



**RULES OF THE INTERNATIONAL
"COOKING AND PASTRY" COMPETITION**

14th EDITION - 31 MARCH 2025



ARTICLE 1: PURPOSE OF THE COMPETITION

As part of the drive to promote training and heritage in the Grand Est region, a gastronomic competition entitled "Trophée Mille" is being organised. The competition is open to level 3, 4 and 5 cookery and catering students from all French and foreign establishments (BAC, BP, BT, CAP, BEP, MC, BTS, etc.). Each team will represent its school, its C.F.A. Interpro, or its lycée.

There are two stages to the Trophée Mille:

- A national selection where the participating teams will be chosen on the basis of the quality of their written submissions. In France, the selected teams will be invited to take part in the competition on 25 November 2024. The winners of this stage will represent France at the International Trophée Mille.
- The International Trophée Mille, where teams from different countries will be selected to take part in the competition on 31 March 2025.

ARTICLE 2: DATE AND PLACE

The 14th edition of the International Trophée Mille will take place on Monday 31 March 2025 at the Reims Convention Centre, 12 Boulevard du Général Leclerc, 51100 Reims.

ARTICLE 3: TEAM COMPOSITION AND REGISTRATION

Registration for the competition is free. It must be done by the school and not by the students. No registration will be accepted as an independent candidate. Each school may enter only one team in the "Cooking-Pastry" competition.

Schools wishing to compete in the Trophée Mille must present a team made up of two candidates, one male and one female, enrolled in a "Cooking" and/or "Pastry" section of their school. Both candidates must be under the age of 25 on 1 March 2025 for the international competition.

A single teacher must accompany the team, acting as coach during the 3-hour competition.

From 15 days before the competition, we will no longer be able to guarantee the delivery of a personalised jacket to the candidate. Last-minute substitutions of candidates for medical reasons or family events are accepted. Any changes to the team must be notified no later than 48 hours before the start of the competition.

ARTICLE 4: TEST PROCEDURES

The competition tests will be open to the general public from 9am to 1pm. The candidates will be working in an open space, where everyone can see them.

Each team will have to prepare two recipes: a sweet dish and a savoury dish for 4 people.

4 local products must be used in the team's recipes:

- Brook trout and celeriac for the savoury dish
- Rambour apples and walnut oil for the sweet dish.

Appendix 1 to these rules contains a description of the products required and the names of the 4 producers featured this year. These 4 raw materials will be supplied to participants on the day of the competition, in the quantities they specify in their written application. No samples will be provided by the association. The other raw materials needed to prepare the 8 plates (4 savoury plates and 4 sweet plates) will be brought by the candidates to the competition venue, in their raw state (washed, but not processed). All the foodstuffs needed to prepare the two dishes (including the required products) must be listed on the recipe cards.



The recipes proposed by the teams must use seasonal secondary products. The savoury preparation must comprise a main dish, two side dishes and a sauce. Lobster, truffles and caviar are not permitted in this competition.

The two preparations must be presented to the jury on flat white plates, 30 cm in diameter, and a sauce boat must accompany the 4 savoury plates. These items will be supplied by the organisers.

On arrival on the day of the competition, each pairing will be welcomed by a Mille Trophy ambassador who will take charge of their equipment and install it in the box with the foodstuffs. The team will only be able to access their box at the time allocated to them, at which time they will check with their ambassador the technical sheets, equipment and ingredients they have brought with them.

The ambassador will train the two candidates on how to use the equipment provided in their booth. The savoury preparation will be sent off after 2 and a half hours, and the sweet preparation after 3 hours (i.e. 30 minutes later). After that, they will have 30 minutes to clean up.

Appendix 2 of these rules contains a plan of the booth where the participants will be seated and a list of the equipment available to them (this list will be refined by the organisers a few weeks before the competition). Apart from this list, each team must bring the equipment and utensils it will need to prepare its two dishes. **If the team brings electrical equipment, it must also bring the number of extension leads it needs.**

ARTICLE 5: DOCUMENTS TO PROVIDED

To validate the team's entry in the 14th edition of the Trophée Mille International, the school must return the completed and signed entry form by e-mail, together with the savoury and sweet recipes, before 00:00 on 27 January. These recipes will be used to decide between the teams, and the selected teams will be announced by e-mail late on Thursday 30 January.

As far as the recipes are concerned, no data may be changed between now and the day of the competition and a check will be carried out on the commissary vouchers to ensure that the quantities indicated and those used are respected (at the start of the cooking competition).

On the day of the competition, both candidates will be asked to show proof of identity before the start of the tests.

ARTICLE 6: COMPETITION PROCEDURE AND TIMETABLE

The detailed team schedule with the times at which each team will appear will be sent to the selected teams 15 days before the competition. However, here is the most important information to know:

Sunday 30 March: Arrival in Reims late afternoon, check-in at the hotel, drop off fresh food to the organisers (a fridge truck will be parked in the hotel car park) and welcome cocktail.

