



EUROPE
2014

SIRHA SPIRIT

7-8 MAY 2014

STOCKHOLMSMÄSSAN

PART OF GASTRONORD

APPLICATION FILE

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Contact information

For further information

Bocuse d'Or Europe 2014
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Organisation contact :

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General information

The European selection event for the Bocuse d'Or will take place on **May 7 and 8, 2014 at Stockholmsmässan** – Stockholm, Sweden. It will be held as part of **GastroNord and Vinordic (May 6-9)**, an international trade show dedicated to Hotels, Restaurants & Catering.

20 countries will be competing in this European selection event. They have been selected by the Continental Organising Committee (C.O.C) presided over by Matthias Dahlgren and will be represented by the winners of the national selection events of each country. The contest will also serve to select the European representatives who will participate in the final of the Bocuse d'Or 2015 (January 27-28) that will bring together the best chefs from the continental selection events.

The flowchart hereunder illustrates the process leading to the final.



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Themes for 2014

Fish dish: Coal Fish and Swedish seafood

- 1.2Kg loin of coal fish
- 38 Belon oysters
- 1.5Kgs of blue mussels

Hot or cold dish to serve 14 persons, presented on plates only. The preparation must include one or several garnishes which are left to the candidate's discretion. 50% of the dish must be "Fresh Green" (composed by products that grows into nature, green house, green freeland and in the sea)

Meat dish: Swedish young pigs

- Ham on the bone (6kg total for 4kg of meat including fat and rind) and 3 pig feet from Swedish young pigs.

Additional products (the use of one is mandatory, the use of two is optional)

- Blood from Swedish pig (1 liter in frozen pack), citrate is added to prevent blood clots.
- Hog casing from Swedish pigs (About 10 meters salted Swedish hog casings, 33-36 mm in diameter)

Hot dish to serve 14 persons, 10 portions to be presented on a tray whole or pre-carved and recomposed, 4 portions to be presented on plates. The preparation must include one or several garnishes which are left to the candidate's discretion, and candidates can add any warm prepared side they want on the tray.

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How to Apply

IMPORTANT POINT: The deadline for submitting applications is **November 25th, 2013**

Candidates wishing to submit an application for participation must, through their respective National Organising Committee – N.O.C (or National Bocuse d'Or Academy):

1- **Contact the Organising Secretariat** in order to state its wish to take part in the Bocuse d'Or Europe 2014 by mail or email. (contact details at the bottom of page 2)

2- **Complete the following forms** concerning your "Application", "Financing" and "Participants" and send it back to the Organising Secretariat by Email **BEFORE NOVEMBER 25th, 2013**. (Use the editable excel sheet attached to this Application file)

- **Application sheet:** Details concerning the national selection event: Dates, place, on what occasion, programme as well as the reasons that motivate your country to participate in the event, and a presentation of your country.
- **Participants sheet:** The composition of the team, including the candidate (winner of the national selection event) and his/her commis, the president, the promotion manager and the coach. President, candidate and commis have to provide a copy of their passport in addition of the information asked.
- **Financial Support Sheet:** The financing details: sponsors, partners etc.
- **Payment form:** Regarding the payment of the registration fees.

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3- **Settle € 1 000 registration fee** (or € 1 196, please check the Article 4 of the rules and regulations) via bank transfer (refundable in case of no selection by the Continental Organizational Committee).

Bank details:

GL events Exhibitions

Banque Populaire Loire et Lyonnais – 141 rue Garibaldi

BP 3152 F-69 211 Lyon Cedex 03 FRANCE

Bank code: 13907 - Branch: 00000 - Account: 00200164885 - Key: 41

IBAN FR76 1390 7000 0000 2001 6488 541 Swift/ Bic: CCBPFRPLYO

IMPORTANT NOTE: Please ensure that the bank transfer mentions "Bocuse d'Or Europe 2014 / Country Name Team". In addition, the order for the bank transfer must be forwarded (by mail or E-mail) to the Organising Secretariat; otherwise the application may not be identified correctly and will not be taken into consideration. Registration fees are not refundable.

4- **The European Organising Committee will announce the list of the 20 countries retained for participation December 17th, 2014.** A waiting list will also be published so as to anticipate potential withdrawals*

IMPORTANT NOTE: If it is not possible to send all the required information before this date, in particular due to late holding of the national selection event, the President should send a request for special dispensation to the C.O.C, at the address mentioned at the bottom of page 2, before November 10th, 2013.

The Organising Secretariat is at your disposal to help you with your preparations and to answer any queries you may have.

