



*The United States  
National Selection  
for the  
Coupe du Monde  
de la Pâtisserie  
Competition*

**Friday, February 28, 2020**

Secchia Institute for Culinary Education  
Grand Rapids Community College  
Grand Rapids, Michigan

*Organized by the Club Coupe du Monde U.S.A.*



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## *The Coupe du Monde de la Pâtisserie*

is held every two years in Lyon, France, coinciding with the Bocuse d'Or competition and SIRHA (International Hotel Catering and Food Trade Exhibition). The purpose is not only to highlight the skills and new gastronomical ideas of some of the world's finest pastry chefs but also to inspire and share with others. Twenty teams composed of three pastry chefs will participate in this two day event.

The winner of the 2020 National U.S. Selection will earn the right to represent the United States of America in the Coupe du Monde de la Pâtisserie in Lyon, France in January, 2021.

The competition is open to the public.

Sponsors and trade media will be in attendance.

### **1. FORMAT OF THE COMPETITION**

- 4 finalists will be invited to compete in ice carving, chocolate entremet and entremet glacé
  - 4 finalists will compete in the artistic sugar centerpiece category and chocolate entremet.
  - 4 finalists will compete in the artistic chocolate centerpiece category and plated dessert.
- All participants have 8 hours to prepare all items.
- An eager and enthusiastic student assistant will be assigned to each participant to assist with any preparation at the discretion of the participant.

### **2. THEME OF THE COMPETITION**

There will be no imposed theme for the competition.

## 4. WORK TO BE PRESENTED

### TASTING

- I. Two Identical glazed entremets** (plus one dummy to serve six people, will be placed on the sugar display – This dummy cake is only required for the applicants of the artistic sugar category), using any of the following Valrhona chocolates:

#### **BAHIBE VALRHONA**

- Glazed entremets must weigh approximately 1,000-1,200 grams.
- Entremets shapes are left to participants' choices. They are not required to be specifically round.
- Entremets must be visually composed of at least 50% chocolate (baked elements and filling combined).
- Entremets must be built on golden cardboard provided by the participants.
- Entremets must be presented on trays provided by the Club Coupe du Monde U.S.A.

- II. Six plus one (for display on chocolate centerpiece) identical fruit plated desserts** using at least one sponsored (to be announced before **December 31, 2020**) fruit puree and at least one Nielsen Massey pure vanillas and flavor extracts and some typical product from the U.S.A..

- Plated desserts must weigh between 100 and 150 grams.
- Plated desserts must be assembled on plate provided by CCDM U.S.A.
- Finalist will be informed on the choice of plate by **January 16th, 2020**.

## ARTISTIC SUGAR AND CHOCOLATE DISPLAYS:

### **I. Artistic Centerpieces:**

- Displayed on 24" x 16" base provided by the organizers. The wood bases will be painted with a washable black paint. They will be slightly elevated for easy pick-up.
- The height should not exceed four feet above the base and must not extend wider than 16" beyond the edge of the display base.
- A table skirted and draped with white linen will be set-up for each participant in a display room with access to the public, 20 yards from the kitchens.

**The pieces must include (but are not limited to) the following:**

- The innovative or creative use of new and classical techniques

All elements must be edible. Colors must be food safe. Titanium dioxide is banned from any tasting elements.

### **II. Chocolate Centerpieces:**

- Must be composed 100% of chocolate products.
- Will display one plated dessert (identical to the one served to the tasting judges).
- Chocolate can be chopped, grated or melted before the competition starts. Tempering of the chocolate must be done during the competition.
- Melters can be brought in but tempering machines are prohibited.
- The chocolate pieces must include some piping.

