



Rules for the World Pâté-Croûte Championship 2024 Edition

Conditions of participation / Competition rules

Article I: General

a) The organizers

The company PATE CROUTE.FR - LA MAISON DU PATE CROUTE, SARL with capital of €4,000 whose head office is located at 191 Route de Grenoble 69800 SAINT PRIEST, registered with the RCS of Lyon under number 804 632 164.

Mrs Audrey MERLE, Messrs. Christophe MARGUIN, Gilles DEMANGE and Arnaud BERNOLLIN,

which, as part of the Confrérie du Pâté Croute, are launching:

the 15th edition of the World Pâté-Croûte Championship - 2024 Edition.

b) The candidates

The competition is reserved for **professionals in the catering, bakery, pastry, catering, delicatessen and butchery professions, who have been in business for at least 5 years.**

Only one candidate per restaurant or per establishment is admitted (the establishment being one of the establishments declared to the Registry by a company).

Excluded are home chefs, high school or hospitality school teachers, even if these establishments manage a training restaurant open to the public.

Candidates must be attached, employed or associated with an establishment with a SIRET restaurant, bakery, pastry shop, caterer, delicatessen, butcher's shop, etc., **regularly selling to individuals.**

c) The competition

The 2024 "World Pâté-Croûte Championship" competition will take place in **two phases**:

PHASE 1 - SELECTION TESTS:

The selection stages aim to select the 15 candidates who will participate in the final of the World Pâté-Croûte Championship on Monday December 2, 2024, they include:

• A "France, Benelux & Switzerland" selection test organized in 3 stages:

(CF Article II of these regulations)

- A call for applications from June 1 to October 18, 2024,

- A first selection of 19 applications will be made on file no later than October 25 by the members of the organizing committee,

- A second selection or semi-final France, Benelux & Switzerland organized in Paris on November 7 for the 19 selected candidates plus the winning candidate of the Best Mountain Pâté Crust competition held as part of the Toquicimes Festival

The 7 best candidates will be selected to participate in the final



- A “**Monaco, Southern Europe & Mediterranean**” selection event organized in Monaco on October 8, 2024.

The winner will be selected to participate in the final

- A “**United Kingdom**” selection test organized in London on October 14, 2024.

The winner will be selected to participate in the final.

- A “**Sweden**” selection test organized in Stockholm on September 16, 2024.

The winner will be selected to participate in the final.

- A “**Denmark**” selection event organized in Copenhagen on September 17, 2024.

The winner will be selected to participate in the final.

- A “**North America**” selection event organized in Montreal on October 7, 2024.

The winner will be selected to participate in the final.

- A “**Mexico & South America**” selection event organized in Mexico City on June 27, 2024.

The winner will be selected to participate in the final.

- An “**Asia**” selection event organized in Tokyo on September 10, 2024.

The winner and runner-up will be selected to compete in the final.

NB:

“ONLY ONE PARTICIPATION IN A SELECTION IS AUTHORIZED; THE SAME CANDIDATE CANNOT PARTICIPATE IN TWO SELECTION TESTS.

THE RECIPE OR FORM PRESENTED IN THE SELECTION TESTS WILL BE RECORDED AND CANNOT BE MODIFIED IN ANY CIRCUMSTANCES FOR THE FUTURE OF THE COMPETITION. »

PHASE 2 - THE FINAL:

In **Lyon on December 2, 2024**, the final will decide between the **15 finalist candidates** from the selection tests and thus selected.

d) Constitution of the members of the jury for the final in LYON and special provisions

d.1 Role of the jury and the Technical and organizational Director

The Pâté-Croûte World Championship Jury is made up of at least 24 members, food professionals (Michel Chapoutier) and specialized journalists.

The Technical and Organization Director is Mr. Christophe MARGUIN.

The jury tastes and grades the candidates' dishes blindly under the supervision of a bailiff. The totalization of marks and the ranking are anonymous. The boss or members of staff of the establishment (or company) in which a candidate or one of his or her relatives works cannot be admitted to the Jury.

The technical director ensures the organization and regularity of the events, as well as the strict application of the regulations. He reports to the jury on the quality of the work carried out. Please note that the technical director does not participate in the rating of the candidates but will simply ensure that the competition runs in accordance with the rules.



d.2 Jury members and Technical and technical and organizational Director

For the award of the World Pâté-Croûte Championship prize, a minimum of 24 people will be nominated: food professionals, specialized journalists, experts.

For the award of the Confrérie du Pâté-Croûte Jury Prize, a jury composed of at least 30 people will be appointed.

