



RULES FOR THE INTERNATIONAL
“**COOKING-PASTRY**” CONTEST

16TH EDITION - APRIL 5, 2027



ARTICLE 1: PURPOSE OF THE CONTEST

As part of an initiative to promote vocational training, a culinary competition titled “Trophée Mille” is being organized. This competition is open to Level 3, 4, and 5 students in the “Hospitality and Restaurant Management” program from all French and international institutions (BAC, BP, BT, CAP, BEP, MC, BTS). Each team will represent its institution.

The Trophy takes place in **two stages**:

- **A national selection**, during which participating teams will be chosen by Chef Philippe Mille and his committee based on the quality of their applications. The selected teams will be invited to compete on 23 November 2026. 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 and invited to compete on Monday, 5 April 2027.

ARTICLE 2: DATE AND PLACE

The 16th edition of the International Trophée Mille will take place on Monday, April 5, 2027, at the Reims Convention Center, 12 Boulevard du Général Leclerc, 51100 Reims.

ARTICLE 3: TEST PROCEDURES

Each team must create two recipes: one sweet dish and one savory dish, each serving 4 people.

The recipes must include **4 local ingredients**:

- **Savory dish:**

- Hungarian Blue pumpkin
- Roasted rack of suckling pig

- **Sweet dish:**

- Ratafia Champenois - Exceptionally Aged
- Alfalfa honey

The savory dish will be sent out 2 hours and 30 minutes into the challenge, and the dessert will be sent out 3 hours and 5 minutes in (35 minutes later). After that, the team will have 30 minutes to clean up their workstation and wash their dishes in the main dishwashing area.

The proposed recipes must mandatorily incorporate **seasonal secondary products**. The savoury preparation must include one main item, two garnishes, and a sauce. Lobster, truffles, and caviar are not permitted in this competition.

The four mandatory ingredients will be provided on the day of the competition, in the quantities specified in the written applications. No samples will be supplied by the association. All other ingredients required for the preparation of the eight plates (four savoury plates and four sweet plates) must be brought by the contestants in their raw state (washed but **otherwise unprocessed**). All ingredients required for the preparation of the dishes, including the mandatory products, must be listed on the recipe sheets.

The dishes must be presented to the jury on white flat plates measuring 30 cm in diameter, and a sauce boat must accompany the four savoury plates. These items will be provided by the organisers.

A vertical photograph on the left side of the page shows a hand holding a metal spoon over a pan. The pan contains several bright orange, cubed pieces of food, likely sweet potatoes or squash, which appear to be sautéed or roasted. The background is blurred, focusing attention on the cooking process.

ARTICLE 4: REGISTRATION

To confirm the team's registration for the 16th edition of the International Trophée Mille, the school must submit the **completed and signed** registration form, along with the savory and sweet recipes, via our website by midnight on **March 5**. These recipes will be used to select the teams, and the selected teams will be announced by email late in the day on Monday, **March 8**.

Any incomplete application will be rejected.

With regard to the recipes, no information may be changed between now and the day of the competition, and the supply vouchers will be checked to ensure that the quantities listed match those used (at the start of the cooking competition).

ARTICLE 5: TEAM COMPOSITION

Registration must be completed by the school and not by the students. No registrations from independent candidates will be accepted. Each school may enter **only one team** in the "Cooking-Pastry" competition.

Any school wishing to compete must field a team of two candidates—which must be **mixed**, consisting of one man and one woman—who are enrolled in the "Cooking" and/or "Pastry" program at that school. Both candidates must be under 23 years of age as of April 5, 2027, to be eligible for the international competition. Only one teacher may accompany the team; this teacher will serve as the **coach** during the 3 hours and 5 minutes of the competition.

Starting 15 days before the competition, we can no longer guarantee the timely delivery of a personalized jacket to the competitor or coach. Last-minute substitutions of competitors due to medical reasons or family emergencies are accepted. Any changes to the team must be reported no later than 48 hours before the start of the events.

ARTICLE 6: PROGRAM

A detailed schedule of the teams, including each team's start time, will be sent out 7 days before the competition. Here is the most important information you need to know:

Sunday, April 4: Arrival in Reims in the late afternoon, check-in at the hotel, and drop-off of perishable food items with the organizers (a refrigerated truck will be parked in the hotel parking lot). Introduction of the teams and judges, followed by a welcome cocktail reception.

Monday, April 5:

- Candidates are welcomed at the Convention Center, and the competition begins.
- Lunch with the candidates at the Convention Center.
- Awards ceremony followed by a cocktail reception

Tuesday, April 6: Teams may depart at their convenience.

ARTICLE 7: WORK UNIFORMS

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

- A clean pair of black pants
- A pair of non-slip safety shoes
- Several dish towels

Candidates will be provided with a chef's hat, a jacket, and an apron for the competition. They must wear the same jacket to the competition's awards ceremony.



ARTICLE 8: COACH

On the day of the competition, each team must be accompanied by only one teacher. Other potential chaperones may observe the events from the designated public viewing area from 9:00 a.m. to 2:00 p.m.

The instructor will receive a chef's jacket and a "coach" armband. He or she will be allowed to **stand in front of** his or her contestants' station to coach them throughout the challenge. Any intervention or physical assistance on his or her part is strictly prohibited. He or she must remain outside the station at all times; failure to do so will result in **disqualification and penalties** for his or her team.

