



**Rules & Regulations of the 5th Edition of the C3
Competition:
Chocolate Chef Competition → C³**



**Chocolate
Chef
Competition**



Article 1: Organizer

Valrhona SAS, with a capital of €1,539,990, registered with the Romans RCS (Trade and Companies Register) under the number 435 480 520, whose corporate headquarters are located at 315 Allée du Bergeron, 26600 Mercuroil-Veaunes, France, hereinafter referred to as Valrhona, is organizing, under the conditions defined below, a catering dessert recipe competition entitled “C³.”

The competition will take place in three separate stages:

Stage 1: Selection on entry dossiers of 6 candidates who will go through to the next stage; the selection process is described below.

Stage 2: Candidates whose entry dossiers are selected will participate in a taste-based selection; winners of the taste-based selection go through to the final stage of the competition.

The exact date of the event will be announced at the same time as the results.

Practical and technical rules will be sent to candidates selected after stage 1 in time for the competition.

Stage 3: The international final will be held in Brooklyn, New York.

Rules and regulations for the final will be sent in late June 2018 to each participant informing them of how the competition will be organized on site and of practical issues.

Article 2: Eligibility for Participation

The competition is open to all restaurant business professionals, whether or not they are Valrhona customers. Professionals must meet the following criteria:

- Be practicing at the time that their entry dossier is selected
- Be at least 21 years old at the time their entry dossier is selected

A “professional” is defined as any employee, manager, and/or owner of an establishment in the restaurant industry.

The candidate must include a work certificate and a photocopy of a valid passport with the registration form.

The winner of the 4th Edition’s final in October 2016 may not compete in the 5th Edition of the competition.

Article 3: Registering for the Competition

Pre-selection for the competition will be based on geographical region and organized as follows, according to the location of the establishment where the competing chef works:

- France selection via the French Dessert Championships
- Spain selection
- Italy selection
- Scandinavia selection
- Rest of Europe selection (Belgium/Germany/United Kingdom/Switzerland/Portugal...)



- Middle East selection
- Americas selection
- Asia/Japan selection

Each candidate must prepare an original, creative plated dessert recipe and a **molded chocolate bonbon** recipe on the theme of “**Manjari, Grand Cru of Madagascar**” using a dark couverture chocolate from Valrhona’s Grand Cru de Terroir range: **Manjari (64%)**. The recipe must be prepared using normal kitchen equipment.
Chocolate must be the primary ingredient both visually and in terms of flavor.

The recipe dossier and these rules and regulations are available on the website www.valrhona.com. Only complete recipe dossiers submitted via the online form will be accepted (must include recipe names, description/introduction, recipe directions, photo of finished recipes, photos of each step or direction, and storeroom notes) and an initialed and signed copy of these rules and regulations (see article 15) before **October 31, 2017, by midnight.**

You will receive confirmation of your registration.

The organizer reserves the right to postpone or cancel the geographical selection process. Incomplete or falsified dossiers will be considered null and void and the participant will be disqualified.

Article 4: Selecting Finalists

Finalists will be selected in two stages.

- **Stage 1 – Pre-selection on entry dossiers by a jury composed of pastry chefs from Ecole Valrhona.**

Number of candidates selected on entry dossiers: 6 from each geographical region. Candidates selected on entry dossiers may go through to stage 2 of the competition.

Results will be announced to candidates by e-mail following selections on entry dossiers in late November 2017.

The dossier selection jury will study and score each recipe **anonymously** based on their own rubric (criteria such as clarity and precision of the directions, photos submitted, originality of the recipe, appearance, and adherence to the theme “Manjari Grand Cru of Madagascar”).



- **Stage 2 - After the selection on entry dossiers, a taste-based selection will be held with the 6 winners from each region; this selection will take place between January 15 and April 30, 2018.**

Recipes will be tasted and the entry will be given a score by a jury of professionals recognized by the industry. Valrhona chooses the jury.

Evaluation criteria will include originality of the recipes, taste, flavor combinations, texture, appearance, and adherence to the theme.

