



BOCUSE D'OR 2011 AUSTRALIAN NATIONAL SELECTION

Monday, the 17th of May 2010

ORGANISED BY:



Académie Culinaire de France, Australia



Australian Culinary Federation

ASSISTED BY:





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BOCUSE D'OR AUSTRALIAN PRESIDENT'S MESSAGE

On behalf of the Bocuse D'Or Australia National committee I want to take the opportunity to thank Mr Walter Wagner the outgoing President for his commitment towards the organisation for the past three Bocuse D'Or Selections.

It is an honour and a privilege to organise the Australian National Selection for the Bocuse d'Or World Cuisine Contest 2011. I will take my new position as a challenge and with the help of the committee; we will continue Walter's great achievement.

We strongly believe in our talented young Australian chefs, and we are keen to showcase their passion for the world-class cuisine, the excellent produce and vibrant mix of cultures that Australia has to offer.

With the help of our fantastic sponsors, the Australian Bocuse d'Or 2011 National Committee is competitive with skills and abilities across a wide range of areas. The team of expert chefs will provide the winner of the Australian National Selection the lifetime opportunity to further their skills, expand their culinary knowledge and participate in the world's prestigious culinary event.

The journey to Lyon in January 2011 will be challenging and exciting for all involved. I am sure the nation's hospitality industry will join me in supporting and encouraging the Australian Bocuse d'Or Team 2011.

Romain Bapst

President, Bocuse d'Or 2011 Australian National Selection

Executive Chef, IL Centro Restaurant & Bar, Brisbane - Queensland



Bocuse d'Or 2011 Australia Selection Committee

Romain Bapst*	Executive chef, IL Centro Restaurant – Brisbane, Président Bocuse D'Or Australia, Charge de mission Academie Culinaire de France Queensland, Vice-président ACF Brisbane
Phillip Charlton*	CEO Hospitality Training Association- Brisbane, Secretary and Sponsorship officer Bocuse D'Or Australia selection 2011
Tom Milligan*	Tafe Teacher, President Les Toques Blanches Victoria Chapter, Australia Bocuse d'Or 1995 candidate, Treasurer ACDF Australia and Bocuse d'Or Australia selection
Walter Wagner*	Executive General Manager Food & Beverage Operations Crown Limited, President Bocuse d'Or Australia 2005, 2007, 2009
Philippe Mouchel*	Executive Chef/Manager – the Brasserie by Philippe Mouchel Melbourne, Bocuse D'Or Australia trainer 2005/07/09
Alain Doisneau*	Président Academie Culinaire de France Australia
Jean Francois Enconniere*	Chef/Owner Restaurant Bergerac- Melbourne, Charge de Mission Academie Culinaire de France Victoria
Kevin Gulliver*	Director Food and Beverages Brisbane Convention & Exhibition centre, Vice-president ACF Brisbane, secretary Restaurant and Catering QLD
Ross Howell	Chef /owner Ross Howell Catering Brisbane/Gold Coast, Bocuse D'or 1997 & 1999 candidate,
Luke Croston	Chef- Bocuse D'Or candidate 2007-2009
Martin Latter*	Executive chef Brisbane Convention & Exhibition centre
John Miller*	Executive Chef (retired); Bocuse D'Or Australian President from 1989 until 1995
Gary Farrell	Executive chef/ F&B manager Hotel Royal on the Park - Brisbane
Bernd Uber*	Executive Chef (retired); International Culinary Judge
Marcus Moore*	CEO Peter Rowland Catering- Melbourne
David Clem	Executive chef the Venues- Brisbane, President ACF Brisbane
Bruno Gentile	Executive Chef Cerebos- President ACF Queensland
Keith McNeil*	Executive Chef the Brisbane Polo Club
Thierry Galichet*	Chef/Owner Restaurant Montrachet Brisbane
Russell Armstrong	Chef/ Owner Sea Salt by Armstrong and Barolo Restaurant Brisbane
Javier Codina	Chef/Owner Gianni's Restaurant Brisbane
John T Bailey	Chef/ Owner the Banc Restaurant, Swansea- Tasmania
Peter Wright	Director Extreme chef - President Australian Culinary Federation-
Massimo Di Luca*	Executive Chef – RACV Club Melbourne
Hans Schings	Head Teacher Commercial Cookery TAFE NSW (Retired), Chief Examiner Le Cordon Bleu Australia
Brian Lawes	Hospitality consultant and retired Executive manager for Regency college and Cordon Bleu. Président Les Toques Blanches South- Australia
Jacques Reymond*	Chef/Owner – Jacques Reymond Restaurant Melbourne
Alain Fabregues	Chef/Owner – The Loose Box Restaurant Perth, Meilleur Ouvrier de France MOF
Paul Herbig	Teacher, Technical and Further Education (TAFE) Tasmania
Andy North*	Executive Chef, the Sebel & Citigate Albert Park Melbourne
Harley Zukerman	President, Australian Culinary Federation (ACF) NSW

