



ACADEMIE CULINAIRE DE FRANCE / DELEGATION USA

TROPHEE CULINAIRE
DU PRESIDENT
JEAN JACQUES
DIETRICH

Editions 2020



RULES OF PARTICIPATION

Article 1

Conditions of participation

Culinary Contest "LE TROPHEE DU PRESIDENT JEAN JACQUES DIETRICH" is open to all living and professionals working chef in the territory of the United States of America, (aged between 25 years old and 35 years old on the competition day). The competition, organized by "The Culinary Academy of France / USA Delegation" is free and without obligation. If a juror has selected a candidate, it cannot be present to judge at the competition.

Article 2

preselection

Each applicant must provide in a very neat file, an original and creative recipe:

- ✓ On a main course for 8 people on this subject « La volaille Fermière »/ "The Farmer poultry"
 - Both farm poultry must be boned out and can be served stuffed or not, but without the head.
 - Accompanied by a hot stock or juice of your choice, served on the side.
 - The first individual garnish (8 pieces) is based on seasonal mushrooms, served on the Platter.
 - The second season of individual garnish (8 pieces) is a free choice, served on the Platter.
 - The principal garnish is « la Pomme Anna Moulés » "Potato Anna Molded" is served on the side.
- ✓ One dessert served on a plate for 8 people the subject is "le Chaud/Froid Chocolat "The cold / hot chocolate" accompanied by a sauce or Coulis of your choice.
 - Decorations is a free choice.



Each applicant must complete the full application which consists of four required elements:

- The Resume of the candidate with his photo
- The Registration Form
- The jacket size (Bragard)
- In Good detailed commissary and progressions recipes, in one folder along with their photos color, Main course and dessert include in the format **A4**.

THE APPLICATION IS AVAILABLE ON REQUEST BY EMAIL: ACF.USA.SECRETARY@OUTLOOK.COM

Or on the website of the Académie Culinaire de France / USA Delegation

www.ACF.USA.ORG

DEADLINE FOR RECEIPT OF APPLICATIONS **Tuesday, December 31st, 2019**

Article 3

Assessment records

The main evaluation criteria will be for the candidates:

- The Respect of the sujet
- The Respect of the season
- The respect of the raw material
- Compliance with Regulation
- originality
- Creativity



Article 4

Use of the products

For the realization of the recipes, the participants will use all themed ingredients on the application (amount mentioned in the recipe by the candidates) and present the recipes for 8 people on a platter for the main dish and on the plates for the dessert.

Article 5

Cost

The total cost of the raw materials used for the recipes must not exceed \$ 300 for 8 people for all the dishes (or \$ 37.5 per person), OUT COST OF RAW MATERIALS PROVIDED BY THE ORGANIZATION (see section 6).

Article 6

Raw materials

During the national finals, a base ingredients (whose use is optional) will be available to each candidate:

- 2 liters of fresh poultry stock
- PM coarse salt
- PM Table salt
- PM Pepper
- 1 liter of canola oil
- 1 liter olive oil



Article 7

Ingredients and materials not supplied, preparations prohibited or authorized by the organization in the final

All special ingredients, spices and specific equipment needed to achieve the recipe of the candidate, other than those specified above (see Article 6), will have to be supplied by the candidates on the day of the final.

Will be excluded all commodities having received any preliminary preparation such as:

- Peeling, cutting
- deboning
- Trenching
- baking

WHOLE FOODS MUST REMAIN RAW

Special Equipment and food will be checked by the organization on the morning of the contest, any violation, transgression / cheating will be eliminated.

The truffle, caviar, gold leaf and sauce bases are strictly prohibited, except those provided by the organization.



Article 8

Selection of candidates for the Final

Applications must imperatively be sent by mail or email before **Tuesday, December 31st, 2019** to the following address:

"CULINARY ACADEMY OF FRANCE / USA DELEGATION"

C / O SEBASTIEN BAUD

CONSULATE GENERAL OF FRANCE IN NEW YORK

934 5TH AVENUE, NEW YORK, NY 10021

By Email at:

ACF.USA.SECRETARY@OUTLOOK.COM

Selected finalists will be announced on **Friday, January 24th, 2020**.

Selected finalists will receive a detailed notice by email to the final to be held on **Saturday, April 18, 2020** at the International culinary center of New York.

article9

food basket for the competition

Each finalist will receive a food basket for the final according to the proper recipes of each candidate.



Article 10

The final

The final will take place on **Saturday, April 18th, 2020** in the kitchen of the:

**International Culinary Center
462 Broadway, New York, NY 10013**

Each finalist will be assisted during the National test of a student at the host institution.

Each candidate will necessarily **bring a non-nominative white jacket, a black pants, apron, toque blanche.**

Article 11

Conducting the test

Each candidate must be present at the pre-dinner the previous evening of the contest (**Friday, April 17th, 2020 at 18:00 in a restaurant defined by the "CULINARY ACADEMY OF FRANCE / USA DELEGATION"**) to determine the starting order and designating the workstation as well as the assigned student.

The day of the final

Each candidate will prepare her recipes for 8 people with a dressage:

- On a platter for hot dish up to 1 meter in length of 0.60-meter-wide maximum (the dish will be provided by the organization unless stipulate otherwise by the candidate), sauceboat and dish for the main garnish.
- On plates for dessert without distinctive sign (the dish will be provided by the organization unless stipulate otherwise by the candidate) and sauceboat if necessary.

The time of preparations shall not exceed 05 hours and 30 minutes.

The first dish must be sent after 05 hours and 30 minutes from the start of entry into the Contest by the candidate.

The dessert should be sent 45 minutes after sending the first dish so is 06 hours 15 minutes after the start of entry into the Contest by the candidate.



