

Chocolate and Pastry Fair of France From November  
8th to November 11th, 2024



*café* Trophée International du  
gourmand



Sunday 10th November 2024  
The Gourmet Coffee World Cup 2024

## **RULES: The Gourmet Coffee World Cup 2024**

### **Article 1 - Organization**

Association Cap Scène, hereinafter referred to as "the organizer," with its registered office located at 7 rue de Keruhella, 56000 Vannes, France, registered under SIREN number 750391682, organizes, as part of the 20th Edition of the Vannes Chocolate Fair, a contest without any obligation to purchase, on Sunday, November 10, 2024, at the Vannes Exhibition Centre, 8 rue Daniel Gillard, 56000 Vannes.

### **Article 2 - Participants & Participation Conditions**

This international competition is exclusively open to adults, aged at least 20 years old, with a minimum of 2 years of experience in culinary professions, as of the start date of the competition; individuals of all nationalities worldwide may participate. Participation in the competition implies full acceptance of these regulations. The participant must complete a registration form for their participation to be considered. The candidate is informed and accepts that the information entered in the registration form shall serve as proof of their identity.

A selection committee will select 12 candidates based on their applications.

The applications must consist of a resume, a valid identity document, and a security deposit of €200 (returned at the end of the competition).

Deadline for competition registration: **Saturday, September 15, 2024**

### **Article 3 - Professional Jury**

Honorary President: Mr. Jean Paul Hévin, elected World's Best Chocolatier 2023-2024.

Jury President: Mr. Lionel Lallement, Best Craftsman of France Pastry Chef Jury.

Members: 10 chefs; Michelin-starred, Best Craftsmen of France, World Champions, Pastry Chefs, Chocolatiers, Cooks, Roasters, Baristas.

### **Article 4 - Conduct of the Competition**

All candidates must be present on Sunday, November 10th at 08:15 AM.

During the competition, a personalized professional jacket will be provided to each candidate. When registering, candidates must provide their jacket size. This jacket, along with the apron and the Toque, will be handed to the candidates in the morning during the draw for their order of appearance and must be worn throughout the competition. Before the start of the competition, between 08:30 AM and 09:00 AM, a photo shoot will take place during which each candidate will be photographed with the aforementioned items. This step is mandatory for every candidate and implies that each participant accepts that their image and name may

be communicated before, during, and after the event through various communication channels and media.

Duration of the competition: 4 hours + 10 minutes of oral presentation

08:15 AM - 08:30 AM: On-site meeting for partners, jury, and candidates.

08:30 AM: Draw candidate's order of appearance.

08:30 AM - 09:00 AM: Photo shoot.

09:00 AM - 09:30 AM: Setup in the workshops.

09:30 AM: Start of the competition

01:30 PM: First presentation of the Gourmet Coffee to the tasting jury

04:30 PM - 05:30 PM: Jury deliberation

05:30 PM - 06:00 PM: Announcement of the winners and award ceremony at the central podium of hall B.

## **Article 5 - The Contest**

Theme of the competition: The Chocolate Fair celebrates its 20th anniversary with indulgence.

Candidates must present 10 Gourmet Coffee plates.

The 10 Gourmet Coffee dessert plates will be accompanied by coffee from our Partner "Le Monde des Arômes". The characteristic of the coffee of your choice is the Balanced organic fair trade 100% Arabica and the Harmonious 80% Arabica fair trade. The chocolate dessert in the Gourmet Coffee must be served hot without a container. The Gourmet Coffee will consist of the following 4 desserts, each weighing 30/35g, equivalent to 3 and a half bites. A plate of 25 finished small cakes of a single variety must be brought by the candidate to distribute to the public during the tasting jury's evaluation.

You must use:

- Dessert made with **DEBIC** Stability & Whipping Cream 35% fat, available from distributors.
- Dessert made with Vanuatu chocolate 66% cocoa (Partner: **VALRHONA**)
- Dessert made with Williams pear puree from the Loire Valley (Partner: **LA FRUITIERE**)
- Dessert made with Equilibré or Harmonieux coffee (Partner: **LE MONDE DES AROMES**)

- Dessert made with vanilla & chestnut supreme (Partners: **PREMIUM CHEF & CORSIGLIA**)

**A product kit will be sent directly to you by each competition Partner.**

Each dessert plate will be accompanied by a white cup, with the coffee of your choice previously selected, either "Equilibré" or "Harmonieux".

On-site, candidates must prepare and finish their petits fours on plates. You will also serve either Equilibré or Harmonieux espresso coffee of your choice.

Equipment Provided: Each candidate will have a workstation box measuring 2 meters in length by 3 meters in width, equipped with a stainless steel table and a 60x40 grid ladder. Commonly available for the 12 candidates: convection oven, negative freezer, positive refrigerator. Any other equipment (10 plates, microwave, induction plate, mixer, small equipment, etc.) must be brought by the candidates.

