



## RULES

### Championnat du Monde de Pâté Croûte / World Pie-Making Championship

### 2016 COMPETITION

#### How to enter

The rules of this competition have been lodged with the firm of Maître Robin Dalmais – Championnat du Monde de Pâté Croûte - 41 r Paul Chenavard - 69001 LYON

#### Article I: General

a) The organizers, Audrey Merle, Christophe Marguin, Gilles Demange and Arnaud Bernollin, representing the Confrérie du Pâté Croûte 53 rue de Saint Cyr – 69009 LYON, are running the third edition of the Championnat du Monde de Pâté Croûte (World Pie-Making Competition), 2016. The Confrérie du Pâté Croûte ("Brotherhood of Pie-Makers") is a non-profit association under the French Law of 1901.

#### b) The contestants

The competition is open exclusively to professionals from the catering industry (restaurateurs, bakers, pastry chefs, caterers) with a minimum of 5 years experience in the industry. Only one contestant is allowed per restaurant or establishment. Excluded from the competition are teachers from hotel schools or the like, even if their establishments manage restaurants that are open to the public.

#### c) The competition

The "Championnat du monde de pâté Croûte" ("World Pie-Making Championship") shall take place in several phases:

- **a worldwide call for contestants**, running from **February 1 to October 15, 2016**; candidates to send the application file to Maitre Dalmais.
- **a preselection stage** to designate through the application file the 20 finalists on October 20, 2016. The 20 selected candidates will send two slices for the "live" selection in Les Halles Paul Bocuse in Lyon, on November 3, 2016 to designate the 10 candidates for the Final.
- **an "Asia" preselection stage** on Mai 2016 in Tokyo. The winner will be directly designate for the Final.
- **an "America" preselection stage** on October 2016 in New York. The winner will be directly designate for the Final.
- **Final to be held on December 5, 2016** with the 12 candidates chosen in the preselection phase; the finalists present their pies to the final jury at Maison M. Chapoutier (Tain l'Hermitage).

#### d) Make-up of jury members and specific provisions

##### d.1 Role of the jury and of the Technical and organisational director

The Jury of the Championnat du monde de pâté Croûte (World Pie-Making Championship) is made up of 14 members, comprising professionals from the culinary industry, journalists, experts and gastronomes.

**The jury shall carry out blind-testing of the dishes of the contestants and mark them accordingly.** The adding up of the marks and the ranking of the entries shall remain anonymous. The proprietor and members of staff of the establishment (or company) in which a contestant or one of his/her close relatives works may not be admitted either to the Jury or into the locations where the tests take place.

The technical director shall oversee the organisation and proper execution of the tests, and ensure that the rules are strictly applied. The technical director shall report back to the jury on the quality of the work carried out. It should be noted that

neither the technical director nor the chairman of the competition shall be involved in marking the contestants but shall simply ensure that the competition runs smoothly and according to the rules.

d.2 Members of the jury and the Technical and organisational director

14 people shall be designated:

– 2 of the Association's founders

- 12 gastronomy experts, famous tradespeople, prize-winning craftsmen and women, food critics

- **Technical and organisational director:** Christophe Marguin

The members of the jury may not have any contact with the contestants, sponsors, partners and/or guests before and during the tests. Only the Technical director shall come into contact with the bailiff, the contestants, the organizer and the members of the jury.

## **Article II: Preselection stage**

The purpose of the preselection stages is to shortlist the 12 contestants to take part in the final of the World Pie-Making Championship (Championnat du monde de pâté Croûte) on December 5, 2016.

a) Call for contestants

The period for submitting applications shall run from July 1 until midnight of October 15, 2016 (postmark as proof).

The call for contestants shall take place through publications in the press, by means of letters sent to a list of catering establishments and to the bakers and delicatessen-caterers trade unions, and via the website:

[www.championnatdumondepatecroute.com](http://www.championnatdumondepatecroute.com),

b) Registration for the preselection stage:

The participants shall fill in a registration form that can be downloaded from the site:

[www.championnatdumondepatecroute.com](http://www.championnatdumondepatecroute.com)

The registration form shall be available as from February 1, 2016.

c) Contents of the preselection file

**Contestants must ensure that everything featuring in their file package remains entirely anonymous (plates, letter paper, moulds, etc.)**

The preselection file must contain:

- The duly completed registration form, with:
- The detailed and explicit typewritten recipe
- The technical datasheet featuring the method of the recipe
- The precise list of ingredients
- High-quality photo(s) presenting the recipe on photographic paper
- A contestant presentation form (discretionary format)

Failure to produce any one of these documents shall result in the elimination of the contestant.

