.O.P., I.G.P. or not,
- the cheese family to which they belong
- their geographical origin
- and any other indication that seems important and judicious to provide and that could help differentiate it: shape, colour, history, organoleptic characteristics, etc.

**Service test:** the candidate serves the cheese on a plate according to the instructions and wishes of the jury: cutting up 3 cheeses and accompanying products.

The jury will pay particular attention to the following aspects:

- Consideration of the traditional rules for serving cheese: equipment (knives are provided), tasting, weight served, harmony of presentation, accompanying products, quality of cutting,
- Product knowledge,
- Level of professional language,
- Take into account the jury's instructions.

*A translator will be authorized for this test. Time allowed for the test: 20 min max*

### ART OF THE TABLE:

The "Service" candidate will have to put himself/herself in the situation of a maître d'hôtel in a gastronomic restaurant. He/she will be responsible for setting a table for 2 people.

The table decoration and the folding of the napkins must correspond to the required theme, i.e. "The 4 Elements", and the table will be set on a rectangular table measuring 60 cm by 120 cm.

The candidate must bring the crockery (plates, glasses and cutlery) and decoration he/she will need to set the table for 2 people.

On arrival in the studio, the candidate will be accompanied to his/her table by a member of the jury, who will instruct the candidate on how to use the iron provided.

A list of 7 toppings to choose from and practise before the competition is given in appendix 2 of these rules. The choice of design must be made by 29 January 2024 at the latest. Each team will receive a set (1 tablecloth, 2 napkins) week 42 in their establishment.

The jury will pay particular attention to the following aspects:

- Organisation of the work,
- Respect for the set theme,
- Knowledge of tableware,
- Harmony and elegance of the table.

*A translator will be authorized for this test. Time allowed for the test: 20 min max*



## SOMMELIER TEST:

### PRÉSENTATION DE CHAMPAGNE :

The candidate will draw two Veuve Clicquot vintages.

He/she will give a commented tasting, presenting the house and its history.

The jury will pay particular attention to the following aspects:

- Knowledge of Veuve Clicquot,
- Level of professional language,
- Mastery of tasting techniques,
- Quality of the organoleptic presentation of the selected cuvées.

*A translator will be authorized for this test. Time allowed for the test: 20 min max*

### QUESTIONNAIRE – WRITTEN TEST :

Candidates will be asked to answer a questionnaire on:

- Sommelier techniques,
- Wine-related equipment,
- Knowledge of wines from the major French wine-growing regions,
- Wine legislation,
- General sommelier culture.

The questionnaire will be revealed on the day of the competition.

During this test, no document or electronic device will be allowed (phone, tablet, console, ...).

*A translator is not permitted for this test. Time allowed for the test: 30 min max*

### CARAFAGE:

To demonstrate their mastery of professional techniques, candidates will be asked to decant a white wine from the Alsace wine region. Using the decanter, the candidate will perform the decanting technique in front of the jury, then serve the wine and give a commented tasting.

The candidate may be asked questions about the usefulness of the decanting technique and the choice of decanter.

The jury will pay particular attention to the following aspects:

- Mastery of the decanting technique,
- Knowledge of the proposed wine,
- Quality of the organoleptic presentation of the selected wine.

The association will provide a Lehmann "vineyard" decanter. Candidates may bring their own decanter.

*A translator will be authorized for this test. Time allowed for the test: 20 min max*



### TAKING ORDERS:

In this test, the jury will be able to assess your ability to advise customers on food and wine pairings, based on their choice of dish.

The candidate will have to take the order of a table of 2 diners and guide them in their choice of champagne from the Veuve Clicquot range, according to the menu they have chosen. The candidate will have to explain and argue his/her proposals.

The jury will pay particular attention to the following aspects:

- Knowledge of the range of Veuve Clicquot champagnes,
- Consistency of food and wine pairing suggestions,
- Level of professional language.

*A translator will be authorized for this test. Time allowed for the test: 20 min max*

### TEST COMMON TO BOTH CANDIDATES:

#### CARRE DES PRODUCTEURS:

The 4 producers selected this year will welcome the two candidates from the same team to find out:

- ♦ Service: their command of product knowledge: seasonality, geographical origin, composition, preparation, etc.
- ♦ Sommelier: their knowledge of beverages: how to match them with the required products, how to make ratafia, how to make honey, etc.