Monday 31 March:

- 7.45am: Candidates are welcomed at the Congress Centre and the tests begin.
- 2.30 p.m.: End of competition for all teams, lunch and visit to be decided.
- 6.30pm: Prize-giving ceremony followed by a cocktail reception.
- 10.00 pm: End of the evening and return to the hotel

Tuesday 01 April: Teams depart at their convenience.



ARTICLE 7: PROFESSIONAL CLOTHING

Each candidate must bring certain items of clothing for the competition:

- Clean black trousers.
- A pair of non-slip safety shoes.
- Several tea towels

Candidates will be given a chef's hat, jacket and apron for the tests. The same jacket must be worn for the competition prize-giving ceremony. In the event of a mistake (personalisation or size) on the jacket made by the establishment, we may recommend a new one at the establishment's expense.

ARTICLE 8: PENALTIES

The following points will result in penalties:

- Before the competition:
 - Any deadline not respected for the return of the registration form and recipes.
 - Any technical sheet that does not comply with the requested format.
- In the kitchen:
 - Any introduction of foodstuffs not provided for in the recipe sheet.
 - Any delay of between 3 and 5 minutes will be notified. Any delay in excess of 5 minutes will be penalised.
 - Forgetting to wear a piece of cooking clothing.

ARTICLE 9: ACCOMPANIMENT AND DOCUMENTS AUTHORISED ON SITE

On the day of the competition, each team must be accompanied by a single teacher. As the competition is open to the public, other potential accompanying adults will be able to observe the competition from the area reserved for this purpose, from 9am to 1pm.

If the school wishes to bring supporters or other students to watch the competition, please let us know as soon as possible so that we can organise their arrival and welcome them.

The cookery teacher will be given a cookery jacket as 'coach'. He or she will be allowed to stand in front of the candidates' booths to coach them throughout the competition.

ARTICLE 10: CARE

Registration for the Trophée Mille competition is free. Teams will be looked after by the association for a maximum of 3 people only (2 candidates and 1 teacher-coach), from their arrival at Paris Charles de Gaulle airport on Sunday afternoon until their departure on Tuesday morning:

- Accommodation: 3 single rooms for 2 nights (Sunday and Monday) for 2 candidates and 1 teacher
- Meals :
 - Sunday evening cocktail reception
 - Monday morning, noon and evening in the competition area
 - Tuesday morning at the hotel

Travel costs to Paris are the responsibility of each school. A shuttle will be available to pick up candidates at Paris Charles de Gaulle airport or at the 'Reims Centre' or 'Champagne-Ardenne' train station, if air or rail travel is chosen.

ARTICLE 11: JURY

The jury will be made up of leading figures from the professional and gastronomic world. The jury is sovereign and its decisions may not be appealed, contested or modified.

In the event of a tie, the chairman of the jury will have the casting vote. A bailiff will be present on the day of the competition to check the progress of the tests and the scoring. Notes and comments will be sent to each team the following week (only the notes of the team concerned and those of the podium).





ARTICLE 12: DISPATCH PROTOCOL

To avoid any disputes, the time at which the recipes are completed and the dishes dispatched will be recorded in the minutes by a member of the jury appointed by the president. The minutes must be countersigned by each team at the end of the last delivery, and will be given to the jury in the event of a delay.

ARTICLE 13: TEAM EVALUATION

To select the winning team for the 2025 International Trophée Mille "Cooking-Pastry", the members of the jury will add up the pair's scores. At the end of the day's events, 4 prizes will be awarded:

- o 1st prize
- o 2nd prize
- o 3rd prize
- o Special Team Spirit Prize

The first 3 prizes must be returned or sent the following year so that they can be used each year. In the event of damage to the prizes, we will be able to request financial compensation from the establishment.

APPENDIX 1: IMPOSED PRODUCTS



Omble de fontaine

Sandra and Jacky took over the fish farm 13 years ago. 20 tonnes of trout are produced every year. Their family fish farm is supplied with spring water. It takes between 24 and 36 months for a brook trout (more commonly known as a salmon) to reach adulthood, i.e. weighing between 250 and 300 grams.

4 pieces of fish weighing approximately 300g each will be available for the competition.

Producer: Pisciculture de Vendresse - sandjack08@orange.fr



Celeriac

Stanislas and his wife grow over 50 varieties of seasonal vegetables, in open fields and greenhouses, to ensure the widest possible range throughout the year. All their vegetables are sold direct from the farm, in AMAPs or at markets.

The celeriac provided will weigh between 500g and 1kg, depending on the growing conditions of the year, and will be presented with its leaves.

Producer: Ferme des Bonnevals - ferme.des.bonnevals@gmail.com



Walnut oil

Walnut oil is produced in the same way as gourmet oils: the fruit is crushed with a stone grinder and cooked in a cauldron. It is characterised by its very fine aroma and balanced flavour. **It is an oil that cannot be cooked.**

Walnut oil will be supplied in 25 cl bottles.