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5- **The selected countries** should provide all information necessary as required for holding the Continental Selection event using the Team Access section of the internet website (www.bocusedor-europe.com): recipes, jacket sizes, ingredients order forms and other practical information etc. (Login/password will be sent after the country selection)

IMPORTANT NOTE: If your country does not have a National Organising Committee (N.O.C.) or a National Bocuse d'Or Academy (N.B.O.A) and is not holding a National Selection event: Please contact the Organising team who will provide you with all the details necessary in order to set up a National Organising Committee

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Application procedure summary

Registration procedure – Bocuse d'Or Europe

Stage 1

Sending of the application files by the
Organizing Secretariat

Stage 2

Receipt of application files /payment
procedure

Stage 3

Complete the “application”, “financing” and
“participants” forms. Deadline for registration:
November 25th 2013

Stage 4

Selection of the countries for the Bocuse d'Or
Europe by C.O.C

Stage 4

Announcement of the candidates accepted for
the Bocuse d'Or Europe – via official letter

Stage 5

Selected countries send details about recipes,
jacket size and other practical information to
the organising secretariat

By the C.O.C

By the candidate/team

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Application form:

Please fill in the digital forms available in the Excel attachment in order to send it back by Email.



APPLICATION FORM: *Information regarding national selection*

COUNTRY NAME

NATIONAL SELECTION INFORMATION
Date:
Location:
Part of the following event / Tradeshow / Fair (if relevant):
Number of candidates:

Short presentation of the country and its implication on the Bocuse d'Or:
Motivation of the country to be part of the Bocuse d'Or:
Description of the national selection and its communication methods/plans:

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Team members form:

Please fill in the digital forms available in the Excel attachment in order to send it back by Email. President, candidate and commis have to attach a copy of their passport.



APPLICATION FORM: Team members information

PRESIDENT
FIRST NAME:
LAST NAME:
RESTAURANT/COMPANY:
EMAIL ADRESS:
CELL PHONE:

CANDIDATE
FIRST NAME:
LAST NAME:
RESTAURANT/COMPANY:
EMAIL ADRESS:
CELL PHONE:

COACH
FIRST NAME:
LAST NAME:
RESTAURANT/COMPANY:
EMAIL ADRESS:
CELL PHONE:

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Team members form:

Please fill in the digital forms available in the Excel attachment in order to send it back by Email.



APPLICATION FORM: *Team members information*

COMMISS
FIRST NAME:
LAST NAME:
RESTAURANT/COMPANY:
EMAIL ADDRESS:
CELL PHONE:

PROMOTION MANAGER
FIRST NAME:
LAST NAME:
RESTAURANT/COMPANY:
EMAIL ADDRESS:
CELL PHONE:

President, candidate and commis must provide a copy of their passport in addition of the information above.

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Financing form:

Please fill in the digital forms available in the Excel attachment in order to send it back by Email.



FINANCING FORM

Information regarding National selection financing

COUNTRY NAME

--

SPONSORS LIST

Please list below the name of your national selection sponsors and their field of activity:

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Payment form:

Please fill in the digital forms available in the Excel attachment in order to send it back by Email.



PAYMENT FORM *Administrative information*

COUNTRY NAME

PAYMENT INFORMATION
Issuing entity/establishment:
Invoicing entity/establishment (if different):
VAT Number / NIF:
Contact person name:
Email:
Telephone:
Invoicing address:
Street:
Post Code:
City:
Country:

Organisation contact :

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Rules and regulations

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Organiser

The Bocuse d'Or Europe 2014 is organised by GL events Exhibitions.

The Bocuse d'Or Europe 2014
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Rules and regulations for the Bocuse d'Or Europe 2014

The following are the official rules and regulations of the contest. You will find everything you need to know in order to prepare and participate in the Bocuse d'Or Europe 2014.

A. Presentation:

ARTICLE 1 – THE CONTEST

The BOCUSE D'OR EUROPE 2014 will take place on **May 7th and 8th, 2014, at Stockholmsmässan –Stockholm, Sweden**, as part of GastroNord –Hotel Catering and Food Trade Exhibition. Bocuse d'Or Europe 2014 is organised and managed by GL events Exhibitions, together with the Continental Organisation Committee of the contest.

It is an international cooking contest that is also the continental selection event for the Bocuse d'Or 2015, and is a travelling event that will be held, every even year, in a different country on the European continent. In order to host the event, the countries have to present their application to the Continental Organisation Committee of the Bocuse d'Or.

Bocuse d'Or Continental Organisation Committee
GL events Exhibitions
Pavillon 8 - 59, quai Rambaud
69285 LYON cedex 02
FRANCE

The event takes place facing the public and is a showcase for the latest trends in cuisine worldwide. As such it places a strong emphasis on flavours, taste, and tasting. It aims to promote the diversity of culinary heritage. Today, it offers a wonderful springboard for the trade and reveals the best young talents in the world.

The presidency for the 2014 contest, on March, 7th and 8th, 2014, will be as follows:

- Mr. Mathias Dahlgren (Mathias Dahlgren**, Grand Hotel, Stockholm): President of the Contest
- Mrs Elena Arzak (Arzak***, San Sebastian): President of the International Jury
- Mr. Bjorn Frantzen (Restaurant Frantzen**, Stockholm): Honorary President

ARTICLE 2 – THE CONTINENTAL ORGANISATION COMMITTEE – C.O.C.

