



Chocolate and Pastry Fair of France

FRIDAY, NOVEMBER 8, 2024

BRUNO LE DERF TROPHY

Theme 2024: FUN AND GREEDINESS



Partners



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CONTEST REGULATIONS

Article 1 - Target audience, location, and date

- The contest will take place at the Vannes Exhibition Centre on Friday, November 8, 2024. This high-level competition is open to all professionals. We will proceed to a selection based on applications to take the 12 candidates on.

Article 2 - Purpose of the contest

- Create an artistic piece entirely made of chocolate on the theme "Fun and Greediness," as well as tasting products.

Article. 3 - Composition of the Jury

- Trophy President: Bruno Le Derf, MOF Chocolatier–Confectioner
- The jury will consist of Best Craftsmen of France and recognised chocolatiers in the profession.

Article 4 - Registration

- The applications must include a resume, 3 photos of pieces, and a €200 deposit. They should be sent to Stéphane Henrio, Cap Scène, 7 rue de Keruhella, 56000 Vannes. Phone: 06.79.25.70.10 - Email: contact@salon-chocolat-patisserie.fr or stephane.henrio56000@gmail.com
- Registration will only be confirmed upon receipt of the security deposit.
Deadline for registration: SEPTEMBER 30, 2024

Article 5 - Dress Code

- Upon registration, each candidate must provide their size. A professional jacket, as well as an apron and a Manufacture Cluizel toque, will be provided to them on the morning of the competition during the draw. Each competitor must wear this jacket, apron, and Manufacture Cluizel toque throughout the entire competition period.

Article 6 - Characteristics of the artistic piece.

- The artistic piece will be presented on a pedestal provided by the organisation. The dimensions of this pedestal will be: 50cm x 50cm, height 10cm. It will be non-edible and black in colour.
- The height of the artistic piece is unrestricted.
- The chocolate artistic piece may consist of 50% moulding in its preparation.
- The artistic piece must be made on-site.

- Screen printing may be done on-site.
- The use of varnish, even food-grade, is prohibited.
- Chocolate plastic is accepted but must be uncoloured and raw.
- Cocoa butter may be brought in already coloured.

Article 7 - Characteristics of the tasting products

- Competitors must first fully create in their laboratory a commercial chocolate display with the same theme. The maximum dimensions of this display are: 40cm x 40cm, and Height 50cm. It will be used to present the two types of candies and the chocolate bar. A black pedestal measuring 40cm x 40cm Height 10cm will be provided by the organisation.
- Preparations in the competitors' laboratory
 - o 2 types of chocolate sweets, 20 pieces of each: 10 of each type for presentation and 10 for tasting.
 - o A chocolate sweet coated with YZAO dark chocolate 70%, with a free homemade praline filling. A moulded chocolate sweet with RIACHUELO NOIR 70% plantation chocolate, with a free RIACHUELO milk 50% filling.
 - o 10 Free chocolate bars: 5 for presentation and 5 for tasting.
 - o Coated with Madagascar Ambohimarina milk grand cru plantation chocolate 40%
 - o Fillings are up to candidates but must include Souffletine from CLUIZEL

Participants must contact Manufacture Cluizel to order the Bruno Le Derf contest kit from them. Manufacture Cluizel will send this kit to each candidate who requests it before the end of September. Beyond this date, each candidate must make arrangements for the production of the products to be made in their laboratory and those to be made on-site during the competition.

Article 8 - Working Time and Schedule

- The allocated working time for competitors to complete their entire work is 8 hours and 30 minutes.
- 7:00 AM: Arrival of competitors and workspace draw.
- 7:15 AM to 8:00 AM: Competitors' setup in their workspace and presentation of their products on their display.
- 8:00 AM: Start of the competition.
- 3:00 PM: Tasting of the 2 chocolate sweets and the chocolate bar.
- 4:30 PM: End of the competition; The workspace must be clean and organised; All equipment will be removed after 5:30 PM.

Article 9 - Equipment

- Each competitor will be installed in a workspace of 3 meters in depth and 2 meters in width; within this space: 2 tables of 1.80m x 0.80m. Competitors must respect their space in their workspace.
- Each competitor must bring their own raw materials and small equipment (gun, compressor, etc.) to complete the entire competition.
- Shared equipment with other competitors: an oven, a refrigerator.
- The following equipment will be provided by the company Bravo France: 1 automatic tempering machine for the 4 candidates, filled with dark chocolate couverture.

Article 10 - Practical Information

A personalized access badge will be provided to each candidate, along with 10 invitations for their guests.

- Sandwiches and beverages will be served on-site during the competition for the candidates.
- For any questions or inquiries regarding the contest and its regulations, exclusively contact Bruno Le Derf. Phone: 06 85 65 79 39, email: contact@brunolederf.fr

Article 11 – Evaluation

Competitors will be judged according to the following criteria:

- Respect of the theme
- Artistic value
- Tasting
- Work provided
- Mastery
- Hygiene

Article 12 - Award Ceremony

All candidates must be present for the award ceremony, which will take place on Sunday, November 12, 2023, starting from 5:30 to 6:00 PM.

- 1st Place: €2000 + trophy and diploma
- 2nd Place: €1000 + trophy and diploma
- The trophy is awarded annually to the first-place winner. It is granted for one year to the competition's winner and put up for grabs again in the following year's competition.
- Any reproduction of the trophy on commercial documents by any of the winners must be submitted for approval by the organiser. This authorisation will be subject to an agreement between the organiser and the winner. This agreement will be

provided to the winners during the award ceremony. On all commercial materials, the winners must prominently display the awarded prize and the year of the competition.

- In the event of a business transfer, the successor cannot claim any rewards obtained by the predecessor under any circumstances.
- The organisers decline all responsibility in the event of non-compliance with this article with the regulatory authorities.

Article 13 – Privacy rights

All photographic reproductions of the works and their authors may be used freely and without charge by the organisers and sponsors of the contest, in order to use them on any communication support, for the purpose of promoting the contests and the Chocolate Fair. Candidates expressly authorise their creation to be disseminated with mention of their name and the name of the company in which they work, for a period of 18 months from the date of the contest.

Article 14 - Personal Data

The personal information collected during this contest is recorded in a computerised file by the organiser of the fair in order to better manage the organisation of this contest. This data will not be used for advertising or commercial purposes and will not be transferred or sold to any third party. You have the right to access, rectify, modify, and delete data concerning you. You can exercise this right by sending a letter to the organiser of this contest. The candidate's commitment to the contest obliges them to respect the conditions of this regulation.

Thank you to our partners

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