TROPHÉE MONDIAL DU MEILLEUR PLAT FRANÇAIS

AN INTERNATIONAL EVENT ORGANIZED BY THE ASSOCIATION DES CHEVALIERS DE LA GASTRONOMIE FRANÇAISE

APPLICATION PACKET

TO BE SUBMITTED NO LATER THAN AUGUST 30, 2025

Under the High Patronage of

GUILLAUME **GOMEZ**

Ambassador for French gastronomy,
food and culinary arts,
Meilleur Ouvrier de France Cuisine

In partnership with the **Association of Maîtres Cuisiniers de France**, with the honored presence of its President

CHRISTIAN **TETEDOIE**

Meilleur Ouvrier de France Cuisine

NANTES Sunday, October 19, 2025

winterhalter · esatco ATLANTIQUE · ACTUELVET · EXPONANTES LE PARC · SERBOTEL · CMA Chambre de Métiers et de l'Artisanat Pays de la Loire

ASSOCIATION DES CHEVALIERS DE LA GASTRONOMIE FRANÇAISE

TROPHÉE MONDIAL DU MEILLEUR PLAT FRANÇAIS

TECHNICAL SHEET

MAIN DISH | TRADITIONAL VERSION

RECIPE TITLE

N°

NUMBER OF PLATES
6

WORK PROGRESS	NATURE OF COMMODITY	WEIGHT	VALUATION	
			U.P.E.T(1)	T.P.E.T(2)

COMMODITIES TOTAL

COMMODITIES TOTAL

(1) UNIT PRICE (EXCL. TAX). (2) TOTAL PRICE (EXCL. TAX)

TROPHÉE MONDIAL DU MEILLEUR PLAT FRANÇAIS

TECHNICAL SHEET

MAIN DISH | GASTRONOMIC VERSION

RECIPE TITLE		N°		
		NUMBER OF PLATES 6		
WORK PROGRESS	NATURE OF COMMODITY	WEIGHT	VALUATION	
			U.P.E.T[1]	T.P.E.T[2]
		COMMODITIES TOTAL		
		COMMODITIES TOTAL		

(1) UNIT PRICE (EXCL. TAX). (2) TOTAL PRICE (EXCL. TAX)

TROPHÉE MONDIAL DU MEILLEUR PLAT FRANÇAIS

TECHNICAL SHEET

SIDE VEGETABLES

RECIPE TITLE		N°		
		NUMBER OF PLATES 6		
WORK PROGRESS	NATURE OF COMMODITY	WEIGHT	VALUATION	
			U.P.E.T[1]	T.P.E.T[2]
		COMMODITIES TOTAL		
		COMMODITIES TOTAL		

(1) UNIT PRICE (EXCL. TAX). (2) TOTAL PRICE (EXCL. TAX)

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ASSOCIATION DES CHEVALIERS DE LA GASTRONOMIE FRANÇAISE

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TECHNICAL SHEET

INGREDIENTS	UNIT	QUANTITY	COMMENTS
BEEF SHOULDER (CHUCK/PALERON)	KG		
BEEF THICK FLANK (MACREUSE)	KG		
PIG'S TROTTER	PIECE		
SMOKED PORK BELLY	KG		
LARGE YELLOW ONIONS	PIECE		
FRESH PEARL ONIONS	PIECE		
SPRING ONIONS	PIECE		
CELERY STALK	PIECE		
GARLIC BULB	HEAD		
MEDIUM WHITE MUSHROOMS	KG		
LARGE WHITE MUSHROOMS	KG		
SMALL WHITE MUSHROOMS	KG		
DRIED THYME (ON THE BRANCH)	PIECE		
FRESH TOMATOES	KG		
TOMATO PASTE	CAN		
DARK CHOCOLATE	KG		OPTIONAL - CHEF'S CHOICE
CORSICAN RED WINE	LITRE		
JUNIPER BERRIES	TO TASTE (PM)		
CLOVES	TO TASTE (PM)		
BAY LEAVES	TO TASTE (PM)		
FLOUR	KG		
CORNSTARCH (MAÏZENA)	KG		
BUTTER	KG		
PEANUT OIL	LITRE		
FINE SALT	TO TASTE (PM)		
COARSE SALT	TO TASTE (PM)		
GROUND BLACK PEPPER	TO TASTE (PM)		
CRUSHED BLACK PEPPER	TO TASTE (PM)		