If the school would like to bring supporters, please let us know as soon as possible to ensure the contest runs smoothly. **Additional guests may attend the awards ceremony but will not be admitted to the closing cocktail reception.**

A quote, along with a approval form, will be sent to you prior to the competition to cover additional meal costs. Any additional rooms must be reserved directly by the school and paid for on site at the hotel.



ARTICLE 9: INSTALLATION

Upon arrival on the day of the competition, each team will be greeted by a Trophée Mille ambassador, who will take charge of their equipment and set it up in the booth along with the food items. The team will be able to access its booth only at the assigned time and will then check with its ambassador to verify the technical sheets, equipment, and ingredients they have brought.

ARTICLE 10: EQUIPMENT

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

The station layout and the list of provided equipment will be sent once the teams have been selected. In addition to this list, each team must bring the equipment and utensils they need to prepare their two dishes. If a team brings electrical appliances, it must also bring the necessary number of **electric extension cords**.

The use of additional induction cooktops or salamanders is strictly prohibited.

ARTICLE 11: CARE AND SUPPORT

Registration for the Trophée Mille competition is **free**. The association will cover expenses for up to **three people** per team (two contestants and one coach) from the time they arrive at **Paris Charles de Gaulle Airport** on Sunday afternoon until their departure on Tuesday morning:

- Accommodations: 3 single rooms for 2 nights (Sunday and Monday) for 2 students and 1 teacher
- Meals:
 - Sunday evening welcome cocktail reception
 - Monday breakfast at the Convention Center
 - Monday lunch
 - Monday closing cocktail reception
 - Tuesday breakfast at the hotel

Travel expenses to Paris are the responsibility of each institution. A shuttle will be available to pick up candidates at **Paris Charles de Gaulle Airport** or the **“Reims Centre” train station**, if they choose to travel by plane or train.

ARTICLE 12: JUDGES

The judging panel will consist of prominent figures from the professional and culinary worlds.

The judging panel’s decisions are final; they may not be appealed, contested, or altered.

In the event of a tie, the representative of the judging panel will cast the deciding vote. A **court officer** will be present on the day of the competition to oversee the conduct of the events and the tallying of points.

ARTICLE 13: PENALTIES

The following will result in penalties:

- Starting the competition before the scheduled time.
- Using ingredients not listed in the recipe card.
- Bringing in equipment prohibited by the rules.
- A delay of 3 to 5 minutes will be noted; delays exceeding 5 minutes will result in a penalty.
- Forgetting a piece of the chef's uniform.
- Any intervention by the coach.

ARTICLE 14: SHIPPING RECEIPT

To avoid any disputes, the start time of the competitions and the submission of the dishes will be recorded in a written report by an ambassador and signed by a court officer.

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 of the Trophée Mille International "Cooking-Pastry", the jury members will add up the scores of each pair. Scores will be assigned on a scale of 20 points to calculate the overall average. At the end of the day's competitions, four prizes will be awarded:

- o 1st prize
- o 2nd prize
- o 3rd prize
- o Team spirit prize

Please note: The Team Spirit Award is presented separately from the main rankings. A team that places on the podium (1st, 2nd, or 3rd place) is eligible to receive this award.

The week following the competition, all teams will receive their individual scores and comments.

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



Hungarian Blue pumpkin

La Ferme Rousse, a family-run farm located between the Champagne Crayeuse region and the Côte des Blancs, has traditionally grown cereals, sugar beet, alfalfa, and rapeseed. For the past two years, it has diversified into the production and direct sale of a variety of squash in order to showcase the richness of the cucurbit family and offer high-quality local produce. Specialising in the cultivation of cucurbits, the farm grows them outdoors, without irrigation or chemical treatments. Among its varieties, the Hungarian Blue Squash stands out for its pastel-blue skin and dense, sweet orange flesh. Harvested at full maturity, it can be stored for several months thanks to its low water content.

Candidates will be provided with a squash weighing approximately 3 kg.

Producer: *La Ferme Rousse*



Roasted rack of suckling pig

The suckling pig loin is a cut taken from the animal's back, served on the bone with the rind. It is characterized by light-colored, tender, and delicate meat, typical of suckling pig.

Candidates will be provided with a pork loin weighing approximately 2 kg.

Producer: *Saveurs d'Ardennes*

ANNEX 1: IMPOSED PRODUCTS

SWEET TASTING



Ratafia Champenois - Exceptionally Aged

Originating with Spanish and Portuguese winemakers of Sherry and Port, the solera—a perpetual reserve—is an ancestral method of aging and gradually blending different vintages. The new wines take on the characteristics of the oldest ones; the older wine imparts to the younger one the qualities that make it suitable for aging. Launched with the 1990 vintage, this 30-year-old solera intimately blends the finest musts from Champagne Henri Giraud. This ratafia is aged in barrels using the solera method, then blended in large casks for 48 months of maturation and refined for 6 months in glass bottles in contact with the elements.

The ratafia will be supplied in 50-cl bottles.

Producer: *Champagne Henri Giraud*



Alfalfa honey

Alfalfa honey is distinguished by its floral and herbaceous aromas, its balanced sweetness, and its character typical of the Champagne region. Cultivated for a long time in Champagne, alfalfa is an iconic plant of the region, comparable to lavender in Provence. Furthermore, the estate, founded in 2006, is now evolving into an agritourism destination offering tours, educational activities, and immersive workshops centered on bees and the beekeeping trade.

Producer: *La Villa Mellifera*