

Bocuse d'Or

LYON  
2015

SIRHA SPIRIT

# APPLICATION FILE

**FINALE**  
BOCUSE D'OR

27-28  
January  
2015  
LYON



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An event



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## 1. Contact details

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Made by



## 2. The Bocuse d'Or Selection Process



- The Bocuse d'Or Latin America, Bocuse d'Or Asia-Pacific and Bocuse d'Or Europe are the continental selection events for the Bocuse d'Or.
- Individual participations concern all countries that do not have the possibility of taking part in a continental selection event (Africa, North America, and Middle East). Among the countries applying for participation, two will be selected by the International Organisation Committee to participate in the Bocuse d'Or 2015.
- The Organisers also reserve two "wild cards" to invite 2 additional countries of their choosing.

### 3. The Contest

The BOCUSE D'OR 2015 will take place on **January 27<sup>th</sup> and 28<sup>th</sup> 2015**, at Eurexpo – Lyon, France, as part of the 17<sup>th</sup> Sirha – the world meeting place for the catering and hotel industry. It is organised by GL events Exhibitions, which is part of the International Organisation Committee of the contest, together with top Chefs, disciples of Paul Bocuse.

The Bocuse d'Or is an international cooking contest that is open to all countries. It is staged live in front of the public and features the latest trends in modern cuisine worldwide. The contest places an emphasis on taste and the pleasure of tasting. It aims to highlight the diversity of culinary cultures. Today it is a professional springboard for the trade and reveals the best young chefs in the world.

**Submitting an application file for participation in the Bocuse d'Or implies the full knowledge and acceptance of the contest rules and regulations.**

- **CONTINENTAL SELECTION EVENTS**

In order to open the Bocuse d'Or to new countries, Continental Selections have been introduced:

- Bocuse d'Or Latin America
- Bocuse d'Or Asia-Pacific
- Bocuse d'Or Europe

These contests are continental championships of the highest level that award the titles of Latin America Cooking Champion, Asia-Pacific Cooking Champion and European Cooking Champion. They also serve to qualify 20 countries for participation in the Bocuse d'Or 2015 final to be held in Lyon – France.

Countries situated on continents where such continental selection events are held must participate in these contests in order to win their qualification for participation in the Bocuse d'Or 2015.

**The geographical zones that are NOT subject to continental selections are, as follows:**

- Africa
- North America
- Middle East

Applications for the Bocuse d'Or 2015 are closed.

Any country wishing to apply for participation the 2017 edition of the Bocuse d'Or, via its National Organising Committee –N.O.C. (or National Bocuse d'Or Academy), should send an email to [stanislas.baraduc@gl-events.com](mailto:stanislas.baraduc@gl-events.com) stating its intention.

## 4. How to prepare the Bocuse d'Or 2015 ?

### COMPOSITION OF A NATIONAL TEAM

A National Team is composed of a President, a Promotion Manager, a Candidate, his/her commis and a Coach (see article 6 of the contest rules).

The President: see below "Create an "organizing" team"

The Promotion Manager: see below "Create an "organizing" team"

The Candidate : must be at least 23 years old on January 29<sup>th</sup> 2015

The Commis (candidate's assistant) : Must be no older than 22 years old during the final (the commis must have been born on or after January 29<sup>th</sup> 1992).

A commis can be made available to those candidates who will not be accompanied by their own assistant. An official request to this effect must be made to the Organising Secretariat at least 30 days before the event.

#### Le Coach

Each team must be accompanied by its official Coach. The coaches agree to officiate as controllers as part of the Kitchen Jury on the day their team will not compete. The Coach must be a professional cook. It is strongly recommended for the coach to understand English and to be able to express him/herself well 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 **support 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, etc.).

During the competition **it is forbidden for the coaches:**

- To be present inside or behind the contest kitchens,
- To contribute physically (even for the clearing of the plates/dishes).

### CREATE AN "ORGANISING" TEAM

The Organising Team is composed of the President and the Promotion Manager.

- **The President**

The President of the National Bocuse d'Or Academy is not necessarily the Team President for his/her country

He/she:

- must be a professional cook;

- will be responsible for the correct use and protection of the "Bocuse d'Or 2015" brand name;
- is responsible for supervising the preparation of the Candidate representing his/her country, and for ensuring the Candidate's presence at the event;
- is in charge of liaising between the National Team and the Organising Secretariat Organising Secretariat ;
- is responsible for all information concerning his/her team and for forwarding this information to the Organising Secretariat in due time.

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 International Jury;
- take part in all tasting, without reservations, including for health reasons or philosophical criteria.

- **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. This includes communication and media relations (press releases, promotional material, press-book, posters, etc.). The Promotion Manager may also liaise between the team and the Bocuse d'Or Organising Secretariat.

