

**TROPHÉE MILLE CZECH REPUBLIC
NATIONAL COMPETITION
2nd NOVEMBER 2024**



TROPHÉE mille
ČESKÁ REPUBLIKA


Kraj Vysočina

RULES OF THE 5th COMPETITION

Trophée Mille Czech Republic

1 PURPOSE OF THE COMPETITION

The general objective of the “Trophée Mille” gastronomic competition, which is being held in Reims, France, is to showcase the talent and motivation of apprentices and secondary school students with a passion for cooking, pastry-making and service, while paying tribute to the richness of regional gastronomy. It is attended by students of specialized gastronomic schools from France and abroad. The founder and main organizer of the competition is renowned French Chef Philippe Mille, holder of the Meilleur Ouvrier de France 2011 and owner of the Arbane restaurant in Reims. The Grand Est Region is a partner region of the Vysočina Region.

The Trophée Mille competition consists of two rounds:

- the national round of the competition, organised in several countries. Winners of these national rounds represent each country at the international round of the competition.
- the international round of the competition, known as Trophée Mille International, which will be attended by the winners of the national competitions and other teams from a number of European and non-European countries. This round takes place in the city of Reims, in France, in March 2025.

At the initiative of Chef Philippe Mille and the Vysočina Region, a proposal was made to organize a national round of the Trophée Mille competition in the Czech Republic. The winning team of this competition has the right to represent the Czech Republic at the Trophée Mille International in France. If the winner does not make use of this opportunity, the right to represent the Czech Republic passes to the next team in order. The organizer of the international round of the Trophée Mille competition is the Mille et Un! Association, which takes full responsibility for the organization.

The national round of the Trophée Mille Czech Republic competition is intended for students of secondary gastronomic schools and secondary vocational schools with gastronomic field in the Czech Republic. The competitor must be a full-time secondary school student in a three-year, four-year or follow-up field of study. The age of the competitors must not exceed 24 years on the day of the competition in the Czech Republic and 25 years on the day of the international competition. Each school can be represented by only one competition team.

The organizer of the competition is the Vysočina Region.

The competition consists of two parts:

1. **Correspondence part**
2. **Practical part – national round of the competition**

2 THE COMPOSITION OF COMPETING TEAMS AND APPLICATIONS

Each team will consist of two competitors: a boy and a girl. For health or other serious reasons, a last-minute change is permitted. However, a change in the team composition must be notified to the organizer of the competition no later than 24 hours before the start of the competition using the following e-mail address: soutezmille@kr-vysocina.cz.

Compulsory attachments to the application:

- **List of ingredients, technical sheet and photos of a salty dish**
- **List of ingredients, technical sheet and photos of a sweet dish**
- **Information sheet**
- **A team photo (min. resolution 300 DPI) processed in accordance with Annex 2**

In order for the school to enter the Trophée Mille Czech Republic 2024 competition, the school must send by e-mail a **complete application form with all attachments** (according to Annex 1). Applications for the competition with all attachments must be sent electronically to the email address soutezmille@kr-vysocina.cz **no later than by 4th October 2024, 10:00am.**

After submitting the application, it will no longer be possible to change any information.

The organizer will acknowledge the receipt of application.

3 DATE AND VENUE

Correspondence part of the competition: 2nd May 2024 – 4th October 2024, 10:00am.

The fifth edition of the Trophée Mille Czech Republic National Round will take place **on Saturday, 2nd November 2024** in the Citypark Jihlava shopping and entertainment centre, Hradební 1. (The date and place of the competition may be subject to change due to force majeure.) Attendance, acceptance and the storage of raw ingredients will take place on 1st November 2024 in the Business School, Tertiary Medical School, Secondary Medical School, Secondary Technical School of Services in Jihlava, Karolíny Světlé 2, Jihlava. The school will provide accommodation and meals throughout the competition weekend. Further details will be provided by the organizers to the advancing contestants after the evaluation of the correspondence part of the competition.