Producer: Charbonneaux-Brabant - alefranc@charbonneaux.com



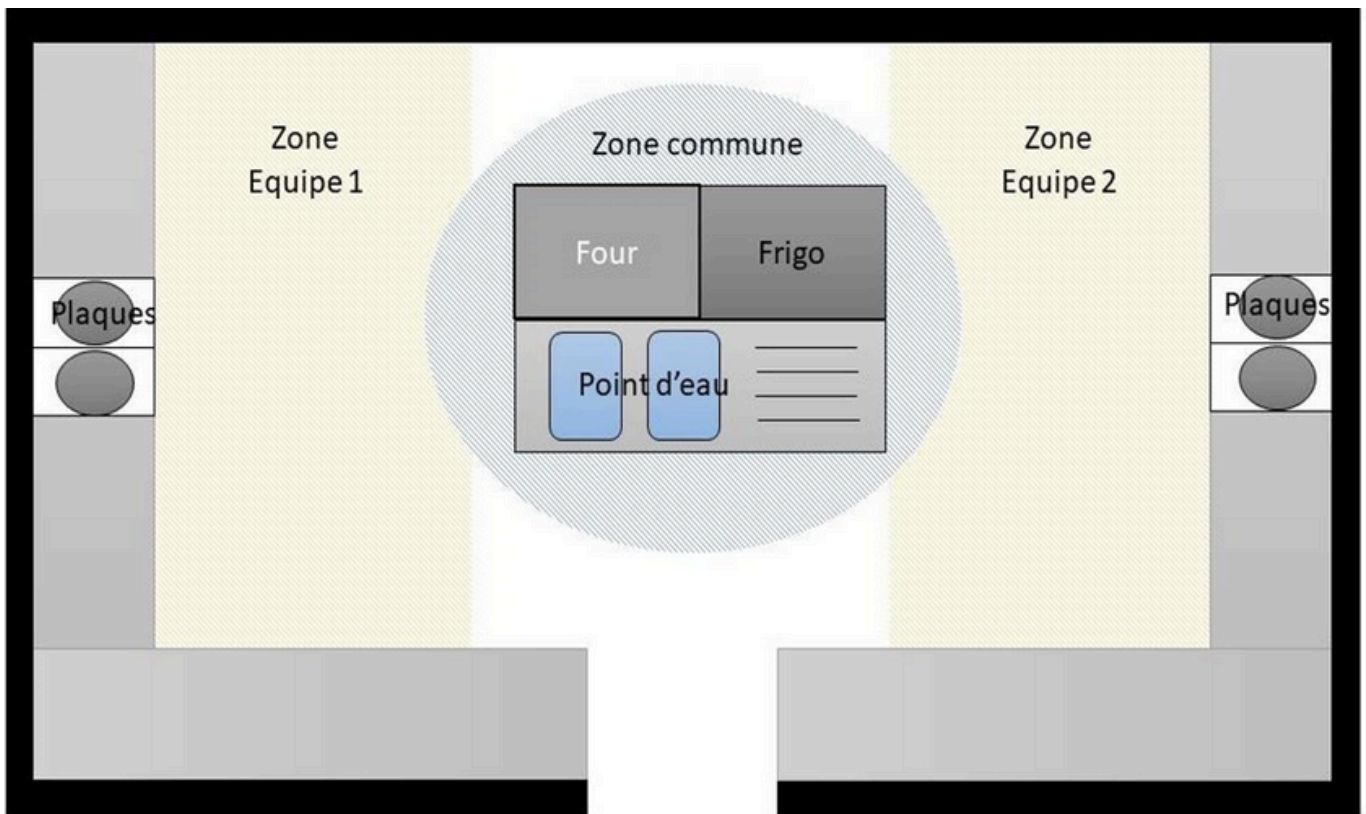
Rambour apple

This old variety can be eaten raw, in juice or cooked. Large to very large in size, it can weigh from 200g to 800g. It is highly aromatic, fruity, acidic and slightly sweet, with a fine balance of flavours.

Producer: Cidrerie de Warnécourt - cidrerie.warnecourt@orange.fr

APPENDIX 2 : COMPOSITION OF A KITCHEN UNIT AND EQUIPMENT AT YOUR DISPOSAL

Stall layout: 4m x 4m = 16 m², i.e. 8m² for each team.



EQUIPMENT AVAILABLE IN THE COMMON AREA FOR ALL TEAMS:

- 1 proofer for plates
- 1 rapid cooling cell
- 1 large freezer
- 1 vacuum packing machine (bagless)
- 1 microwave
- 1 WrapMaster

EQUIPMENT TO BE SHARED WITH THE OTHER TEAM IN THE BOX:

- 1 SelfCookingCenter 5 senses electric oven with 6 levels
- 1 x 600 L cold room
- 1 stainless steel dishwasher with one bowl
- 1 190 V.V. hand blender
- 1 R2 food processor
- 1 RM8 mixer

EQUIPMENT PROVIDED SOLELY FOR YOUR TEAM:

- 1 stainless steel ladder on castors
- 4 work surfaces measuring 120cm x 700cm
- 2 3,000W induction hobs with glass surface
- 8 flat 30cm white plates (4 plates for the savoury dish, placed in the steamer, and 4 plates for the sweet dish)
- 1 WrapMaster with a roll of stretch film
- 1 hygiene kit: sponge, cleaning products, paper towels
- 2 bins: a yellow one for paper, cardboard and packaging and a grey one for rubbish