

**The RELAIS DESSERTS Association
presents the
RELAIS DESSERTS Charles Proust Competition**

COMPETITION RULES

PLACE and DATE:

The competition will take place on **Wednesday, 31 October 2018** at the Salon du Chocolat that will be held at the Parc des Expositions, Porte de Versailles, in Paris, France.

The competition will stand under the control of Honory President Frédéric Cassel, Président of Relais Desserts Association.

THEMES:

Artistic

Contestants are to create an artistic showpiece for the presentation of a gâteau. The theme will be “**Strip cartoon / Comic**”.

The piece must be made entirely out of any form of pastillage, sugar or isomalt and chocolate. Colourings and sparkle dust will be accepted as will leaf stems. The use of lacquer is not permitted.

No proportions will be imposed on the raw materials used (boiled sugar or isomalt, pastillage, chocolate) **but all ingredients must be used with reasonable balance**. All types of chocolate can be used for the artistic showpiece.

The size of the display case **must be** 90 cm high and 60 cm wide.

The dimensions of the base (60 cm x 60 cm) must not exceed 10 cm in height and 65 cm in width.

The overall measurements must be 100 x 65 x 65 cm. (see diagram)

No devices such as frames, spotlights, etc. will be permitted.

Gâteau for the showpiece:

3 cupcakes (individual gâteaux) of innovative design will be displayed on the presentation piece. There are no restrictions on the form of the cupcakes. For preservation reasons, it may be an imitation but must be visually identical to the gâteaux prepared for the tasting.

The showpiece is to be placed on a 60-cm black cubic stand that will be provided by the competition organizers.

IMPORTANT NOTE:

If the materials used in the piece are not well balanced and the artistic theme is not respected, the president of the Artistic Panel will automatically penalize the contestant.

Tasting

The gâteau's flavour theme must be based around chestnut. Corsiglia company will supply each selected competitor with 2,5kg of chestnut.

The gâteaux must be adapted for retail sale.

40 identical cupcakes to the one used for the showpiece will be brought assembled.

- 32 are to be previously finished (icing or other) but left undecorated (on top) and will be stored in a refrigerator at a temperature of between 8° and 14°C. (20 will be used for the Tasting panel, General Public and Press panel tastings. Visitors to the show will taste the other 12 throughout the day).

The recipe may not be modified once the contestants have been selected and the quantities must correspond to the 8 required gâteaux. This point will be checked during the tasting on the day of the competition.

- 8 are to be iced (or other finish) on the premises and decorated to replicate the one presented as the artistic showpiece. One of the two must be placed on a display stand supplied by the contest organizers. The other will be kept on the side in case of dispute.

IMPORTANT NOTE:

Innovation and originality will be taken into account for the judging of the gâteaux.

PANEL OF JUDGES:

There will be an **Artistic panel** (6 people) presided by Claire Heitzler who will judge the piece based on the following criteria:

- Respect of the theme
- Balance between the materials used
- Technical skill

- Harmony of colours and shapes

A **Tasting panel** (6 people) presided by Christelle Brua will taste the gâteau. The following criteria will be taken into account:

- Respect of the theme
- Textures (special attention will be given to this point)
- Harmony of flavours

A **General Public panel**, supervised by Arnaud Durand, and composed of 6 previously selected people will also taste the gâteau. Their mark will only be taken into account for the Public's Choice Award and not for the attribution of the Charles Proust Award.

A **Press panel** composed of 6 journalists and presided over by a renowned journalist, Gilbert Pytel, will also taste the gâteau. Their mark will only be taken into account for the Press's Choice Award and not for the attribution of the Charles Proust Award.