**Together the 2 members must:**

- Seek financing and sponsoring agreements in order to organise the National Selection event and to finance their country's participation in both the continental selection event and the Bocuse d'Or 2015;
- Develop the network of Chefs in their country;
- Communicate (on a CD, DVD or via e-mail) in due time to the Organising Secretariat all information and details as required to prepare for the contest, as well as all mention in the national press concerning the National and Continental Selection events, and the Bocuse d'Or 2015 in their country.

## **FINANCING PARTICIPATION FOR THE NATIONAL TEAM**

All teams participating in the final of the Bocuse d'Or at Lyon, in January 2015 are responsible for the funding of their participation.

To this effect, the teams must seek sponsoring contracts, subsidies, etc....

For sponsorship agreements:

- Only the Presidents of the National Teams have authority to negotiate sponsorship contracts;
- The sponsors for the final in Lyon must be considered before any others. The list of partners and sponsors is available on the website of the contest at [www.bocusedor-lyon.com](http://www.bocusedor-lyon.com)

- The participating countries' partners may only use the brand name "Bocuse d'Or 2015" and "Bocuse d'Or + team + team name" after approval by the Organising Secretariat and for a period limited until 31/12/2015;
- Important note: Sponsorship agreements concluded for National Selection events do NOT confer the status of sponsor for the final of the Bocuse d'Or 2015 to be held in Lyon – France.

## PRIZE FOR THE BEST PROMOTION CAMPAIGN AND FOR THE BEST PROMOTIONAL POSTER

- **Prize for the Best Promotion Campaign**

The Promotion Manager of each country must prepare a detailed file presenting the elements to be used as part of the promotion for the national selection event, also for the promotion of the Bocuse d'Or and SIRHA 2015 in the country concerned. These documents must be sent to the Organising Secretariat **before December 1<sup>st</sup> 2014 at the latest.**

These elements will be used in order to award the **prize for the Best Promotion Campaign** (cf. Contest rules) and may include all types of format (internet website, CD, DVD, paper, photo, audio, video, etc.).

- **Prize for the Best Promotion Poster**

(Format: 40 x 60 cm)

Each national selection event is required to design a promotional poster that will be used as support for its local partners (restaurateurs, partners, media and other players in the agrofood industry).

The Promotion Manager will send one copy in PDF format to the Organising Secretariat **by November 1<sup>st</sup> 2014** at the latest in order to be published on the Bocuse d'Or website, where visitors will vote online for the best poster. The file must be in high resolution (300 dpi minimum).

How will the Prize for the best promotion poster be attributed?

Visitors accessing the website [www.bocusedor.com](http://www.bocusedor.com) will be invited to vote in order to award the prize for the Best Promotional Poster. Voting will take place during the 3 months preceding the Bocuse d'Or 2015 to be held in Lyon – France.

It is therefore essential that the Organising Secretariat receive a PDF copy of the Poster before **November 1<sup>st</sup> 2014.**

**Please note that each use of the Bocuse d'Or logo is subject to the approval of the Organising Secretariat. This applies for the poster as well as for other material (documents, internet website, DVD, signalling, banners...).**

## 5. Products, Themes, Presentation

### THE MEAT THEME IS PROVIDED BY METRO:

Contact :Christelle Wuillement  
 Email : christelle.wuillement@metro.fr  
 Tel : +33 (0) 1 47 86 61 62



### MEAT THEME

Main Product : **Guinea Fowl "Fermière des Landes, Label Rouge"**

#### Description :

2 guinea fowls between 1.6 and 1.8 Kgs

Without intestines

With crop, liver, gizzard, heart and lungs as well as the head and legs

- **Imposed theme**

Hot dish to serve 14 persons:

- The "Meat theme" preparation must include 3 garnishes, which are left to the candidates' discretion.
- The products of the theme must be used and must be identifiable visually and/or through their taste.
- Preparation for 2 persons presented on plates, and for 12 persons on a tray.
- The 2 plates must be fully set (including garnishes and products of the theme) and sent from the contest kitchen.
- 12 portions must be prepared on a tray supplied by the participating teams.
- The Guinea Fowls must be presented whole or recomposed.

If the dish is not presented whole or recomposed, **a penalty of 25 points** will be deducted from the candidates' overall marks.

12 portions will then be served on a plate for tasting by the Tasting Jury;

2 plates for presentation purposes will be prepared by the candidates:

- 1 plate will serve to show the Maître d'hôtel the presentation to be adopted when cutting the dish,
- 1 plate will be used for the official photograph / Presidents' table

**Meat theme recipe must be send to the Organising Secretariat  
 before November 30<sup>th</sup> 2014.**

Small **non-edible decoration elements are tolerated** on the dish and in the plates. This test encourages teams to express the cultural heritage of their country or region, land and tradition. This should translate in the taste, presentation, choice of products for decoration, decoration, cooking technique and/or the use of herbs and spices. This aspect will be taken into consideration by the Tasting Jury.

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 France).