Article 12

Jury

The jury of this final will be chaired by the president of the World Academy Culinaire de France and MOF Fabrice Prochasson and consists of nine Professional chefs and pastry chefs (MOF chefs, and Presidents of Associations).

Article 13

Prize

The winner will be offered the “**Trophy du President JEAN JACQUES DIETRICH**” and a Diploma of The Académie Culinaire de France and numerous donations batch from our partners but also the opportunity **to go to Paris and participate in the Passion Trophy 2021**, competition international and organize by the Académie Culinaire de France include all expenses paid, preliminary trainings included by renown chefs and academicians.

The winner will have to be necessarily present at the next final trophy of President Jean Jacques Dietrich in 2022 to transmit the trophy contest to the future winner.

Each finalist receives a diploma and a medal indicating his participation in the final as well as many prizes from our Partners.

- **1st Prize: A \$ 2,500 check and an allocation of materials and food products provided by our partners, related to the culinary world for a global value of approximately \$ 3,000.**
- **2nd Prize: A check for \$ 1500 and an allocation of materials and food products provided by our partners related to the world of gastronomy for a total approximate value of \$ 2,000.**
- **3rd Prize: A check for \$ 1,000 and a grant of equipment and food provided by partners of the exhibition, related to the culinary world for a global value of approximately \$ 1,500.**

Article 14

Membership of participants

Participation in the competition necessarily implies unconditional acceptance of this Regulation.

The jury's decisions are final and cannot be challenge or appeal.



Article 15

Permissions intellectual rights

Participants expressly authorize the Organizing Association "Culinary Academy of France / USA Delegation" to publish and / or exploit the recipes of the application by indicating the name of their author, as well as all the images of the recipes and the candidates taken within the framework of this contest for an indefinite duration, on all support and in the whole world.

The distribution of the names, references and / or photographs of the winners does not entitle them to any financial compensation for their benefit other than the delivery of their prizes.

Article 16

Responsibility

The host association "L'Académie Culinaire de France / USA Delegation" reserves the right to modify these rules if necessary.

It cannot incur any liability if in case of events beyond its control, it had to shorten, extend, postpone or change the conditions of the contest.

The host association "L'Académie Culinaire de France / USA Delegation" cannot incur any liability in case of technical problem preventing the connection of participants and resulting in the loss, delay, sending to the wrong address or incomplete registration data mail participants, either by post or electronically.

The host association "L'Académie Culinaire de France / USA Delegation" cannot incur any liability for any incorrect or inaccurate information whether caused by website users or by any equipment or programming associated with the organization of this contest.

The host association "L'Académie Culinaire de France / USA Delegation" reserves the right to change the prizes provided that the nature and values equivalent to those of the lots involved. The prizes awarded to winners are personal and cannot be attributed to another person. Winners must prove their identity in order to receive their prize. The host association "L'Académie Culinaire de France / USA Delegation" will not replace any lost or stolen prize.



Article 17

Refund

- Travel expenses (excluding FOOD) of the finalists will be in charge by the host association "L'Académie Culinaire de France / USA Delegation "On the basis of a package of \$ 250.
- The finalists of hotel expenses will be in charged by the host association "L'Académie Culinaire de France / USA Delegation" only for the night of Friday, April 17th, 2020 in a hotel defined by the organization.
- All finalists without exception food expenses will not be at charge by the host association "L'Académie Culinaire de France / USA Delegation" except for the dinner on Friday, April 17th, 2020 in a restaurant defined by the organization and the support of the day Saturday, April 18th, 2020.

Article 18

Law "and Freedoms"

The personal information collected as part of the "Culinary Trophy of President Jean Jacques Dietrich" are treated respectfully. Participants are informed that their personal data recorded in this competition are necessary for the recognition of their participation.

Moreover, participants are also informed that all personal data collected at the "Culinary Trophy of President Jean Jacques Dietrich" are exclusively communicated to the association "L'Académie Culinaire de France / USA Delegation", which manages and assumes full responsibility.

Participants in the competition thus benefit from the Organizing Association "The Culinary Academy of France / USA Delegation" sole recipient of the personal data collected as part of its present right to access, correct and cancellation of its gathered information on the contest on form.



Article 19

Approval of Contest Rules

(Please initial each page)

UNDERSIGNED

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CERTIFIED HAVE READ AND UNDERSTAND THE RULES OF THE TROPHY CULINAIRE DU PRESIDENT
JEAN-JACQUES DIETRICH.

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SIGNATURE (read and approved)



The Trophy Culinaire of President Jean-Jacques Dietrich

TOPIC 2020

The 1st edition of the Trophy Culinaire du President Jean-Jacques Dietrich will take place on **Saturday, April 18th, 2020 at The International Culinary Center in New York City** and will be chaired by the President of the World Culinary Academy of France and MOF Fabrice Prochasson. Each applicant must provide an original and creative recipe on the theme **"The Farmer Poultry "** for the main dish "The hot and cold chocolate" accompanied by a free choice of a sauce or a coulis .

1. Main dish for 8 peoples, Poultry based recipe

SEE RULES (Article 2)

✓ **8 individual garnishes**

Base on a Seasonal Mushroom served with the poultry on the platter

✓ **8 free choice individual garnishes**

Seasonal served with the poultry on the platter

✓ **A Main garnish served on the side for 8 people**

On the theme of "potato anna Molded"

2. Dessert for 8 peoples, serve on a plate

SEE RULES (Article 2)

✓ **"The cold / hot chocolate" accompanied by a free choice of a sauce or a coulis.**

WARNING

The truffle, caviar, gold leaf and sauce bases are forbidden