



## INTERNATIONAL CONTEST RULES

“Cooking and Pastry”  
on March 25, 2024

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.

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

The 13th edition of the international challenge will take place on Monday, the 25 of March 2024, at the Convention Centre, 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 and must have less than 25 years old, for the challenge day.

To compete in the "Cuisine and Pastry" competition, each team must be composed of two candidates: a man and a woman, being educated in a "Cuisine" and/or "Pastry" section of their establishment. They will work together on a salty dish and a sweet dish, in the same kitchen.

The two candidates must all be under the age of 25, on March 1, 2024, for the international competition.

Only one teacher will have to accompany the team, he will have the role of coach during the 3h00 of the event.

The last-minute replacement of a candidate, for medical reasons or family event, is accepted. Any team modification must be indicated no later than 24 hours before the start of the events. From 15 days before the competition, we will no longer be able to ensure the proper delivery of a personalized jacket to the candidate.

#### **ARTICLE 4: TEST PROCEDURE**

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 4 persons, which represents 8 plates per team. For the cooking part, the following products from the Grand Est region must be used:

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

In attached 1 of these rules, you'll find a description of the products required and the names of the 4 producers featured this year. These 4 raw materials will be supplied to participants on the day of the competition, in the quantities they specify in their written application. The other raw materials needed to prepare the 8 plates (4 savory plates and 4 sweet plates) will be brought by the contestants to the competition site, in their raw state (washed, but not processed). All foodstuffs required to prepare the two dishes (including the required products) must be listed on the recipe cards.

The recipes proposed by the teams must use seasonal secondary products. Savory dishes must comprise a main dish, two side dishes and a sauce. Lobster, truffles and caviar are not permitted in this competition. The two preparations must be presented to the jury on flat white plates, 30 cm in diameter, and a sauceboat must accompany the 4 savoury plates. These items will be supplied by the organizers.

On arrival, each team will be greeted by a Trophy ambassador, who will take charge of their equipment and install it in the box with the foodstuffs. The team will only be allowed access to its box at the time allotted to it, at which point it will check with its ambassador the technical data sheets, equipment and ingredients it has brought with it. The ambassador will train the two candidates on how to use the equipment provided in their box. The savory preparation will be sent after 2h30, and the sweet preparation after 3h (i.e. 30 minutes later). After that, they'll have 30 minutes to clean up.

In attached 2 of these rules, you'll find the plan of the booth where the participants will be set up and the list of equipment made available to them (this list will be refined by the organizers a few weeks before the competition). In addition to this list, each team must bring the equipment and utensils it will need to prepare its two dishes.

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

To validate the team's registration for the 13th edition of the International Trophée Mille, the establishment must return the completed and signed registration form by e-mail, together with the savory and sweet recipes, before midnight on 29 January 2024. These recipes will be used to decide between the teams, and the names of the selected teams will be announced by e-mail on Tuesday 30 January.

With regard to the recipes, no data may be modified between now and the day of the event, and a check of the commissary vouchers will be carried out to ensure compliance with the quantities indicated and those used (at the start of the cooking event).

On the day of the competition, both candidates will be asked to show proof of identity before the start of the tests.

## **ARTICLE 6: COMPETITION SCHEDULE AND TIMETABLE**

The detailed team schedule with the times at which each team will appear will be sent to the selected teams 15 days before the competition. However, here is the most important information to know:

**Sunday, March 24:** arrival in Reims in the late afternoon, fresh food delivered to the organizers, 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 certain items of clothing for the competition:

- Clean black pants.
- A pair of non-slip safety shoes.
- Several tea towels.

Candidates will be given a chef's hat, jacket and apron for the tests. The same jacket must be worn for the prize-giving ceremony.

#### **ARTICLE 8: PENALTIES**

The following points will result in penalties:

- Before the competition:
  - Failure to meet deadlines for submission of entry forms and recipes.
  - Any technical data sheet that does not comply with the required format.
- In the kitchen:
  - Any introduction of foodstuffs not provided for in the recipe sheet.
  - Any delay between 3 and 5 minutes will be notified. Any delay in excess of 5 minutes will be penalized.
  - Forgetting any item of kitchen clothing.