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.**

## FISH DISH

The new test concerns the fish theme. The theme will be announced, not six, but **two months ahead of the contest**. The dish will be presented on a plate. **The fruits and vegetables used for the recipe will be exclusively sourced from the “Fruit and vegetables market”** that the Organisers will set up for the teams in the contest area on the eve of the contest.

The recipe must include **one mandatory vegetable**. The details of this vegetable will be announced to the teams on the eve of the day they will be competing, the vegetable will also be made available to the teams at this time.

The recipe must place the emphasis on vegetables, promoting/sublimating them. This aspect will be taken into account by the Tasting Jury for the marking. The preparation must contain at least 50% vegetables, plants, herbs...

- **Imposed theme**

**The theme for the fish dish will be announced at the end of November.**

Hot 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.
- 12 plates to be prepared for the Fish Tasting Jury, and 2 plates to be prepared as follows:
  - 1 plate: for the Presidents' table
  - 1 plate: for the official photograph.

### Important:

- The preparation must include 1 or several garnishes that are left to the candidates' appreciation.
- The preparation must be composed of at least 50% vegetables, plants, herbs...
- All products for the theme must be used and should be clearly identifiable visually and/or through their taste.
- The recipe MUST include one mandatory vegetable that will be revealed to the teams on the eve of the day they will be competing.
- Everything featured on the plate must be edible. No non-edible decoration elements will be allowed.
- All vegetables used for the recipe must be sourced from the "Fruit and vegetables market" set up by the organisers.

- **Products**

On the eve of the contest a "Fruit and vegetables market" will be set up for the 24 candidates. The candidates may only use products from this market for their recipes. Please note that it will not be possible to return to the market once the ingredients will have been chosen by the candidates and recorded by the official contest stewards.

## 6. Transportation, Accommodation, Expenses

### EXPENSES COVERED BY THE ORGANISATION:

**Accommodation and transportation expenses for the President and Candidate** of each country **will be covered by the Organisers** (Return ticket from the airport closest to their home to Lyon or Paris). If the President of your team would like to travel in First class or Business class, the organizers could transfer the economic class ticket to the commis. In this case, the president would take care of its own ticket.

The Candidate will stay in a "Twin" room in order to have the possibility of accommodating his/her assistant/commis. **If the latter does not wish to share a room with the candidate, accommodation expenses will be at his/her charge.** The President will stay in a single room.

**Accommodation expenses for the Coaches** will be covered by the Organisers, but **NOT their transportation expenses.**

Please note that the Bocuse d'Or is one of the only international cooking contests to offer such a wide range of services to its participants. The International Organising Committee wishes to stress the importance of this effort and is counting on the understanding of all participants.

**The Organising Secretariat will contact each team to validate transportation and hotel booking.**

### EXPENSES NOT COVERED BY THE ORGANISATION:

- Coaches transportation expenses
- Financing related to training and practice before the contest, including within France
- Any pre and post contest transfers
- All expenses related to the coaches (excluding accommodation), commis and promotion managers
- Additional transportation expenses (excess luggage, freight)
- Additional accommodation expenses (drinks, extras, etc.).

## 7. New Rules

For its 15th edition, the Bocuse d'Or is packed with innovations and will place vegetables and fruit under the spotlight!

More than ever, it is important to read the complete rules and regulations of the contest and to pay particular attention to the new points, including those listed hereunder.

- **New challenge for the fish test:** the theme will be revealed at the end of November 2014! The fish dish will place the emphasis on fruit and vegetables. **The preparations will have to be composed of at 50% of vegetal ingredients and integrate a mandatory vegetable** that will only be disclosed to the teams on the eve of the day they will be competing. All products used will be sourced from the 'Fruit and vegetables market' set up on the day before the contest. Highlighting of the vegetable and fruit products will be part of the marking for this trial, in addition to taste and presentation! Pay particular attention to article 12 of the regulations.

- The fish trial will be **presented on a plate only**.

- For the meat theme, the Tasting Jury will award **a mark for specificity and geographical originality** (see article 19), in addition to the taste and presentation marks.

- Penalty points will be applied if the meat theme is **not presented whole or recomposed**

- **The candidates and commis** are now **allowed to the cutting table** and to take part in the cutting.

## 8. Registration Form

### To finalize its registration, each country must :

- pay the amount of the **registration fees** before **October 1<sup>st</sup> 2014** (see article 4 of the contest rules)
- send back the Excel document (« **Annex 1 Application Form**») numerically completed **before October 1<sup>st</sup> 2014**. It includes 3 parts :
  - Team Members form
  - Payment form
  - BRAGARD form
- Send high-quality pictures and updated CV of the Candidate and the President** (the pictures will be used on the Bocuse d'Or website and during the contest) before **October 1<sup>st</sup> 2014**.
- Send back a copy of the Annex 2 « Rules & Regulation acceptance » hand-signed by the President, the Coach, the Candidate and the Commis before **October 1<sup>st</sup> 2014**.

