



Championnat du Monde de Pâté-Croûte

2022 Edition

RULES

Championnat du Monde de Pâté Croûte / Pâté-Croûte World Championship

How to enter

The rules of this competition (Championnat du Monde de Pâté Croûte) have been lodged at the firm of Maître Robin Dalmais – Bailiff – BP 1211- 41 rue Paul Chenavard - 69001 LYON

Article I: General

a) The organizers, Audrey Merle, Christophe Marguin, Gilles Demange and Arnaud Bernollin, representing the Confrérie du Pâté Croûte 191 Rte de Grenoble 69800 Saint Priest - France, are running the 13th edition of the Championnat du Monde de Pâté Croûte (World Pie-Making Competition), 2022. The Confrérie du Pâté Croûte ("Brotherhood of Pie-Makers") is a non-profit association under the French Law of 1901.

b) The contestants

The competition is open exclusively to professionals from the foodservice industry (restaurateurs, bakers, pastry chefs, butchers, caterers) with a minimum of five years of professional experience. Only one contestant is allowed per restaurant or business' facility .

Teachers from facilities such as hotels or schools are not allowed to enter the competition, even if their facilities manage restaurants that are open to the public.

Contestants must be working in the restaurant or catering industry — restaurateurs, bakers, pastry chefs, caterers, facilities actively serving guests — at the time of application.

c) The competition

The organization of the "Championnat du monde de Pâté Croûte" ("World Pie-Making Championship") is as follow:

- **a WORLDWIDE call for contestants**, running from **June 1 to October 15, 2022**; candidates must send their application file to Maître Dalmais, by mail.
- **a EUROPEAN selection** to determine 20 finalists based on their application file. The list is to be announced by October 20, 2022. The 20 candidates selected must send two slices of their Pâté-Croûte for the "live" selection in Paris, on November 8, 2022 where the jury will select and grant access to the Final to nine (9) candidates.
- **an "ASIAN" selection** scheduled in October 2022 in Tokyo, Japan. The first and second place winners will be granted access to the Final.
- **an "AMERICAN" selection** scheduled in Montreal, Canada on October 17, 2022. The first and second place winners will be granted access to the Final.
- **a "TAHITIAN" selection** scheduled in Papeete, French Polynesia, on August 29, 2022. The first-place winner will be granted access to the Final.
- **the FINALS scheduled on December 5, 2022** with the 14 winners of the previous continental selections. All finalists are expected to present their Pâté-Croûte to a panel jury at the Grand Final in Lyon, France.

d) Composition of the members of the jury and specific provisions

d).1 Role of the jury and the Technical and Organisational Director

The Jury of the Championnat du monde de pâté Croûte (World Pie-Making Championship) is composed 14 members, including professionals from the culinary industry, journalists, experts and foodies.

The jury shall carry out blind-testing of the dishes of the contestants and mark them accordingly. The cumulative score and the ranking of entries shall remain anonymous. The proprietor and/or staff members of the facility/ company where a contestant or his/her close relatives works can not be admitted as part of the Jury or into the location where the test takes place.

The technical director shall oversee the organisation and proper execution of the tests and ensure that the rules are strictly applied. The technical director shall report back to the jury on the quality of the work carried out. It should be noted that neither the technical director nor the chairman of the competition shall be involved in marking the contestants but shall simply ensure that the competition runs smoothly and according to the rules.

d.2 Members of the jury and the Technical and organisational director

The organizing committee is to assemble a jury panel with a minimum of 14 people. This panel's responsibility is to elect the winner of the "Championnat du Monde de Pâté Croûte".

The organizing committee is to assemble a jury panel with a minimum of 20 people to elect the winner of the "Prix de la Confrérie du Pâté Croûte". This panel is mostly composed of sponsors, partners and guests.

- **Technical and organisational director:** Christophe Marguin

Members of the jury shall not have any contact with the contestants, sponsors, partners and/or guests before and during the contest. The Technical director is the only authorised member to be in contact with the bailiff, the contestants, the organizer and the members of the jury.

e. The recipe:

The recipe is at the candidate's preference, as long as it is meat based and does not contain truffles.