More specifically, a working jury will give candidates a score on waste of raw materials, behavior, cleanliness of the work area during the competition, adherence to the theme, and whether candidates met the time limit required by the organizer.

For the tasting, candidates need to prepare 10 servings of the plated dessert and 20 molded chocolate bonbons from the entry dossier.

Selection Process:

You will be informed of the date and place of the taste-based selections when the dossiers from stage 2 are chosen.

Qualifying rounds will be held as a five and a half hour trial in which candidates must prepare 10 servings of a plated dessert and 20 molded chocolate bonbons on the theme of “Manjari Grand Cru of Madagascar.” Candidates will be provided with normal kitchen equipment.

Raw materials will not be provided on site **with the exception of chocolate and other Valrhona ingredients.**

Candidates must provide all other ingredients necessary for their recipes.

Candidates are responsible for any special equipment required for their recipes and must bring them on the day of selection.

All food products prepared ahead of time, such as by baking, baking sous vide, cutting, dressing, slicing, infusion, etc., are prohibited.

Equipment and food products will be inspected by the organizer on the morning of the trials; any infraction of the rules is grounds for elimination.

Valrhona will handle travel and on-site accommodation arrangements for the candidates. Travel and accommodation expenses will be paid for by Valrhona.



After the tasting, selected candidates will go through to the final stage of the competition. Finalists will be announced after the selection and a list will be published at www.valrhona.com.

Each candidate will also receive a confirmation e-mail and an invitation to the final, which will be held in Brooklyn, New York, in October 2018.

Scoring Criteria for the Taste-based Selection (detailed rubric in Appendix 1)

PLATED DESSERT	Score out of 100 POINTS
Appearance	30 Points
Texture	30 Points
Tasting	40 Points

Molded Chocolate Bonbons	Score out of 60 POINTS
Appearance	20 Points
Texture	20 Points
Tasting	20 Points

Prizes

The winner, determined by an international professional jury, will receive a trophy and a €3,000 check.

If prizes are unavailable, the organizer reserves the right to substitute a prize of greater or equal value; no complaint may be filed regarding this decision.

Under no circumstances may participants dispute prizes won at any stage of the competition. Prizes cannot be exchanged or replaced with another prize or cash compensation.

Prizes that cannot be distributed for reasons beyond the control of the organizer will be forfeited by their winners and will not be re-awarded.



Article 5:

Participants selected attest that they are the original creators of the recipes submitted to this competition and certify that they hold all intellectual property rights to the recipes.

They agree to assign, at no cost, the rights of reproduction and representation, in both written and photographic format(s), of the recipe (or recipes, for finalists) that they submitted to the competition so that the recipe(s) may be used as follows:

With regards to the above, participants explicitly authorize the organizer to:

- Publish the recipe(s) in promotional documents put out by Valrhona or its partners
- Publish, communicate and/or release the recipe(s) through Valrhona's Internet service, anywhere in the world
- Publish the recipe(s) in media as part of promotion of the competition's results
- All for a term of 11 years as of the date that their recipe(s) is (are) received by the organizer, in all countries in which Valrhona products are sold.

They attest that they have full authority to give consent to this assignment of rights and hold Valrhona harmless against any third-party displacement, of any nature whatsoever, concerning use of the recipe in written and/or photographic formats.

Article 6: The Final in October 2018

The final will take place in October 2018 in Brooklyn, New York, as part of the International Gastronomy Summit.

The exact dates will be sent to participants in June 2018.

Article 7: Theme of the Final

Finalists will be informed of the theme of the final and type of recipes required no later than June 2018, via the website www.valrhona.com as well as by e-mail.

Finalists must complete another registration form, which will be sent to them by e-mail.



Article 8:

Participants selected in stages 1 and 2 authorize organizers to use **their name and place of work** in publicity materials, without any compensation, rights, or benefits whatsoever other than the prize.

Regardless of their nationality, candidates represent the country in which they work until the end of the competition.

If candidates change workplaces or countries, or both, they must inform the organizer as soon as possible; failure to do so will result in elimination from the selection process.

