

TROPHÉE MILLE

Transmission-Excellence-Partage



RULES OF THE INTERNATIONAL "COOKING AND PASTRY" COMPETITION

15TH EDITION - MARCH 2026



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 selected, based on the quality of the written submissions, by Chef Philippe Mille and his committee. The selected teams will be invited to take part in the competition on 24 November 2025. The winners of this stage will represent France at the Trophée Mille International.
- **The Trophée Mille International**, where teams from different countries will be selected to take part in the competition in March 2026.

ARTICLE 2: DATE AND PLACE

The 15th edition of the International Trophée Mille will take place in March 2026 at the Reims Convention Centre, 12 Boulevard du Général Leclerc, 51100 Reims.

ARTICLE 3: TEST PROCEDURES

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

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

- **Savoury dish:**
 - Guinea fowl
 - Red onion
- **Sweet dish:**
 - Buckwheat flour
 - Morgane pear

The savoury dish will be sent out after 2h30, and the sweet dish after 3h (i.e. 30 minutes later). After that, the team will have 30 minutes to clean their station and dishes in the main dishwashing area.

The recipes 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 4 required products will be supplied on the day of the competition, in the quantities specified in the written applications. 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 treated**). All the foodstuffs needed to prepare the dishes (including the required products) must be listed on the recipe cards.

The dishes 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.



ARTICLE 4: REGISTRATION

To validate the team's entry in the 15th edition of the International Trophée Mille, the school must return the completed and signed entry form by e-mail, together with the savoury and sweet recipes, before midnight on **13 February**. These recipes will be used to decide between the teams, and the shortlisted teams will be announced by e-mail late on **Wednesday 18 February**.

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 5: TEAM COMPOSITION

Registration must be made by the school and not by the students. No registration will be accepted as an independent candidate. Each country may enter **only one team** in the "Cooking-Pastry" competition.

The school wishing to compete must present a team made up of two candidates, **one male and one female**, enrolled in a "Cooking" and/or "Pastry" section of its school. Both candidates must be under 23 years of age on 1 March 2026 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 correct delivery of a personalised jacket to the candidate/coach. Last-minute replacements 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 6: PROGRAM

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: 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). Presentation of the teams and judges, followed by a cocktail reception.

Monday - Competition day:

- Welcome to the Congress Centre and start of the tests
- End of tests for all teams and lunch
- Prize-giving ceremony followed by a cocktail
- End of the evening and return to the hotel

Tuesday: Teams depart at their convenience.

ARTICLE 7: PROFESSIONAL CLOTHES

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: COACH

On the day of the competition, each team must be accompanied by a single teacher. Other potential accompanying adults will be able to observe the competition from the area reserved for the public, from 9 a.m. to 2 p.m.

The teacher will receive a kitchen jacket and a “coach” armband. He or she will be allowed to stand **in front of the box** to coach them throughout the competition. Any intervention or manipulation on his part is strictly forbidden. It's imperative that he remains outside the box, failing which his team will be **excluded and penalised**.

If the establishment wishes to invite supporters, please let us know as soon as possible so that we can help organise their visit. We will send you a quote for any additional costs before the competition, together with an agreement form. Additional rooms will be booked by the association, but will have to be **paid directly to the hotel**.



ARTICLE 9: INSTALLATION

On arrival on the day of the competition, each pairing will be welcomed by a Trophée Mille 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.

ARTICLE 10: EQUIPMENT

The ambassador will train the two candidates on how to use the equipment provided in their box.

Annex 2 of these rules contains the layout of the stall and the list of equipment provided (this list will be refined by the organisers a few weeks before the competition). In addition to 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.

Adding extra induction hobs is strictly forbidden.

ARTICLE 11: CARE AND SUPPORT

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:
 - Welcome cocktail on Sunday evening
 - Breakfast on Monday
 - Lunch on Monday
 - Closing cocktail on Monday
 - Breakfast on Tuesday


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 **Reims Centre station**, if they choose to travel by plane or train.

ARTICLE 12: 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 jury representative 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.