At the finale, contestants must prepare a 14 slices Pâté-Croûte identical to the one presented at the continental selection, as defined below. A change in the recipe will result in disqualification.

Article II: Continental selections

The purpose of the continental selection is to select the best 14 candidates from all around the world, for them to take part in the Grand Final on December 5, 2022.

a) Call for contestants

Applications can be sent between June 1, 2022 and October 15, 2022 (postmark as proof).

The call for contestants is communicated through publications in the press, e-blast, social medias, mails sent to catering facilities, bakers and butchers, caterers, trade unions, and on the website: www.championnatdumondepatecroute.com,

b) Registration for the continental selections

The applicants will find all information on the website: www.championnatdumondepatecroute.com

Registration are open from June 1, 2022.

c) Content of the continental selection

Contestants must ensure that everything featured in their file remains entirely anonymous (plates, letter paper, moulds, etc.)

The application file must contain:

- The duly completed registration form, with:
- The detailed and explicit typed recipe
- The technical datasheet featuring the method of the recipe
- The precise list of ingredients
- High-quality photo(s) presenting the recipe on photographic paper (slice on a white plate **and** an entire Pâté-Croûte)
- A contestant presentation form (discretionary format)

Failure to produce any one of these documents shall result in the elimination of the contestant.

There must be no visible name of the restaurant or company or logos on the pictures. It is prohibited to share pictures of the pâté-croûte on internet or on social networks (Facebook, Instagram, Twitter...) prior to the prizes being awarded. Failure to comply these prohibitions will result in disqualification of the candidate.

The entire application file must be returned to the following address before midnight of October 15, 2022 (postmark as proof):

Etude Robin Dalmais
Championnat Monde Pâté Croûte
41 r Paul Chenavard
69001 LYON, France

d) Recipe

The Pâté-Croûte must be made based on a personal recipe, large enough to serve 14 people and be presented on a plate for the photographers and jury to see, according to the following prescribed theme:

- Meat pie – personal recipe with no specific theme

Use of truffles is strictly prohibited (to ensure equal chances of success amongst all contestants)

e) Selection of the 14 finalists

- Upon receipt of the application files, the committee composed of members of the jury shall carry out a blind evaluation of each recipe and photo in order to select the candidates to attend the contest, anonymity of contestants will be ensured by bailiff.

- **the EUROPEAN selection** to determine 20 election's finalists based on their application file. The list is to be announced by October 20, 2022. The 20 selected candidates must send two slices of their Pâté-Croûte for the "live" selection in Paris, on November 8, 2022 where the jury will select the nine candidates for the Final. In order to compensate withdrawals, the jury will select and place two (2) additional candidates on a waiting list.
- **the "ASIAN" selection** planned in October 2022 in Tokyo, Japan. The first and second place winners will be granted access to the Final.
- **the "AMERICAN" selection** scheduled in Montreal, Canada on October 17, 2022 in Montreal. The first and second place winners will be granted access to the Final.
- **the "TAHITIAN" selection** scheduled in Papeete, French Polynesia, on August 29, 2022. The first-place winner will be granted access to the Final.
- **FINALS scheduled on December 5, 2022** with the 14 winners of the previous continental selections. All finalists are expected to present their Pâté-Croûte to a jury panel at the Grand Final in Lyon, France.

To give access to the contest to contestants from other parts of the world, the jury is allowed to use 2 wild cards to the candidates of their choice.

The jury's decision is always final at the time of announcement.

The list of the 14 finalists will be announced on November 8, 2022.

Changes in the recipe, design and decoration between the continental selection and the Grand Final are prohibited. Communication on the Pâté-Croûte prepared for the Final is prohibited until the Grand Final is done. Each candidate has to respect these specifications otherwise they will be disqualified.

Article III: The final competition: "Championnat du monde de pâté Croûte" ("World Pie-Making Championship")

The 14 finalists selected in the continental selections shall take part in the final of the "Championnat du monde de pâté Croûte" ("World Pie-Making Championship") on December 5 in Lyon, France.