The Continental Organisation Committee is presided by Mr. Mathias Dahlgren and is composed of famous top chefs, and of representatives of GL events and the I.O.C.

The C.O.C will convene in December 2013 in order to decide of the countries that will be admitted to enter the contest. The C.O.C.'s decision will be final. A maximum of twenty countries will be admitted for participation.

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ARTICLE 3 – DEADLINE FOR SUBMITTING APPLICATIONS

All countries of the European continent may present an application for participation in the Bocuse d'Or Europe 2014. **Application files must be submitted to the C.O.C. before 25th November 2013.**

All countries must have organized a National selection to choose its candidate. In case of late national selections, taking place after the 25th November deadline, please contact the C.O.C. which will give the official procedure to follow.

ARTICLE 4 – REGISTRATION FEES

Each country presenting an application file for participation in the Bocuse d'Or Europe 2014 must settle registration fees as follows:

- **€ 1.000 excl VAT** (no VAT due) if we are provided with the country's intra-Community number (or fiscal identification number for countries outside EU)*
- **€ 1.196 incl. VAT** (VAT due) if we do not have an intra-Community VAT number for the country (or fiscal identification number for countries outside EU)

at the latest by 25/11/2013 via bank transfer to the following account:

GL events Exhibitions

Banque Populaire Loire et Lyonnais – 141 rue Garibaldi

BP 3152 F-69 211 Lyon Cedex 03 FRANCE

Bank code: 13907 - Branch: 00000 - Account: 00200164885 - Key: 41

IBAN FR76 1390 7000 0000 2001 6488 541 Swift/ Bic: CCBPFRPLYO

*Except for the French candidate who will be required to settle 1.196 € incl VAT

Important:

- The bank transfer must mention: **Bocuse d'Or Europe 2014 / Team "Name of Country"**
- A copy of the transfer order must be sent to the Organisation Secretariat in order to confirm sending of the Web password and login.
- The following information must be sent to the Organisation Secretariat: **Name of the establishment emitting the transfer/ Reference contact for the establishment / Telephone and Email details for the contact / Intra-Community VAT number**

Important: No application will be accepted without full payment of the registration fees. Registration fees are not refundable.

ARTICLE 5 – NATIONAL SELECTION EVENTS

In order to submit their application for participation in the contest, each country is required to organise a national selection event.

The objective of these national events will be to:

- Animate and develop a network of young chefs in the country,
- Determine who is the best among them, through the national selection contest, so as to represent their country in the final of the du Bocuse d'Or Europe 2014.

The winners of the national selections will then be required to take part in a continental selection event*

RIGHTS FOR USING THE BRAND DURING A NATIONAL SELECTION EVENT:

If the National Selection event is held as part of a trade show or exhibition, **the organiser of this event** will be required to pay a fee of € 10,000 excl VAT corresponding to the right to use of the brand name.

*Winners of national selection events that are part of the individual participations or who have been granted a Wild Card, are directly qualified for the final and are not required to go through a continental selection event.

ARTICLE 6 – CONTINENTAL SELECTION EVENTS

After holding their national selection events, countries from South America, Europe and Asia are required to take part in a continental selection event.

The following will be selected for participation in the final in Lyon:

- 12 countries qualified in the European selection event

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- 3 countries qualified in the South American selection event
- 4 countries qualified in the Asian selection event

B. Obligations:

ARTICLE 7 – NATIONAL TEAM – COMPOSITION AND FUNCTIONS

Submitting an application for participation in the contest implies that all members of the National Team have read, understood and accepted the present contest rules and regulations.

A National Team is composed of a president, a promotion manager, a candidate, his/her assistant chef and a coach. Only the candidate is required to possess the nationality of the country he/she will be representing.

The President

The President of a participating team must be a professional chef.

The president of a National Academy (in charge of organising the national selection event and holder of the Bocuse d'Or brand in his/her country) is not necessarily the President of the competing team.

A. He/she will be:

- Responsible for the correct use of the "Bocuse d'Or Europe 2014" brand name.
- Responsible for supervising the preparation of the candidate representing his/her country, and for ensuring the candidate's presence at the event
- In charge of liaising between the National Team and the Organising Secretariat
- Responsible for all information concerning his/her team.

B. The Presidents agree as follows to:

- Ensure that the values of the Bocuse d'Or are respected in their respective countries, also in the course of international contests,
- Ensure that all members of their respective teams abide by the contest rules and regulations before, during and after the events,
- Sit on the tasting jury.
- Take part in all tasting tasks, without reservations, including reservations related to health or philosophical reasons.

The Promotion Manager

Appointed by the President, they are in charge of promoting the Bocuse d'Or in their respective countries (National Selection event, Continental Selection and Bocuse d'Or 2015) in terms of communication and media relations. Their duties include:

Before the contest:

- Forwarding to the C.O.C. all promotional material (press releases, promotional brochures, flyers, press-book, posters...).