*Academie Culinaire de France Members



Background

“Dreaming ... what makes the Bocuse d’Or magic is the opportunity to review all the gastronomic cultures of the world in just two days. It opens new horizons, reveals techniques as you watch all the tricks, the subtle recipes and the dedication of those who compose them. As the public watches, everyday products become authentic masterpieces. A spell which will turn three new master chefs into internationally famous names.”

Paul Bocuse, President of the Bocuse d’Or

The Bocuse d'Or is the most sought after prize for young chefs throughout the world. It provides a professional springboard for young talents in international gastronomy and is a showcase for the diversity of culinary traditions worldwide.

Named after its founder, the world-renowned chef Paul Bocuse, the 12th competition will be held as part of the International Catering and Food Trade Exhibition in Lyon, in January 2011.

The Australian National Selection for the Bocuse d’Or 2011 will be managed by the Academie Culinaire de France Australia. A shortlist of chefs will compete with a commis in a cook-off at the Hospitality Training Association (HTA) on Monday the 17th of May 2010

Hospitality Training Association
K-Tower, 269 Wickham Street
Fortitude Valley-Brisbane

Meeting time will be 7.00 am for an 8.00 am start
Meeting place at the Institute will be advised.

Once the Australian Bocuse d’Or 2011 representative has been selected, he or she will undergo intensive training at Brisbane Convention and Exhibition Centre Brisbane or Hospitality Training Association. The candidate will also have full access to the training kitchen located in the main production area and they will receive full support with all food products they require for the training with members of the Australian National Selection Committee.

Entry is open to chefs who are 23 or older by 25th January 2011. They will be accompanied by a commis chef who is 22 or younger by 25th January 2011.

The prizes for the winner of the Bocuse d’or 2011 International competition in Lyon are TBC

The Prizes for 2009 were:

1st prize – 20,000 Euros (approx \$37,000)
Gold Bocuse d’Or trophy

2nd prize – 15,000 Euros (approx \$27,000)
Silver Bocuse d’Or trophy

3rd prize – 10,000 Euros (approx \$18,000)
Bronze Bocuse d’Or trophy

For more information’s please contact:
Romain Bapst 07 32216090 or rbapst@bigpond.net.au



COMPETITION OVERVIEW

This document is designed to provide you with all the information you need to know about the Australian Selection for the Bocuse d'Or 2011.

Candidate Selection Criteria

In order to ensure we have the best possible candidate representing Australia in Lyon, we have developed a list of criteria below that will apply to all applicants. This criteria sets the minimum standards required of the chef and will assist him/her to perform at his/her best ability when competing in a world class event:

1. Candidate must have full support from employer and family. An extensive training program will be designed which requires time and commitment.
2. Candidate to have a balanced character, mature personality and ability to work under pressure.
3. Be focused and self motivated.
4. Be creative, well organised, structured and able to perform under pressure.
5. Solid technical skills in order to compete at world-class level.
6. Team player, willing to place personal preferences aside for team success
7. Able to take constructive criticism and act upon it positively. (During the training, some experienced chefs will provide feedback from time to time with the sole purpose of perfecting the candidate's opportunities in Lyon.)
8. Able to understand the competition requirements and work toward achieving them. Be Brisbane based or willing to relocate to Brisbane for training for at least 6 months at the Brisbane Convention and Exhibition Centre or at the Hospitality Training Association, they will receive full support from the Bocuse D'Or committee and with all food products they require for the training.
9. If required, the committee will provide accommodation and financial support.
10. Preferably has worked overseas
11. Previous competition experience is an asset
12. Candidate to select his/her own commis and ensure commis meets criteria (see next page).

The Australian Selection Committee will work closely with the candidate to direct, guide and adjust the recipes, flavours and presentation (in line with the scoring points for tasting and presentation) to ensure final presentation is at a level expected at a world-class European competition.