#### **ARTICLE 9: ACCOMPANIMENT AND DOCUMENTS AUTHORIZED ON SITE**

Each team must be accompanied by a single teacher on the day of the competition. As the competition is open to the public, other potential accompanying adults will be able to observe the competition from the area reserved for this purpose. 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 organize their arrival and welcome them. The cookery teacher will be given a cooking jacket as "coach". He or she will be authorized to stand in front of the candidates' booths and coach them throughout the competition.

#### **ARTICLE 10: COMPETITION PRIZES AND COSTS**

Registration for the Trophée Mille competition is free of charge. The association will take care of 3 teams (2 candidates and 1 teacher), from their arrival in Reims on Sunday afternoon until their departure on Tuesday morning:

- Accommodation: 3 rooms for 2 nights (Sunday and Monday):
  - 3 single rooms for 2 candidates and 1 teacher
- Meals :
  - Sunday evening cocktail reception
  - Monday morning, noon and evening in the competition area
  - Tuesday morning at the hotel

Additional nights can be booked before and after the competition, at the team's expense. Travel costs to Paris are the responsibility of each school. A shuttle bus can pick up candidates at Paris Charles de Gaulle airport, if air travel is chosen, or train tickets can be booked to bring you to Reims from the center of the capital.

#### **ARTICLE 11: JURY**

The jury will be made up of personalities from the professional and gastronomic worlds. The competition jury is sovereign, and its decisions may not be appealed, contested or modified. In the event of a tie, the vote of the jury president will be decisive. A bailiff will be present on the day of the competition to check the progress of the tests and the scoring. Notes and comments will be sent to each team the following week (**only the notes of the team concerned**).

#### **ARTICLE 12: MINUTES OF DISPATCH**

To avoid any disputes, the time of completion of the recipes and the dispatch of the dishes will be recorded in the minutes by a member of the jury, designated by the president.

The minutes must be countersigned by each team at the end of the final delivery, and will be given to the jury in the event of a delay.

#### **ARTICLE 13: EVALUATION OF CANDIDATE TEAMS**

To select the winning team for the International Trophée Mille " Kitchen-Pastry" 2024, the members of the jury will add up the scores of the cooking pairs. At the end of the day's events, 4 prizes will be awarded:

- 1st prize
- 2nd prize
- 3rd prize
- Special Team Spirit Prize

## Attached 1: The 4 imposed products

### **Duck breast**

The duck breast comes from a mulard duck raised on the farm, on a grassy outdoor run, and are free to come and go throughout the day. Each duck is free to feed and water itself at will. Feed is prepared on the farm, mainly with wheat, peas and rapeseed. Each duck is then fattened on grain corn for 15 days. A 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 is about 450 gr. each.**

Producer: La Ferme de Tilloy



### **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 with chef Philippe Mille and the creation of an exceptional product linking 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 swelled by hand..

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

Producer: Le rucher d'Albert



### **Assemblage 72% chocolate:**

Chocolat Assemblage 72% de cacao 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 is also designed to satisfy as many chocolate lovers as possible.

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

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 happy alchemy discovered in the 13th century leaves us to taste today the caress of these magnificently transcended Champagne grape juices. Its warm, amber color, with its coppery, almost red highlights, evokes maturity and elegance. Supple and smooth, we're immediately captivated by its texture.

