

TROPHÉE MILLE

9^{ème} édition



CONTEST RULES INTERNATIONAL TROPHEE MILLE on March 18, 2019

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 9th edition of the international challenge will take place on Monday, the 18th of March 2019, 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 18, 1994).

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

This year, 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:

- Duck breast fillet and butternut squash for the salty dish
- Biscuit Rose of Reims and Champagne 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 at 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 a white plate with a diameter of 30 cm, supplied by organisers. 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 realise 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 this box. Out of this list, each team must bring their own material with them. A utility room will be placed close to boxes, for dirty dishes and dustbin.

ARTICLE 5: DOCUMENTS TO BE SUPPLIED

To validate inscription of a team, school must send by mail the registration form completed. 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, after the official selection of the 12 teams (in November), 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

7.30 AM: welcome and breakfast for the 12 teams
8.30 AM: Cooking test beginning for the first team, then a new one, every 10 minutes.
11.30 AM: First salty dish delivery
12.00 AM: First sweet dish delivery
2.30 PM: End of tests for all teams
6.30 PM: Prize giving and cocktail
9.00 PM: End of the reception

Detailed Schedule with perfect timing will be send to the 12 teams selected, in November.

ARTICLE 7: PROFESSIONAL WEARS

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

- Clean kitchen wears
- Anti-skid security shoes
- One or several cooking aprons

For tests, a chef's hat and an apron will be given to all candidates. For the prize giving, a chef's jacket will be given to all of them.

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 four people (2 candidates, accompanying a cooking teacher, a representative of the school or the country, or in the absence of school representative or country, accompanying 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.

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.

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 lunch 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.

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 designed 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, 3 main prizes will be awarded:

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

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

Butternut Squash:

Butternut is a variety of squash, a plant of cucurbits family. There are many varieties of squash of which the butternut is part. This vegetable has a firm and sweet flesh. It brings a lot of smoothness to a dish, that is why it is quite coveted by the cooks.

Producteur : Ladam Primeurs, 24 Rue de Mars, 51100 Reims,
Tél: 06 65 74 05 99

Web Site: <https://www.facebook.com/LADAM-Primeurs-1699445250344717/>



Duck Breast:

Fillet of duck breast is piece of chest coming from a fattened duck. Anne-Sophie and Jean-Marie are located close to Châlons-en-Champagne where they breed Mulards ducks. Animals eat cereals produced by themselves and traditionally force-fed. Meat is also processed on place: sign of quality.

Producer: La Ferme de Tilloy, 31, route nationale - 51460 - TILLOY ET BELLAY - FRANCE
Web Site: www.lafermedetilloy.com



Biscuit Rose de Reims:

Biscuit Rose de Reims, is a local culinary speciality whose produced since the 17th century. after Champagne, this cake is probably the most famous thing in Reims! Biscuits can be eaten alone or used in pastry. In addition to its pink aspect, it is distinguished by a crunchy and mellow taste.

Producer: Maison Fossier, 20, rue Maurice PrévotEAU, 51100 Reims - Reims
Web site: www.fossier.fr



Champagne:

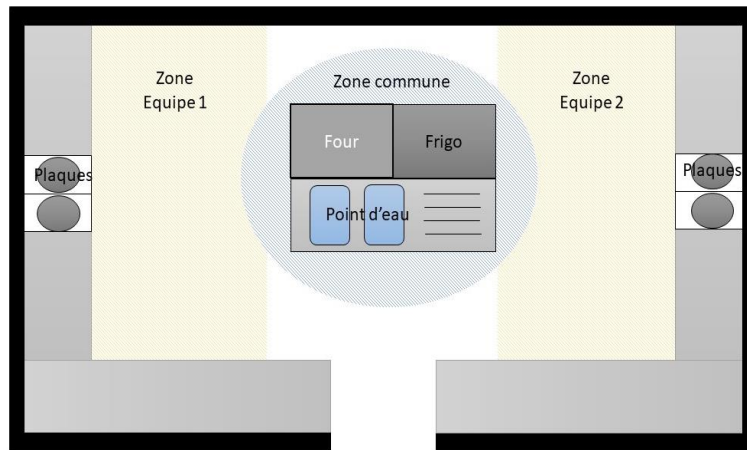
Celebration, luxury and delicacy are usually synonym of Champagne. Brut Carte Jaune is a beautiful wine, representative of the Veuve Clicquot Style. This Champagne is really appreciated for its fines bubbles, but also for its seductive and balanced taste: white fruit and toasty aromas sign this beverage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




Producer: Champagne Veuve Clicquot - 12 rue du Temple, 51100 Reims - France
Web site: www.veuveclicquot.com




Appendix 2: kitchen box composition

Box drawing: 4m x 4m = 8m² for two teams



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 two trays (to share with another team)</p>	

<p>3 work surfaces of 120 cm x 700 cm</p>	
<p>1 induction plate – Bartscher brand. 3000 w with glass area + 1 induction plate - Tecnox brand - 3500 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>5 professional pans: 14 cm, 18 cm, 20 cm, 24 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>Baking trays and oven shelf Size: 1 /1: 530 x 325 cm (adjusted for the oven)</p>	
<p>1 hygiene kit with sponge, cleaning products, hands disinfectant, latex gloves, paper towel, ...</p>	
<p>1 bin with two bags</p>	