ARTICLE 13: PENALTY

The following points will result in penalties:

- Before the competition:
 - Any failure to meet deadlines for the submission of entry forms and recipes.
 - Any technical sheet that does not comply with the required format.
- In the Cooking and Pastry competition:
 - Any introduction of foodstuffs not provided for in the recipe sheet.
 - Any introduction of equipment prohibited by the rules.
 - 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.
 - Any intervention by the coach.

ARTICLE 14: OFFICIAL REPORT

In order to avoid any disputes, the time at which the recipes are completed and the dishes sent 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 15: SCORING SYSTEM

Savoury dish - Coefficient 2	On 100pts
<i>General presentation of the dish</i>	<i>On 20pts</i>
<i>Main course</i>	<i>On 25pts</i>
<i>Toppings</i>	<i>On 25pts</i>
<i>Sauce</i>	<i>On 20pts</i>
<i>Theme</i>	<i>On 10pts</i>
Sweet dish - Coefficient 2	On 100pts
<i>General presentation of the dish</i>	<i>On 40pts</i>
<i>Dessert</i>	<i>On 40pts</i>
<i>Theme</i>	<i>On 20pts</i>
Technique - Coefficient 1	On 30pts
Team spirit - Coefficient 1	On 30pts

All the scoring grids will be sent by e-mail when the teams are selected.

ARTICLE 16: TEAM EVALUATION

To select the winning team for the Trophée Mille International "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 Team spirit prize

Please note: The Team Spirit prize is awarded independently of the main ranking. A team on the podium (1st, 2nd or 3rd prize) cannot receive this award.

Notes and comments will be sent to each team the following week (only the notes of the team concerned and those of the podium).

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

ANNEX 1: IMPOSED PRODUCTS

SAVOURY TASTING

Red onion

The farm favours the natural accompaniment of crops rather than intensive production, with an ethos focused on quality, taste and the absence of preservatives. For 40 years, it has been selling direct, in particular sweet red onions grown in Champagne according to the principles of Soil Conservation Agriculture. This approach respects biodiversity and the soil, while winning over nearly 80 Michelin-starred chefs.

The onions will be supplied in different sizes: small (25 to 35/40 mm), medium (40 to 60 mm) and large (over 60 mm in diameter).

Producer: Caillot Saveurs - jscaillot@gmail.com



Guinea fowl

Located in Pauvres in the Ardennes, Julien COGNIARD has been running his family farm since 2006. His farm is split between cereal production and lamb and poultry rearing. Inspired by traditional techniques handed down from previous generations, the COGNIARD family is widely recognised in the region for the quality of its products, which can be found at many markets and direct from the farm.

The guinea fowl will weigh between 1.5 kg and 2 kg.

Producer : Les Volailles et Agneaux de la Ferme - p.cogniard@wanadoo.fr



ANNEX 1: IMPOSED PRODUCTS

SWEET TASTING



Morgane pear

The Morgane pear is a delicious French variety with a sweet, delicately fragrant taste. Its melting, juicy flesh makes it a real pleasure to bite into, and it's also perfect for desserts or cooking. It keeps very well, so you can enjoy it for longer. We grow them organically at Mont sur Courville in the Marne.