The successful team will, during the selection period, at subsequent training periods and in any publicity / photo shoot wear the classic correct uniform of a Toque Blanche, double breasted long sleeved white chefs jacket, a white neckerchief (in Australia), white apron, black slacks or trousers, black socks and black polished shoes.

All entrants must have, or have access to a valid email address for all initial correspondence.

The committee will organise a "preferred hotel" with preferred rates - for the candidate's assistants/manager. TBC

Candidate Selection Process

1. When an application is received, a telephone interview will be scheduled to ensure the applicant meets the desired criteria. The interview panel will consist of a minimum of 3 Bocuse d'Or committee members.
2. As soon as all of the interviews are completed a short list will be made and selected candidates will be notified by 15th February 2010
3. Suitable candidates who are selected will proceed to round two, the cook off at The Hospitality Association in Brisbane on 17th May 2010



4. The Chef must be 23 years of age or older by 25th January 2011 and the assistant aged 22 or under on 25th January 2011.
5. Applicants will be required to wear full traditional uniform (black trousers, black shoes, white apron, white bottom, white top, white neck tie, white jacket and white toque) while competing for the national selection.
6. You are required to develop, prepare and serve fourteen (14) portions of each of the following and three garnishes for each dish

FISH DISH: TBC by August 2009

Example for 2007 FISH DISH

- **1 Norwegian White Halibut:** 4-5kg (8.81 lbs – 11.02 lbs) and 2 Norwegian King Crabs approximately 4kg (8.81 lbs) each
(To be supplied by organiser)

MEAT DISH TBC by August 2009

Example for 2007 Meat dish

- **4 Grain Fed Chickens:** approximately 1.6–1.7kg (3.53 lbs – 3.74 lbs) each
(To be supplied by organiser)
NB: Bresse Chickens, “Guaranteed Origin Appellation” is the meat that will be supplied and used in Lyon, but cannot be imported to Australia

The organising committee in Lyon expects the candidates to present culinary specialities of their country and will allow specific products to be provided by the candidate in order to meet this objective. The same will apply to the Australian Selection Cook Off. Keep in mind the organising committee in Lyon reserves the right to change the ingredients at any stage.

Timings

The Australian Selection competition will begin in the morning at 8.00 am. Candidates will start at 15 minute intervals. The first candidate will submit the **fish** dish 5 hours after the beginning of the competition, with the **meat** dish 35 minutes later. The other candidates will then follow at 15 minute intervals.

Fee

Each team will be required to pay an entrance fee of \$375 (inclusive of GST). This fee will be refunded if teams do not make the shortlist for the cook off.

The fee covers the costs of:

- Fish and meat provided
- Basic ingredients as per market list attached page 11
- Award Presentation Dinner (2 tickets)
- Award trophies for each competitor

The competitor must bring his/her own Commis Chef.

The Australian national selection will pay for the flight of each competitor and the commis. Accommodation provided.

Practice Sessions for Winning Team

Practice sessions are planned in Brisbane from July to December 2010 on days mutually agreed between the Bocuse d'Or committee and the selected chef. Additionally, the selected team is required to be available for marketing and promotional demonstrations and photographic shoots as requested by the sponsors and organisers.

Candidates must be available to spend 2 weeks in Lyon in January 2011 for training before the competition



Presentation

Each team will have 4 top burners, one oven, and one stainless steel bench on which to prepare and cook their dishes. There is ample refrigeration for each team. Random numbers drawn by the competing chefs prior to entering the kitchens will allot each station. It is recommended that candidates familiarise themselves with previous winner's presentations (photographs of 2005/2007/2009 competitions can be downloaded at www.bocusedor.com).

12 portions will be presented on a platter (**supplied by the candidate and no larger than 1m. x 1m. / 39 x 39 inches including handles, if you have difficulties with this size of platter, contact the Bocuse d'Or Committee**). The 13th and 14th portions will be presented by the candidate on a plate to demonstrate the presentation for the Maître d'hôtel, and for the official photograph.

The main component of Fish and meat must be those supplied by the organiser.

The organising committee will disqualify any candidate using their own products. However candidates may bring in other meat and fish to use as garnish or accompaniments.

