



## 4th World Paté-Croûte Championship Asia Finale 2018

**Application Form** 

Aisa Final (Tokyo) Thursday September 6th 2018 < Venue> Lever son Verre Komaba

## [How to apply]

Please verify the application guidelines and send the complete set of application form and qualifying documents to the Secretariat of ACFJ by postal mail.

Participation fee from outside Japan will be exempted.

#### [Documents to be submitted]

- (1) Application form
- ② Recette (recipe)
- 3 List of ingredients
- 4 Color photographs of the pie

## (Submission Deadline)

Document(1)⇒

## It should arrive at the office no later than July 6

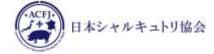
Document  $2 \sim 4$ 

They should arrive at the office no later than July 13

## (Document to be submitted)

**ACFJ**: Association de la Charcuterie Française au Japon 3F (inside Sopexa Japon), 3-12-8 Ebisu, Shibuya-ku, Tokyo 150-0013

Tel: 03-5789-2568 http://charcuterie.jp/



# Application form 参加申込書

[Document]] <br/>by July 6th>

**※**記入はパソコン入力でお願い致します。 This page should be typed out.

_	NAME(漢字):		
-	NAME (ローマ字):		
-	MEMBER NUMBER OF ACFJ if you have(ACFJ会員番号):		
-	DATE OF BIRTH(生年月日):		
-	PRIVATE PHONE NO. (ご自宅電話番号):		
-	MOBILE PHONE NO. (携帯電話番号) ※essential:		
-	PRIVATE ADDRESS(ご自宅住所):		
-	E-MAIL(メールアドレス) <mark>※essential 事務</mark> 局からの添付書類が受信できるアドレスをご指定ください		
-	CURRENT JOB(ご職業):		
-	NUMBER OF YEARS CULINARY EXPERIENCE(料理歴): years		
-	NAME OF ESTABLISHMENT WHERE YOU ARE CURRENTLY WORKING(現在の勤務先及び所属先):		
-	PROFESSIONAL ADDRESS(勤務先住所):		
-	PROFESSIONAL PHONE NO(勤務先電話番号):		
)	Requested documents Mailing address		
rules	e undersigned, do hereby swear that the above information is true and correct and I accept all the provisions of the sof the World Pie-Making Championship. By sending this file I hereby submit my application to be a contestant in 2018 Championship.		
上記の記載事項は相違ないことを証明いたします。また、パテ・クルート世界選手権の全ての規定に従うことを誓約いたします。この参加申込書の提出をもって 2018 年世界選手権への参加を表明いたします。 Signed at(ところ) On(date/日)(month/月)(year/年)			

Signature (ご署名)

[Document ②] <br/> <br/> by July 13>

## Your recipe for the preselection stage 予選作品ルセット

Method for y itle of your Pâté-Croû	te				
rescribed theme: Pie 選作品テーマ:食材					
		<作りご	方/ Recipe >		

## ★List of ingredients/材料表:

- ※ in english <u>and</u> in French.フランス語<u>と英語</u>で記入下さい。
- ※ Please write separately Croûte, Gelée and Farce.

パイ生地・ジュレ・ファルスの3つの要素が評価対象となります。必ず3つの構成を記入下さい。

#### <パイ生地/Croûte>

Ingredients (in English)	Ingredients (in french)	分量/quantity

#### <ジュレ/Gelée>

Ingredients (in English)	材料/ingredient(in french)	分量/quantity
	3 2 3 4 7	25 == 7, 41 = 19

## ★ List of ingredients/材料表:

<ファルス(詰め物)/Farce>

Ingredients (in English)	材料/ingredient(in french)	分量/quantity
3 2 2 2 2 ( 3 2 )	1934 (7 mg. od.om.(m monom)	)) <u>=</u> , quantity
	+	
	1	1

## Photo(s) of your preselection recipe

## 予選作品写真貼付欄

※whole pâté <u>and</u> sliced on plate. For sliced one, plate should be plain white, size must be within 24.5cm in diameter. 作品のカラー写真:全体(パテ丸ごと) <u>と</u> 皿盛り(白無地皿、直径 24,5 cm 以内) ※皿盛りはカット一枚をそのまま使用すること。(盛り付け自由、審査対象外)