4 CONDITIONS OF THE COMPETITION

Correspondence part:

Contestants will compile a list of ingredients and technological procedures for 6 portions of salty and 6 portions of sweet dishes (technical sheets) and take photos (at least 300 DPI) of each dish on a white plate with a diameter of 30 cm.

The competitors must use the following ingredients when preparing their dishes – the competitors will use a needed amount:

- African catfish - fillet with skin from ZD Hrotovice (4 fillets weighing 800 - 1200 g)
- potatoes - special variety Val Red from VÚB Havlíčkův Brod s.r.o. (1000 g per pack)
- bee honeydew honey from the family beekeeping Včelařství Špaček from Cidlina (230 g per pack)
- whipped sour buttermilk from Moravia Lacto Jihlava a. s. (500 ml in a pack).

Note: We recommend to use the obligatory raw ingredients from the above stated producers in the correspondence part already, since they will be provided by the organizer for the Trophée Mille Czech Republic 2024 National Round.

Technical data sheets and photographs of dishes are a mandatory supplement to the application form.

The correspondence part of the competition will be evaluated by the gastronomy expert jury (*Jan Horký, Jan Pýcha, Lukáš Skála, Tomáš Popp, Pavel Sapík, Petr Svoreň, Pavel Mareš, or other experts*). The organizer reserves the right to change the jury.

The six best-rated teams will participate in the Trophée Mille Czech Republic National Round held on 2nd November 2024 in Jihlava. Notifications of the advancing contestants from the correspondence section of the competition to the national round will be sent to all participating schools by no later than 15th October 2024.

Practical part – Trophée Mille Czech Republic National Round

Each team advancing to the finals will have to prepare two dishes within a time limit of 140 minutes:

- a salty dish (main dish – 1 sauce, 2 side dishes) – 6 tasting portions;
- a sweet dish (restaurant dessert) – 6 tasting portions.

The dishes will be prepared according to pre-sent technological procedures and served in accordance with the photos attached to the application.

The contest is open to the general public according to the current safety measures. For safety reasons, the competition kitchen boxes will be separated from the public space by transparent plexiglass.

The four obligatory raw ingredients will be provided to the competitors on the day of the competition in the following total amounts:

- African catfish - fillet with skin from ZD Hrotovice (4 fillets weighing 800 - 1200 g)
- potatoes - special variety Val Red from VÚB Havlíčkův Brod s.r.o. (1000 g per pack)
- bee honeydew honey from the family beekeeping Včelařství Špaček from Cidlina (230 g per pack)
- whipped sour buttermilk from Moravia Lacto Jihlava a. s. (500 ml in a pack).

Economic utilization of the compulsory raw ingredients will not be subject to evaluation.

The competitors are responsible for bringing other **unprocessed** (washed, but not further processed) ingredients required for the preparation of both competing dishes to the competition venue. All ingredients required for the preparation of both dishes, including the mandatory ingredients, must be indicated on the technical data sheets for each recipe.

It is highly recommended that competitors use additional seasonal ingredients when preparing their dishes.

Both dishes must be presented to the jury on white plates of 30 cm in diameter that **will be provided by the organizers**.

Annex 3 to these rules contains a description of the required raw ingredients and contact information for their suppliers.

Upon arrival at the competition venue, each competition team will be allocated to their respective workplaces according to the time schedule and accompanied by their assigned jury member. This jury member will review the team's technical sheets, inventory and raw ingredients, and will inform both contestants of the equipment available to them in their kitchen box. The contestants will then have 10 minutes to prepare their workplace.

There is a 2-hour limit for the preparation and delivery of the salty dish. The sweet dish will be served within 2 hours and 20 minutes of the start of cooking. Afterwards, the competitors will have 20 minutes to clean their workplace.