### REGISTRATION FEES

Please ensure that you have settled the registration fees as follows :

- €1.500 excl VAT (no VAT due) if we are provided with the country's intra-Community number (or fiscal identification number for countries outside EU)\*
- **€ 1.800 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)**

#### GL events Exhibitions

NATIXIS PARIS (999999)

30, AVENUE PIERRE MENDES France | 75013 PARIS | FRANCE

**Bank code:** 30007 - **Branch:** 99999 - Account: 04071142000 - Key: 77

**IBAN** FR 76 3000 7999 9904 0711 4200 077 **Swift/ Bic:** NATXFRPPXXX

\*Except for the French candidate who will be required to settle 1800 € incl VAT

## ANNEX APPLICATION FORM

The the Excel document « Annex 1 Application Form» has to be completed and sent back to [bocusedor@gl-events.com](mailto:bocusedor@gl-events.com) before **October 1st 2014**.

This annex includes 3 parts concerning:

- Team Members information : it will give us information about all team members : President, Candidate, Coach and Commis
- Administrative and bank information
- BRAGARD measurement for the President, Candidate, Coach and Commis.

## CONTEST RULES

Please make sure all the team member's have read the contest rules and hand-signed the acceptation sheet that you have to send back by email to [bocusedor@gl-events.com](mailto:bocusedor@gl-events.com) email before **October 1<sup>st</sup> 2014**.

## 9. Schedule and deadlines

	Settle the registration fees
	Send back the Excel document « Annex 1 Application Form» numerically completed
October 1 <sup>st</sup> 2014	Send back a copy of the « Annex 2 Rules acceptance » hand-signed by the president, the coach, the candidate and the commis.
	Send high-quality pictures and update CV of the Candidate and the President
November 1 <sup>st</sup> 2014	Send in PDF format the Promotion Poster (quality min : 300 dpi)
End of November 2014	Official announcement of the fish dish
November 30 <sup>th</sup> 2014	Send the meat recipe
December 1 <sup>st</sup> 2014	Send a communication support of your choice for the Best Promotion Price

## 10. Bocuse d'Or 2015 Rules

### **– ORGANISER –**

The Bocuse d'Or 2015 is organised by GL events Exhibitions.

Bocuse d'Or 2015  
GL events Exhibitions  
La Sucrière - 49-50, quai Rambaud  
69285 LYON cedex 02  
FRANCE  
Phone: +33 478 176 296 - Fax: +33 478 176 354  
E-Mail: [bocusedor@gl-events.com](mailto:bocusedor@gl-events.com)

#### Rules and regulations for the Bocuse d'Or 2015

The following are the official rules and regulations of the contest. You will find everything you need to know in order to prepare your application file, also in order to prepare and participate in the competition.

#### Foreword

Dear teams,

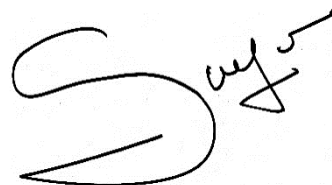
For its 15<sup>th</sup> edition, the Bocuse d'Or is packed with innovations and will place vegetables and fruit under the spotlight!

More than ever, it is important to read the complete rules and regulations of the contest and to pay particular attention to the new points, including those listed hereunder.

- New challenge for the fish test: the theme will be revealed at the end of November 2014! The fish dish will place the emphasis on fruit and vegetables. The preparations will have to be composed of at 50% of vegetal ingredients and integrate a mandatory vegetable that will only be disclosed to the teams on the eve of the day they will be competing. All products used will be sourced from the 'Fruit and vegetables market' set up on the day before the contest. Highlighting of vegetal food products will be part of the marking for this trial, in addition to taste and presentation! Pay particular attention to article 12 of the regulations.
- The fish trial will be presented on a plate only.
- For the meat theme, the Tasting Jury will award a mark for specificity and geographical originality (see article 19), in addition to the taste and presentation marks.
- Penalty points will be applied if the piece for the meat theme is not served on a dish, whole or recomposed.
- The candidates and commis are now allowed to the cutting table and to take part in the cutting.

I hope you enjoy reading this document and I wish you all "bon courage"!

Florent SUPLISSON  
Director of the contests



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**A | PRESENTATION****ARTICLE 1 – The contest**

The BOCUSE D'OR 2015 will take place on January 27<sup>th</sup> and 28<sup>th</sup>, 2015, at Eurexpo – Lyon, France, as part of the 17<sup>th</sup> edition of the Sirha – International Hotel Catering and Food Services Trade Exhibition. It is organised and managed by GL events Exhibitions, together with the International Organisation Committee of the contest.

It is an international cooking contest that is open to all countries of the world.