Pre-competition Step: Candidates can prepare the bases of their creations in advance in their own laboratories (e.g., biscuits, pastillage, meringue, cooked sugar masses, isomalt is allowed). However, assembly and decoration must be done on-site during the competition. All contents of the plates must be edible. Note: Laser or water jet cutting is prohibited.

Hygiene: Each candidate will be responsible for their workstation box and must ensure it is left clean at the end of the competition. The jury will take overall hygiene into account in the final assessment.

## **Article 6 - Evaluation Criteria**

A scoring grid will be provided to the candidate 15 days before the competition, and the results table will be given at the award ceremony. The jury will assess 5 criteria:

- Work within the workstation
- Tasting of the pastries paired with espresso on the plate
- Hygiene during work
- Presentation of the plate
- Presentation of your recipe book which will include the produce used, and photos of drawings of your Gourmet Coffee plate.

Attention: If the duration of the test is not respected, penalties for lateness will be allocated: 2 points for every 5 minutes. In case of a tie, the lateness of the test will first differentiate the candidates, then, in a second scenario, the tasting score will be considered.

## **Article 7 - Award Ceremony**

The award ceremony will take place on Sunday, November 10, 2024, at 5:30 PM at the central podium in hall B.

MANDATORY: Candidates must present themselves wearing the personalized jacket and the Toque that was given to them in the morning.

**The winners will receive: The Gourmet Coffee World Cup 2024**

- 1st place: a trophy, a diploma, and a check for €2,000
- 2nd place: a trophy, a diploma, and a check for €1,000
- 3rd place: a trophy, a diploma, and a check for €500

*"Coup de Cœur" Award:* a diploma and a check for €300. Trophy presented by the President of the Culinary Academy of France, Mr. Fabrice Prochasson, Best Craftsman of France.

*"Best Coffee Cake" Award:* a diploma and a check for €300. Trophy presented by the President of "Le Monde des Arômes".

For the other candidates: a diploma.

**Article 8 - Contacts**

For more information and inquiries contact:

- Mr. Stéphane HENRIO, President of CAP SCENE, organizer and creator of the Vannes Chocolate Fair. Mr. Stéphane Henrio

Phone: 06 79 25 70 10

Email: [contact@salon-chocolat-patisserie.fr](mailto:contact@salon-chocolat-patisserie.fr) or [stephane.henrio56000@gmail.com](mailto:stephane.henrio56000@gmail.com)

- Mr. Régis Mascot (All your questions will be answered to all 12 candidates).

Phone: 06 07 12 20 10

Email: [regismascot@outlook.fr](mailto:regismascot@outlook.fr)

- Mr. Lionel Lallement, President of the Jury

Email: [lallement.lionel@yahoo.fr](mailto:lallement.lionel@yahoo.fr)

**Article 9 – Privacy policy**

All photographic reproductions of the works and their authors may be used freely and without charge by the organizers and sponsors of the competition, in order to use them in the press, to promote the competitions, and the Chocolate Fair. Candidates expressly authorize their recipes to be disseminated with mention of their name and the name of the restaurant establishment where they work. The organizers decline all responsibility in case of non-compliance with this mention with control services.

**Article 10 - Use of Participants' Personal Data**

The information of the participants is recorded and used by "the organizer" to register their participation in the competition and to allow the allocation of prizes. Participants may, for legitimate reasons, object to their personal data communicated in the context of this competition being processed. They also have the right to object to their data being used for commercial prospecting purposes, outside of participating in this competition, which they can assert upon registering their participation by contacting "the organizer" by mail, whose address is mentioned in the article. The winner(s) authorize "the organizer" to use their contact details (name, first name) for advertising or public relations purposes, on any media, without entitling them to any remuneration, right, or advantage other than the allocation of their prize.

In accordance with the latest version of the Data Protection Act (Loi Informatique et Libertés) and Regulation (EU) 2016/679 of the European Parliament and of the Council of 27 April 2016 on the protection of persons with regard to the processing of personal data and on the free movement of such data (GDPR), the participant may exercise their right of access, rectify, erasure of data, restriction of processing, their right to data portability, their right to object, as well as their right to withdraw their consent by contacting "the organizer" by mail, whose address is mentioned in Article 1.

### **Article 11: Contest Regulations**

"The organizer" reserves the right to extend, shorten, modify, or cancel the contest at any time, especially in cases of force majeure, without any claim to compensation by the participants.

### **Article 12: Industrial and Intellectual Property**

The reproduction, representation, or exploitation of all or part of the elements composing the contest is strictly prohibited. All trademarks, logos, texts, images, videos, and other distinctive signs reproduced on the website as well as on the sites accessible through hypertext links are the exclusive property of their respective owners and are protected as such by the provisions of the Intellectual Property Code worldwide. Unauthorized reproduction constitutes infringement punishable by criminal sanctions. Any unauthorized reproduction, in whole or in part, of these trademarks, logos, and signs constitutes infringement punishable by criminal sanctions. Participation in this contest implies full acceptance of these regulations by the participants.

« L'organisatrice » Association Cap

Scène Stéphane HENRIO Président

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SIREN 750391682.

Thank you to our official partners



And partners

