



# PÂTÉ-CROÛTE WORLD CHAMPIONSHIP 2023

## UK SELECTION

28.09.2023 - FRENCH RESIDENCE OF LONDON 11 KENSINGTON PALACE GARDENS,  
KENSINGTON, LONDON W8 4QP

## REGULATIONS

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### CONTACTS :

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

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### ARTICLE I: GENERAL

#### a) The organizers

Olivier Batel (Classic Fine Foods) with the role of Chairman, Denis Drame (The Tastelab) with the role of Technical Director, Ophélie Fosse ( Classic Fine Foods) with the role of General Secretary and Anne-sophie Millon (Tastimony) with the role of Executive Director and Treasurer, compose the Organization Committee running the 1st edition of UNITED KINGDOM selection for the Championnat du Monde de Pâté Croûte (World Pie-Making Competition), 2023.

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 semi-final, send your application file between June 1 and August 28 before midnight to Anne-Sophie MILLON at [aslabruyere@tastimony.fr](mailto: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](http://www.patecrouteuk.co.uk).



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

The application file must contain:

- The duly completed registration form, with:
- The contestant presentation form
- The detailed and explicit typed recipe
- The technical datasheet featuring the method of the 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 at the Bristol Paris on 9.11.2023.

#### 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

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

The list of contestants will be announced **on September 6th** to attend the UK semi-final competition. The Organization Committee reserves the right to review the number of contestants if needed.



The first place winner will be granted access to the Final scheduled on December 4, 2023 in Lyon FRANCE alongside 14 other winners of other semi-finals (Asia, America, Polynesia 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 at the French Residence of London, n°11 Kensington Palace Gardens, Kensington, London W8 4QP for the jury and guests at 5:00pm and finishes at 9:00pm.

**Candidates, helpers, jury and guests will be asked for a proof of ID to attend the event.**



Jury members will have a briefing by the Technical Director at 5:45pm.

The competition will start at 6pm with the tasting of the Pâté-Croûte of candidate n°1 and then every 7 minutes. It will finish at 7:03pm.

	TASTINGS
Candidate 1	6:00pm
Candidate 2	6:07pm
Candidate 3	6:14pm
Candidate 4	6:21pm
Candidate 5	6:28pm
Candidate 6	6:35pm
Candidate 7	6:42pm
Candidate 8	6:49pm

A cocktail will be served from 7pm.

The award ceremony will start at 7:45pm.

The event will finish at 9pm.

#### b) Contest

All candidates will be asked to prepare 2 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 French Residence of London (n°11 Kensington Palace Gardens, Kensington, London W8 4QP) no later than 12pm, to ensure anonymity. The Organization Committee will determine the passing order by drawing lots, the day of the UK semi-final.

Each contestant will slice and present on a plate (supplied by the organizer) the 14 slices for the 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.

The other meat pie will be sliced and served 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 of 200

- 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.

### **ARTICLE IV: THE PRIZES**

3 prizes will be awarded

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

### **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.

In the event that the employer wishes to communicate, the company should:

- Mention the name of the individual before the honorary title
- Not 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.

# UK semi-final World Championship 2023 TIMELINE