INGREDIENTS

The compulsory products for the competition are supplied by the organisers and are the fish and meat and the ingredients as per the market list attached. Any other ingredients are to be brought in by the competitor. A point of recommendation is that if the quality, shape, colour or size is paramount to the success of the dish, we would recommend you bring such items with you.

- Each team must use the meat and fish supplied by the organisers
- Any ingredients brought in must not have been prepared in anyway, this includes washing, peeling or trimming;
- Basic stocks will be supplied (veal and chicken)
- No pre-made items will be allowed (pastry, sauces, garnishes, etc);
- All incoming ingredients will be fully scrutinised by the judges and rejected should they not meet the above criteria;
- Each team will be allowed 10 minutes to inspect their ingredients and ensure specifications are correct prior to starting the competition.

ENTRY FORMS

Standard recipe sheets must be completed in full, detailing:

- Menu description
- Recipes and method of production
- Consolidated work plan
- Equipment requirements

The market list must also be filled out under the appropriate headings of dairy, vegetables, with specific amounts required and **clearly legible**.

Nota: Candidates need to be aware that classical French dishes are preferred in this competition, however not mandatory. Major focus will be placed on the taste of the dishes. An Australian flavour or touch should be part of the candidate's dishes

All entries to be sent to
Bruno Gentile
President ACF QLD
CEREBOS FOOD SERVICE
11/53 METROPLEX AVENUE
MURARRIE QLD 4172



JUDGING

The Australian Selection for the Bocuse d'Or 2011 is conducted under the same contest rules and regulation guidelines established by the International Organising Committee, chaired by Paul Bocuse.

- A maximum of 8 finalists will be chosen for Australian selection in Brisbane. Particular attention will be given to the applicant's skills, prior high level competition experience, presentation of the submission and recipes. All entries to be submitted by 1st February 2010. Finalists will be notified by the 15th of February 2010 by phone with written confirmation to follow.
- The judging panel will be represented by both interstate and local judges.
- Every effort is made to ensure an open, unbiased competition with a cross-section of experienced judges selected to assist.
- Timing of presentation for service is crucial, and lateness will result in points being deducted.

The points system for each dish is as follows, maximum 80 points:
(Neither the lowest nor the highest mark will be taken into account by the jury)

Taste	Presentation	Kitchen
20 (double weighting)	20	20

- Kitchen marks: There will be 20 points awarded (be aware that in Lyon the kitchen marks are only used in case of a draw). These marks take into account the respect and proper use of the equipment and products to minimise waste.
- Service equipment will be supplied (e.g. plates, service gear)
- The competition will take place over the entire day and candidates' working station will be selected by ballot.
- **The winner of the National Selection will be the Australian Bocuse d'Or 2011 candidate.** The second placegetter will be the official reserve candidate and must be available to attend training sessions at the committee's request.
- The decision of the Judges is final, and under no circumstances will any discussion be entered into. A critique by the Judges is available at the completion of the competition.
- No supporters or public are allowed to attend the Cook Off at the Hospitality Training Association other than to help deliver or collect equipment and contestants

AWARD PRESENTATION

All candidates are invited to attend the gala dinner where the winning team to represent Australia at the Bocuse d'Or 2011 in Lyon will be announced. The Presentation dinner will be held on the 17th May 2010 in Brisbane, venue to be confirmed. Teams are required to wear traditional uniform (please also bring hat for photos).



PERSONAL PARTICULARS

Name: _____

Address: _____

Date of Birth: _____

Employer: _____

Position: _____

Nationality (must travel on an Australian Passport): _____

Contact Details: Phone: (h): _____

(w): _____

Fax: _____

Email: _____

Commis Name _____

Commis Date of Birth _____

Declaration – (Team Chef to complete – insert your full name)

Ihave read the rules and conditions required to participate in the Australian National Selection of the Bocuse d'Or 2011 competition contained in this package. I declare that both myself and my assistant meet the criteria required under the rules and conditions and will represent Australia in a professional and responsible manner should we be selected to compete in Lyon, France. Both team members will have a valid Australian passport (until at least 07/2011) commitment to participate all training sessions and are free of any other engagements to ensure a 100% success rate.

Signature: _____

Date: _____

Return this sheet to the organisers

KITCHEN FOOD ITEMS

These food items are available on the day of the competition at your work station.