After the contest:

- They will be required to forward to the C.O.C.: a dossier presenting the media impact of the 2014 contest in their respective countries (written press, internet, TV, radio broadcasts...), in printed format and/or digital format (CD, DVD...)

The Candidate

Must be at least 23 years old on January 27th January 2015

This contest is open to all professional chefs bearing the nationality of the country they will be representing (copy of the passport required as proof).

Commis (assistant to the candidate)

Must be no older than 22 years old on January 27th January 2015.

An assistant-chef (Commis) 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 C.O.C. at least 30 days before the event.

The Coach

- Each team **must** have an Official Coach. He/she agrees to officiate as member of on the Kitchen Jury on the day when his/her team will not be competing, if he is drawn.
- The coach must be a professional cook.
- It is recommended that the coaches have a good understanding of the English language and that they be able to express themselves in English.
- The coach will be allowed to be present on stage, facing his/her team's kitchen on the day it will be competing, in order **to coach it verbally and also in order to promote the team during the interview with the contest host** (candidate and team profile, specialities of the country represented, specific features of the dish prepared, cooking techniques...)
- During the contest trials **it is forbidden for the coaches to:**
 - Be present inside and behind the contest kitchens,
 - To participate/assist physically (this includes during the sending/clearing of the trays and plates).

Any failure to respect the point, as reported by the contest stewards and/or members of the C.O.C. will entail penalties that could result in disqualification of the team.

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ARTICLE 8 – OBLIGATIONS DURING THE CONTEST: Presidents, Candidates, Coaches

In order to ensure the smooth running to the contest it is essential that the team members be present for certain events:

1. **The Presidents MUST be present for:**
 - The official briefing given on the eve of the contest
 - The Jury briefings, on the 2 mornings of the contest
 - The official photograph, on the 1st day of the contest
 - The Prize presentation ceremony
 - The evening Gala dinner, on the last day of the contest
2. **The Candidates MUST be present for:**
 - The official briefing given on the eve of the contest
 - The official photograph, on the 1st day of the contest
 - The Prize presentation ceremony
 - The evening Gala dinner, on the last day of the contest
3. **The Coaches MUST be present for:**
 - The official briefing and the Coaches' briefing given on the eve of the contest
 - The official photograph, on the 1st day of the contest

Failure to attend any of these events may entail a warning from the C.O.C.

ARTICLE 9 – OFFICIAL UNIFORM TO BE WORN DURING THE CONTEST

The following uniforms are mandatory for the Presidents, Candidates, Assistant-chefs and Coaches of each team and must be worn during the contest and also for the Prize presentation ceremony and for the official photograph:

Black pants, black shoes, as well as the uniform supplied by the Organiser, as follows:

- Presidents and Candidates: Official vest and toque
- Coaches: official vest and toque (bearing the mention "COACH" on the back)
- Assistant chefs: official "Commis" vest and official toque.

Important: No logo other than those supplied by the C.O.C. must appear on the uniforms.

ARTICLE 10 – EQUIPMENT

The official list detailing the equipment made available to the participants by the Continental Organisation Committee is included in the Technical Information File of the contest.

A. During the contest each kitchen will be equipped with:

- 4-burner hob
- an oven
- a worktop
- a water supply
- two refrigerated units

No other equipment (such as ovens, hobs...) will be allowed. Please contact the Organisation Secretariat to obtain approval for any small appliances you wish to bring.

It is also forbidden for candidates to use electrical sockets other than those available in the kitchens.

B. The candidates must supply their own equipment (sauce dishes...) for the decoration and presentation of their dishes/plates, as well as their own small kitchen utensils (processors, slicers...) except the kind of equipment supplied by the partners (listed in the technical file). The full list of small appliances is included in the Technical Information File. Candidates may bring equipment specific to their country after approval from the Organisation Secretariat. All the appliances and equipment must fit into the spaces designed for this purpose in the kitchens, and not obstruct the audience visibility. Any equipment placed outside these spaces will not be allowed.
The maximum height for the equipment is the height of the walls, i.e. 1m60.

C. A 10 kW supply distributed over 3 sockets is available in each contest kitchen. Candidates who use electrical appliances requiring higher voltage power will do so at their own risk. The organisers decline any responsibility in case of overload.

D. The equipment and appliances provided by the Organisers must not leave the kitchen and may not be moved without prior approval from the C.O.C.

E. If candidates wish to bring additional furniture elements, a request must be sent to this effect to the C.O.C. by 31/03/2014 at the latest. The furniture **must not** in any way block the view for the audience. Any requests submitted after the deadline has expired will be refused.

Sponsor's equipment will have to be visible during the contest, and the Organisers reserve the right to impose its location in the kitchen box.