NB:

“MEMBERS OF THE JURY SHOULD NOT HAVE ANY CONTACT WITH CANDIDATES, SPONSORS, PARTNERS, GUESTS, BEFORE AND DURING THE EVENT.

ONLY THE TECHNICAL DIRECTOR WILL BE IN RELATIONSHIP WITH THE BAILIFF, THE CANDIDATES, THE ORGANIZER AND THE MEMBERS OF THE JURY. »

e) The recipe to present in the competition:

Meat Pâté-Croûte (“Pâté-Croûte de viandes”), personal and free recipe except for the use of truffle (which is prohibited on the grounds of fairness between competitors)

The candidate must present a meat **Pâté-Croûte (“Pâté-Croûte de viandes”)**, according to their recipe and the form recorded during the selections.

NB:

“ANY CHANGE IN RECIPE OR FORM BETWEEN THE PATE-CROÛTE SELECTED IN A SELECTION TEST AND THE ONE PRESENTED IN THE FINAL WILL BE ELIMINATORY”

f) Assistance from a kitchen assistant:

Finalists can be assisted by a kitchen assistant of their choice during the competition final.

Article II: The “France, Benelux & Switzerland” selection

a) Calls for applications from June 1 to October 18, 2024

Calls for applications will be made through the press and social networks, by post and email addressed to a list of catering establishments, to the professional unions of Bakery, Pastry, Charcutiers-Caterers, etc.

As well as via the website www.championnatdumondepatecroute.com

b) Registration for the “France, Benelux & Switzerland” pre-selection stage:

- Participants must complete a registration form (application file) downloadable from the website www.championnatdumondepatecroute.com, and available from June 1, 2024.

- Reception of applications for the **“France, Benelux & Switzerland” selection** will take place from June 1 until October 18, 2024.



- The entire application file must be submitted (transmitted) before **October 18, 2024 at midnight**.

Either by post with acknowledgment of receipt or by deposit (postmark or office stamp as proof) to the study of:

Maitre Dalmals, bailiff - 41 rue Paul Chenavard, 69001 LYON

Opening hours every day from Monday to Friday: 9:00 a.m. -> 12:30 p.m. / 2:00 p.m. -> 5:30 p.m. (5:00 p.m. Friday)

Either on the site www.championnatdumondepatecroûte.com.

An acknowledgment of receipt will be sent to validate registration.

Only the acknowledgment of receipt (postal or digital) or the receipt of the study validates the candidate's participation in the competition.

NB:

“ATTENTION IS DRAWN TO THE FACT THAT ONLINE FILE SUBMISSIONS ARE LESS QUALITATIVE IN TERMS OF VISUALS, BECAUSE THEY ARE PRINTED FOR SELECTION. MAIL DELIVERY ALLOWS CANDIDATES TO CONTROL THE PRESENTATION OF THEIR FILE AND PRINT HIGH-QUALITY VISUALS »

c) Two selection stages:

A first selection of 19 applications will be made on file and blindly no later than October 25 by the members of the organizing committee. After receiving the files, the anonymity of which is validated by the bailiff, the commission made up of the organizers will study each recipe and photo and select 19 candidates.

The 19 selected candidates will participate in the second selection or Semi-Final “France, Benelux & Switzerland”.

To anticipate possible withdrawals, the jury will designate 2 candidates who will be on the waiting list.

At the same time, the winning candidate in the Best Mountain Pâté-Croûte competition held as part of the Toquicimes Festival is directly selected for this event.

The 20 candidates thus selected will participate in the second selection.

A second selection or semi-final “France, Benelux & Switzerland” will be made following **tasting** by a jury of blind professionals and under the supervision of a bailiff in **Paris on November 7, 2024**.

*The 20 selected candidates will have sent 18 slices of Pâté-Croûte by special packages to the jury who will taste them in public to designate **7 finalists**.*

During this semi-final, **7 finalists** will be selected to participate in the final.



d) Content of the pre-selection file (downloadable from the site):

- **The registration form** (the application file) duly completed with **the name of the recipe (in 8 words maximum)** without geographical or other indication which could identify the candidate or the establishment) and **the 5 main ingredients** (for announcement to the jury during competitions)
- The typed, detailed and explicit **recipe**
- The **technical sheet** including the progression of the recipe
- The precise **commissary voucher**
- Good quality presentation **photos** of the recipe on photo paper: At least **the slice on a white plate and the whole pâté cooked.**
- A **CV** presenting the candidate, free in shape (do not integrate it into the pâté file)

A photo of the candidate and their house or establishment will be useful for future communication of the competition. the bailiff will ensure that the CV is withheld from the jury for selection.

The absence of one of these documents will be disqualifying.