AWARDS and PRIZES:

The Charles Proust Award will be awarded to the contestant who has the highest number of points between the artistic and tasting panels combined:

- 1st: 2 500 Euros + prizes + a trophy
- 2nd: 850 Euros + prizes
- 3rd: 600 Euros + prizes
- An Artistic award will be given out: 750 Euros + prizes
- An award for Taste will be given out: 750 Euros + prizes
- A special Public's Choice award will be given out: 750 Euros + prizes
- A special Press's Choice award will be given out: 750 Euros + prizes

The awards ceremony will take place the same day at the end of the afternoon once the competition is over. Contestants are required to wear black pants and shoes as well as the competition jacket.

ORGANIZATION:

- **Time and place of unloading:**

Unloading times for the pieces will be given at a later date. A workspace will be set up for repair in case of breakage only. Contestants will have 1 hour to unload their pieces and equipment.

At 9.00 AM there will be a draw to determine the order of the contestants. From 9.45 to 10.00 AM the first contestants will set up.

At 10.00 AM, they will begin to finish decorating their gâteaux.

30 minutes later, the gâteaux will be presented and the work areas must be left for the next group of contestants who will have 10 minutes to set up and 30 minutes to complete their decorating.

The remaining contestants will follow with the same time restrictions. The Artistic panel will ensure that all goes well and will judge the work performed in addition to the decoration of the gâteaux.

- **Tasting:**

The Tasting panel tasting will begin at 10.15 AM

The Press tasting will start at 11.45 AM

The General Public tasting will begin at 1.45 PM

- **Artistic Panel:**

The artistic panel will judge the pieces between 10.00 AM and 2.00 PM.

- **Marking scheme:**

- Taste: Gâteau: 50 %

- Artistic: Presentation piece: 40 %

- On-site work and on-site decoration of the gâteaux: 10%

- **Panel:**

The panel will be composed of well-known industry representatives (Confédérations, Relais Desserts, MOF, Traditions Gourmandes, Apreca, Sensibilité Gourmande, etc.).

An area will be set up for photographing the pieces and gâteaux.

- **Reclaiming the pieces:**

The pieces will remain at the Salon du Chocolat until Sunday 4th November at 7 PM. Pieces that are not reclaimed at the closing of the show on that day will be destroyed.

- Recipes and diffusion of official photos can be gracefully reproduced by Relais Desserts (web site, social networks, etc.) in the only purposes of promotion / fame of the competition, and with the agreement of the author.

- A hotline will take in charge any questions at the following email address: contact@relais-desserts.net

ELIGIBILITY:

All pastry chefs, chocolatiers and ice cream makers of any nationality may enter the competition.

For organizational reasons, the number of contestants will be limited to 16. A sum of 200 €uros will be given to them to cover their various expenses as long as they remain in the competition until the end.

The deadline for entering the competition is 30 June 2018.

Entry forms are available on the www.relais-desserts.net website. Forms must be completed on an Excel version.

Mandatory documents are:

- Recipe on the specific form available with the entry forms
- Drawing and coloured photo of the gâteau + picture of cake cutting
- High definition black and white picture of the candidate
- Bank detail to allow vire transfer
- Curriculum vitae

Completed entries and mandatory documents must be sent by e-mail to: contact@relais-desserts.net

Selected contestants will be informed in early July 2018.

MISCELLANEOUS:

In the event of a dispute with regard to any matter whatsoever, the decision will be that of the president of the jury only and will be final.

Any non-abiding of competition rules will result in the immediate elimination of the contestant from the competition and no prize or reimbursement shall be awarded to the offender.

The organizers reserve the right to modify the rules at any time if necessary and will inform the contestants a minimum of 30 days in advance.

Relais Desserts will be in charge of all press releases for all of Europe.

Directions to the site and access badges will be sent out at a later date to the personal address indicated on the entry form.

Registration will only be validated upon receipt via Internet of the recipe for the gâteau and corresponding photo before 30 June 2018.

Selection will be based on the gâteau recipe and corresponding photo. The artistic piece will not be taken into account for the selection of the contestants.

Any candidate accepts necessary these competitions rules.