*A translator will be authorized for this test. Time allowed for the test: 20 min max*

### APPENDIX:

Appendix 1: Presentation of the 4 required products

Appendix 2: List of 7 Livosges tablecloths

## Appendix 1: The 4 required products

### Duck breast:

The duck breast comes from a duck reared on the farm, on a grassed outdoor run, and are free to come and go throughout the day. Each duck can eat and drink as much as it likes. The feed is prepared on the farm, mainly with wheat, peas and rapeseed. Each duck is then fattened on grain maize for 15 days. duck stays on the farm for between 4 and 5 months. The ducks are then processed on site in the European-standard food processing plant.

**The duck breast available for the competition weighs around 450g each.**

Producer: La Ferme de Tilloy



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### Saffron honey :

Sandrine's family has been involved in beekeeping for 3 generations, with the 4th generation taking off with her 17-year-old twin daughters. In addition to her family heritage, Sandrine has been growing saffron since 2009. She was the first to reintroduce this spice to the Marne region, which led to her meeting chef Philippe Mille and the creation of an exceptional product that links her grandfather's story to her own, with the birth of her honey. Spring honey from the first flowers of spring (fruit trees, dandelion, rapeseed, wild cherry). This honey comes from the last harvest in 2023, and the refined saffron from 2022. This creamy honey is scraped and crumbled by hand.



**The pot provided for the competition is 125 gr.**

Producer: Le rucher d'Albert

### Assemblage 72% chocolate:

Chocolat Assemblage 72% cocoa by Emmanuel Briet is a dark couverture chocolate made with cocoa from 6 to 7 Grands Crus of different origins. Thanks to this blend, the taste obtained will be constant over the years, harvest after harvest... This blend of grands crus is the House's signature chocolate and has been designed to appeal to the widest possible range of tastes and aromas. The balance between bitterness and sweetness has also been designed to satisfy as many chocolate lovers as possible.



**The chocolate provided for the competition will be in the form of a 100g bar.**

Producer: Emmanuel Briet

### Ratafia Solera 90-16 :

Domaine Henri Giraud has taken its time to develop its ratafia. Patiently, the fruitiest juices taken from the best years from 1990 to 2016 have been blended with the finest Champagne and aged in Solera small oak barrels. The felicitous alchemy discovered in the thirteenth century has now left us to savour the caress of these magnificently transcended Champagne grape juices. Its warm amber colour, with its lovely coppery, almost red highlights, evokes maturity and elegance. Supple and smooth, we are immediately taken by its texture.



### Technical informations:

**70% Pinot Noir - 30% Chardonnay**

**Aged in barrels using the Solera method**

**Solera 1990-2016**

**The ratafia provided for the competition will be in the form of a 50cl bottle.**

Producer: Champagne Henri Giraud

**Appendix 2: The 7 toppings on offer**  
**(Choice to be made by 29 January at the latest)**

**Anatole :**

Woven tablecloth in a pretty  
herringbone pattern  
100% coton – 233grs/m<sup>2</sup>



**Arabesque :**

White damask tablecloth decorated with  
elegant stylised arabesques.  
100% coton – 230grs/m<sup>2</sup>



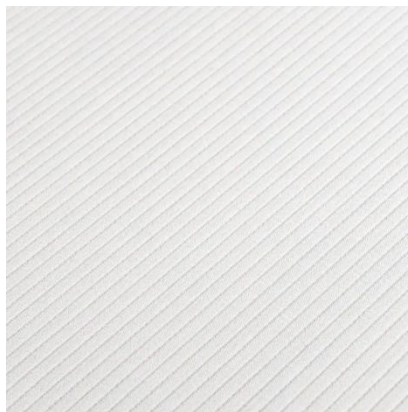
**Bulles :**

White cotton tablecloth accented with  
tone-on-tone bubbles.  
100% coton – 230grs/m<sup>2</sup>



### **Côte de cheval :**

Ribbed effect mercerised  
pure cotton tablecloth,  
very heavy for  
magnificent effects.  
100% coton – 310grs/m<sup>2</sup>



### **Marble :**

Pure cotton tablecloth  
woven with fine  
marbling  
100% coton – 200grs/m<sup>2</sup>



### **Moire :**

A moiré-effect topper in  
pure Egyptian cotton.  
100% coton – 200grs/m<sup>2</sup>



### **Vendôme :**

Pure cotton damask  
tablecloth with a textured  
wave pattern. Slightly  
shiny effect obtained  
during weaving.  
100% coton – 190grs/m<sup>2</sup>