DRYGOODS	AMOUNT
Flour plain	2 kg
Sugar castor	500gr
Icing sugar	250 gr
Fine cracked pepper	50 gr
Table salt	100 gr
Rock salt	1Kg
Black pepper corns	50 gr
Curry powder	50 gr
Paprika	50 gr
Bay leaves	10 no
Juniper berries	50 gr
Stocks	
Veal stock (brown)	2 lt
Chicken stock (white)	1 lt
Vegetable Oil	2 lt
Olive oil extra virgin	250 ml
White wine vinegar	500 ml
Red wine vinegar	500 ml
Balsamic vinegar	250 ml
Red wine Cabernet Sauvignon	1.5 lt
White wine Sauvignon Blanc	1.5 lt
Cognac	750 ml
Port	750 ml
Sherry	750 ml
Aluminium foil	1 roll
Saran/Glad wrap	1 roll

Return this sheet to the organisers

MARKET LIST OF ITEMS AVAILABLE

These food items could be available on the day of the competition; however you are at liberty to bring all your own ingredients. Please indicate if you require any of the listing and the amounts.

DAIRY		Shallots	
Butter unsalted		Green capsicum	
Butter salted		Thyme fresh	
Thickened cream		Rosemary fresh	
Full cream milk		Dill fresh	
Sour cream		Coriander fresh	
Cream cheese		Spring onions	
Natural yoghurt		Chives	
Parmesan cheese (whole)		Parsley flat	
FRUIT & VEGETABLES		Basil fresh	
Green beans		Fennel fresh	
Savoy cabbage		Tarragon fresh	
Leek		Chervil fresh	
Desiree potatoes		Witlof/endive	
Tomato		Apple green Granny Smith	
Roma tomato		Pear Pakenham	
Carrots		Orange Valencia	
Onion white			
Garlic		Bones:	
Celery		Beef	
Spinach baby leaves		Chicken	
Green zucchini medium		Veal	
Red capsicum		Fish	

Any other ingredients to be supplied by the competitor

Return this sheet to the organisers



MENU DESCRIPTION

Main Course – Fish

Main Course – Meat

It is recommended that teams have a menu of their dishes available to be placed on their presentation table.

Name: _____

Return this sheet to the organisers



BOCUSE D'OR 2011 National selection 17th may 2010 TEAM ENTRY FORM

Date: _____

Team Name: _____

CONTACT PERSON:

Full Name: Mr / Mrs / Ms / Miss: _____

Name of Company: _____

Position: _____

Address: _____

Telephone: _____ Facsimile: _____

Email Address: _____

CHEQUE PAYMENT:

Team Entry Fee: \$375 (inclusive of GST)

Total Payment: \$ _____

Cheque Number: _____ Bank: _____

Please make cheque payable to Academie Culinaire de France Australia

Or Direct Bank Account: **ACDF**

BSB: 733058 - Account: 000562944 - WESTPAC BANKING CORPORATION

A TAX INVOICE / RECEIPT WILL BE ISSUED ON RECEIPT OF FULL PAYMENT

(NB: Refunds will be given to those teams who do not make the short list for the Australian Selection Cook Off)

Cheques and booking forms can be mailed to:

**Bruno Gentile
President ACF QLD
CEREBOS FOOD SERVICE
11/53 METROPLEX AVENUE
MURARRIE QLD 4172**

For more information's please contact:
Romain Bapst 0409202526 or rbapst@bigpond.net.au

Return this sheet to the organisers



BOCUSE D'OR 2009

CONTEST RULES AS APPLIED IN LYON '09

NOTE: 2011 RULES TO BE CONFIRMED

- **Article 1..... Subject**

The Bocuse D'Or 2009 is organised by SEPELCOM, under the presidency of Mr Paul Bocuse (Founder President), as part of the International Hotel Catering and Food Trade Exhibition – SIRHA 2007. It will be held at Eurexpo, the conventions and exhibitions centre of Lyon, in France, on January 27 and 28, 2009.

Organisation Secrétariat:

Sepelcom – BP 87 – 69 683 Chassieu Cedex – FRANCE

Tel: (33) 4 72 22 33 44 – Fax: (33) 4 72 22 31 82

Website: www.bocusedor.com

- **Article 2..... Application**

All countries from the five continents may apply for participation in the Bocuse d'Or. Candidate countries should submit their applications to the Organisation Secretariat before October 15 2007. The International Organising Committee will convene in November 2007 in order to select the countries accepted for participation in the January 2009 contest. The committee's decision is final. A maximum of 24 nations will be allowed to take part in the contest.