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C. The Tests

ARTICLE 11 – MEAT DISH

Meat

- Main product: **Swedish young pigs**
- Description:
 - **Mandatory products:**
Ham on the bone and 3 pig feet from Swedish young pigs.
(Straight cut ham with foot and sawed pelvic bone. Weight approximately 6kg with bone representing about 4kg of meat, including fat and rind. Bone represents about 30% of the cutting details. Pig feet are cut below the knee joint)
 - **Additional products:** The use of one is mandatory, the use of two is optional
-Blood from Swedish pig (1 liter in frozen pack), citrate is added to prevent blood clots.
-Hog casing from Swedish pigs (About 10 meters salted Swedish hog casings, 33-36 mm in diameter)

Important

- The "Meat theme" preparation must include one or several garnishes, which are left to the candidates' discretion.
- Candidates can add any warm prepared side they want on the tray. A side is considered as any preparation you would like to add in addition of the theme and garnishes(s).
- The 10 portions may be either prepared whole or pre-carved and recomposed
- All products for the theme must be used and should be clearly identifiable visually and/or through their taste.

Imposed theme

Hot dish to serve 14 persons:

- Preparation for 4 persons presented on plates, and for 10 persons on a tray
- 10 portions must be prepared on a tray supplied by the participating teams
- Small non-edible decoration is allowed on the tray and in the plates. (it can include covers or equivalent to keep garnishes warm)

If the piece is not presented whole or pre-carved and recomposed a **penalty of 25 points will be imposed by the Kitchen Jury** and deducted from the candidate's final mark.

10 portions will then be served on a plate for tasting by the Tasting Jury;
4 plates for presentation purposes will be prepared by the candidates:
- 1 plate will be used to be presented to the audience.
- 1 plate will be used for the official photograph.
- 2 plates for the President, Honorary President and President of the Jury

Depending on the different partnership agreements, the C.O.C. reserves the right to impose a specific brand for a type of product, to be supplied by a sponsor.

A list of these products together with their order forms will be included in the Technical Information File.

The ingredients order forms are to be used by the candidates to order the products and ingredients they will require for the contest. The organising committee cannot guarantee the availability of any ingredients requested on order forms received after the deadline date mentioned in the technical file

It is strongly recommended that the teams bring with them any products that are specific to their country (in case these would not be available in Sweden).

The candidates will be able to place their products in the refrigerating units that are made available to them on the eve of the contest, when taking possession of the contest kitchens. However, it is **strictly forbidden** to arrange these products in the kitchens (outside the units) at this time. **The Organisers decline responsibility for any theft or deterioration of the products and/or equipment.**

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ARTICLE 12 – FISH DISH

Fish

- Main product: **Coal Fish and Swedish seafood**
- Description:
 - **Mandatory products:**
 - 1.2Kg loin of coal fish**
 - 38 Belon oysters**
 - 1.5Kgs of blue mussels**

Important:

- The preparation for the “fish theme” must include one or several garnishes, which are left to the candidate's discretion.
- 50% of the dish must be “fresh green”* (“Fresh green” products are any product that grows into nature, green house, green freeland and in the sea).
- All products for the theme must be used and should be clearly identifiable visually and/or through their taste.
- **Everything featured on the plate must be edible.** No non-edible decoration elements, that does not comes from the theme product, will be allowed.

Imposed theme

Hot or cold dish to serve 14 persons.

- 14 portions to be presented **on plates only**, no presentation on a tray. The 14 plates must be prepared and sent together.
- 10 plates to be prepared for the Fish tasting Jury, and 4 plates to be prepared as follows:

2 plates for the President, Honorary President and President of the Jury

1 plate: for the official photograph.

1 plate to be presented to the audience

NEW !

ARTICLE 13 – ADDITIONAL INFORMATION

The candidates and commis, and only them may go to the carving table during the preparation/presentation of the plates for the meat dish.

They **can intervene physically** on the presentation of the plates, the Maitres d'hôtel are allowed to help them to perform this task or to do it for them if they prefer.

When preparing the plates for presentation **no additional product/garnish** may be included, only those that compose the dish are allowed. Only sauce and broth boats may accompany the dish.

Information concerning the plates

The 10 plates for the Tasting Jury and the 4 plates for presentation will be supplied by “Villeroy & Boch”, the partner to the contest. You will find the details in the technical file of the contest. Plates supplied by the teams are NOT allowed.

Information concerning the presentation tray (meat theme only)

The tray for the meat theme will be supplied by the teams.

The dimensions will be limited. The tray must fit within one of the following sizes:

- For oval or rectangular presentation trays: 110 cm x 70 cm (43 x 27 inches), including handles and base.
- For round presentation trays: 90 cm diameter (35 inches Ø), including handles and base
- Weight must not exceed 20 kg empty, including handles and base.
- No specific material is required but is up to the candidate (wooden tray, iron tray...) as long as it respect the specifications mentioned above.

Failure to comply with the above weight and shape requirements, even if the surface area is identical or smaller will entail a penalty of **20 points** imposed by the Kitchen Jury. The C.O.C. reserves the right to impose further penalties if the maximum dimensions are largely exceeded. In order to avoid any dispute, it is strongly recommended that the candidates send the information concerning the presentation tray they wish to use (photo, dimension, and weight) to the Organisers.