In Annex 4 of these rules, you will find the kitchen box plan which will be at the competitors' disposal and a list of its equipment and appliances. This plan is for illustration only. The organizer of the competition will inform the competition teams in advance about the exact composition of the kitchen box. Its form will be defined by the supplier of competition studies. Each team must also bring their own equipment and other

utensils to prepare their competition dishes. The equipment and utensils will be stored in stackable Euro containers with lids.

5 THE COURSE OF THE COMPETITION AND THE SCHEDULE

The schedule will be specified later and sent to all schools that advance to the practical part of the national round of the competition.

Work Clothes and Other Supplies

The competition organizer provides to all competitors a work clothes in the form a chef's jacket, an apron and a headgear. The competitors use their own trousers and footwear.

Each competitor must bring:

- **proof of identity and a certificate of health;**
- **clean cooking wear (a chef's jacket, an apron and headgear will be provided by the competition organizer the day before), trousers (preferably black);**
- **footwear with a non-slip sole;**
- **several dish towels;**
- **other necessary utensils.**

Evaluation and Jury

The performance of the competing teams will be evaluated by an expert jury, which will evaluate the results of both parts of the competition in accordance with the principles of competitive gastronomy. The jury's decision will be final and no appeal or protest will be possible. In the event of a tie, the president of the jury will decide on the result.

The number of points may be reduced for the following reasons:

- the use of non-listed raw ingredients; however, one's own demi-glace is permitted;
- delays in serving the dishes to the jury of up to 3 minutes from the time period designated for serving the jury will be tolerated. Points will be deducted for delays from 4 to 10 minutes (1 point for each minute of delay).

In Annex 5 of these rules, you will find the specimen of evaluation lists for the jury. The organizer reserves the right to change them.

Conditions of Disqualification

- serving delays of more than 10 minutes;
- disregard of hygienic principles;
- inappropriate appearance and/or inadequate work clothes;
- late arrival to the workplace;
- the use of imported or ready-to-cook food.

Accompaniment

Each team will be accompanied by one teacher as a coach. The teacher must not be present in the workplace during the competition, however, he/she will be given a cooking jacket as a "coach" and will be allowed to stand in front of the box of his candidates to coach them throughout the event.

6 ANNOUNCEMENT OF THE WINNING TEAM AND OTHER AWARDS

At the end of the final competition day, the following prizes will be awarded:

3 teams will award 3 main prizes. The jury will also award one special prize:

- **Trophée Mille Czech Republic – the winner**
- **The 2nd prize**
- **The 3rd prize**

- **Special prize of the jury for the Team Spirit**

Each team cannot win more than one prize.

The winning team of the Trophée Mille Czech Republic 2024 is entitled to represent the Czech Republic in the Trophée Mille International competition, which will be held in Reims in March 2025.

The costs of the team selected to participate in the Trophée Mille International 2025 beginning from their arrival to France for a period of 3 days for 3 persons will be covered by the French organizers. The costs are calculated per: 2 competitors and 1 accompanying person. Other costs incurred shall be borne by the winning school with the support of their authority or sponsors.

7 CONCLUDING INFORMATION

Contacts to organizers:

soutezmille@kr-vysocina.cz – The official email address of the competition

Ing. Jana Hadravová, MPA, head of the Educational Development Unit at the Department of Education, Youth and Sports of the Regional Authority of the Vysočina Region, hadravova.j@kr-vysocina.cz;

Mgr. Libor Fasora, Principal of the Business School, Tertiary Medical School, Secondary Medical School, Secondary Technical School of Services, and the Language School in Jihlava, reditel@ozs-ji.cz;

Mgr. Jan Skála, foreign relations officer and Vysočina Region representative in Brussels, Presidential Secretariat, External Relations Unit of the Vysočina Regional Office, skala.j@kr-vysocina.cz.

More information, photos, videos: www.trophee-mille.fr/ceska-republika/, or <https://www.kr-vysocina.cz/trophee-mille-ceska-republika/ms-122865>

8 ENTRY TO THE COMPETITION

The competition application will consist of the following individual documents in the formats listed below. Please fill out attachments 1, 2, 3 and 4 in a text processor (e.g. Word) and then save/print in the following format pdf.