The International Organising Committee is chaired by Mr Paul Bocuse, and is composed of the following founder members: Christian Bourillot, Jerome Bocuse, Jean Fleury, Jacques Marguin and Pierre Orsi.

This contest is open to all professional restaurant or hotel chefs bearing the nationality of the country they will be representing (a copy of the passport is required as proof) aged 23 or older on January 27, 2009 and who have settled the 1200 Euro registration fees by bank transfer to the Sepelcom account.

Teams will be composed of two members: the Chef and a Commis Chef aged under 22 on January 27, 2009.

A Commis Chef can be made available for those candidates who are not accompanied by their own assistant. In this case an official request should be sent to the Organising Committee at least 30 days before the event.

NB: No application will be accepted without full payment of the registration fees. Registration fees are non refundable.

Transportation (economy class) and accommodation expenses for the candidate and the president will be covered by the International Organising Committee. The conditions covering these expenses are detailed in the technical file or the contest.



Travel expenses as well as the cost of the Gala Dinner for assistants remain at the charge of the participating countries.

- **Article 3..... National Selection**

In order to submit their application for participation in the contest, each country is required to organise a national selection event, to be held before October 31 during the year preceding the contest.

This event can be organised by the Bocuse d'Or Academy created by the candidate country for the occasion.

All information concerning the selected candidate (CV, photo in jpeg format and full contact details) should be immediately communicated to the organisers before October 31, 2008.

In order to further increase the contest's international scope and representativeness, the International Organising Committee may decide to introduce "continental selections" (ex: Europe, South America, Asia) if the number of candidate countries per continent requires so. In this case the International Organising Committee will inform the countries concerned immediately following the selection meeting.

- **Article 42009Theme**

Contest theme to serve 14 portions:

- **FISH DISH**

1 Norwegian White Halibut: 4-5kg (8.81 lbs – 11.02 lbs) and 2 Norwegian King Crabs approximately 4kg (8.81 lbs) each
(To be supplied by organiser). Served with a free choice of 3 different garnishes – free performance style.

- **MEAT DISH**

4 Bresse Chickens, "Guaranteed Origin Appellation": approximately 1.6–1.7kg (3.53 lbs – 3.74 lbs) each
(To be supplied by organiser). Served with a free choice of 3 different garnishes – free performance style.

Presentation:

12 portions will be presented on a single dish (**supplied by the candidate and no larger than 1m. x 1m. / 39 x 39 inches**).

A photograph of the empty dish, specifying its exact dimensions, must be sent to the Organisation Secretariat before 31 October 2008.

The 13th and 14th portions will be presented by the candidate on a plate to demonstrate the presentation for the Maître d'hôtel, and for the official photograph. Candidates may bring specific decorative elements, typical of their country, to be arranged on the plates for presentation purposes. The result will be left to the jury's appreciation.

The products used for the preparation of the meat dish () and fish dish () cooked for the finals in Lyon must absolutely be those supplied by the organiser. The organising



committee will disqualify any candidate using their own products for the Meat and Fish themes.

Products made available upon request by the organising committee:

A list of official products supplied by the organising committee is included with the contest's technical file. According to the different partnership agreements, the organiser reserves the right to impose the use of specific types of products, and brands provided by a given partner. In such case, no brand name will be allowed to appear in the kitchens.

An official product/ingredients order form is included in the contest's technical file that will be available shortly. This enables each candidate to order those products that must be provided by the organising committee.

All ingredients other than those supplied by the organiser should be brought by the candidates.

The organising committee cannot guarantee the availability of any ingredients requested on order forms received after the date limit mentioned in the technical file.

• **Article 5 Marking**

The Bocuse d'Or is a showcase for the most recent trends in international cuisine. The contest wishes to promote taste as well as tasting appreciation. Candidates should endeavour to introduce culinary specialties of their respective countries in their recipes.

Candidates should refrain from using non-essential decorative elements when presenting their dishes. Only natural accessories (i.e.: shells...) will be allowed. This point will be left to the jury's appreciation.

All dishes and preparations must be entirely made on site and will be controlled by the kitchen supervision committee.

Marks are awarded out of **a total of 60 points distributed as follows: 20 points (double weighting) for tasting and 20 points for presentation.**

In order to ensure the typicality of the dishes prepared by the competing countries and thereby enforce this fundamental principle of the Bocuse d'Or, "typicality marks" will be awarded by the jury. These will be integrated into these marks as follows: 10 points for tasting and 5 points for presentation.