### III. Sugar Centerpieces:

- a. At least three-fourths (3/4) of the centerpiece must be made of, but not limited to, pulled, blown and poured sugar.
- b. Pastillage, gum paste and pressed sugar elements may be brought colored in the mass (uniform or marbled) but not finished with brush or airbrush details. They may NOT represent more than 25% of the centerpiece.
- c. Cooked and colored sugar may be brought.
- d. Sugar centerpiece will display one dummy chocolate entremet cake for 6 decorated identically to the two others served to the tasting judges.
- e. Sugar products only will be authorized to glue assembled pieces. Glue guns with chemical glue sticks are forbidden.

### IV. Ice Carving:

- a. One artistic creation made of sculpted ice.
- b. This will be created using: two blocks of hydric ice supplied by Grand Rapids Community College.
- c. The dimensions of the ice blocks are as follows: 25 cm thick 100 cm high 50 cm wide
- d. On **Friday, February 28th 2020** at 6:00 a.m., the blocks of ice will be placed in the carving area set-up on the loading dock of the Secchia Institute for Culinary Education of Grand Rapids Community College.
- e. Maximum dimensions of the final ice carving: 80 cm x 70 cm x 160 cm.
- f. The ice carver will be given a table to organize his tools.
- g. Blocks will be totally carved and ready for judging by 1:00 p.m.
- h. One dummy entremet glacé will be displayed on the ice carving. This dummy will be a precise replica of the 2 entremets glacés presented to the tasting jury.

### 5. GENERAL RULES

- a. The temperature of the kitchen will be kept at approximately 70 F.
- b. Food and beverage will be available during the competition, in the form of sandwiches, water, fruit juice and soda in the break room.
- c. We shall provide every finalist with two jackets, a Valrhona chef hat and a Valrhona apron. One jacket will be worn during the competition and the other will be worn at the awards ceremony.
- d. Black pants and black leather shoes are mandatory. Participant will be required to wear the chef jacket(s) provided by the CCDM U.S.A. during the award ceremony.
- e. Submit recipes by **February 3, 2020**.
- f. Sponsor product will be allowed with their labels. No other logo on products or containers will be allowed. Such products will automatically be removed from the kitchen.

## 6. GENERAL TIME LINE

### THURSDAY, FEBRUARY 27, 2020

- a. The participants will use their own transportation.
- b. Work space details and an updated competition schedule will be given by **December 23, 2020**.
- c. The participants will be able to collect the material and the ingredients that they may have shipped to the Secchia Institute for Culinary Education (GRCC).
- d. The apprentices, students of the S.I.C.E. of GRCC will be assigned to each participant, and will guide and assist them.
- e. Packaging and cases must be removed from the kitchen at the end of the set-up period and will be stored in a designated area close to the kitchens.
- f. 4:00pm - participants meet their respective apprentice.
- g. 4:00pm to 5:00pm - All participants must attend the pre-competition meeting.
- h. 5:00pm to 7:00pm - participants will have 2 hours to set-up their work stations.

### FRIDAY, FEBRUARY 28, 2020

- k. All competitors must arrive at the competition site on **Friday, February 28** at 6:00 a.m. Breakfast will be served from 6:15am to 6:45am. The competition will begin promptly at 7:00 a.m. At 6:45am. participants will be at their station getting final instructions.
- l. Public is invited to view the displays in the Spectrum Pastry Shop building from 5:00pm to 7:30pm
- m. From 3:45-5:00 p.m. the judges and participants will meet for a critique session.
- n. At 6:30 p.m. the reception will start and will be followed at 7:00 p.m. by the award ceremony in the Banquet Room of the Wisner-Bottrall Building of Grand Rapids Community College.

## 7. TRAVEL AND ACCOMMODATIONS TO THE PARTICIPANTS

- a. Hotel accommodation (2 nights) and meals will be provided by Club Coupe du Monde U.S.A.
- b. • **Thursday, February 27, 2020** hotel night  
• **Friday, February 28, 2020** hotel night, lunch, and dinner

## TOOLS AND EQUIPMENT

A complete list of of equipment available in the competition kitchens will be mailed to the finalists.

