



RULES FOR THE INTERNATIONAL  
**"SERVICE-SOMMELLERIE"** 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 competition** in which participating teams will be selected—based on the quality of their applications—by Chef Philippe Mille and his committee. We are asking for a 250-word essay written by the team on the theme “Teamwork in the Service of the Customer.” The selected teams will be invited to participate in the competition on November 23, 2026. The winners of this round will represent France at the Mille International Trophy.
- **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

In Annex 1 of these rules, you will find a description of the required products and the names of the four producers featured this year. The association will not provide any samples.

No dictionaries or connected devices will be permitted during the exams: phones, tablets, smartwatches, etc. Depending on the option chosen, each candidate must complete two exams, either in service or in sommelier skills. Two group exams will also be conducted in pairs.

### ARTICLE 4: REGISTRATION

To confirm the team's registration for the 16th edition of the Trophée Mille International, the school must return the **completed and signed** registration form by email before midnight on **March 5**. The required essay will be used to select the teams. The selected teams will be announced by email late in the day on Monday, **March 8**.

**Any incomplete application will be rejected.**

## **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 "Service-Sommellerie" 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 "Service" and/or "Sommellerie" 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.

Only one teacher will be required to accompany the team.

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 contestant must bring certain items of their uniform for the competition:

- A clean, complete uniform, with no inscriptions or logos
- Professional work shoes
- Work equipment: sommelier knife, cutting boards, gloves

A personalized vest will be provided to contestants for the competition rounds. They must wear this same vest for the competition's awards ceremony.

## ARTICLE 8: COACH

During the competition, each team may be officially supervised by only one teacher. The teacher must remain in the waiting area with their students or in the "audience area" designated for that purpose. Any intervention or interference on the teacher's part is strictly prohibited. The teacher must remain **outside the competition area at all times; failure to do so will result in disqualification and penalties for their 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 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: 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 10: 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 11: PENALTIES

The following will result in penalties:

- Failure to bring one's knives and some of one's service equipment
- Failure to bring an item of the service uniform
- Failure to remain in the waiting area

## ARTICLE 12: TEAM EVALUATION

To select the winning team of the Trophée Mille International "Service-Sommellerie", 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:

- 1st prize
- 2nd prize
- 3rd prize
- Carré des Producteurs prize

**Please note:** The Carré des Producteurs 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.**



## ARTICLE 13: TESTS AND SCORING

All grading rubrics will be sent by email once the teams have been selected.

All exams will be conducted **exclusively in English**. An interpreter may be present during the exams.

### RESTAURANT SERVICE SECTION:

#### BUCKLING:

Through this challenge, the jury will assess your creativity in flambéing and your technical proficiency.

The candidate must prepare a flambéed pear for the jury. The pears will be provided by the association, and ingredients will be available. The list of available ingredients will be sent at the time of team selection. If the creation requires additional ingredients, candidates are free to bring their own.

The dish will be prepared for two guests and must be served to the jury members for tasting; therefore, candidates must prepare two flambéed pears.

**Bringing your own plates to this competition is strictly prohibited.** Each contestant must use the tableware provided by the organizers. Any violation of this rule may result in a **penalty**.

The judging panel will pay particular attention to the following aspects:

- Originality of the proposed recipe,
- Mastery of the buckling technique,
- Harmony of the presentation,
- Organoleptic quality of the dish.

Time limit for the challenge: 20 minutes maximum

### 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>

## 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 decorations and napkin folding must correspond to the assigned theme, namely "Your Country's Cultural Identity," and the table setting will be arranged on a round table 80 cm in diameter.

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.

The list of 4 tablecloth designs, provided so that you can make a selection and practice before the competition, is included in Appendix 2 of these rules. The design must be selected by **March 5** at the latest. Each team will then receive a set (1 tablecloth, 2 napkins) at their school in the coming weeks.

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.

**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:**

### PRÉSENTATION DE CHAMPAGNE :

The candidate will taste three cuvées from Veuve Clicquot.

He or she will give a presentation on the house and its history, as well as a guided tasting of the cuvées, creating a three-course menu to pair with them.

The technical data sheets for the cuvées will be sent to the teams upon 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 techniques,
- Quality of the organoleptic presentation of the selected cuvées.

Duration of the test: 20 minutes maximum

## **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>

## DECANTING:

To demonstrate their mastery of professional techniques, the candidate must decant wine while providing a brief explanation of the region, and serve 6 glasses to a table of customers.

Using the decanter, the candidate will demonstrate the required decanting technique in front of the jury, then serve the wine and lead a guided tasting.

The candidate may be asked questions about the purpose of this technique as well as the choice of decanter.

The judging panel will pay particular attention to the following aspects:

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

The association will provide a "Vignoble" decanter from Lehmann. Candidates may bring their own decanter.

Duration of the test: 20 minutes maximum

## **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>

## **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.**

### **WINE AND CHEESE PAIRINGS:**

This challenge is conducted in pairs and highlights the complementary skills of the sommelier and the server in pairing wines with cheeses.

Before the challenge begins, the coach and his two students will have 5 minutes to explore and prepare using a cheese platter featuring cheeses from the Grand Est region.

During this allotted time, the candidates will be able to observe and identify the cheeses presented, discuss them with each other, and receive guidance from their instructor.

At the end of this preparation time, the coach must return to the "public area."

The jury will select two cheeses from among those presented.

The sommelier candidate must:

- select and propose two French wines with AOP designation that pair well with the selected cheeses;
- present and justify their pairing choices by highlighting the wines' characteristics, the cheeses' organoleptic qualities, and the balance and consistency of the proposed pairings.

The server candidate must:

- serve cheese on plates (prepare 2 plates)
- provide attentive and professional service
- describe the origin and characteristics of the selected cheeses
- suggest appropriate accompaniments (bread, condiments, dried fruit, fresh fruit, etc.).

The server candidate is permitted to bring their own serving knives.

The judging panel will pay particular attention to the following aspects:

- Technique and quality of service
- Product knowledge
- Appropriateness of food and wine pairings
- Level of professional language
- Compliance with the judging panel's instructions
- Quality of reasoning
- Presentation and aesthetics of the plates
- Communication and teamwork between the pair

Duration of the challenge: 20 minutes maximum

## **SCORING SYSTEM - ON 60PTS**

Identification and presentation of 2 cheeses	Out of 10 points
Cutting techniques	Out of 10 points
Hygiene and cleanliness	Out of 5 points
Final performance	Out of 20 points
Candidates' professionalism	Out of 15 points

## ANNEX 1: IMPOSED PRODUCTS

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### 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

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### 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*

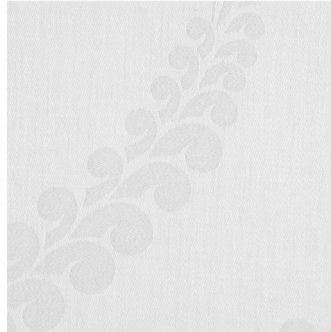
## ANNEX 2: AVAILABLE TOPPINGS

DECISION DUE BY MARCH 5 AT THE LATEST

### **Avoine (white or ivory) :**

Jacquard tablecloth with a stylised oat motif.

100% linen - 205grs/m<sup>2</sup>



### **Bolzano (white or natural) :**

Chic tablecloth with a natural raw look.

45% linen / 55% polyester -  
237grs/m<sup>2</sup>



### **Ribes :**

Textured tablecloth with a subtly irregular woven pattern.

51% cotton / 49% polyester -  
280grs/m<sup>2</sup>



### **Unido (white or cream) :**

Plain satin-finish tablecloth.

100% cotton - 230grs/m<sup>2</sup>

