

Chocolate & Pastry Fair of France

MONDAY, November 11th, 2024

Contest Theme: Fun and Greediness



Trophée International
du sucre d'art
Stéphane Glacier



International Sugar Art Trophy

Stéphane Glacier

Best Craftsman of France Pastry Chef

President of: "Tradition Gourmande"

Founder of "Passionnément Artisan" Magazine



CONTEST REGULATIONS

Article 1 - Participants, Venue, and Schedule

This high-level competition is open to all professionals. We will proceed to a selection process based on applications to select the top 12 participants. The competition will take place at Chorus, Parc des Expositions de Vannes, on Monday, November 11, 2024.

Deadline for registrations: **Friday, August 30, 2024.**

Article 2 - Procedure

The creations must be entirely made on-site on Monday, November 11, 2024.

- Arrival at 7:00 AM: Participants arrive, and random draw of the workspaces takes place.
- Duration of the competition: from 8:00 AM to 4:30 PM.
- Participants are allotted 8 hours and 30 minutes to complete their entire work.
- 2:00 PM: Desserts tasting.
- 4:30 PM: End of the competition; the workspace must be clean and tidy.
- All equipment will be removed after 5:30 PM.

- You must provide a detailed recipe card with a diagram of your dessert; your dossier will be submitted to the jury. In case of absence of the recipe dossier, there will be a penalty on the scores.
- Each participant must create a sugar piece entirely on-site, with the mandatory use of pulled sugar, blown sugar, and ribbons. The maximum dimensions are 90 cm in length, 50 cm in width, and 50 cm in height.
- The piece will be presented on a black base of maximum 10 cm in height, "non-food" provided by the candidates. Isomalt is permitted, as well as sugar syrups and cooked sugar masses. Pastillage is allowed, white or tinted, and not assembled, up to 10% of the piece.
- The use of non-food rods and other structures is strictly prohibited.
- Each candidate must pre-make in their laboratory 2 chocolate desserts serving 6 people: the dominant taste, flavours, spirit, and appearance of the desserts must be chocolate and praline. One dessert will be used for presentation, and the second for tasting. The presentations and finishes of the 2 desserts must be identical. One will be presented alongside the sugar piece.
- To make the two desserts, candidates must use the following products from the Cluizel brand:
 - Grand cru Madagascar Ambohimarina milk chocolate 40%
 - Plantation Mangaro milk chocolate 50%
 - Traditional praline

- The only two flavours experienced in tasting must be milk chocolate and praline. The desserts must be glazed with a chocolate glaze of their choice.

Article 3 - Equipment

- Each participant will be stationed in a workspace measuring 3 meters in depth and 2 meters in width; within this space: 2 tables of 1.80m x 0.80m will be provided. Participants must respect their workspace within their assigned area.
- Each participant must bring their raw materials and small equipment (sugar lamp, induction plate, fan, airbrush, etc.) to complete the entire competition.
- Shared equipment with other participants includes an oven, a refrigerator, and a freezer.

Theme of the competition: "Fun and Greediness"

Article 4 - Applications and Selection Criteria

Applications must include a resume, 3 photos of sugar pieces, and a €200 deposit (refundable at the end of the competition). Candidates must also provide their jacket size, which will be provided, as well as a Bravo apron. The toque will be provided by the Cluizel chocolate company. This attire must be worn throughout the entire duration of the competition. The jacket, apron, and toque will be distributed on the morning of the competition during the draw.

Article 5 - Award Ceremony

The award ceremony will take place on Monday, November 11, 2024, at 5:30 PM. During the award ceremony, candidates must wear a white jacket and black pants. The winner will receive the Stéphane GLACIER International Trophy 2024.

- 1st Place: a trophy, a diploma, and a €2,000 check
- 2nd Place: a diploma and a €1,000 check
- 3rd Place: a diploma and a €500 check
- Best Entremet Award: a trophy, a diploma, and a course at the Stéphane GLACIER school
- For other candidates, books and diplomas will be awarded.

The trophy is awarded each year to the competitor who wins. It is awarded for one year to the winner and put up for the next competition. Any reproduction of the trophy on commercial documents by one of the winners must be submitted to the organiser's approval. This authorisation will be the subject of an agreement between the organiser and the winner. This agreement will be given to the winners at 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 acquirer cannot claim the

rewards obtained by the predecessor. The organisers decline any responsibility in case of non-compliance with this article with the control services.

Article 6 - Information

Organisation: Cap Scène Association Information and inquiries available from Stéphane HENRIO, organiser and creator of the salon, at 06 79 25 70 10; email: contact@salon-chocolat-patisserie.fr or stephane.henrio56000@gmail.com

Article 7 - Practical Information

- A personalised 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.

Article 8 – Privacy rights

All photographic reproductions of the artworks and their authors can be used freely and at no cost by the organisers and sponsors of the competition, to be used on all communication media, with the aim of promoting the competition and the Chocolate Salon. The candidates expressly authorise their creation to be disseminated, mentioning their name and the name of the company where they work, for a period of 18 months from the date of the competition. The Cluizel company and the "Passionnement Artisan" magazine may use the recipe of each candidate.

Article. 9 - Personal Information

Personal information collected during this competition is recorded in a computerised file by the organiser of the salon, to better manage the organisation of this competition. This data will not be used for advertising or commercial purposes, nor will it be transferred or sold to any third party. You can exercise your rights of rectification or deletion concerning your personal data by sending a letter to the organiser of this competition. The candidate's commitment to the competition obliges them to respect the conditions of this regulation.

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