The Kitchen Supervision Committee will also mark participants out of a total of 20 points on the hygiene and cleanliness of their kitchen cubicles. This mark also takes into account the respect and proper use of the products to minimise waste. These points will be used to decide the winners in the event of a tie.

Neither the lowest nor the highest mark will be taken into account by the jury. The final marks are calculated by adding the total of points earned by the candidates for each theme.

If one of the jury members fails to officiate on one of the two days of the contest, the totality of his/her marks will be cancelled.

On the eve of the contest events, the International Organising Committee will hold a meeting with the candidates, in French and in English, in order to remind them of the rules and to answer any questions.



Lots will be drawn to assign the work cubicles two months before the contest at the latest. The twelve first countries in the ranking of the previous edition will automatically compete on the second day of the contest. The twelve last countries in the ranking of the previous edition will automatically compete on the first day of the contest.

Supervising Stewards will ensure that dishes are prepared according to the rules. The dishes will be submitted for tasting by the jury. The contest will begin in the morning. Participants will start every ten minutes. The first participant will submit his/her FISH dish 5 hours after the event has begun and his/her MEAT dish 35 minutes later. The other participants will then present their dishes at 10-minute intervals.

- **Article 6.....Equipment**

The contest events will take place over two days on the site of the exhibition, in a specially equipped area.

12 kitchen cubicles will be made available to participants. Each cubicle is equipped with a hotplate (induction and/or electric and/or gas), one oven, one worktop, one refrigerator, and is supplied with water.

No large equipment (such as ovens...) will be authorised other than that supplied by the organiser. Only small kitchen utensils of limited electrical power (to be supplied at a later date in the technical file) will be tolerated.

Chefs should bring their own equipment: serving dishes and sauce boats for presentation as well as their own "small kitchen utensils".

An official list of the equipment made available to the participants by the Organising Committee will be included in the Technical File of the contest.

After the contest, the cubicles will be inspected and the equipment will be collected and inventoried. The cubicle and all the equipment lent must be returned in clean condition. Participants may not leave their work area before inspection by a member of the Organising Committee.

- **Article 7..... Specific products - Recipes**

Participants must bring all local products that are not available in France, such as herbs, spices, vegetables, etc. Participants must send the detail of their recipes, their Ingredients Order Form (in French and in English), a CV with photo, and their cooking jacket size imperatively before October 31st, 2008.

- **Article 8..... Official Photograph**

An official photograph will be taken on the first day of the contest.
Official uniform is required: black trousers, black shoes, white apron, white jacket and white toque for the Commis-chef and the official jacket and toque supplied by the organiser for the presidents and candidates. This uniform must be worn by all Candidates, Assistants and Presidents during the entire contest and during the ceremony for the Presentation of the Awards.

- **Article 9..... Jury**



The jury is composed of the Presidents from the various countries represented, who must be professional hotel or restaurant “Chefs”.

The jury includes a Fish jury and a Meat jury appointed by drawing lots.

Upon acceptance of their team's application, the President-Judges agree to be present on the day preceding the contest to attend the technical briefing, during the two days of the contest as well as for the Gala Dinner organised on the last day of the contest after the awards ceremony.

In accepting to take part in the jury the President-Judges agree to participate in all tasting events without reservation (including health reasons and philosophical criteria).

The President is responsible for all information regarding his team. He/she must supervise the preparation and ensure the actual presence of the entrant representing his country.

To this effect, the Organising Committee will not accept any cancellation after September 1st, 2008

On the two days of the competition the jury members will convene in the morning, before the events, for a briefing held in French and in English, in order to go over important aspects such as marking criteria and important points regarding the rules and regulations. Where necessary, the jury may also convene after each marking session, upon request made to the international president of the jury. The winner of the previous Bocuse d'Or is *de facto* appointed President of the international jury for the next edition of the contest. The Organising committee will also appoint an internationally renowned person as Honorary President of the contest.

The travelling and accommodation expenses for the President and Honorary President are covered by the organising committee under the terms specified in the technical file of the contests.

