

VI ESPAISUCRE The Best DESSERT 21 COMPETITION RULES

PRE-SELECTION

1. A maximum of 6 finalists will be selected.

2 prizes will be awarded:

- ESPAISUCRE The Best DESSERT 21 Award for best restaurant pastry chef.
The judging panel will select the best restaurant pastry chef from among the six finalists.
- The Valrhona award for best chocolate-based restaurant dessert.

2. Applicants must submit the following:

- Restaurant dessert (theme of their choice).
- Valrhona restaurant dessert (Valrhona chocolate must be in one of the dessert's components).

3. The desserts can take absolutely anything as their theme, so long as they meet the criteria for the Valrhona restaurant dessert and are not currently on the menu in any restaurants.

4. Applicants will be able to submit a maximum of 3 entries per category, but only one from each category can qualify for the final.

5. Applicants must submit the information form given to them in advance by the organizers. This must include information about the recipe(s) for their dish(es), with a note in the heading about which category the dessert belongs to (open-theme dessert or Valrhona dessert).

6. The forms must be submitted with two clear photographs (JPG format) of each dish, as much detail about the creations as possible (e.g.: the idea behind it, its guiding



philosophy, tasting notes, conclusions) and the applicant's resume, with a recent headshot photograph.

7. Entrants must request an ENTRY FORM by email: espaisucrthebestdessert@espaisucre.com
8. No changes to recipes will be allowed once the information form and resume have been submitted.
9. The deadline for SUBMITTING RECIPES will be Monday, September 27, with the FINALISTS announced on Friday, October 1.
10. There is a single way to ENTER the competition (i.e.: submitting an information form) via email: espaisucrthebestdessert@espaisucre.com
Entrants must use the following subject line: ESPAISUCRETheBestDESSERT 21 Recipe
11. The organizers reserve the right to decide the number of candidates who will participate in the grand final; a maximum of six will be selected.

THE COMPETITION

1. Applicants will have a maximum of 5 hours to complete the trial.
2. The organizers will make available to the participants a selection of basic ingredients. Participants will be sent a list of these in advance.
3. Applicants may bring ingredients not included in the aforementioned list, so long as they have the organizers' prior agreement.
4. Applicants may bring any preparation that takes more than 5 hours to complete, with the organizers' prior agreement.
5. The use of inedible ingredients is strictly prohibited.



6. Applicants must bring their own tools and utensils (knives, whisks, molds, mandolins, etc.). The organizers will provide the larger pieces of equipment. Entrants will be given a list of these in advance.
7. Contestants will be able to provide their own crockery. The organizers will provide standard crockery (white plates and dishes) if requested by the applicant.
8. Competition marshals (industry professionals appointed by the organizers) will be responsible for scoring the orderliness, organization and cleanliness of entrants' work. They will keep in contact with the judging panel throughout the competition and ensure that the trial is conducted correctly. Prior to the start of the trial, the marshals will inspect the material brought by the applicants and remove anything that does not comply with the competition rules.

THE JUDGING PANEL'S DELIBERATIONS

1. The panel will be made up of leading industry professionals (pastry chefs, cooks and specialist journalists).
2. Lots will be drawn on the day of the event to decide the order in which entrants will be presented. The organizers will provide the rest of the timings and specific details about the events of the final well ahead of time.
3. In no case will the panel know the identity of the person presenting each dish. Tasting will be completely anonymous.
4. The panel will taste the restaurant desserts and assess them according to the following criteria:
 - Flavor
 - Technical ability
 - Balanced flavors
 - Plating
 - Esthetics
 - Concept / theme (specified in the information form)
 - Orderliness and organization during the trial
 - Cleanliness



5. The panel will use decimal numbers to avoid ties.
6. Under no circumstances will the panel consider awarding two prizes in the same category.
7. In the event of disagreement about any aspect of the competition or due to circumstances not covered herein, the final decision will be taken by mutual agreement of the panel and the organizers, in this case Espaisucre.

MISCELLANEOUS

1. Applicants will wear a chef's jacket and apron provided by the organizers.
2. It is strictly prohibited to display any branding on the applicant's clothing other than the competition sponsors.
3. By returning their information forms and recipes, participants accept each and every one of the terms and conditions set out herein, in particular the candidates' (especially the winners') obligation to remain available to organizers so they can attend the closing and award ceremonies.
4. They also accept that the company organizing the competition (the organizer) is entitled to present, publish and disseminate all recipes for competition advertising purposes, and to publish and use participants' photos and/or images taken during the final, without this engendering any entitlement to remuneration.
5. For advertising and promotional purposes, the winners will remain associated with the competition and contractually bound to the organizers for a period of 3 years. This assumes the participants' consent that their personal data, photographs and voices be disseminated using whatever means available to the organizers as proof that they won the competition. This does not engender any right to compensation beyond the competition prizes.
6. The organizers reserve the right to promote images of the participants and/or the recipe(s) and/or the dish(es) presented.
7. All rights to all submitted recipes belong to the organizers.



8. Applicants accept the terms and conditions herein when they submit their application to the competition.
9. Failure by any applicant to comply with any of the terms and conditions herein will result in immediate disqualification.
10. Prizes received by winners are not redeemable for their cash value, nor may they be transferred to third parties.
11. The organizers reserve the right to modify any aspect of the competition and to cancel it if circumstances so require.
12. Applicants who have won previous ESPAISUCRETheBestDESSERT awards will not be eligible to enter.
13. Recipes by any Espaisucre employee or any current Espaisucre students will not be accepted.
14. Recipes by any employee of or demonstrator employed by sponsoring companies will not be accepted.
15. Registration is free of charge.
16. The organizers provide applicants with an email address for any queries: espaisucrethebestdessert@espaisucre.com

THE JUDGING PANEL FOR THE 6TH EDITION

The judging panel will be made up of prestigious industry professionals.
(The judging panel for the 2021 edition of ESPAISUCRETheBestDESSERT is currently being decided.)



ESPAISUCRE The Best DESSERT 21 AWARD for best restaurant pastry chef

1. ESPAISUCRE The Best DESSERT 21 Sculpture
2. One place, for the named person and non-transferable, on the Espaisucre Restaurant year-long Pastry Course or a place (with an equivalent value) other Espaisucre courses.
3. One place, for the named person and non-transferable, on a month-long pastry chef internship at a renowned, starred restaurant (to be specified at a later date).
4. A report on the winner's work in a leading pastry industry publication (to be specified at a later date).
5. A large prize bundle of Sosa-brand products.
6. A large prize bundle of cookery books.

VALRHONA AWARD best chocolate-based restaurant dessert 2021

1. A course at L'École Valrhona in 2022 (to be specified at a later date).
2. A report on the winner's work in a leading pastry industry publication (to be specified at a later date).
3. A large prize bundle of Sosa products.
4. A large prize bundle of cookery books



PIERRE GAGNAIRE AWARD

Each year, the organizers present the Pierre Gagnaire Award to a gastronomy professional whose career, work and commitment have enabled the pastry industry to reach new heights.

The person honored at the sixth ESPAISUCRETheBESTDESSERT will be: Frédéric

Bau www.fredericbau.com