Important: Please note that the presentation elements used on the tray must be secured in order to avoid accidental fall. The Organisation declines responsibility for any potential damage that may occur during the presentation of the dishes as the result of a fragile assembly.

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ARTICLE 14 – PRODUCTS

Products to be used for the contest themes:

These products will be supplied by the official "Meat" and "Fish" sponsors of the Bocuse d'Or Europe 2014 and must be used by the candidates. Failure to comply with this point will entail disqualification of the team by the C.O.C.

Verification of the products:

All products will be presented to and checked by the Kitchen Jury before the beginning of the event.
A pre and post inventory will be taken by the Kitchen Jury on the day of the contest.

Prepared products:

Use of prepared products is forbidden, with the exception of uncooked peeled vegetables, cleaned, not cut into shape, as well as sauce bases.

However, the C.O.C. is available to answer any specific requests. Requests should be sent by email to the Organising Secretariat at bocusedor@gl-events.com. The Organising Secretariat, after consulting with the C.O.C. will answer as soon as possible. The candidates must bring print outs of the answers as proof of approval from the C.O.C.

In the case of fraud, the C.O.C. reserves the right to take additional measures, including where necessary, excluding the candidate from the contest.

ARTICLE 15 – THE RECIPES

Sending the recipes

The recipe for the **meat and fish theme** must be sent to the Organising Secretariat, via the website www.bocusedor.com, **before March 3rd 2014**. Additional information will be specified in the Technical Information File of the contest.

Promotion of the recipes

A promotional "recipe" document may be prepared in order to be handed over to the members of the jury. This document must be **written in English** and sent to the C.O.C. (paper copy or electronic copy) **before March 31st, 2014** for validation. Any document that will not have been approved will not be forwarded to the members of the jury. This document have to be printed out by the teams and given to the C.O.C representatives before the sending of the dishes.
The Organisers guarantee that these documents will be treated with utmost confidentiality until the beginning of the trial.

Rights and recipes

The recipes prepared and presented during the contest must be original recipes. However, candidates agree to give up their rights to the benefit of the Organiser.

ARTICLE 16 – CRITERIA FOR MARKING

The Tasting Jury, composed of the Presidents of the participating teams, will award points out of a total of 80 points. 40 points will be awarded for taste, 20 points for presentation, 10 points for the originality of the dish and 10 points for the respect of the product.

The Kitchen Jury will award marks out of 20 points for sustainability / non-wasting and Cleanliness / Professionalism. This mark will count in full in the final mark.

The candidates will therefore receive marks as follows:

For the meat dish: out of 80 points awarded by the Tasting Jury and out of 20 points awarded by the Kitchen Jury

For the fish dish: out of 80 points awarded by the Tasting Jury and out of 20 points awarded by the Kitchen Jury

The mark awarded by the Kitchen Jury out of 20 points is a global kitchen mark. The mark given by the Kitchen Jury applies to each dish.

Details of the marking **for each dish** (meat and fish):

Criteria	Points awarded
Tasting Jury	
Taste	40
Presentation	20
Originality	10
Respect of the product	10
Subtotal 1	80
Kitchen Jury*:	
Non-wasting / Sustainability	10
Cleanliness / Professionalism	10
Total Kitchen Jury*	20
Total	100

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*The mark awarded by the Kitchen Jury applies to each dish. It has a coefficient 8 for the meat dish and a coefficient 8 for the fish dish.

- Marks are awarded by the 10 members of the "Fish" tasting jury for the "Fish" mark, and by the 10 members of the "Meat" tasting jury for the "Meat" mark.
- The final mark is obtained by adding the points earned for each theme (meat, fish). The highest and the lowest marks awarded for the Meat and Fish themes will be excluded from the calculation.
- Points will be awarded for originality according to three criteria: taste, presentation and choice of products.
- The Kitchen Jury may award the following marks: 0, 1, 2, 4, or 5. The intermediate mark 3 will not be awarded.
- Reminder: the Kitchen Jury is authorised to impose a penalty of 25 points if the meat piece is not presented whole or pre-carved and recomposed.
- If one of the jury members from one of the countries fails to officiate on one of the two days of the contest, the totality of his/her marks will be cancelled.
- In the case of a tie between two candidates on the global mark, the tasting mark awarded out of 40 points by the Tasting Just will serve to make the final decision.

