

TROPHÉE MILLE

Transmission-Excellence-Partage



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

15TH EDITION - 30TH MARCH 2026



ARTICLE 1: PURPOSE OF THE COMPETITION

As part of the promotion of training and heritage in the Grand Est Region, a gastronomic competition entitled “Trophée Mille” is organized. This competition is open to students in levels 3, 4, and 5 of the “culinary arts and hospitality” sector, from all French and international institutions (BAC, BP, BT, CAP, BEP, MC, BTS, etc.). Each team will represent its school, interprofessional training center (C.F.A. Interpro), or high school.

The Trophée consists of **two phases**:

- **A national selection**, during which participating teams will be chosen by Chef Philippe Mille and his committee, based on the quality of their written application. Each team is required to submit a 250-word essay (in Word format) on the topic: “Are restaurant service and sommellerie complementary professions?” Selected teams will be invited to participate in the competition on November 24, 2025. The winners of this stage will represent France in the International Trophée Mille.
- **The Trophée Mille International**, where teams from different countries will be selected to take part in the competition on 30th March 2026.

ARTICLE 2 : DATE AND PLACE

The 15th edition of the International Trophée Mille will take place on 30th March 2026 at the Centre des Congrès de Reims, 12 Boulevard du Général Leclerc, 51100 Reims.

ARTICLE 3: TEST PROCEDURES

The four mandatory local products "Carré des Producteurs" challenge are:

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

You will find in Annex 1 of this regulation a description of the required products and the names of the four highlighted producers for this edition. No samples will be provided by the association.

No dictionaries or connected devices (phones, tablets, smartwatches, etc.) will be allowed during the tests.

Each candidate, depending on the option chosen (service or sommellerie), must complete four tests. A joint team event (in pairs) focused on the mandatory products will complete the competition.

ARTICLE 4: REGISTRATION

To validate a team's registration for the 15th edition of the International Trophée Mille, the institution must submit the completed and signed registration file by email, no later than **February 13** at 00:00. The written submission will serve to differentiate between the teams. Selected teams will be announced on Wednesday, **February 18** at the end of the day by email.

On the day of the competition, both candidates must present proof of identity before the tests begin.

ARTICLE 5: TEAM COMPOSITION

Registration must strictly be completed by the educational institution and not by the students. No individual or independent applications will be accepted. Each country may only present **one team** for the "Service-Sommellerie" competition.

The institution wishing to participate must present a **mixed-gender** team of two candidates: one male and one female, both enrolled in a "Service" and/or "Sommelier" program at their institution.

Both candidates must be under 23 years old as of March 1, 2026, to qualify for the international competition.

Only one teacher is permitted to accompany the team.

Starting 15 days prior to the competition, the organizers can no longer guarantee the delivery of a personalized vest for the candidate.

Last-minute replacements of a candidate due to medical or family reasons will be accepted. Any team change must be communicated 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 and complete service uniform, with no inscriptions or logos
- Professional service shoes
- Service equipment: sommelier knife, slicing knives, cloths, 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 a mistake (personalisation or size) on the waistcoat made by the school, we may recommend a new one at the school's expense.

ARTICLE 8: COACH

During the competition, each team may only be officially monitored by a teacher, who must be in the waiting area with his or her candidates or in the "public area" reserved for this purpose. Any intervention or manipulation by the teacher is strictly forbidden. It is imperative that the teacher remains **outside the competition**, 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: 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 10: 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 11: PENALTY

The following points will result in penalties:

- Before the competition:
 - Any failure to meet the deadline for submission of the registration form
- In the Service-Sommelier competition:
 - Forgetting your knives or any of your service equipment
 - Forgetting any item of service clothing
 - Any intervention by the coach

ARTICLE 12: TEAM EVALUATION

To select the winning team for the Trophée Mille International "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 Carré des Producteurs prize

Please note: The Carré des Producteurs prize is awarded independently of the main ranking. A team on the podium (1st, 2nd or 3rd prize) can 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.

ARTICLE 13: TESTS AND SCORING

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

All tests are taken in **English only**.

RESTAURANT SERVICE:

CUTTING:

Each candidate will have to make a cut, prepare a dish, then prepare a plate and serve the customers (members of the jury). The cut will be of guinea fowl, for 2 people.

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. The candidate will be provided with a pedestal table, plates, chopping board, serving utensils and hot plates.

