



PRESENTED BY THE PATRON



PÂTÉ-CROÛTE WORLD CHAMPIONSHIP 2024 – UK FINALS

14.10.2024 – THE SAVOY, STRAND, LONDON WC2R 0EZ

REGULATIONS

CONTACTS :

ORGANIZATION : ANNE-SOPHIE MILLON +44 (0)779 496 9363 ASLABRUYERE@TASTIMONY.FR

ARTICLE I: GENERAL

a) The organizers

Olivier BATEL (Classic Fine Foods) with the role of Chairman, Franck ARNOLD (The Savoy) with the role of Managing Director, Denis DRAME(The Tastelab) with the role of Technical Director, Ophélie Fosse (Classic Fine Foods) with the role of Marketing Director and Anne-sophie Millon (Tastimony) with the role of General Secretary, compose the Organization Committee running the 2nd edition of UNITED KINGDOM Finals for the Championnat du Monde de Pâté Croûte (World Pie-Making Competition), 2024.

The company TASTIMONY domiciled 25 cours d'herbouville 69004 LYON will be in charge of executive operations and liable for the event.

b) The contestants

The competition is open exclusively to **professionals from the foodservice industry** (restaurateurs, bakers, pastry chefs, butchers, caterers) with a minimum of **5 (five) years of professional experience**. Only one contestant is allowed per restaurant or business' facility. Teachers from facilities such as hotels or schools are not allowed to enter the competition, even if their facilities manage restaurants that are open to the public.

Contestants must be working in the restaurant or catering industry — restaurateurs, bakers, pastry chefs, caterers, facilities actively serving guests — at the time of application.

c) Registration to the competition

To enter the UK finals, send your application file between **May 8th and July 31st** before midnight to Anne-Sophie MILLON at aslabruyere@tastimony.fr or by post Anne-Sophie MILLON, 2 comeragh road W14 9HP LONDON.

The call for contestants is communicated through publications in the press, e-blast, social medias, mails sent to catering facilities, bakers and butchers, caterers, trade unions, and on the website: www.patecrouteuk.co.uk.

The list of contestants to the Finals in October will be announced **on August 8th**.

Contestants must ensure that everything featured in their file remains entirely anonymous (plates, letter paper, moulds, etc.).

The application file must contain:

- The contestant presentation form
- The detailed and explicit typed recipe
- The precise list of ingredients
- High-quality photo(s) presenting the recipe on photographic paper (slice on a white plate and an entire PâtéCroûte)

Failure to produce any one of these documents shall result in the elimination of the contestant.



There must be no visible name of the restaurant or company or logos on the pictures. It is prohibited to share pictures of the pâté-croûte on the internet or on social networks (Facebook, Instagram, Twitter...) prior to the prizes being awarded. Failure to comply with these prohibitions will result in disqualification of the candidate.

If you enter the UK selection, you won't be allowed to enter the European Selection in Paris the same year.

d) Recipe

The Pâté-Croûte must be made based on a personal recipe, large enough to serve 14 people and be presented on a plate for the photographers and jury to see, according to the following prescribed theme: - Meat pie – personal recipe but the use of truffles is strictly prohibited (to ensure equal chances of success amongst all contestants).

The recipe, shape, colour, texture, type of crust are at the candidate's preference.

e) Selection of the contestants

1. pre selection

Upon receipt of the application files, the Organization Committee shall carry out a blind evaluation of each recipe and photo in order to select 10 candidates to attend the contest. Anonymity of contestants will be ensured by the Committee.

The list of the 10 contestants to the Finals in October will be announced **on August 8th**.

The selected candidates will be asked to come for a meeting with the Organization committee before the competition (DATE and VENUE TBC).

The Organization Committee reserves the right to review the number of contestants if needed.

2. competition

The UK finals competition will take place on Monday 14th of October at the SAVOY, strand London WC2R 0EZ.

The first-place winner will be granted access to the Final scheduled on December 2024 in Lyon FRANCE alongside 14 other winners of other semi-finals (Asia, America, Polynesian, Scandinavia, Mexico and Europe).