Penalties

Between 0 and 3 minutes late	No penalty
Between 3 and 5 minutes late	1 point per member of the jury (10 points)
More than 5 minutes late	1 point per member of the jury (10 points)
	Sending of the dishes after all the other candidates.
	The Tasting Jury may impose additional measures, depending on the extent of the lateness.
Dish exceeding imposed dimensions "meat theme"	2 point per member of the meat jury (20 points)
Failure to work facing the audience / Respect of visibility for the public	25 points
Piece not presented pre carved or whole and recomposed	25 points

Prize for the "Best Assistant Chef"

The marks will be awarded by the members of the Bocuse d'Or Winners* based on the following criteria:

- Technical mastery
- Participation and reactivity
- Organisation of the workspace
- Cleanliness/hygiene of the workspace
- Dress/Uniform

*the Bocuse d'Or Winners is a non-profit association (French law 1901) that is composed of all previous winners of the Bocuse d'Or, Bocuse d'Argent and Bocuse de Bronze, since the creation of the contest in 1987

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D. Course of content

ARTICLE 17 – PROGRAMME OF THE CONTEST

The contest will take place on May 7th and 8th, 2014, as follows:

- 10 candidates on May 7th,
- 10 candidates May 8th.

The day and order in which each team will compete will be determined by drawing of lots. **This drawing of lots will take place at least two months before the contest**, in the presence of legal officials (bailiffs/huissiers). The order will also determine the contest kitchens that will be allotted to the candidates.

Contest Kitchens:

- 10 identical individual kitchens equipped by CONVOTHERM MANITOWOC Foodservice (see article 10) will be available to the teams.
- Absolutely NO brand other than those of the partners of the Bocuse d'Or Europe 2014 must be visible inside the contest kitchens.
- The equipment, appliances and utensils used by the candidates must not mask the partners' advertising spaces (logos, stickers).

Duration of the event: 5 hr 35 min

The candidates will send their dishes as follows:

- The "Fish dish" 5 hrs after the beginning of their trial,
- The "Meat dish" 5 hrs 35 min after the beginning of their trial.

During the tests:

- The teams work facing the public. No equipment or appliances must block visibility for the public except for the dish itself, and only during the preparation for presentation.

Important: Failure to comply with these requirements after two warnings issued by the Kitchen Jury will entail a penalty of **25 points**.

- All dishes and preparations must be made on site, inside the contest kitchens.
- No equipment, utensils, appliances and/or food ingredients will be allowed to enter or exit the contest kitchens once the contest has started (except for the plates and trays used for presentation purposes as well as for the shared equipment situated outside the kitchens).

At the end of the trial:

Candidates will only be allowed to leave their posts once the following operations will have been performed and after approval from the Kitchen Jury:

- The workplace and the equipment must be returned in a clean condition; this will be taken into account for count for the "hygiene" points awarded by the Kitchen Jury.
- Inspection of the workplace, returning of the equipment, as well as the final inventory will be carried out by members of the Kitchen Jury in the candidates' presence.

Verification of the cleanliness and proper order of each candidate's contest kitchen will be performed by the Kitchen Jury **45 minutes** after the sending of the last dish by the candidate, whether the latter has finished cleaning or not.

ARTICLE 18 – INSTALLATION / CLEARING

The candidates will set up their equipment in the contest kitchens on the eve of the day they will be competing. They will have **one hour** to settle in.

All information concerning installation and leaving the contest kitchens is provided in the "Accompanying Parties' Installation /Clearing Guide".

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ARTICLE 19 – TASTING JURY

The President of the Tasting Jury:

He will not take part in the marking process. He/she:

- Will be the spokesman for the jury for the current edition of the contest
- Will have final decision in the case of dispute and/or claims

The 20 members of the Tasting Jury:

Are the Presidents of each of the participating teams.

No withdrawal will be accepted by the C.O.C. after **30th, January 2014**.

Lots will be drawn in order to determine the 10 members who will compose the tasting jury for the Fish theme and the 10 members of the tasting jury for the Meat theme (this will be performed in the presence of an official representative, at the end of the official briefing on the eve of the contest)

Upon being notified of the acceptance of his/her team, each member of the jury agrees to participate in all tasting events without reservation, including health reasons and philosophical criteria.

Where necessary, the jury may also convene after each marking session, upon request made to the President of the Tasting Jury.

Use of cameras, camcorders, and mobile phones is strictly forbidden during the tasting.

ARTICLE 20 – KITCHEN JURY

The Kitchen Jury is composed of 7 members who will be in charge of:

- Controlling the candidates' products and equipment
- Ensuring that the dishes are prepared in compliance with the contest rules
- Attributing marks for "Non wasting / Sustainability and Cleanliness/Professionalism". The mark is given out of 20 points and will be taken into account in the calculation of the final note.

The 7 jury members are appointed and then distributed as follows:

- 1 member of the C.O.C., President of the Kitchen Jury. **He/she does not take part in the markings.** His/her vocation is to liaise between the Kitchen Jury and the other members of the C.O.C., to record potential claims, to forward the marks to the official bailiffs (huissiers), to serve as a reference person for the other **members of the Kitchen Jury.**
- 2 members of the BWA, appointed by the C.O.C.
- 4 coaches (per day), selected by drawing of lots among the team coaches (they will only officiate on the day their team is not competing).