### **Technical Data**

70% Pinot Noir - 30% Chardonnay

Aged in barrels using the Solera method

Solera 1990-2016

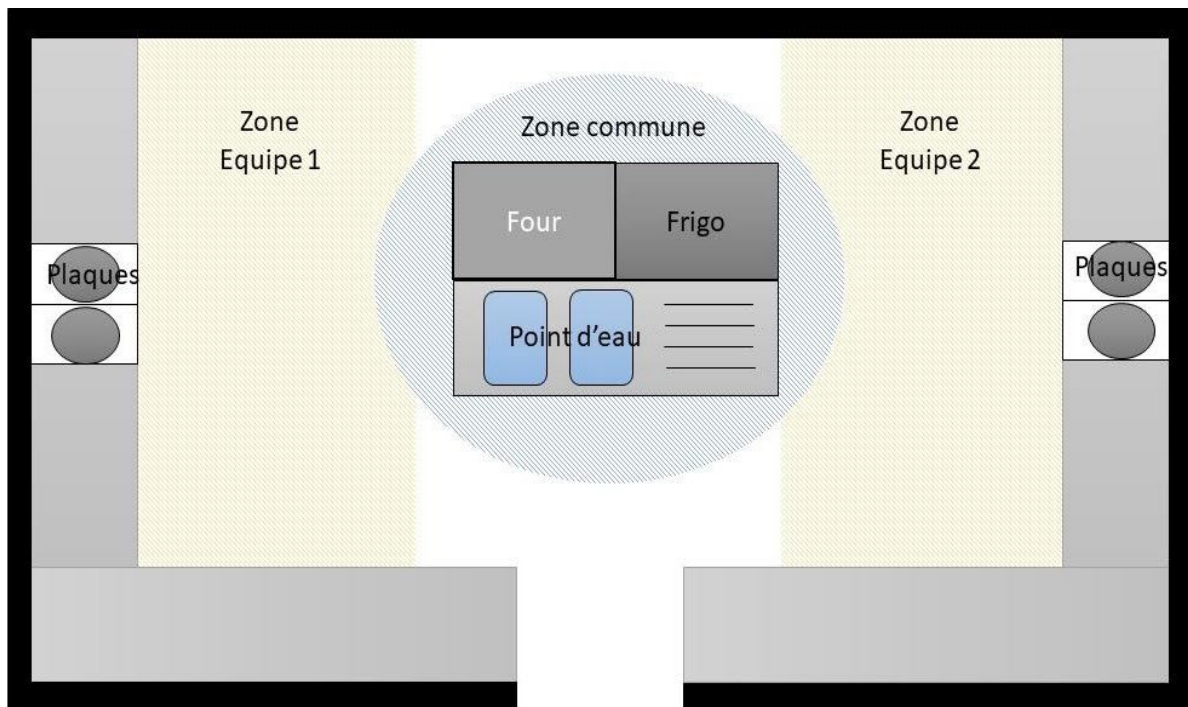
**The ratafia provided for the competition will be in the form of a 50 cl bottle.**

Producer: Champagne Henri Giraud



## Attached 2: Composition of a kitchen box and equipment at your disposal

Box layout: 4m x 4m = 16 m<sup>2</sup> or 8m<sup>2</sup> for each team.





## Materials available in the common area for all teams

2 ovens for plates



1 rapid cooling cell



1 big freezer



Vacuum machine (without bag)



1 microwave



1 WrapMaster double tanks Albal brand professional, each with a roll of baking paper and a roll of aluminum (45 cm wide).



**Materials to share with the other team present in your box.**

1 electric oven SelfCookingCenter 5 senses at 6 levels, of the Rational brand



1 horizontal or vertical cold room of the LIEBHERR brand, of 600 liters



1 stainless steel sink with 1 tray



1 stick blender 190 V.V of the Robot Coupe brand.



1 Robot Coupe R2.



1 mixer RM 8 of the Robot Coupe brand.



## Materials available only for your team

1 stainless steel ladder  
on caster.



4 work surface 120 cm x 700 cm



2 induction plates of the Bartscher brand.  
3000 w, with glass surface



8 plates 30 cm white from the Deshoulières  
brand.  
(4 plates for the salty dish, placed in an oven  
and 4 plates for the sweet dish)



2 gastro trays size 1/1: 530 x 325 cm  
(corresponding to oven dimensions)  
  
2 Plates and grilles size 1/1: 530 x 325 cm  
(corresponding to oven dimensions)



1 WrapMaster from the Albal professional  
brand with a roll of stretch film (30 cm wide).



1 hygiene kit with sponges, cleaning products,  
hand sanitizer, latex gloves, wipes, mop, etc.



- 2 bins:
- an organic bin that will be composter
  - one bin for the rest of the waste