NB:

“NO SIGN OR INDICATION OF LOGO, BRAND OR REFERENCE TO THE CANDIDATE'S HOUSE OR TO HIMSELF MUST APPEAR ON THE PHOTOS OR THE RECIPE IN THE PRESENTATION FILE. FAILURE TO COMPLY WITH THIS INSTRUCTION WILL BE ELIMINATORY.

ANY DISTRIBUTION OF PHOTOS OF A CANDIDATE'S PATÉ-CROÛTE ON THE MEDIA, THE INTERNET OR ON SOCIAL NETWORKS DURING THE ENTIRE DURATION OF THE COMPETITION AND UNTIL THE PRIZES AWARDED IN THE FINAL IS PROHIBITED AND WILL BE ELIMINATORY. » (BY THE CANDIDATE OR A THIRD PARTY)

e) Communication of selection results:

The results of the first selection on file of the 19 selected candidates will be announced on social networks and confirmed by email to everyone.

The candidates selected during the second selection or semi-final, “France, Benelux & Switzerland” for participation in the final on December 2, 2024 will be notified at the end of the test organized on November 7, 2024.

The decision of the juries of this pre-selection will be final.

Article III: The selection of the 15 finalists

The **“France, Benelux & Switzerland” selection** will have designated **7 finalists** to participate in the **final on December 2, 2024.**

The **other selections** will have designated **8 finalists** to participate in the final on December 2, 2024.

The winner of the “Monaco, Southern Europe and Mediterranean” selection, the winner of the “United Kingdom” selection, the winner of the “Sweden” selection, the winner of the “Denmark” selection, the winner of the “Sweden” selection North America”, the winner of the “Mexico & South America” selection, the 2 winners of the “Asia” selection,

To avoid penalizing foreign competitors who were unable to compete in the “United Kingdom”, “Denmark”, “Sweden”, “Mexico & South America”, “North America” “Asia” selection events or who do not ensure the sending of slices of pâté-croûte to France for the semi-final selection stage, the organizers reserve the right to award up to 2 Wild Cards to foreign candidates for the final.



NB:

“NO CHANGES CAN BE MADE TO THE RECIPE AND FORM BETWEEN THE PRE-SELECTIONS AND THE FINAL.

CANDIDATES ARE PROHIBITED FROM COMMUNICATING IN ANY WAY WHATSOEVER AND IN PARTICULAR THROUGH THE IMAGE ON THEIR PÂTE-CROÛTE AND THEIR RECIPE, FOR THE ENTIRE DURATION OF THE COMPETITION UNTIL THE RESULTS ARE PROCLAIMED.

FAILURE TO COMPLY WITH THESE RULES IN FACT ELIMINATES ANY OFFENDER”

Article IV: The final of the “Pâté-Croûte World Championship” competition

The 15 candidates selected during the “France Benelux & Switzerland” selection in Paris and during the “United Kingdom”, “Monaco, Southern Europe & Mediterranean”, “Sweden”, “Denmark” “North America” “Mexico” selections & South America” and “Asia”, will participate in:

The final of the “World Pâté Croûte Championship” competition on December 2, 2024 in Lyon.

The final winner, the “Pâté-Croûte World Champion” is the one who will receive the best overall score.

a) Conditions for evaluating candidates

- The finalists will be judged blind on a creation: a meat pâté-croûte (“paté croûte de viande”), free recipe and form and recorded during the selections.
- Each candidate will bring on the day of the final, 4 whole pâtés-crust (i.e. 80 slices) which will be received by the organization on the day of the competition, before 3:00 p.m., which will ensure that they remain anonymous.
- The bailiff will draw lots for the order of appearance of the candidates.
- Each competitor will cut themselves and present the slices on plates (provided by the organizer) for the Jury and the members of the jury of the Confrérie du Pâté-Croûte, they will be able to season the slices.
- He may, for dressing, be assisted **by a single kitchen assistant**
- One of the pâtés will be presented whole on a tray, a model common to all candidates and provided by the organizer.

NB: “ANY GARNISH OF PLATES OR PRESENTATION TRAY IS PROHIBITED”

b) Rating:

The crust, appearance and taste are rated separately, according to a rating grid determined by the Technical Director.

Candidates will obtain a score out of 200 points:

- Presentation of the entire piece on stage: /20 points
- Presentation of the slice on a plate: /20 points
- Tasting, cooking and seasoning of the jelly: /30 points
- Tasting and cooking the dough: /30 points
- Tasting of the whole (balance of the whole, taste of the stuffing, etc.): /100 points

The winner is the one who will receive the best overall score by cumulative total scores.