The Organisation Committee reserves the right to film and document the entire event, and use the images. Application to the Contest implies that the contestant allows the Organisational Committee to use the images from the Grand Final.

The winner is the contestant who receives the highest general score.

a) How the contestants are assessed

The finalists shall be judged on what they have made:

- 4 identical meat pies according to their recipe of choice submitted in the application file for the continental selection. The pies shall be received by Maître Dalmis on the morning of the competition, no later than 3 p.m., to ensure the anonymity.

The Bailiff will determine the passing order by drawing lots, the day of the Grand Final.

Each contestant will slice and present on a plate (supplied by the organiser) the 14 slices for the Jury; seasoning the slices and decorating the plates are allowed. Each contestant might be helped for presentation by **one** kitchen help under 25 years of age.

One of the pies must be presented whole on a serving dish (supplied by the organiser) and plated by the contestant.

b) Marking:

The pastry, appearance and taste are marked separately, according to a scorecard drawn up by the Technical director.

- The score will be given **out of 200**
 - o Pâté - overall look: / 20 points
 - o Overall presentation of the slice: / 20 points
 - o Cooking and seasoning of the jelly – taste: / 30 points
 - o Taste and cooking of the pastry: / 30 points
 - o General taste (harmony of the dish, taste of the stuffing...): / 100 points

The winner is the contestant who receives the highest total score. The ranking of the contestants is determined by addition of the total points of each contestant given by individual Jury members.

RECIPE OF CHOICE

Contestants must produce a meat pie for 14 people identical to the recipe submitted during the selection process.

Article IV: The prizes

7 prizes will be awarded

- a) The winner will receive gifts along with a trophy
- b) The 2nd-place contestant will receive gifts along with a trophy
- c) The 3rd-place contestant will receive gifts along with a trophy
- d) The special prize from the Confrérie du Pâté Croûte ("Brotherhood of Pie Makers") will be awarded by the jury.
- e) The Richelieu prize
- e) The prize for best design
- e) The prize for young talent (for a contestant under 30 years of age)

Reminder

The price and title awarded are strictly personal to the candidate as an individual.

Winners can therefore communicate their honorary title, allow the company they work for to also communicate, but should always mention the name of the individual before this title.

The use of honorary title cannot serve any commercial purpose.

If the employer of a winning candidate wishes to communicate on its award, the employee cannot receive additional payment for winning this prize.

In the event that the employer wishes to communicate, the company should:

- Mention the name of the individual before the honorary title
- Not allow a third party to use this honorary title
- Stop the use of this honorary title if the individual resigns from the employer's Company

Failure to comply to the instructions above will result in revoking the honorary title to the individual, prohibit its participation in the championship for 2 rounds, and lead to legal proceedings.

Article V: Announcement of the results

The results shall be announced at the end of the event held on December 5, 2022, under the supervision of the bailiff. The decision of the jury will be final and may not be contested by legal recourse or through the media.

Article VI:

The organisation reserves the right to broadcast and publish the recipes, photos and videos of the dishes and contestants as well as the photos and videos of the jury members that are produced during the "Championnat du monde de pâté Croûte" ("World Pie-Making Championship").

Article VII

Participation in the "Championnat du monde de pâté Croûte" ("World Pie-Making Championship") implies that the participant accepts these rules.

Article VIII

The rules of this competition have been lodged with the bailiff's firm Etude Robin Dalmais – Championnat du Monde de Pâté Croûte - 41 rue Paul Chenavard - 69001 LYON

A copy of these rules may be obtained free of charge from the organising company upon request submitted by letter to the following address: CDMPC- Confrérie du Pâté Croûte – 191 Rte de Grenoble 69800 St Priest.

Reimbursement of the postage costs for receiving the copy of the rules is limited to one per household, based on currently applicable charges.

Participants must specify their wish for reimbursement and enclose along with the reimbursement request their address details and bank transfer details.