By submitting an entry form, the school agrees to the rules and conditions of the competition. It also acknowledges, that during the National Round of the Trophée Mille Czech Republic 2024 the organizer will take photographic and audiovisual recordings to document the event itself, which may be subsequently published in the media or in the materials of individual schools for the purpose of informing about the event and to showcase the activities of the parties involved.

Furthermore, the school acknowledges and expressly agrees that the organiser of the event may publish the results of the competition the ranking of the participants via its website or other communication channels. To withdraw specific photographs published by the competition organiser, please contact Ing. Jana Hadravová, MPA (hadravova.j@kr-vysocina.cz).

Annex 1: Application form incl. the information sheet, list of ingredients and technical sheet (part 1, 2, 3, 4)

Annex 2: Guidelines for the team photo and the salty and sweet dishes

Annex 3: Required ingredients

Annex 4: Kitchen box layout

Annex 3: Required ingredients

African catfish – fillet with skin (ZD Hrotovice Farm)

Fresh fish meat from African catfish comes from a local aquaculture in Hrotovice in Vysočina. The fillets are vacuum packed, without additives. The meat without bones has a firm texture, delicate taste with a typical fish aroma.

Producer:

Zemědělské družstvo Hrotovice

Milačka 603

675 55 Hrotovice

phone: 725 335 085 (objednávky)

email: eshop@zdhrotovice.cz

website: www.eshop.zdhrotovice.cz

Downloaded from: <https://www.eshop.zdhrotovice.cz/jak-nakupovat/>



Potatoes, Val Red variety (Potato Research Institute in Havlíčkův Brod)

The variety has medium to large, long, shallow to medium-deep tubers with medium red skin and red-spotted flesh. A variety for direct consumption and for special use in colour products. Cooked tubers are medium firm, medium moist, medium floury with a fine to medium coarse texture.

The variety was cultivated by the Potato Research Institute in Havlíčkův Brod.

It was created by crossbreeding the varieties Valfi × Olivia and registered in 2022.

Producer:

Výzkumný ústav bramborářský Havlíčkův Brod, s.r.o.

Dobrovského 2366

580 01 Havlíčkův Brod

phone: 778 713 303 (p. František Souček)

email: soucek@vubhb.cz

website: www.vubhb.cz

Downloaded from: <https://www.vubhb.cz/cs/clanky/brambory/val-red-varny-tyt-b>



Honeydew honey (Family beekeeping Včelařství Špaček)

Honeydew honey is the official name for dark forest honey. It is more distinctive, contains more minerals and has an overall more interesting taste. It is usually darker because it contains the colouring agents present in the sap of the trees. It has even more fructose than flower honey and contains a lot of dextrans and flavonoids. It has a very delicious taste and a specific aroma.

Producer:

Včelařství Špaček / Petr Špaček

Cidlina 31

675 44 Cidlina, okres Třebíč

phone: +420 607 592 366

email: obchod@vcelarstvispacek.cz

website: www.vcelarstvispacek.cz

Downloaded from: <https://www.vcelarstvispacek.cz/medy/med-medovicovy-450g/>



Whipped sour buttermilk (Moravia Lacto Dairy in Jihlava)

A dairy product obtained by the fermentation of buttermilk using micro-organisms, without heat-treating after the fermentation process.

It does not contain preservatives, colourings or flavourings. It has delicious creamy taste and moderately thick consistency.

Buttermilk is a source of protein, minerals and vitamins.

Producer:

Moravia Lacto a.s. - Bohemilk

Jiráskova 2430/90

586 01 Jihlava

phone: +420 567 584 200 (základnické centrum)

email: moravia@moravialacto.cz

website: www.mleko.cz

Downloaded from: <https://www.mleko.cz/produkt/podmasli-kysane-05-l/>