The ranking is carried out by adding the total and only the total points calculated under the control of the bailiff and allocated to each candidate by each

NB:

“THE ORGANIZING COMMITTEE RESERVES THE RIGHT TO PHOTOGRAPH AND FILM THE PROGRESS OF ALL EVENTS AND TO USE ITS IMAGES. REGISTRATION IN THE COMPETITION CONSTITUTES ACCEPTANCE OF THIS CLAUSE. »

Article V: Prizes

Seven prizes will be awarded:

- 1) The Winner, 2024 Pâté-Croûte World Champion
- 2) The 2nd Prize
- 3) The 3rd Prize
- 4) The special prize of the Confrérie du Pâté-Croûte, awarded by the jury of the Confrérie du Pâté-Croûte
- 5) The Richelieu prize, the best pâté-croûte containing foie gras
- 6) The Price of Elegance
- 7) The Most Promising Prize

Each candidate can only receive one prize awarded in the order above.

The organizing committee reserves the right to modify or add a price.

CONTRACTUAL RULES CONCERNING AN AWARDED TITLE

The awarding of a prize and a title to a candidate in the competition is strictly personal and linked to the person of the candidate concerned.

The title thus won by the candidate may only be used by the latter in a personal capacity, with the exception of the case where the company to which he is attached obtains its agreement to mention, for the sole establishment in which the winning candidate practices. actually functions, the title, which must then be preceded or followed by the name of the winning candidate.

The use of the title by the candidate or the company to which it is attached cannot be granted for exploitation for industrial purposes (in particular for the development of products sold through mass distribution).

In the event that the winning candidate grants a right of use to the company in which he works, it is explicitly excluded that this right of use could give rise to any remuneration for the benefit of the winning candidate, and it is reminded that this right of use will be limited in time to the presence of the winning candidate in the workforce.

As a result, the candidate winning the title will ensure that the company to which he is attached respects the obligations detailed above, namely:

- use the title on the sole condition of preceding or following it with the name of the winning candidate
- use the title for the only establishment of the company in which the winning candidate actually practices
- immediately cease any use of the title when the winning participant leaves the company's workforce.

Failing to comply with the above-mentioned conditions of use of the title, the winning candidate may be stripped of their title by decision of the organizers, and prohibited from registering for the competition, without prejudice to any damages that could be sought in court by the organizer of the competition due to the violation of the commitments made above.

The organizers reserve the right to pursue the establishment or company and its manager in violation of the rights to the brand and reputation of the competition.



Article VI: Proclamation of results

The results will be announced during the gala evening on Monday December 2, 2024 in the presence of the competition bailiff.

The jury's decision will be final and cannot be contested either through the courts or through the press or social networks.

No indication, recommendation or reason will be communicated to candidates following their selection or non-selection.

Article VII: Image rights

The organizers reserve the right to distribute recipes, photos and films of the dishes and the candidates as well as photos and films of the candidates and members of the jury which will be taken as part of the "Pâté-Croûte World Championship" competition.

Participation in the competition, for each candidate, constitutes acceptance of the dissemination of their recipes and dishes presented, and of the photos and films which will be taken and disseminated.

For the finalists, the use of their title and the championship logo cannot be done outside of their establishment's menu without the validation of the organizing committee of the World Pâté-Croûte Championship.

Article VIII: Obligation of confidentiality

All candidates, organizers, jury members and all other participants in the competition are bound by an obligation of confidentiality.

All information, of any nature whatsoever, that one of them may collect, in any form whatsoever and in particular orally, in particular during meetings and interviews, is confidential.

All will undertake, on the one hand, not to disclose or communicate to anyone all or part of this confidential information and, on the other hand, to take all measures to ensure that this confidentiality is preserved.

Everyone undertakes not to make any use of confidential information that they may have known.

Everyone undertakes not to claim industrial property rights, literally

re or artistic on confidential information and on the knowledge established from this confidential information.

Documents of all kinds provided by the organizers remain the property of the organizing company.

The obligations defined by this article will remain in force as long as the confidential information has not fallen into the public domain.



Article IX: Acceptance of the regulations

Participation in the "Pâté Croute World Championship" competition implies acceptance of these regulations completely and without reservation.

Article X: Deposit of regulations

These regulations have been deposited with the Etude Robin Dalmais - World Pâté Croute Championship - BP 1211 - 41 r Paul Chenavard - 69201 LYON cedex 01.

It can be obtained free of charge from the organizing company on simple request, in the Contact section of the site:

www.championnatdumondepatecroute.com

"Good for acceptance of rules"

Date, Place

CANDIDATE'S SIGNATURE

(candidates just sign their registration form in which they accept the rules)