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 2015 contest**, on January, 27<sup>th</sup> and 28<sup>th</sup>, 2015, will be as follows:

- M. Paul BOCUSE : President Founder
- M. Thibaut RUGGERI, winner of the Bocuse d'Or 2013 : President of the Tasting Jury
- The Honorary President, appointed by the International Organisation Committee

**ARTICLE 2 – International Organisation Committee – I.O.C.**

The International Organisation Committee is presided by the founder of the contest Mr. Paul BOCUSE and is composed of famous top chefs, and of representatives of GL events Exhibitions.

The I.O.C will convene in 2014 in order to announce the 24 countries that will have been selected and admitted to participate in January 2015. The Committee's decision will be final

Where necessary, the .I.O.C, in agreement with the President of the Tasting Jury, reserves the right to take sovereign decisions.

**ARTICLE 3 – Deadline for applications**

Each qualified country must submit its application for approval by providing all information required in the application file **before 01/10/2014**.

**ARTICLE 4 – Registration fees**

Each country presenting an application file for participation in the Bocuse d'Or 2015 must settle registration fees as follows:

- € 1.500 **excl** VAT (no VAT due) if we are provided with the country's intra-Community number (or fiscal identification number for countries outside EU)\*
- € 1.800 **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 **01/10/2014** bank transfer to the following account:

**GL events Exhibitions**

NATIXIS PARIS (99999)

30, AVENUE PIERRE MENDES France | 75013 PARIS | FRANCE

Bank code: 30007 - Branch: 99999 - Account: 04071142000 - Key: 77

IBAN FR 76 3000 7999 9904 0711 4200 077 Swift/ Bic: NATXFRPPXXX

\*except for the French candidate who will be required to settle € 1,800 incl. VAT

**Important:**

- **The bank transfer must mention: Bocuse d'Or 2015 / 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 issuing 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 is to:

- Animate and develop a network of young chefs in the country.
- Organise a competition that involves at least 3 candidate chefs.
- Determine who is the best among them, through the national selection contest, so as to represent their country in the final of the Bocuse d'Or 2015.

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 come within the scope 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.

## ARTICLE 6 – Continental selection events

After holding their nation 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 at Lyon in 2015:

- 12 countries qualified in the European selection event
- 3 countries qualified in the South American selection event
- 5 countries qualified in the Asia-Pacific 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 2015".
- 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 (see article 19)
- Take part in all tasting tasks, without reservations, including reservations related to health or philosophical reasons.

### The Promotion Managers

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

After the contest:

- They will be required to forward to the I.O.C.: a dossier presenting the media impact of the 2015 contest in their respective countries (written press, internet, TV, radio broadcasts...), in printed format and/or digital format (CD, DVD...)

### The candidates

Must be at least 23 years old on January 27<sup>th</sup> 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 during the contest (must have been born on or after January 29<sup>th</sup> 1992).

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 I.O.C. at least 30 days before the event

#### **The coaches**

- Each team **must** have an Official Coach. He/she agrees to officiate as "controller" on the Kitchen Committee on the day when his/her team will not be competing.
- The coach must be a professional cook.
- It is strongly 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...)
- The Coach must ensure that the rules are respected by the team and will liaise with the I.O.C. during the events.
- 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)

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

## **ARTICLE 8 – Obligations during the contest: President, 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 result in a warning issued by the I.O.C.**

## **ARTICLE 9 – Official uniform during the contest**

These uniforms are mandatory for the Presidents, Candidates, Commis 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, apron, and toque
- Coach: Official vest, apron, and toque
- Commis: official "Commis" vest, apron and toque.

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

## **ARTICLE 10 – Equipment**

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

- A. During the contest each kitchen will be fitted with:
  - 4-burner hob
  - an oven
  - a worktop

- a water supply
- two refrigerated units

No other equipment (such as ovens, salamanders, 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 for any equipment supplied by the partners (see below). 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. Any equipment placed outside these spaces will not be allowed. The maximum height for the equipment is the height of the walls, i.e. 1.60 m

**Thermal immersion circulators are allowed on the basis of one per team only.**

- C. A 10 kW supply distributed over 3 sockets (3.3 kW per socket) 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 I.O.C.
- E. If candidates wish to bring additional furniture elements, a request must be sent to this effect to the I.O.C. by 31/12/2014 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.
- F. The I.O.C. reserves the right to remove any equipment/utensil/appliance if it is deemed to be forbidden or does not comply with specific criteria (height, electric power, cooking equipment...)
- G. Any brand of equipment/utensil/appliance that is not a sponsor to the Bocuse d'Or 2015 must be covered (using duct tape for instance) on the day of the contest so as to be masked during the competition.

All equipment supplied by the sponsors must remain visible during the events. The organiser reserves the right to impose their exact positioning inside the contest kitchens.

