



**RULES OF THE INTERNATIONAL
"SERVICE & SOMMELIER" COMPETITION**

14th EDITION -28 APRIL 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 28 April 2025.

ARTICLE 2: DATE AND PLACE

The 14th edition of the International Trophée Mille will take place on Monday 28 April 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 "Service-Sommelier" 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 'Service' and/or 'Sommelier' section of their school. Both candidates must be under the age of 25 on 1 March 2025 for the international competition.

Only one teacher may accompany the team.

From 15 days before the competition, we will no longer be able to guarantee the delivery of a personalised waistcoat 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, so candidates will be working in an open area where everyone can see them.

The 4 local products required of the candidates will be:

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

A description of the products required and the names of the 4 producers in the spotlight this year can be found in Annex 1 to these rules. No samples will be provided by the association.

No connected devices will be allowed during the competition: mobile phones, tablets, watches, etc. Depending on the option chosen, each candidate will have to complete 4 tests, either in service or in sommellerie. A joint test (in pairs) on the required products will complete these tests.

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 before midnight on 24 February. The essay requested will be used to decide between the teams. The selected teams will be announced by e-mail late on Thursday 27 February.

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 27 April: Arrival in Reims late afternoon, check-in at the hotel and welcome cocktail.

Monday 28 April:

- 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 29 April: Teams depart at their convenience.



ARTICLE 7: PROFESSIONAL CLOTHING

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

- Clean and complete service uniform, with no inscriptions or logos
- Professional service shoes
- Serving equipment: sommelier knife, slicing knives, tablecloths, tea towels, pen, gloves, etc.

Candidates will be given a personalised waistcoat for the tests. They will have to wear the same waistcoat for the competition prize-giving ceremony. In the event of an error (personalisation or size) on the waistcoat originating from the establishment, we will be able to recommend one at the establishment's expense.

ARTICLE 8: PENALTIES

The following points will result in penalties:

- Before the competition :
 - Any deadline not met for the submission of the entry form.
- During service:
 - Forgetting your knives or any of your service equipment
 - Forgetting an item of service clothing.

ARTICLE 9: ACCOMPANIMENT

During the competition, each team may only be officially monitored by one teacher, who must be in the waiting area with his or her candidates or in the 'public area' reserved for this purpose.

As the competition is open to the public, any other accompanying persons may also observe the competition from the 'public zone' from 9am to 1pm.

If your school would like to invite supporters or other students to come and watch the tests, please let us know as soon as possible so that we can organise the best possible welcome for them.

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), 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: TEAM EVALUATION

To select the winning team for the 2025 International Trophée Mille "Service-Sommelier", 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 Carré des Producteurs 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.

ARTICLE 13: TEST DETAILS

RESTAURANT SERVICE:

CUTTING :

Each candidate will have to make a cut, prepare a dish, then prepare a plate and serve a customer (member of the jury).

The cut will be made from a PAC farmhouse poultry.

In front of the jury, the candidate must be able to present the technique used and justify his/her choice of service. All accompaniments (provided by the association) must be served in English.

Candidates must bring their own slicing knives for this test. Candidates will be provided with a pedestal table, plates, chopping board, cutlery and hotplates.

The jury will pay particular attention to the following aspects:

- Hygiene and cleanliness of the workstation,
- Quality of cutting,
- Harmonious presentation,
- Speed and temperature of service,
- Mastery of service techniques.

A translator is authorised for this test. Time allowed for the test: 20 minutes maximum

CREATION:

This test will enable the jury to assess your creative buckling skills and your mastery of the technique.

The candidate will have to propose a buckling of an apple to the jury.

The apples will be supplied by the association, and ingredients will be available. A list of the products provided will be sent out at the time of the team selections.

If the creation requires other products, the candidate is free to bring them. The preparation will be made for two guests and must be served to the members of the jury for tasting, i.e. 2 buckling apple to be made.

The jury will pay particular attention to the following aspects:

- Originality of the proposed recipe,
- Mastery of the flambé technique,
- Harmonious presentation,
- Organoleptic quality of the preparation.

A translator is authorised for this test. Time allowed for the test: 20 minutes maximum

CHEESE SERVICE FOR THE GREATER EAST REGION:

The cheeses come exclusively from the Grand-Est region.

Reconnaissance test: the candidate has 1 minute to view and recognise the cheeses presented.

He/she must then present three cheeses selected by the jury, indicating :

- name
- milk of origin
- whether they are classed as A.O.P., I.G.P. or not,
- cheese family to which they belong,
- geographical origin
- any other indication that seems important and appropriate to provide and that could help differentiate it: shape, colour, history, organoleptic characteristics, etc.

Service test: the candidate serves the cheese on a plate according to the instructions and wishes of the jury: cutting up 3 cheeses and accompanying products (provided by the association).

The jury will pay particular attention to the following aspects:

- Consideration of the traditional rules for serving cheese: equipment (knives are provided), tasting, weight served, harmony of presentation, accompanying products, quality of cutting,
- Knowledge of the products,
- Level of professional language,
- Taking into account the jury's instructions.

A translator is authorised for this test. Time allowed for the test: 20 minutes maximum

TABLEWARE:

The candidate will have to put him/herself in the position of maître in a gastronomic restaurant. He/she will be responsible for setting a table for 2 people.

The table decoration and napkin folding must correspond to an imposed theme, which will be revealed a little later, and the set-up will be done on a rectangular table measuring 60 cm by 120 cm.

The candidate must bring all the crockery (plates, glasses and cutlery) and decoration he/she will need to set the table for 2 people.