Article 9: Image Rights

Candidates hereby authorize the use of their image and of images related to them (portrait and ambiance) taken during C3 Competition qualifying rounds, meaning Valrhona may disseminate the images, using any media and any reproduction processes, for communication purposes.

This authorization is granted without exception or reserve, in all countries, effective today, for a period of eleven years, with no compensation.

Article 10:

Regarding the exchange of information via e-mail, the organizer reminds participants of the nature and limits of Internet communication and disclaims any liability related to the non-receipt of an e-mail from the address concoursC3@valrhona.fr.

Valrhona will create a group on Facebook for candidates selected to share information.

Article 11:

The organizer reserves the right to cancel or modify the dates and locations mentioned in the rules and regulations without any complaint of any kind from the candidates.



Article 12: Insurance

The organizer holds an insurance policy covering its civil liability during the period of the competition.

Competing candidates are responsible for all other insurance.

Candidates must hold an insurance policy guaranteeing them against the financial consequences of any harm or damage to the premises, equipment, etc.

Candidates guarantee the organizer against any claim that may be brought against the organizer for direct, material damage to persons or property due to their actions.

Article 13:

These rules and regulations are subject to French law.

For any dispute regarding these rules and regulations, including their interpretation and/or application, the organizer and participants of this competition grant exclusive jurisdiction to the Court of Grand Instance of Valence (Drôme, France); the organizer may not be subpoenaed before any other court for any reason whatsoever.

The entire or partial cancellation of any of the provisions of the present rules and regulations shall not affect the validity of the remaining provisions.

Only one entry is permitted per company, or per establishment in the event that its own name is used.

Article 14:

Participants' contact information will be handled in accordance with the French Data Protection Act of January 6, 1978. Each participant has the right to access, rectify, or remove their personal data, which may be done through the organizer.

The organizer may be required to disclose this information to third parties.

Article 15:

Participation in the competition implies acceptance of these rules and regulations and respect for the independent jury's decisions.

Each candidate receives these rules and regulations with the registration form. Candidates may not participate in the competition's selections if they have not confirmed **acceptance of the rules and regulations** and of the attached appendices **with the note "I accept these rules and regulations."**

The organizer shall not incur any liability if, in the event of force majeure and events beyond its control, it must cancel, shorten, extend, postpone or change the conditions of this competition.

Address: concours3@valrhona.fr

C³ Competition Rules & Regulations: Chocolate Chef Competition



Tain l'Hermitage, June 21, 2017

All participants must confirm these rules and regulations via the online confirmation.





Appendix 1:
Scoring Criteria for the Taste-based Selection

PLATED DESSERT

APPEARANCE – PRESENTATION

1. Visual adherence to the theme “MANJARI Grand Cru of Madagascar” evident in the presentation	/15
2. Appearance of the presentation of the dessert	/10
3. Originality of the presentation of the dessert	/5

TASTING – TEXTURE

4. Originality of the textures	/15
5. Quality of the textures from a technical standpoint (sliced mousse, fatty ganache, etc.)	/15

TASTING – FLAVOR

6. Originality of the flavor combinations	/15
7. Balance of the flavor combinations	/10
8. Combined flavors retain their own character (i.e., are easily identifiable)	/15

JURY TOTAL

	/100
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CHOCOLATE BONBONS

APPEARANCE – PRESENTATION

9. Visual adherence to the theme “Manjari molded chocolate bonbons”	/10
10. Originality of the presentation of the bonbons	/10

TASTING – TEXTURE

11. Originality of the textures	/10
12. Quality of the textures from a technical standpoint	/10

TASTING – FLAVOR

13. Risk-taking in ingredient combinations	/10
14. Balance of the flavor combinations	/10

JURY TOTAL

	/60
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WORK

HYGIENE AND MANAGEMENT

15. Cleanliness of the work area and equipment during the competition	/20
16. Cleanliness of the work area when delivering the desserts	/15

17. Time management	/20
18. Management of use of raw materials	/15

JURY TOTAL

	/70
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