## C | THE TESTS

### ARTICLE 11 – Meat dish

#### Meat

- Main product: Guinea Fowl “Fermière des Landes, Label Rouge”
- Description:
  - Mandatory product:  
2 guinea fowls between 1.6 and 1.8 Kgs
  - Description :  
Without intestines  
With crop, liver, gizzard, heart and lungs as well as the head and legs

#### Imposed theme

Hot dish to serve 14 persons:

- The “Meat theme” preparation must include 3 garnishes, which are left to the candidates’ discretion.
- The products of the theme must be used and must be identifiable visually and/or through their taste.
- Preparation for 2 persons presented on plates, and for 12 persons on a tray.
- The 2 plates must be fully set (including garnishes and products of the theme) and sent from the contest kitchen.
- 12 portions must be prepared on a tray supplied by the participating teams.
- The Guinea Fowls must be presented whole or recomposed.

**NEW**

If the dish is not presented whole or recomposed, a **penalty of 25 points** will be deducted from the candidates’ overall marks.

12 portions will then be served on a plate for tasting by the Tasting Jury;

2 plates for presentation purposes will be prepared by the candidates:

- 1 plate will serve to show the Maître d’hôtel the presentation to be adopted when cutting the dish,
- 1 plate will be used for the official photograph / Presidents’ table

Small **non-edible decoration elements are tolerated** on the dish and in the plates.

This test encourages team to **express the cultural heritage** of their country or region, land and tradition. This should translate in the taste, presentation, choice of products for decoration, decoration, cooking technique and/or the use of herbs and spices. This aspect will be taken into consideration by the Tasting Jury.

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 France).

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 **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.**

## ARTICLE 12 – Fish dish

NEW

The new test concerns the fish theme. The theme will be announced TWO months ahead of the contest and not six months as was previously the case. The dish will be presented on a plate. **The fruits and vegetables used for the recipe will be exclusively sourced from the fruit and vegetable market** that the Organisers will set up for the teams in the contest area on the eve of the contest.

**The recipe MUST include one mandatory vegetable.** The details of this vegetable will be announced to the teams on the eve of the day they will be competing, the vegetable will also be made available to the teams at this time.

The recipe must place the emphasis on vegetables, promoting/sublimating them. This aspect will be taken into account by the Tasting Jury for the marking.

The preparation must contain at least 50% vegetables, plants, herbs...

### Fish

The theme for the fish dish will be announced at the end of November.

### Imposed theme

Hot 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.
- 12 plates to be prepared for the Fish tasting Jury, and 2 plates to be prepared as follows:

1 plate: for the Presidents' table

1 plate: for the official photograph.

### Important:

- The preparation must include 1 or several garnishes that are left to the candidates' appreciation.
- The preparation must be composed of at least 50% vegetables, plants, herbs...
- All products for the theme must be used and should be clearly identifiable visually and/or through their taste.
- The recipe MUST include one mandatory vegetable that will be revealed to the teams on the eve of the day they will be competing.
- Everything featured on the plate must be edible. No non-edible decoration elements will be allowed.
- All vegetables used for the recipe must be sourced from the "fruit and vegetables market" set up by the organisers.

NEW

### Products (see also article 14)

On the eve of the contest a fruit and vegetables market will be set up for the 24 candidates. The candidates may only use products from this market for their recipes. Please note that it will not be possible to return to the market once the ingredients will have been chosen by the candidates and recorded by the official contest stewards.

## ARTICLE 13 – Additional information

**The candidates, and only them** may go to the carving table during the preparation/presentation of the plates for the meat dish. **They may take part in the presentation** of the plates, assisted by the Maître d'Hôtel and members of the Committee that are authorised for this task. Candidates may also entrust this task entirely to the aforementioned persons if they wish. **The Coaches are not allowed** to go to the carving table.

When preparing the plates for presentation **no additional product/garnish** will be authorized, only those that compose the dish, as required for the contest, are allowed. Only **two sauce boats** may accompany the dish

If a candidate wishes to use a knife or electric utensil requiring an electrical power source at the cutting table, he/she must inform the Organisation Secretariat at least 1 month ahead of the contest.

### Information concerning the products/ingredients:

Depending on the different partnership agreements, the IOC reserves the right to impose specific brands for certain types of products. In such cases the sponsors will supply the products concerned.

The list of products and the ingredient order forms are available in the contest Technical Information File.

The candidates must use the order forms to place their orders for products and ingredients.

Please note that if the orders are placed after the deadline for sending the order forms, the IOC will not be able to supply the products ordered.

### Information concerning the plates and bells:

The 12 plates prepared for the tasting Jury and the 2 plates prepared for presentation purposes will be supplied by the contest partner "Villeroy & Boch". You will find the details in the technical file of the contest. Plates supplied by the teams are NOT allowed.

Bells, objects and containers used to keep the plates warm are allowed. It is strongly recommended that the teams send information about these to the Organising Secretariat to ensure that their specific equipment will be authorized by the IOC.

#### 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

Failure to comply with the above weight and shape requirements, even if the surface area is identical or smaller will entail a penalty of **24 points** imposed by the Kitchen Jury. The I.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, 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.