**There must be no visible name of the restaurant or company on the pictures and no logo, as well. Failure shall result in the elimination of the contestant. Pictures on internet or social networks (Facebook, Instagram, Twitter...) are also prohibited.**

The entire preselection file must be returned to the following address before midnight of October 15, 2016 (postmark as proof):

Etude Robin Dalmais  
Championnat Monde Pâté Croûte  
41 r Paul Chenavard  
69001 LYON

or via mail : [r.dalmais@dhv-associes.com](mailto:r.dalmais@dhv-associes.com)

d) Recipe to be produced for the preselection stage

The recipe to be produced for the preselection file must be a personal recipe for 14 people presented on a plate for the selection photo, according to the following prescribed theme:

**- Meat pie - personal, freely-chosen recipe  
simply excluding the use of truffles (prohibited for reasons of equity among contestants)**

e) Selection of the finalists

- Upon receipt of the preselection files, the preselection committee, composed of members of the jury, shall carry out a blind study of each recipe and photo and shall select **20 candidates** for the preselection stage to be held on **November 3, 2016 in les Halles Paul Bocuse, Lyon**. Selected candidates shall send by post for November 3, 2016, 2 slices of their pie which will be "live" tasted to designate the 10 candidates for the Final.

- an **"Asia" preselection stage** on Mai 2016 in Tokyo. The winner will be directly designate for the Final.

- an **"America" preselection stage** on October 2016 in New York. The winner will be directly designate for the Final.

To anticipate any withdrawals, the jury shall designate 2 contestants to be placed on a standby list and, so as not to penalise competitors from abroad who may not be able to send the slices to France for this preselection stage at Les Halles Paul Bocuse, the jury shall attribute a wildcard to 2 candidates from abroad for the final.

The jury's decision for this preselection stage shall be final.

The 12 candidates chosen in preselection for participation in the final on December 5, 2016 shall be announced on November 3, 2016.

**Changes in the design and decoration between the pre selection phase and the ceremony are prohibited.**

**Article III: Competition final: "Championnat du monde de pâté Croûte"** ("World Pie-Making Championship")

The 12 contestants selected in the preselection stage shall take part in the final of the "Championnat du monde de pâté Croûte" ("World Pie-Making Championship") on December 5, 2016 at Maison M. Chapoutier (Tain l'Hermitage).

The Organisation Committee reserves the right to film the final.

The winner shall be the contestant who receives the best general score (average of two scores).

a) How the contestants are assessed

The finalists shall be judged on what they have made:

- 3 identical meat pies according to the freely-chosen recipe submitted in the preselection stage.

The pies shall be received by Maître Dalmis on the morning of the competition, and no later than 4 p.m., the latter then ensuring their anonymity at the Maison M. Chapoutier (Tain l'Hermitage).

Each contestant shall themselves slice and present on a plate (supplied by the organiser) the 14 slices for the Jury; they may season the slices and decorate the plates.

The third pie shall be presented whole on a serving dish and dressed by the contestant.

b) Marking:

**The pastry, appearance and taste are marked separately**, according to a scorechart drawn up by the Technical director.

- The score will be given **out of 200**
  - o Pie appearance : / 20 points
  - o Slice appearance : / 20 points
  - o Jelly taste : / 20 points
  - o Pastry taste : / 30 points
  - o General taste : / 100 points

The winner shall be the contestant who receives the best general score. The ranking of the contestants shall be determined by adding up the points allocated to each contestant by each of the Jury members.

#### **FREELY-CHOSEN RECIPE**

Contestants must make a meat pie for 14 people according to the recipe submitted for the selection process.

#### **Article IV: The prizes**

Four prizes shall be awarded

- a) The winner shall receive a set of gifts to the value of €4000 along with a trophy
- b) The 2nd-place contestant shall receive a set of gifts to the value of €2500 along with a trophy
- c) The 3rd-place contestant shall receive a set of gifts to the value of €1500 along with a trophy
- d) The special prize from the Confrérie du Pâté Croûte ("Brotherhood of Pie Makers") shall be awarded by its jury.
- e) The prize of Design

**Article V: Announcement of the results**

The results shall be announced in the course of a cocktail evening on Monday, December 5, 2016, under the auspices of the bailiff.

The decision of the jury shall be final and may not be contested by legal recourse or through the media.

**Article VI:**

The organisers reserve the right to broadcast and publish the recipes, photos and videos of the dishes and contestants as well as the photos and videos of the jury members that are produced in the course of the "Championnat du monde de pâté Croûte" ("World Pie-Making Championship").

**Article VII**

Participation in the "Championnat du monde de pâté Croûte" ("World Pie-Making Championship") implies that the participant accepts these rules.

**Article VIII**

The rules of this competition have been lodged with the firm Etude Robin Dalmais – Championnat du Monde de Pâté Croûte - 41 r Paul Chenavard - 69001 LYON

A copy of these rules may be obtained free of charge from the organising company upon request submitted by letter to the following address: CDMPC- Confrérie du Pâté Croûte – 53 rue de Saint Cyr 69009 LYON.

Reimbursement of the postage costs for receiving the copy of the rules is limited to one per household, based on currently applicable charges.

Participants must specify their wish for reimbursement and enclose along with the reimbursement request their address details and bank transfer details.