## 9. SHIPPING OF PARTICIPANT MATERIAL

- a. Participants may choose to ship some equipment to the competition site at their own expense.
- b. SHIP EARLY

### Please forward to:

Mike Kidder  
Attn: Club Coupe du Monde U.S.A.  
Secchia Institute for Culinary Education  
Grand Rapids Community College  
151 Fountain Street NE  
Grand Rapids, MI 49503

- c. Each participant must keep track of their shipments. Consult your carrier every twelve hours to ensure on time delivery of your material.
- d. On the outside of the containers or cases, clearly indicate the need for refrigeration or freezing of the ingredients upon receipt.
- e. All material and ingredients must be received by Gilles Renusson by **Wednesday, February 26, 2020**.
- f. As soon as the work jury has examined your kitchen after the competition, you will be free to pack-up your equipment to be shipped back or simply hand carried. We anticipate that you may be finished by 8:00 p.m. We are making arrangements so your equipment will be secured in a specific location for easy access when you leave.
- g. Participants must provide pre-paid return shipping labels if they wish to return any material. This material will be picked-up by carriers on **Monday, March 2, 2020**.

## 10. JUDGING CRITERIA AND DISTRIBUTION OF POINTS

The jury will award points based on the following criteria:

### Originality: 10 points

This is what differentiates the excellent and the good. The participants who will represent the United States in the Coupe du Monde de la Pâtisserie in 2019 must embrace innovation and originality in a controlled risk environment in a respectful and cooperative spirit. The Club Coupe du Monde U.S.A. wants to reward the pastry chefs who invest time and resources in their pursuit of excellence through innovation.

### Taste: 35 points

- Utilization of the indigenous products
- Portion size
- Originality of the shapes
- Precision of the assembling
- Texture
- Cleanliness of the cut and presentation Entremets

### Glacé (Ice Cream / Sorbet Desert) + Entremet

#### Chocolate

- Clever and innovative construction
- Clean cut and stable cut slice
- Glazing: thin, shiny, stable, bubble free, original
- Decoration: entirely edible, sober, subtle, elegant, original, complementary
- The entremet is served at the best temperature for maximum flavor release.
- Texture and temperature.

### Plated dessert:

- All of the above plus:
- Clean plate decoration
- Plate ties the theme of the chocolate centerpiece

### Artistic Workmanship: 35 points

The centerpieces will be judged separately according to these criteria:

- Overall appearance/design-  
Shapes are elegant and contribute to design's unity and colors are harmonious
- Representation of the theme
- Respect of the dimensions
- Participant's exhibition of a high degree of skills, multiple techniques, traditional and modern
- Assembling is clean and precise

### Workmanship: 20 points

- Hygiene
- Cleanliness of self and the work station
- Respect of all schedules activities
- Organization skills
- Maximum utilization of the ingredients and waste



- The score of the jury will be combined and averaged. The single highest and single lowest will be discarded. The jury scores are final.
- The top score will design the chocolate artist at the sugar artist and the ice carving artist of the 2021 Team U.S.A. for the Coupe du Monde de la Pâtisserie.

- **Penalties**

**Possible deductions:**

- Failure to respect the time schedule and/or the rules - 5% of workmanship points
- Failure to return the kitchen and equipment in perfect condition - 5% of workmanship points
- Failure to send the recipes of the tasted items - 5% of workmanship points

- In the event that there are four or less applicants, a competition will not be held.
- The team members will be selected by a panel of jurors based on the applications and interviews.
- The applicants will be notified by the organizers and given information for the interview at a later date.

## **11. AWARDS RECEPTION - 7:00 to 9:00 p.m.**

The Awards reception will be held in at Grand Rapids Community College and will be followed by a mandatory group picture and possible interviews.

It will be preceded by a cocktail reception at 6:30 p.m.

The dress code for Friday evening dinner is business.

