



Organized by l'Association de la Charcuterie Française au Japon (ACFJ)

5th World Paté-Croûte Championship Asia Final 2019 Participation application guidelines

Charcuterie is essential when speaking on European culinary culture. The classic and crowning example of gastronomy, pâté croûte, or pâté-filled pastry, is one example of charcuterie that requires a chef to be highly skilled and have a strong sense. Participants are invited to the Asia Final to qualify for the World Championship.

This year marks the 5th anniversary since the Asia Final in Japan started and it is a memorable occasion. The venue was decided to be held on October 2nd (Wednesday) at the French ambassador's residence thank to the great support from the French ambassador to Japan. Participants are invited to the Asia Final to qualify for the World Championship. A special soirée commemorating the 5th anniversary is scheduled for the evening.

◆ Theme: Pâté-Croûte

Pâté-croûte is a classic example of charcuterie that merges tradition and originality.

Together with the overall flavor and the composition of the pâté, the aesthetics of the pâté overall and the cut cross-section are also important judging criteria.

◆ Eligibility: Limited to professional chefs, charcutiers, bread bakers, pastry chefs, and caterers.

◆ Participation fee: 6,000 yen / Special price for members of ACFJ: 3,000 yen (participation fee is not refundable)

※ For corporate members, up to 3 people per company can participate at membership price.

※ **Participation fee from outside Japan will be exempted.**

◆ Awards:

1st Place—trophy and diploma, round-trip air ticket to France, grant for residency training in France of ¥100,000, prize

2nd Place—trophy and diploma, prize

3rd Place—trophy and diploma, prize

Recognition Award—diploma, prize

◆ How to apply:

Submission of application. Submit document (1) by postal mail ⇒ **It should arrive at the office no later than July 8th (Mon.)**

Submission of qualifying documents. Submit documents (2)–(4) by postal mail ⇒ **They should arrive at the office no later than July 12th (Fri.)**

[Documents to be submitted] Download the application form (official website) <http://charcuterie.jp/>

(1) Application form

(2) Recette (recipe): Japanese

(3) List of ingredients: Japanese and French (for submission at the championship in France)

*** The pie crust (croûte), gelée, and farce (filling) are each subject to judging and evaluation at both the qualifying and final rounds.**

Be sure to include the compositions of all three elements.

(4) Color photographs of the pie: Photograph of the overall pie (the entire pâté) and plating (plain white plate with a diameter of 24.5 cm or less)

*** For the plating photograph, use one cut of the pâté croûte. Presentation is up to the applicant.**

(Not subject to judging)

*** Only the specified forms may be submitted. Please note that submitted documents are not returned.**

◆ Document to be submitted are to be sent to: Association de la Charcuterie Française au Japon (ACFJ)
4F (c/o Audace Corporation), NK Bldg., 2-7-5, Kanda-Sarugakucho, Chiyoda -ku, Tokyo 101-0064
Tel: 03-5615-8068

◆ Schedule:

Application deadline	July 8 th (Mon.)
Deadline for submitting qualifying documents	July 12 th (Fri.)
Selection of 12 finalists	July 16 th (Wed.)
12 finalists announced	July 17 th (Wed.)
Asia Finale	Oct. 2 nd (Wed.)

◆ Venue for the Asia Final: French ambassador's residence
4-11-44, Minami-Azabu Minato-ku, Tokyo 106-8514
Tel: 03-5798-6000 Access: <https://jp.ambafrance.org/article288>

◆ Judging: According to the official provisions of the Championnat du monde de Pâté Croûte in France.
Asia Final Qualifying: Application screening. 12 finalists qualify for the Final
Asia Final: Pie jury and tasting jury. Three pâté croûte must be sent to the venue the day before the Final (cold shipping only) or brought the day of the Final.

Association de la Charcuterie Française au Japon (ACFJ)

4F (c/o Audace Corporation), NK Bldg., 2-7-5, Kanda-Sarugakucho, Chiyoda -ku, Tokyo 101-0064
Tel: 03-5615-8068 / Fax: 03-5615-8178 Mail: info@charcuterie.jp Web site: <http://charcuterie.jp/>
(Bank information)
Bank name: SUMITOMO MITSUI BANKING CORPORATION (SMBC)
Branch number: 026 Ginza Branch Account number: 8239712 (Ordinary Account)
Account name: ニホンシヤルキュトリキョウカイ or ACFJ

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