

A new sculpture concept

The competitors' tasks

Each team consists of three Contestants who have 10 hours to prepare:

- **Three chocolate desserts (“entremets”)** using the same ingredients, including one dessert for six people, to be incorporated in an artistic creation made of sugar and for which the judging criterion will be its presentation, and two desserts for ten people, which will be judged on taste. Portions may vary between 75 g and 125 g.
- **Three fruit-based, ice-cream desserts** using the same ingredients, including one dessert for six people, to be incorporated in an artistic creation made of sculpted ice and for which the judging criterion will be presentation, and two desserts for ten people, which will be judged on taste. Portions may vary between 100 g and 140 g.
- **Twelve identical plate desserts**, including one to be incorporated in an artistic creation made of chocolate and for which the judging criterion will be presentation, and eleven desserts, which will be judged on taste (one plate shared by two members of the jury).
- **One artistic creation made of sugar** measuring 125 cm in height maximum.
- **One artistic creation made of chocolate** measuring 125 cm in height maximum.
- **One artistic creation made of sculpted ice.**



NEW !

The rules for sculptures have changed. The height limit (125 cm max) is still valid, but the width (60 cm) and depth (40 cm) limits have been done away with: however, the two sculptures must fit on a 120 cm diameter table

The competition will start at the crack of dawn (6.30 am). The first team will have four hours and ten minutes to prepare its chocolate dessert for the jury to taste. Then, the ice-cream desserts and the plate desserts will be dispatched little by little until 3.10 pm, when the tasting and preparation of the monumental buffets will start. The competition will last 10 hours in total, ending at 4.30 pm.

Marking

The jury will have a precise marking table to judge the desserts.
Several marks will be given:

- **Work method mark**

This mark will be out of 20, with a weighting of 3, and will concern hygiene, keeping to time, organisation, manual skill and capacity to “sell” the creations in front of the audience.

- **Tasting mark**

- Chocolate desserts, marked out of 20, with a weighting of 5, based on their taste, the way they have been cut, their originality, and the use of the referenced products.

- Fruit-based ice-cream desserts, marked out of 20, with a weighting of 5, based on their taste, the way they have been cut, their originality, and the use of the referenced products.

- Plate desserts, marked out of 20, with a weighting of 3, based on their taste, the way they have been cut, their originality, and the use of products from the contestants’ country.

- **Buffet presentation mark**

Marked out of 20, with a weighting of 3, based on artistic quality and extent to which the team has kept to its chosen theme.

- **Cleanliness, assembly technique and finishing**

- Artistic creation made of sculpted ice: marked out of 20, with a weighting of 3

- Artistic creation made of sugar: marked out of 20, with a weighting of 3

- Artistic creation made of chocolate: marked out of 20, with a weighting of 3

NEW !

For the first time, “bonus” points will be awarded to contestants who have managed to keep a particularly clean working surface.

The Presiding-judges cannot mark their own country’s team. The lowest and the highest marks will not be taken into account. In the event of a tie, the combined tasting marks will prevail. A draw will determine which half of the jury will mark the chocolate desserts and which half will mark the fruit-based ice-cream desserts. The plate desserts will be marked by the full jury.



Awards and prizes

The winning team will take home €21,000, the trophy designed by Antoine Arnaud and the gold medal.

€12,000 and the silver medal will be awarded to the team in second place.

€6,000 and the bronze medal will be awarded to the team in third place.



In addition, several special prizes will be awarded:

- The “ice sculpture” award
- The “chocolate” award
- The “sugar” award
- The “best poster” award
- The “team spirit” award
- The “best promotion” award
- The “press” award

The team with the highest tasting score will be awarded a Sèvres Vase, a gift from the French President.