Participants must wear:

- Black shoes and black socks
- Black trousers
- Chef jackets provided by Club Coupe Du Monde USA over white T-shirts

Each participant will receive an invitation for the Cocktail Reception and the Awards Ceremony for two guests. Additional reservations will be available. These additional reservation requests must be received by **Thursday, February 24, 2020.**

## 12. EVENT SCHEDULE

### Thursday, February 27, 2020:

5:00 p.m. - 6:00 p.m. General participant briefing

6:00 p.m. - 8:00 p.m.

Set-up of competition kitchens

- Kitchen examination by work jury

### Friday, February 28, 2020:

6:00-6:45 a.m.

Participants arrive, breakfast, final mise en place of their work station

6:45-7:00 a.m.

Kitchen examinations by all judges

7:00 a.m.

Competition starts

	Entremet Chocolate	Plated Desserts	Entremet Glacé
Chocolate	10:30	11:48	
	10:37	11:55	
	10:44	12:02	
	10:51	12:09	
Sugar	10:58	12:16	
	11:05	12:23	
	11:12	12:30	
	11:19	12:37	
Ice			2:00
			2:07
			2:14
	2:35		
	2:42		
	2:49		

3:00 p.m. .... All buffets are set-up

3:00-3:30 p.m. .... Teams have 30 minutes to clear the kitchen after the set-up of the buffet

3:30 p.m. .... Work jury examines the kitchens

3:45-5:00 p.m. .... Individual participant jury feed back while other participants pack

6:00 p.m. .... All participant materials are packed, ready for removal from the competition area

5:30-7:30 p.m. .... Display room is opened to the public

6:30 p.m. .... Cocktail reception before award reception

7:00-9:00 p.m. .... Awards reception

*This schedule is subject to change depending on the number of participants.*

### **Saturday, February 29, 2020:**

8:00 a.m. to 5:00 p.m. - Team 2019 meeting with coaches and advisors

### 13. ADVICE CORNER FROM PAST COMPETITORS

- a. Make good use of your apprentices.
- b. During your training, plan the actions you will delegate to the students. Indicate clear written instruction in your work plan.
- c. You are responsible for your product, therefore, observe your apprentices. Check that they store the refrigerated, frozen or blast frozen items in the proper location. Remember they are students totally devoted to helping you.
- d. **Make sure your entremet, entremet glacé, or plated desserts are not too cold. Monitor them in the blast freezer.**
- e. Your apprentice may clear your work table as you go. Pot washers will also be on hand.
- f. Each second counts. Use every second of the eight hours within the competition. Stay working on your pieces even if you are finished early.
- g. Participants must show a high degree of energy and excellent organization skills.
- h. Show some sophisticated skills, delicate assembling, elegant colors, blown sugar, double sided sugar ribbons, double sided stenciling, precise airbrushing etc.
- i. Plan two to three hours to pack-up.
- j. The entremet must be glazed. Failure to do so will result in major point deduction.

### 14. APPLICATION FORMS, GENERAL INFORMATION AND AGREEMENTS FOR TEAM 2021

The following pages contain the Application documents which must be completed, signed and copied for your own files, and mailed by **December 20, 2019** to:

Gilles Renusson  
Club Coupe du Monde U.S.A.  
3042 Parkside Drive  
Jenison, MI 49428

### 15. SPONSORSHIP

- a. Preparation for the Coupe du Monde is made possible by generous contributions from sponsor companies and organizations. Participation levels (Gold, Silver, Bronze and Associate) are offered to prospective sponsors and coordinated with Club Coupe du Monde U.S.A.
- b. Team U.S.A. sponsorship package may include demonstrations, recipes, and/or trade show appearances.
- c. Sponsorship funds are used for participant selection, training sessions, equipment purchases, participating expenses in Lyon in January 2021, and all necessary expenses.
- d. Additional support by participant members' employers is greatly appreciated. Support may come in the form of travel and lodging expenses, hosting participant training sessions, providing ingredients and tools, but most importantly in understanding the practice time involved with the commitment.