SETTLEMENT

TROPHÉE MONDIAL DU MEILLEUR PLAT FRANÇAIS

Sunday, October 19, 2025

Honorary President: Christian TÊTEDOIE and Guillaume GOMEZ

OBJECTIVE: To create the best French dish for the 2025 edition: **Bœuf Bourguignon**

PRIZES:
- 1st Prize: €1500 check + «Trophée Mondial du Meilleur Plat Français 2025» + partner gifts
- 2nd Prize: €800 check + partner gifts
- 3rd Prize: €500 check + partner gifts
- All other contestants will receive partner gifts

EXPENSES COVERED:
Transportation:
- From Nantes Airport or Nantes Train Station to accommodations on Saturday, October 18
- From accommodations to competition venue on Sunday, October 19
- From competition venue back to accommodations on Sunday, October 19
- Round trip from accommodations to the evening event on Sunday, October 19
- Return to Nantes Airport or Train Station on Monday, October 20

MEALS:
- Dinner on Saturday, October 18
- Breakfast on Sunday, October 19
- Dinner on Sunday, October 19
- Breakfast on Monday, October 20

ACCOMMODATION:
A hotel room with two single beds or a double bed will be provided per contestant for 2 nights (October 18–20), including breakfast.

Arrival: Saturday, October 18
Departure: Monday, October 20

ARTICLE 1 - APPLICATION REQUIREMENTS:
6 candidates will be selected based on a complete application package including:

1. Completed application form
2. Written or video introduction of the candidate (in French or English)
3. Written or video presentation of the dish (in French or English)
4. Written or video response to «What does French gastronomy mean to you?» (in French or English)
5. Technical recipe sheet (in French or English)
6. 3 photos of the dish (different angles)
7. Ingredient requisition form (in French or English) with photos for any specialty items
8. Copy of passport or ID card

Only complete applications submitted in French or English will be considered. Send applications to the Association des Chevaliers de la Gastronomie Française, 1ter Impasse des Comarets, 44390 Nort-sur-Erdre, France or by email to hello.acgf@gmail.com before **August 30, 2025.**

ARTICLE 2 - ELIGIBILITY:
The competition is open to active culinary professionals aged 22 and over. Proof of employment is required upon application.

ARTICLE 3 - THEME DISH:
Each contestant must prepare the theme dish: Boeuf Bourguignon. Two versions must be presented:
- A ***gastronomic*** version with free interpretation (using the provided products and up to 10 additional personal ingredients)
- A ***traditional*** version (using only the provided products, cooked in a traditional French cocotte provided by the organizers)

Both versions must be plated creatively on 6 identical plates provided by the competition. A separate side dish (6 servings) is also required.
Additional requirements:
- A mystery ingredient will be revealed 2 hours into the competition.
- Candidates must prepare their marinade during a 1-hour prep session on Saturday, October 18 at 4:30 PM.

The theme dish changes annually.

Presentation equipment provided:
- **White round plate (25–32 cm diameter)**
- **White deep plate**
- **Small bowl for side dish (Photos will be sent in advance)**

Candidates may bring personal presentation trays (mirror, metal, wooden, etc.). Creativity is encouraged.

ARTICLE 4 - INGREDIENTS & PREPARATIONS:
A list of provided ingredients is attached. Contestants must submit the ingredient requisition form with their application. For the «gastronomic» version only, up to 10 personal ingredients may be brought. These must be specified on the requisition form. A mystery ingredient will be announced during the competition. **No pre-prepared food items will be allowed.**

ARTICLE 5 - COMPETITION SETUP:
The event takes place at a public trade show. Each contestant will have:
- A dedicated cooking station with induction hob, convection oven, refrigerator, sink, and work surface.
- A kitchen assistant (commis). A detailed equipment list will be sent after selection.