• **Article 10.....Prizes**

Prizes awarded for the Bocuse d'Or are the following:

- 1st prize: 20 000 €+ 1 Bocuse d'Or trophy created by Christine Delessert
- 2nd prize: 15 000 €+ 1 Silver Bocuse trophy created by Christine Delessert
- 3rd prize: 10 000 €+ 1 Bronze Bocuse trophy created by Christine Delessert

Winners also receive a Bocuse d'Or contest certificate.

A “Special Prize for Typicality” will be awarded to the candidate having obtained the best “Typicality markings” for his/her 2 dishes.

In addition to the above, two special prizes will be awarded, one for the "Fish dish" and one for the "Meat dish". The first three places (Gold, Silver and Bronze Bocuse) may not, in any case, be eligible for these special prizes.

A prize for the “Best Assistant” will be awarded by the Academy of previous Bocuse d'Or winners.



- **Article 11..... Modifications - Cancellation**

The Organising Committee may modify these rules according to circumstances or in case of force majeure, especially where the participation of invited countries is concerned. The Organising Committee may also cancel the contest in case of force majeure.

- **Article 12 : National sponsorships**

After approval by the official sponsor(s), each country's selection committee may recourse to corporate sponsorship in order to fund their selection events. An official letter to this effect will be issued by the International Organising Committee.

National selection sponsorship contracts must be forwarded to the International Organising Committee for information.

Sponsorship contracts must also bear the mention: "Valid for a period of two years, from November 2007 to December 31st 2009".

Only the Selection Presidents have authority to negotiate sponsorship contracts for their national selection events. The advantages related to the national sponsoring are limited to the territory of the concerned selection.

- **Article 13..... Bocuse d'Or brand rights**

The use of the "Bocuse d'Or" brand and inspired names in the media, or for advertising purposes by the teams, suppliers and sponsors or third parties during the national selections and during the final, is imperatively subjected to prior consent from Sepelcom.

The presidents of the national selections are directly responsible for the proper use of the Bocuse d'Or 2009 brand name. The Laureates' image and title may not be used for advertising purposes without their approval. All recipes created during the contest are understood to be original recipes, free from any property rights. The winners (Gold, Silver and Bronze prizes) will automatically be made members of the "Académie des Bocuse d'Or".

During the Contest, all participants and Presidents must remain at the disposal of the Organisers. In particular, they are required to attend the Official Gala Dinner to which they are invited on the evening of the last day of the contest and for which they will wear the Official uniform.

The €1 200 for registration fees includes the right to use the Bocuse d'Or brand name in the context of national selection events, except where these are held during a professional exhibition or trade fair. In this case an additional €10 000 fee will be required for the rights to use the Bocuse d'Or brand name.

In all cases, the right to use the brand name should comply with the terms and conditions as defined by the organiser and as stipulated in the application file.
NB: The winner of the first prize ("Bocuse d'Or") will be contractually engaged with Sepelcom for a period of two years for any public relation events that may be organised following the 2009 edition of the Bocuse d'Or.

On the day following the communication of the results, the laureates ("Bocuse d'Or", "Silver Bocuse", "Bronze Bocuse") are required to attend the official ceremony during



which the commemorative plaques will be unveiled at the Restaurant Paul Bocuse. To this effect, the Organisation Secretariat will make the necessary modifications to the laureates return plane tickets, with their approval.

- **Article 14 : Insurance**

The organisers will provide insurance cover for all participants against any accident occurring during the contest, provided the said accidents are directly related to the World Cuisine.

- **Article 15 :Disagreement/Claims**

Official bailiffs (Huissiers) will be in attendance during the contest to note any potential infringements made to the rules. In the event of disagreement, dispute over a specific point in the rules or any other problem not mentioned in these rules, during the contest, the original French version shall be used as the reference document. A final decision will then be made after discussion between the Officers and the jury.

The Officers will record written complaints exclusively from the National Selections' Presidents for a period of one hour after publication of the results. These claims should be submitted in French language and in writing, to the Official Contest bailiffs, and made to the attention of the President of the International Organising Committee. No claims submitted after the one hour time limit will be taken into consideration. The International Organising Committee will answer in the shortest delay possible via its President.

- **Article 16..... Rules**

The "Bocuse d'Or 2009" contest rules have been registered with:

Maîtres JOLY & MILOSSI - Huissiers de Justice associés (Baillifs)
6, rue de la Bourse - F-69001 LYON - Tel.: (33) 4 72 10 13 90

- **Article 17 : Organiser**

Secrétariat d'organisation du Bocuse d'Or 2007
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