## 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 2015 and must be used by the candidates. Failure to comply with this point will entail disqualification of the team by the I.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.

**NEW**

#### Products from the fruit & vegetables market:

The products from the market will be kept under seal then handed to the candidates on the morning of the event.

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

In the case of fraud, the I.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 theme must be sent to the Organising Secretariat, **before November 30<sup>th</sup> 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 I.O.C. (paper copy or electronic copy) before **December 31<sup>st</sup>, 2014**. Any document that will not have been approved will not be forwarded to the members of the jury.

The Organisers guarantee that these documents will be treated with utmost confidentiality until the beginning of the trial.

The printing and sending of the documents is under the participating teams' responsibility.

#### **Rights and recipes**

The recipes prepared and presented during the contest must be original recipes. However, as part of their participation in the contest, the candidates agree to give up their rights to the benefit of the Organiser and authorise the later to copy and represent these for promotional and/or commercial purposes, on any material, using any communication means, present or future (ex. Printed material, press, television, internet, mobile phones, etc...), anywhere in the world.

## 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, 20 points for the following criteria:

- Meat dish: *specificity and geographical originality of the dish.*
- Fish dish: *Highlighting of vegetal food products*

The Kitchen Jury will award marks out of 20 points for non-wasting, hygiene, methodology and respect of the fish recipe. 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	Total points
<b>Tasting Jury</b>		
Taste	40	400
Presentation	20	200
Specificity and geographic originality (for meat dish) or 'Highlighting of vegetal food products' (for fish dish)	20	200
<b>Total Tasting Jury</b>	<b>80</b>	<b>800</b>
<b>Kitchen Jury*:</b>		
Non-wasting and sustainability	10	100
Hygiene and methodology	10	100
<b>Total Kitchen Jury*</b>	<b>20</b>	<b>200</b>
<b>Total</b>	<b>100</b>	<b>1000</b>

\* The mark awarded by the Kitchen Jury applies to each dish. It has a coefficient 10 for the meat dish and a coefficient 10 for the fish dish.

- Marks are awarded by the 12 members of the "Fish" tasting jury for the "Fish" mark, and by the 12 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.
- The mark awarded out of 20 points for specificity and geographic originality will concern the whole recipe for the meat theme.
- The mark awarded out of 20 points for Highlighting of vegetal food products will concern the whole recipe for the fish dish.
- The mark for Highlighting of vegetal food products will be awarded based on the sublimation of the vegetal/plant products in the recipe, in particular in terms of taste, cooking and colour.
- Reminder: the Kitchen Jury is authorised to impose a penalty of 25 points if the meat piece is not presented whole or in two parts.
- 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 mark awarded out of 40 points by the Tasting Jury 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 (12 points)
More than 5 minutes late	1 point per member of the jury (12 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 points per member of the jury (24 points)
Failure to work facing the audience / Respect of visibility for the public	25 points
Piece not presented whole or recomposed	25 points

Any infringement recorded by a member of the I.O.C. the official stewards or a member of the kitchen jury, for which no penalty is mentioned above, will be reported in the Kitchen Jury's marking form, in a field to this effect.

A meeting with the president of the Jury, the president of the Kitchen Jury, official stewards/bailiffs, and at least one member of the I.O.C will decide of the number of points to be deducted as a penalty for each infringement recorded. Their decision power is sovereign when deciding to apply penalties in case of failure to respect the contest rules.

#### **Special "Fish" Prize and Special "Meat" Prize**

These prizes will be awarded by the I.O.C .

Both these prizes will be awarded to the candidates who obtained the best marks for their "Fish" dish and their "Meat" dish. They may not be awarded to one of the three winners of the contest.

The two prizes may not be awarded to a same candidate

#### **Prize for the "Best Commis"**

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

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

#### **Prize awarded for the "Best Promotional Campaign"**

This prize will be awarded by the I.O.C. to the country that has carried out the best promotional campaign for the event.

Each country will send the elements of its promotional campaign to the Organising Secretariat in the form of its choice: video, PowerPoint, press review, etc.

#### **Prize awarded for the "Best Poster"**

Awarding of the prize for the best promotional poster.

- During three months preceding the Bocuse d'Or 2015 visitors will be invited to vote online in order to award the prize for the best promotional poster.
- The prize will be awarded to the country which poster will have received the most votes online.
- Voting is open to all visitors on the following website [www.bocusedor.com](http://www.bocusedor.com)

\*the Bocuse d'Or Winners Academy 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.

## **D | Programme of events**

### **ARTICLE 17 – Programme of the contest**

The contest will take place on January 27<sup>th</sup> and 28<sup>th</sup>, 2015, as follows:

- 12 candidates on January 27<sup>th</sup>,
- 12 candidates January 28<sup>th</sup>.

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.

The 26<sup>th</sup> of January will be dedicated to the teams' official briefings and the Fruit & Vegetables Market. Presence of the Presidents, Candidates, commis, and coaches is mandatory.