Thermomix, pressure cookers, or similar devices are strictly forbidden.

ARTICLE 6 - TIMING:
Contestants must be present at **9:45 AM**. The competition begins at **11:00 AM** and lasts 3 hours and 45 minutes. Start times will be staggered every **10 minutes**. Order determined by draw on Saturday afternoon. A delay exceeding 5 minutes will incur penalties.

ARTICLE 7 - JURY:
The jury includes:
- An Honorary President
- A Jury President
- 8 to 12 judges

The Jury President's decisions are final and non-negotiable. Jurors may not judge a contestant from their own establishment or with family/personal ties.

ARTICLE 8 - TECHNICAL JURY CRITERIA (50 POINTS):
- Hygiene and professional attire — 10 points
- Organization and cleanliness of workstation — 10 points
- Behavior with assistant and jury — 5 points
- Rational use and management of ingredients — 25 points

ARTICLE 9 - TASTING JURY CRITERIA (150 POINTS):
- Oral presentation of dish (FR or EN): — 10 points
- Originality of interpretation — 20 points
- Visual presentation — 30 points
- Flavor harmony — 40 points
- Cooking, taste, seasoning — 50 points

ARTICLE 10 - AWARDS CEREMONY:
Results and awards will be announced on Sunday, October 19 between 5 PM and 6 PM. All contestants must be present in full professional attire. An evening celebration will follow, with all jury members and partners invited (dress code: smart).

ARTICLE 11 - WINNER OBLIGATIONS:
The winner may not compete again. They will join the jury for the next edition. Organizers and partners reserve the right to use and publish submitted recipes and event photos.

ARTICLE 12 - LIABILITY DISCLAIMER:
Organizers reserve the right to alter or cancel the event due to force majeure or unforeseen circumstances. They are not liable for postal issues, transportation disruptions, or technical failures beyond their control. Participation is entirely at the candidate's own risk. Tampering with the competition system will result in disqualification and possible legal action. Participants are responsible for the accuracy of their application data. By applying, contestants fully accept the rules herein. Breach of rules may result in exclusion without notice.

ARTICLE 13 - CHANGES TO THE COMPETITION:
The organizers may extend, shorten, modify, or cancel the event without prior notice or liability. Updates will be published as amendments to the rules at *www.association-cgf.fr*.

ARTICLE 14 - IMAGE RIGHTS:
Participants consent to being filmed and photographed. These images may be used by the organizer for promotional purposes indefinitely, without remuneration, and provided they do not infringe privacy or cause harm.

ARTICLE 15 - DATA PROTECTION:
In accordance with French Law No. 78-17 of January 6, 1978 (Data Protection Act), participants have the right to access, correct, or delete their personal data. Requests must be sent in writing to the address in Article 1.

TROPHÉE MONDIAL DU MEILLEUR PLAT FRANÇAIS

APPLICATION PACKET

To be submitted no later than August 30, 2025 (cf. Article 1)
at 1 ter Impasse des Comarets – 44390 NORT-SUR-ERDRE

Last Name: .....

First Name: .....

Professional Title/Role: .....

Establishment/Employer: .....

Establishment Address: .....

.....

Postal Code: ..... City: .....

Country: .....

Email Address: .....

Phone Number (with country code): .....

Jacket Size: .....

Neck Circumference (cm): .....

Chest Circumference (cm): .....

Waist Circumference (cm): .....

Head Circumference (cm): .....

☐ I hereby certify that I have read and accept the official rules of the *"Trophée Mondial du Meilleur Plat Français 2025"*

"Read and Approved"
Date:
Signature:

In accordance with the French Data Protection Law of January 6, 1978 (amended) and the European General Data Protection Regulation (GDPR), you have the right to access, rectify, and delete your personal data. You may exercise this right by contacting:
hello.acgf@gmail.com