## **16. CLUB COUPE DU MONDE U.S.A. RIGHTS AND PRIVILEGES**

- a. Club Coupe du Monde U.S.A. reserves the right to use the following in its advertisements, promotions, news articles and press release:
  - 1. The name of the finalists
  - 2. Biographical information of the finalists
  - 3. Photographs of the finalists
  - 4. Finalists' recipes
- b. Club Coupe du Monde U.S.A. reserves the right to remove any selected participant from Team U.S.A. 2021 for behavior deemed unprofessional or for failure to comply with the competition guidelines and standards.
- c. Club Coupe du Monde U.S.A. reserves the right to remove any selected participant from Team U.S.A. 2021 for failure to comply with the practice schedule agreement.
- d. Club Coupe du Monde U.S.A. reserves the right to remove any selected participant from Team U.S.A. 2021 if participant are unable to perform at the expected level of expertise or if participants demonstrate lack of progress.
- e. Any equipment or supplies belonging to or purchased by Club Coupe du Monde U.S.A. must be returned to CCDM U.S.A. at the completion of the competition. Participants will be held responsible for replacing lost or damaged equipment.

## **17. PARTICIPANT OBLIGATIONS AND EXPECTATIONS**

- a. All participant practices are mandatory. The participant practice schedule will be determined after the participant selection.
- b. In the interest of minimizing travel time and expenses, the participant practice location(s) will be determined after the participant selection.
- c. The team will meet together a minimum of once a month to practice, more if necessary.
- d. The monthly team practice will consist of two travel days and two full work days.
- e. Team members must work on their own to develop the ideas explored during the group practice session.
- f. Team members are expected to follow the meeting agenda and to arrive at the group sessions prepared to show the results of their individual research, development and practices of their assigned projects.
- g. All information shared and developed during the training must remain confidential until after the competition.
- h. CCDM U.S.A. is aware of the demands placed on the team members, at work and at home, and will develop a training schedule as considerate as possible to the whole team.

- i. Team members will comply with all rules and scheduled deadlines put forth by G.L. Events, the organizers of the Coupe du Monde de la Pâtisserie in Lyon.
- j. Please allow for 10 days in France for the competition.
- k. Team members must participate in all promotional events and sponsor activities endorsed by CCDM U.S.A.
- l. Team members' employers are encouraged to promote TEAM U.S.A. COUPE DU MONDE DE LA PÂTISSERIE 2021 in their own public relations materials.
- m. Fulfillment of sponsorship agreements is non-negotiable.
- n. Sponsor events will be scheduled for 2021 after the competition, unless specially arranged otherwise.

## 18. NATIONAL TEAM OBLIGATIONS TO CLUB COUPE DU MONDE IN LYON

- a. The three teams on the podium of the 2021 Coupe du Monde in Lyon will be required to set aside three days for possible public relations activities with the Club Coupe du Monde.

## 19. APPLICANTS FORMS AND AGREEMENTS

- a. A \$250 application fee will be required with your application. You will receive a complete refund after the try-outs. If you do not participate in the try-outs, you will not receive the refund. Club Coupe du Monde U.S.A. will cancel the \$250 application fee of participants who will not be retained to participate in the United States National Selection of Friday, February 28th 2020.
- b. Check for application fees must be made out to Club Coupe du Monde U.S.A. and submitted with application form.
- c. Applications must be sent to Gilles Renusson, Professor, Club Coupe du Monde U.S.A., 3042 Parkside Dr. - Jenison, MI 49428
- d. This competition is open to pastry chefs who have been residing in the United States of America for at least 3 years.
- e. Applicants must submit:
  - 1. A high resolution photograph
  - 2. A biography and complete professional resume
  - 3. A less than 200 word biography
  - 4. Signed photographic right release form
  - 5. Signed applicant forms
  - 6. Employer agreement signature
- f. All applications and application fees must be received by **December 27, 2019**.
- g. The selected finalists will be notified by **January 2, 2020**.