#### Contest Kitchens:

- 12 identical individual kitchens equipped by CONVOTHERM MANITOWOC Foodservice will be available to the teams
- Absolutely NO brand other than those of the partners of the Bocuse d'Or 2015 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.

Work is considered finished once all elements (the tray and the 2 plates for the meat trial, the 14 plates for the fish trial) are completed and ready to be sent.

#### 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.

**NEW**

- 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 this latter has finished cleaning or not.

## ARTICLE 18 – Installation / Clearing

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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”.

## ARTICLE 19 – Tasting Jury

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President of the Tasting Jury:

Is appointed automatically, as this function is held by the winner of the previous edition of the Bocuse d'Or and 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 24 members of the Tasting Jury:

Are the Presidents of each of the participating teams.

No withdrawal will be accepted by the I.O.C. after **15<sup>th</sup>, October 2014**.

Lots will be drawn in order to determine the 12 members who will compose the tasting jury for the Fish theme and the 12 members of the tasting jury for the Meat theme

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

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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 "methodology, cleanliness, and appropriate use of the products as well as respect of the fish theme recipe. 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 I.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 I.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.** **He/she may be seconded by a Vice-President who will be a member of the I.O.C**
- 2 members of the Bocuse d'Or Winners Academy, appointed by the I.O.C.
- 4 coaches, 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 6; the two other coaches and the other BWA member will be in charge of controlling and marking contest kitchens 7 to 12.

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. Decisions made by the Kitchen Jury are sovereign and final.

In addition to the marks given to each team, the Kitchen Jury will record all infringements to the rules potentially observed in the course of the contest, and will forward them to the I.O.C. and Jury President, as indicated in Article 16. The official stewards would record potential penalties given.

## ARTICLE 21 – Controls and validation

Official representatives (Huissiers de justice) will be present alongside the members of the I.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 Institut Paul Bocuse.

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 record penalties where necessary

The Official Bailiffs will not apply the penalties themselves, but will record any such penalties imposed by the Committee or noted by the Kitchen Jury.

## ARTICLE 22 – 1st, 2nd, 3rd prizes and rewards

1st prize – Bocuse d'Or	€20,000 + the Bocuse d'Or trophy created by Christine DELESSERT
2nd prize – Bocuse d'Argent	15.000€ + the Silver Bocuse trophy created by Christine DELESSERT
3rd prize – Bocuse de Bronze	10.000€ + the Silver Bocuse trophy created by Christine DELESSERT

The winners of the Bocuse d'Or, Silver Bocuse and Bronze Bocuse automatically join the Bocuse d'Or Winners' Academy.

## E | RIGHTS AND OBLIGATIONS

### ARTICLE 23 – Obligations of the winners: 1<sup>st</sup>, 2<sup>nd</sup>, 3<sup>rd</sup> places

- The winners of the Bocuse d'Or, Bocuse d'Argent and Bocuse de Bronze 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 in the wake of the 2015 edition of the Bocuse d'Or. 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.
- The winners agree to be present on the day following the announcement of the results in order to attend the official ceremony during which the commemorative plaques will be unveiled at the Restaurant Paul BOCUSE at Collonges au Mont d'Or – France.

### ARTICLE 24 – Use of the 'Bocuse d'Or' brand name and logo



The "Bocuse d'Or" brand and logo will be sent by the Organiser to the 24 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" brand and any of its associated products may result in legal proceedings.
- Participation of a national team in the Bocuse d'Or 2015 includes the right to use the brand "Bocuse d'Or 2015 + 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 2015" and "Bocuse d'Or 2015 + Team + country name" 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 31<sup>st</sup> 2015.
- 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 Lyon 2015 but it **may NOT** use the "Bocuse d'Or 2015" and "Bocuse d'Or 2015 + Team + name of country" logos

## ARTICLE 25 – Image rights

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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

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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 so as to cover the financial consequences of any damage to the equipment/premises etc, and generally any damage caused by themselves or any of their employees and/or subcontractors, and any other person commissioned by them, or caused by any of the equipment, furniture they provide in relation to their participation in the contest.

The candidates must ensure that the Organiser and the I.O.C. are covered against any legal proceedings resulting from direct and physical damage or harm to individuals or equipment/premises etc, caused by themselves or any of their employees and/or subcontractors, and any other person commissioned by them, or caused by any of the equipment, furniture they provide in relation to their participation in the contest.

## ARTICLE 27 – Contest rules

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The I.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 are subject to French law and jurisdiction, and have been recorded with Maître Cédric BOUCHARLAT, Huissier de Justice Associé - SELARL BOUCHARLAT – PERRIER, 2 rue Childebert à LYON (69002) France.

## ARTICLE 28 – Disagreements / claims

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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, drawn up in French 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 I.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 French language and in writing, and addressed to the attention of the President of the I.O.C. No claims submitted after the one hour time limit will be taken into consideration.

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