For the winner, changes in the recipe, design and decoration between the continental selection and the Grand Final are prohibited. Communication on the Pâté-Croûte prepared for the Final is prohibited until the Grand Final is done. Each candidate has to respect these specifications otherwise they will be disqualified.

ARTICLE III: THE COMPETITION

a) Timings

The event will open its doors for the jury and guests at 6:00pm and will finish at 9:30pm.

Jury members will have a **briefing jury by the Technical Director at 6:45pm.**

A seated dinner for guests will be served alongside the competition.

The competition and the dinner will start at 7pm with the tasting of the Paté-Croûte of candidate n°1 and then every 7 minutes.

Jury and guests will be invited to mark candidates.

The award ceremony will start at 9pm.

The event will finish at 9.30pm.

b) Contest

All candidates will be asked to prepare 3 identical meat pies serving 14 people, according to their recipe of choice submitted in the application file.

The pies shall be received by the Organization Committee on the morning of the competition at the SAVOY no later than 2pm, to ensure anonymity. The Organization Committee will determine the passing order by drawing lots, the day of the UK finals.

Each contestant will slice and present on a plate (supplied by the organizer) slices for the official Jury; seasoning the slices and decorating the plates are allowed. Each contestant might be helped for presentation by one kitchen help under 25 years of age. One of the pies must be presented whole on a serving dish (supplied by the organizer) and plated by the contestant and or staff on site.

The 2 other meat pies will be sliced, served and marked for the guests invited.

c) Marking

The pastry crust, appearance and taste are marked separately, according to a scorecard drawn up by the technical director.

The score will be given out as follows:

/200 will be given by the official jury

- pâté-croûte - overall look: / 20 points
- Overall presentation of the slice: / 20 points
- Cooking and seasoning of the jelly – taste: / 30 points
- Taste and cooking of the pastry crust: / 30 points
- General taste (harmony of the dish, taste of the stuffing...): / 100 points

The winner is the contestant who receives the highest total score. The ranking of the contestants is determined by addition of the total points of each contestant given by individual Jury members.



All guests seated at the dinner will be able to give a mark on 20 points based on the overall taste and presentation.

A special prize – Auguste Escoffier Prize, will be awarded to the highest total score given by the public during the competition.

ARTICLE IV: THE PRIZES

3 prizes will be awarded

- The winner** will receive a diploma, gifts along with a trophy
- The 2nd-place** contestant will receive a diploma and gifts
- The 3rd-place** contestant will receive a diploma and gifts

3 special prizes will be given to any competitors apart from the winner:

CLASSIC FINE FOODS PRIZE – Highest score on general taste from the official jury

AUGUSTE ESCOFFIER PRIZE – Highest score on overall taste and presentation by guests

ARTEMIS PRIZE – Highest score on all marks given by a feminine person (Mrs/Miss) (from both the Official jury and guests)

ARTICLE V: ANNOUNCEMENT OF THE RESULTS

The results shall be announced at the end of the event under the supervision of the Organization Committee. The decision of the jury will be final and may not be contested by legal recourse or through the media.

ARTICLE VI: USE OF IMAGES

The organization reserves the right to broadcast and publish the recipes, photos and videos of the dishes and contestants as well as the photos and videos of the jury members that are produced during the competition.

ARTICLE VII: LEGAL

Participation in the UK semi-final of the World Pie-Making Championship implies that the participant accepts these rules.



REMINDER / RECAP

The price and title awarded are strictly personal to the candidate as an individual.

Winners can therefore communicate their honorary title, allow the company they work for to also communicate, but should always mention the name of the individual before this title.

The use of honorary titles cannot serve any commercial purpose.

If the employer of a winning candidate wishes to communicate on its award, the employee cannot receive additional payment for winning this prize.

If the employer wishes to communicate, the company should:

- Mention the name of the individual before the honorary title
- or allow a third party to use this honorary title
- Stop the use of this honorary title if the individual resigns from the employer's company

Failure to comply with the instructions above will result in revoking the honorary title to the individual, prohibit its participation in the championship for 2 rounds, and lead to legal proceedings.

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