On arrival, the candidate will be accompanied to the table by a member of the jury, who will instruct the candidate in the use of the iron provided.

A list of 6 toppings to choose from and practise before the competition is given in appendix 2 of these rules. The choice of design must be made by 27 January at the latest. Each team will then receive a set (1 tablecloth, 2 napkins) the following week in their establishment.

The jury will pay particular attention to the following aspects:

- Organisation of the work
- Respect for the set theme
- Knowledge of tableware
- Harmony and elegance of the table

A translator is authorised for this test. Time allowed for the test: 20 minutes maximum

The set of tablecloths sent to the establishment for the training sessions and the set of tablecloths made available to you at the Trophée Mille for the competition must both be returned on the day of the competition.

SOMMELIER PART:

CHAMPAGNE PRESENTATION:

The candidate will draw two Veuve Clicquot vintages.

He/she will give a commented tasting, presenting the house and its history.

The technical data sheets for the cuvées will be sent to the teams when they are selected.

The jury will pay particular attention to the following aspects:

- Knowledge of Veuve Clicquot,
- Level of professional language,
- Mastery of tasting techniques,
- Quality of the organoleptic presentation of the selected cuvées.

A translator is authorised for this test. Time allowed for the test: 20 minutes maximum

QUESTIONNAIRE - WRITTEN TEST:

The candidate will have to answer a questionnaire focusing on :

- Sommelier techniques,
- Wine-related equipment,
- Knowledge of wines from the major French wine-growing regions,
- Wine legislation,
- General sommelier culture.

A translator is not permitted for this test. The questionnaire will only be revealed on the day of the competition.

Time allowed for the test: 30 minutes maximum

DECANTING:

To demonstrate their mastery of professional techniques, candidates will be asked to decant a white wine from the Alsace wine region.

Using the decanter, the candidate will perform the decanting technique in front of the jury, then serve the wine and give a commented tasting.

The candidate may be asked questions about the purpose of the decanting technique and the choice of decanter.

The jury will pay particular attention to the following aspects:

- Mastery of the decanting technique,
- Knowledge of the proposed wine,
- Quality of the organoleptic presentation of the selected wine.

The association will provide a Lehmann 'vineyard' decanter. Candidates may bring their own decanter.

A translator is authorised for this test. Time allowed for the test: 20 minutes maximum

ORDER TAKING:

This test will enable the jury to assess your ability to advise customers on food and wine pairings, based on their choice of dish.

The candidate will have to take the order of a table of 2 diners, and guide them in their choice of champagne from the Veuve Clicquot range, according to the menu they have chosen. The candidate will have to explain and argue his/her proposals.

The jury will pay particular attention to the following aspects:

- Knowledge of the range of Veuve Clicquot champagnes,
- Consistency of food and wine pairing suggestions,
- Level of professional language.

A translator is authorised for this test. Time allowed for the test: 20 minutes maximum

TEST COMMON TO BOTH CANDIDATES:

CARRE DES PRODUCTEURS:

The 4 producers selected this year will welcome the two candidates from the same team to find out :

- On the service side: their knowledge of products: seasonality, geographical origin, composition, preparation, etc.
- On the sommelier side: their knowledge of beverages: how to match them with the required products, how to make walnut oil, etc.

A translator is permitted for this test. Time allowed for the test: 20 minutes maximum

APPENDIX:

- Appendix 1: Presentation of the 4 imposed products
- Appendix 2: List of 7 Linvosges toppings

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.

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.

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.**

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: AVAILABLE TOPPINGS

CHOICES TO BE MADE BY 27 JANUARY AT THE LATEST

Arabesque :

White damask tablecloth with elegant stylised arabesques.

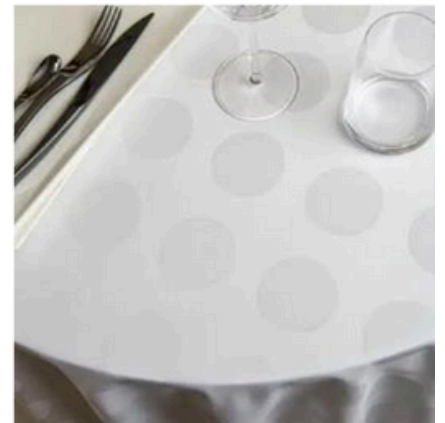
100% cotton - 230gsm



Bulles :

White cotton tablecloth embellished with tone-on-tone bubbles.

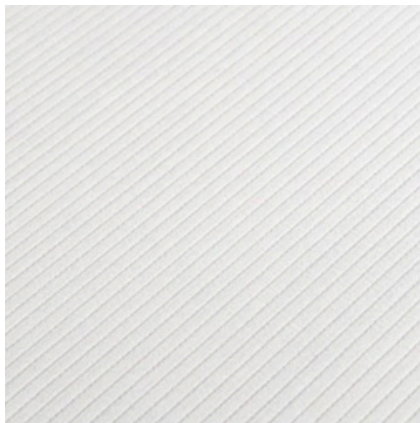
100% cotton - 230gsm



Côte de cheval :

Ribbed-effect mercerised cotton tablecloth, very heavy for beautiful fallout.

100% cotton - 310gsm



Marble :

Pure cotton tablecloth woven with fine marbling
100% cotton - 200gsm



Moire :

A moiré-effect tablecloth in pure Egyptian cotton.
100% cotton - 200gsm



Vendôme :

Pure cotton damask tablecloth with a textured wave pattern.
Slightly shiny effect obtained during weaving
100% cotton - 190gsm