The jury will pay particular attention to the following aspects:

- Hygiene and cleanliness of the workstation
- Quality of the cut
- Harmonious presentation
- Speed and temperature of service
- Mastery of service techniques

Time allowed for the test: 20 minutes maximum.

A translator is authorised for this test.

SCORING SYSTEM - ON 60PTS

<i>Setting up the pedestal table</i>	<i>On 5pts</i>
<i>Cutting technique</i>	<i>On 20pts</i>
<i>Cleanliness and hygiene</i>	<i>On 5pts</i>
<i>Final performance</i>	<i>On 20pts</i>
<i>Candidate's professionalism</i>	<i>On 10pts</i>

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 buckwheat pancake flambé to the jury. The crêpes will be supplied by the association, and ingredients will be made available. The list of available products 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 flaming crepe to be made.

It is strictly **forbidden to bring your own plates** for this event. Candidates must use the crockery provided by the organisers. Failure to do so may result in a **penalty**.

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

Time allowed for the test: 20 minutes maximum.

A translator is authorised for this test.

SCORING SYSTEM - ON 60PTS

<i>Setting up the pedestal table</i>	<i>On 5pts</i>
<i>Buckling technique</i>	<i>On 20pts</i>
<i>Cleanliness and hygiene</i>	<i>On 5pts</i>
<i>Final performance</i>	<i>On 20pts</i>
<i>Candidate's professionalism</i>	<i>On 10pts</i>

CHEESE SERVICE FOR THE GREATER EAST REGION:

Most of the cheeses will come from the Grand Est region, with one surprise cheese from another French region.

Candidates may bring their own knives, but it is strictly **forbidden to bring their own plates**. Candidates must use the crockery provided by the organisers. Failure to do so may result in a **penalty**.

Reconnaissance test: The candidate has 1 minute to view and recognise the cheeses presented. He must then present three cheeses selected by the jury, indicating :

- their name
- their milk origin
- their classification as A.O.P., I.G.P. or not
- the family of cheeses to which they belong
- their geographical origin
- any other indication that seems important and advisable to provide

Service test: The candidate will serve the cheese on a plate according to the instructions and wishes of the jury: cutting up the cheeses and accompanying products (provided by the association). Only one beautiful plate for 2 people will be required.

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 the cut
- Knowledge of the products
- Level of professional language
- Consideration of the jury's instructions

Time allowed for the test: 20 minutes maximum.

A translator is authorised for this test.

SCORING SYSTEM - ON 60PTS

<i>Recognition and presentation of 3 cheeses</i>	<i>On 15pts</i>
<i>Cutting technique</i>	<i>On 10pts</i>
<i>Cleanliness and hygiene</i>	<i>On 5pts</i>
<i>Final performance</i>	<i>On 20pts</i>
<i>Candidate's professionalism</i>	<i>On 10pts</i>

ART OF THE TABLE:

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, i.e. '**Hanami, the cherry blossom festival**', 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 7 toppings to choose from and practise before the competition is given in Annex 2 of these rules. The choice of design must be made by **17 October** at the latest. Each team will then receive a set (1 tablecloth, 2 napkins) in the following weeks, 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

Time allowed for the test: 20 minutes maximum.

A translator is authorised for this test.

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.

SCORING SYSTEM - ON 60PTS

<i>Chronology and set-up</i>	<i>On 25pts</i>
<i>Cleanliness and hygiene standards</i>	<i>On 5pts</i>
<i>Final performance</i>	<i>On 20pts</i>
<i>The candidate's professionalism</i>	<i>On 10pts</i>

SOMMELIER PART:

CHAMPAGNE PRESENTATION:

The candidate will taste 3 Veuve Clicquot vintages.

He/she will give a presentation of the house and its history as well as a commented tasting of the cuvées by composing a 3-course menu to match.

The technical data sheets for the cuvées will be sent to the teams at the time of their selection.

The jury will pay particular attention to the following aspects:

- Knowledge of the House of Veuve Clicquot
- Level of professional language
- Consistency of food and wine pairings
- Mastery of tasting technique
- Quality of organoleptic presentation of the selected cuvées

Time allowed for the test: 20 minutes maximum.

A translator is authorised for this test.

SCORING SYSTEM - ON 60PTS

Knowledge	<i>On 5pts</i>
<i>Visual phase</i>	<i>On 10pts</i>
<i>Olfactory phase</i>	<i>On 10pts</i>
<i>Taste phase</i>	<i>On 15pts</i>
<i>Summary of the tasting</i>	<i>On 15pts</i>
<i>The candidate's professionalism</i>	<i>On 5pts</i>

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

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

Time allowed for the test: 20 minutes maximum.