Producer : *Bouvy Fruit - societebouvy@gmail.com*



Buckwheat flour

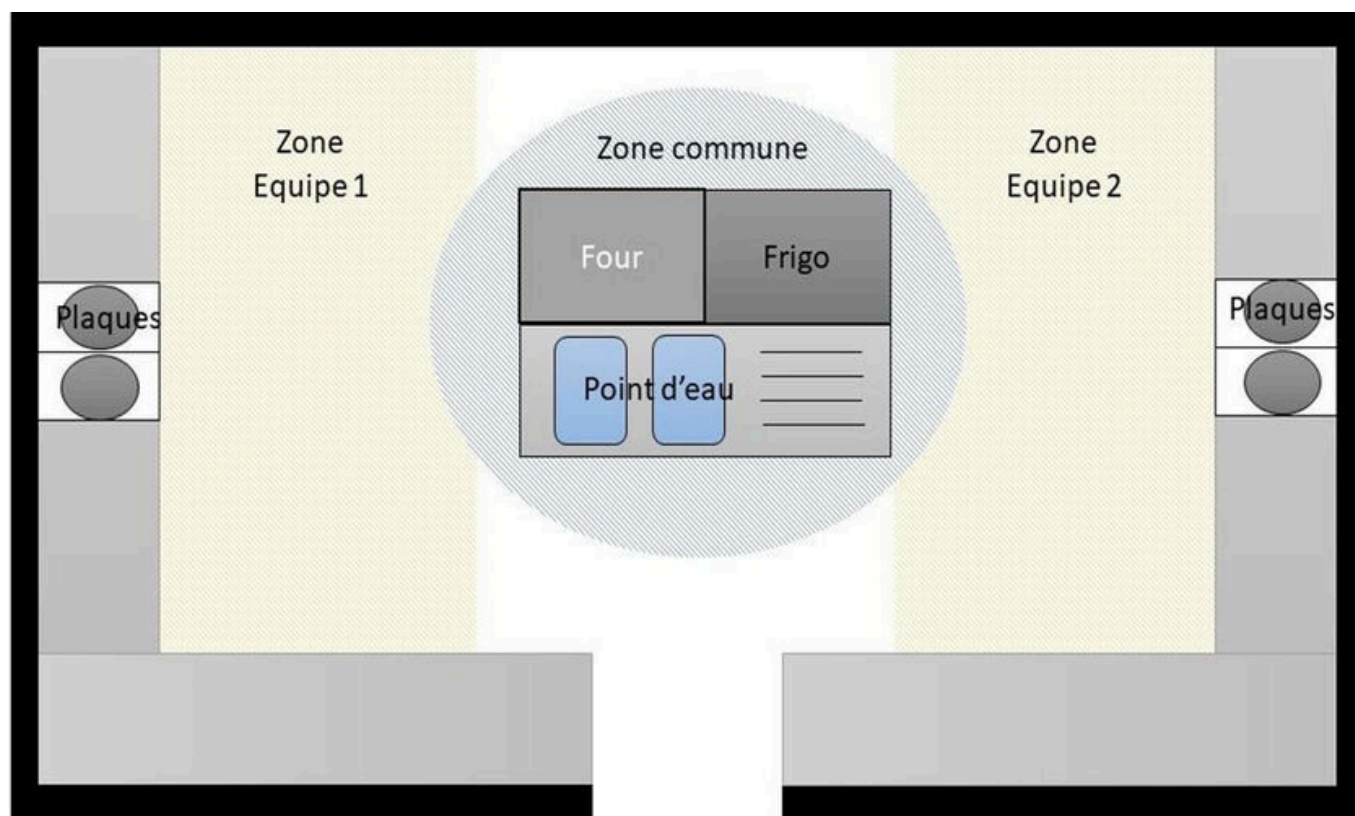
Buckwheat flour originated in the Ardennes. Contal Farmer grows its own buckwheat seeds there, which are then crushed on stone millstones at the farm. For the past 15 years, they have been offering their restaurant customers buckwheat flour that is certified Organic and AFDIAG Gluten-Free.

The flour will be supplied in 500g bags, organic and gluten-free.

Producer: *Contal Farmer - contact@groupe-contal.com*

ANNEX 2: COMPOSITION OF A KITCHEN BOX 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
- 1 600 L cold room
- 1 stainless steel dishwasher with sink
- 1 190 V.V. hand blender
- 1 R2 food processor
- 1 RM8 mixer

EQUIPMENT PROVIDED ONLY FOR YOUR TEAM:

- 1 stainless steel ladder on castors GN 1/1
- 4 work surfaces measuring 120cm x 700cm
- 2x 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
- 2 planches à découper
- 1 saucepan Prim Appety Ø 12cm
- 1 saucepan Prim Appety Ø 18cm
- 1 frying pan Prim Appety Ø 24cm