## 20. DEADLINES SUMMARY

December 27, 2019	Application and deposit are due
January 2, 2020	Finalists are invited – 2 are informed that they are on alternate list
January 16, 2020	Finalists are informed of the order of competition Finalists are informed of the choice of plate that will be used for the plated dessert Plan of the work station is sent
February 3, 2020	All recipes are received
February 24, 2020	Reservations for additional guests for the award reception must be mailed to the address below.
February 26, 2020	All shipped ingredients and materials are received

## 21. SUMMARY OF SCORING

Originality: ..... 10 points  
Taste: ..... 35 points  
Artistic Workmanship: ..... 35 points  
Workmanship: ..... 20 points  
**TOTAL: ..... 100 points**

### PLEASE SEND YOUR APPLICATION TO:

Gilles Renusson  
Professor/Pastry Chef  
Club Coupe du Monde U.S.A.  
3042 Parkside Drive  
Jenison, MI 49428

grenusson@aol.com or grenusso@grcc.edu



## 22. PHOTOGRAPHIC RIGHT RELEASE FORM

Thank you for your participation and appearance in the Coupe du Monde de la Patisserie competition. Please indicate below your willingness for us to use your video, photo or recording. Your approval allows Club Coupe du Monde, the SICE, and GRCC to use your video, photo or audio recording in whatever visual and sound context we find appropriate in our educational video, publication or audio recordings.

### Release:

I consent and agree that Club Coupe du Monde and its staff have the right to use photographs, videos or audio recordings of me (and/or my property) in Club Coupe du Monde educational or promotional materials. I further consent that my name and identity may be revealed therein or by descriptive text or commentary.

I release to Club Coupe du Monde staff all rights to publish or distribute by means of a print publication, the internet, videotape, DVD, broadcast, podcast, cablecast, film or any similar electronic or mechanical method publicly or privately the photographs/video/sound recordings of me. I waive any rights, claims or interests I may have to control the use of my identity or likeness in the photographs, video, or audio, and agree that any uses described herein may be made without compensation or additional consideration to me.

Please check one of the following:

☐ I am over the age of eighteen years and I have read and understand the forgoing release and am competent to sign this agreement. I agree to the terms above.

Participant Name: \_\_\_\_\_

Signature: \_\_\_\_\_

Street Address: \_\_\_\_\_

City/State/Zip: \_\_\_\_\_

Phone #: \_\_\_\_\_

### 23. APPLICATION (please print):

Name: \_\_\_\_\_

Title: \_\_\_\_\_ Place of Employment: \_\_\_\_\_

Work address: \_\_\_\_\_

City: \_\_\_\_\_ State: \_\_\_\_\_ Zip: \_\_\_\_\_

Home Address: \_\_\_\_\_

City: \_\_\_\_\_ State: \_\_\_\_\_ Zip: \_\_\_\_\_

Work Phone: \_\_\_\_\_ Home Phone: \_\_\_\_\_ Cell Phone: \_\_\_\_\_

Fax: \_\_\_\_\_ E-Mail: \_\_\_\_\_

Citizenship: \_\_\_\_\_

Country of Birth: \_\_\_\_\_ Number of Years in the Pastry Field: \_\_\_\_\_

Jacket size: \_\_\_\_\_ /U.S.

I have read the application file (rules, regulations and general information) and I understand the entirety of its content.

If I am selected to be a participant, I will commit my best efforts towards the success of the team.

Signature of Applicant \_\_\_\_\_ Date \_\_\_\_\_

### 24. EMPLOYER AGREEMENT

I have read the application file (rules, regulations, and general information). If my employee is selected as a participant, I understand the commitment necessary on his/her behalf for the preparation of the competition. I will support his/her effort in contribution towards the team's success.

Signature of Employer \_\_\_\_\_ Position \_\_\_\_\_ Date \_\_\_\_\_

- *The deadline to send the applications will be **December 27, 2019**. The finalists will be notified on **January 2, 2020**.*
- *Check for application fees must be made out to Club Coupe du Monde U.S.A. and submitted with application form.*