The questionnaire will be out of 60pts.

DECANTING:

To demonstrate their mastery of professional techniques, the candidate will have to decant a white wine from the Alsace wine region, giving a few explanations about the region, and will serve 6 glasses to a table of customers.

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.

Time allowed for the test: 20 minutes maximum.

A translator is authorised for this test.

SCORING SYSTEM - ON 60PTS

Setting up	<i>On 10pts</i>
<i>Wine presentation</i>	<i>On 10pts</i>
<i>Opening the bottle</i>	<i>On 10pts</i>
<i>Decanting technique</i>	<i>On 15pts</i>
<i>Service</i>	<i>On 10pts</i>
<i>The candidate's professionalism</i>	<i>On 5pts</i>

ORDER TAKING:

This test will enable the jury to assess the candidate's 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 on the choice of wine and champagne from the Veuve Clicquot range, according to the menu they have chosen.

The candidate will then taste an extract of a mouthful. He/she will have to come up with a pairing to match it, then 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

Time allowed for the test: 20 minutes maximum.

A translator is authorised for this test.

SCORING SYSTEM - ON 60PTS

<i>Methodology</i>	<i>On 10pts</i>
<i>Knowledge of the range</i>	<i>On 15pts</i>
<i>Additional sales</i>	<i>On 5pts</i>
<i>Relevance of proposals</i>	<i>On 15pts</i>
<i>Summary of the tasting</i>	<i>On 10pts</i>
<i>The candidate's professionalism</i>	<i>On 5pts</i>

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, etc.

Teams can provide support if they wish.

Time allowed for the test: 20 minutes maximum.

A translator is authorised for this test.

The test will be out of 20pts.

ANNEX 1: IMPOSED PRODUCTS

SAVOURY TASTING

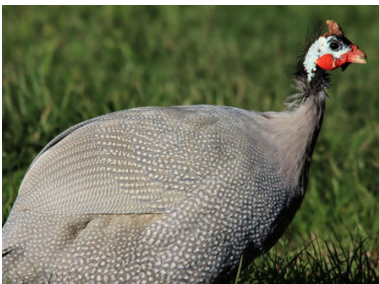


Red onion

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 : AVAILABLE TOPPINGS

CHOICES TO BE MADE BY 13 FEBRUARY AT THE LATEST

Arabesque:

White damask tablecloth with elegant stylised arabesques. 100% cotton - 230gsm



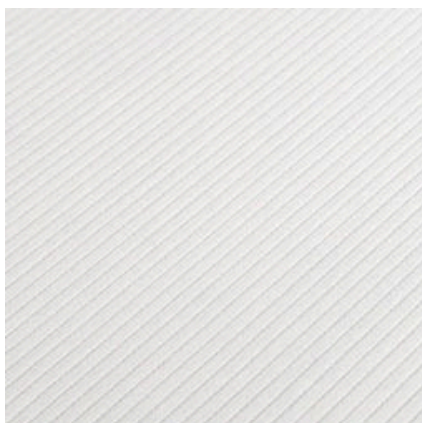
Bulles:

White cotton tablecloth embellished with tone-ontone bubbles. 100% cotton - 230gsm



Côte de cheval:

Ribbed-effect mercerised cotton tablecloth, very heavy for beautiful fallout. 100% cotton - 310gsm



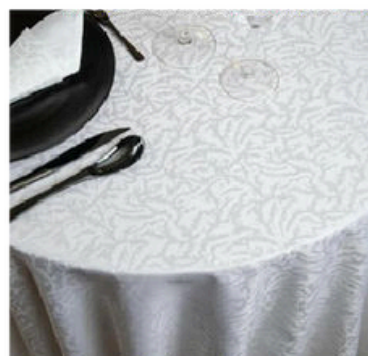
Marble:

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



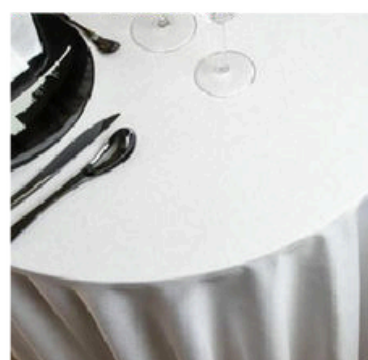
Moire:

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



Baccarat:

Polyester tablecloth with a matt finish and cotton feel.
100% polyester - 215g/m².