Two coaches and one BWA member will be in charge of controlling and marking contest kitchens 1 to 5; the two other coaches and the other BWA member will be in charge of controlling and marking contest kitchens 6 to 10.

At the end of each of the days of competition, the Kitchen Jury will convene in order to deliberate about the candidates' marks. The Kitchen Jury will then forward these marks to the official bailiff/huissier. Kitchen Jury works under the authority of the contest president. Decisions made by the Kitchen Jury are sovereign and final.

ARTICLE 21 – CONTROLS AND OFFICIAL VALIDATION

Official representatives (Huissiers de justice) will be present alongside the members of the C.O.C.:

On the eve of the contest in order to perform the drawing of lots for:

- The members who will compose the Fish and Meat tasting juries
- The 8 controllers who will officiate on the Kitchen Jury - 4 per day.
- The assistant-chefs made available to the teams by the partner culinary school.

Also during the 2 days of the contest they will:

- Witness the punctuality of each team
- Take note of any infringements to the contest rules and impose penalties where necessary.

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ARTICLE 22 – 1st, 2nd, 3rd PRIZES AND REWARDS

1 st prize –	€12,000 + Bocuse d'Or Europe Trophy
2 nd prize –	€9,000 + Bocuse d'Or Europe Silver Trophy
3 rd prize –	€9,000 + Bocuse d'Or Europe Bronze Trophy

E. Rights and duties**ARTICLE 23 – OBLIGATION OF THE WINNERS: 1st, 2nd, and 3rd prize**

- The 3 winners of the Bocuse d'Or Europe 2014, will be contractually engaged with the Organiser for a period of 2 years following the event, in view of possible public relation events that may be organised . During this period the winners agree to dedicate a minimum of 3 days for the Organiser. The latter agrees to inform the winners of the planned dates for the public relations events 2 months in advance, except during the two months immediately following the contest. The winners' expenses will be covered by the Organiser.

ARTICLE 24 – USE OF THE "BOCUSE D'OR" BRAND NAME AND LOGO

The "Bocuse d'Or Europe 2014" brand and logo will be sent by the Organiser to the 20 participating countries.

- The logo and brand name are registered and belong to the Organisers.
- Logos that have not been approved by the Organising Secretariat will not be authorised.
- Non-official use of the "Bocuse d'Or Europe" brand and any of its associated products may result in legal proceedings.
- Participation of a national team in the Bocuse d'Or Europe 2014 includes the right to use the brand "Bocuse d'Or Europe 2014 + Team + name of country".
- Use of the logo and brand must comply with the graphics charter, also with the terms and conditions of use that are detailed in the Members' section of the contest internet website.
- Any use of the brand " Bocuse d'Or Europe" and "Bocuse d'Or Europe 2014 + Team + name of country " in the media or for advertising purposes, by the teams, suppliers, sponsors or third parties, will be subject to the Organiser's prior approval. The authorised period of use runs until December 31st 2014.
- In the case where a brand or company is sponsor to a candidate: it may promote the fact that it is sponsoring a candidate in the Bocuse d'Or Europe 2014 but it **may NOT** use the "" Bocuse d'Or Europe" and "Bocuse d'Or Europe 2014 + Team + name of country " logos.

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ARTICLE 25 – IMAGE RIGHTS

During the event, all members of the participating teams (Presidents, candidates, assistants, coaches, promotion managers), also the members of the jury, agree to give up their image rights for all media – web, press, TV, radio, written press... - to the benefit of the Organiser and approved partners of the Bocuse d'Or, as part of the promotion actions for the contest.

ARTICLE 26 – INSURANCE

The organiser has taken adequate insurance in order to cover its business liability during the event.

All other insurances will be at the team members' expense.

The team members must also take adequate insurance in order to cover any risk to themselves and to any third parties, as related to their participation in the contest.

ARTICLE 27 – CONTEST RULES AND REGULATIONS

The C.O.C. reserves the right to:

- modify these rules according to circumstances or in the case of force majeure, especially where the participation of invited countries is concerned
- cancel the contest in the case of force majeure

The rules and regulations of the contest have been recorded with Maître Cédric BOUCHARLAT, Huissier de Justice Associé - SELARL BOUCHARLAT – PERRIER, 2 rue Childebert à LYON (69002) France

ARTICLE 28 – DISAGREEMENT /CLAIMS

In the event of disagreement, of dispute over a specific point in the rules or any other problem not mentioned in these rules, the original version shall be used as the reference document.

During the contest:

The Presidents of the national teams, the Candidates, and the Coaches may submit their claims directly to the members of the C.O.C.

A reply will be given as soon as possible so as to avoid penalising the team that has presented the claim.

After the announcement of the results:

The official contest stewards will record written complaints exclusively from the Presidents of the National Teams for a period of one hour after publication of the results. These claims should be submitted to the stewards in the English language and in writing, and addressed to the attention of the President of the C.O.C. No claims submitted after the one hour time limit will be taken into consideration.

- The C.O.C will answer as soon as possible via its President.