Beat: Lifestyle

8th EDITION OF THE INTERNATIONAL CATERING CUP - 2023 In SIRHA LYON (France)

BEST PROFESSIONAL CATERING TALENTS

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USPA NEWS - The Confédération Nationale des Charcutiers Traiteurs (CNCT) - with Head Office established in Paris organises a Contest called the INTERNATIONAL CATERING CUP. The purpose of this Contest is to bring Fresh Energy to the Catering Sector through the search for New Culinary Inspiration. It also aims to federate the Best Professional Catering Talents Worldwide in view of organising a Gastronomic Event.

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The Challenge requires that the Teams address all the aspects involved in Catering for an Event. The Participants will need to prove their Skills in the following Tests: Preparation in the Development Kitchen, Transfer/Transportation of their Creations, Presentation on a Buffet as well as Sending of Plated Dishes. The ICC is now an Event of International Standing not to be missed where Creativity, Innovation, and Expert Know-How combine in a Subtle Alchemy.

The Eighth Edition of the International Catering Cup 2023 (ICC 2023) will take place over Three Days: Tuesday 17th January 2023, Wednesday 18th January 2023, Thursday 19th January 2023... in Lyon (France). The Contest is open to All Professionals from the Food Service Industry who are at least 23 Years Old and Work in a Business related to Catering (Pork Butcher/Delicatessen, Restaurant, Hotel, Pastry...) as an Employee or a Manager.

The Participants are organised into Teams that are composed as follows:

- Two Professional Team Members, one of whom is appointed Team Captain,
- A Professional from the Food Service Trade, who will be the Team Coach.

NEW FOR THE 8th EDITION, Coaches are Active Members of the Team and will be judged in the same way as their Teammates.

The Team Captains must have their Professional Registration in the Country they will be representing.

Holders of the “Meilleurs Ouvriers de France” Distinction may not take part in the Contest, except as Team Coaches. The number of Teams is limited to 12. If a Country does not organise a Specific Qualifying Event to select their Representatives, the Selection will be based on an Application File to be sent to the CNCT in France. The Result of the application-based Selection is Final.

COLD BUFFET presented and accessible only from One Side (Facing the Audience). Decoration for the Buffet is at the Teams’ Discretion. The Decoration Elements must be entirely made at the Teams’ Premises and brought by them. In the same way, any Presentation Materials used to highlight the Products and add depth to the Buffet must be supplied by the Participants.

All Raw Products and Ingredients required to prepare the 4 Recipes will be supplied by the Organizer.

All the Tasting Events will take place on the Thursday at tje SIRHA TRADE EXHIBITION in front of the Audience.

**** STARTER

- Cocktail Appetizer

• Chicken-Caviar Ravioli
• Pressed Chicken Finger
• Appetizer based on Vegetables & Caviar

- Instructions

The Starter must be prepared using the Caviar and Vegetal Products supplied in the Ingredients Order Form.

- The Teams Must Prepare:

-16 Chicken-Caviar Raviolis (Hot Dish)
-16 Pressed Chicken Fingers (Free Assembling)
-16 Cocktail Appetizers based on Vegetables and Caviar

- Tasting

8 Plates supplied by the Organisers, will be prepared, and sent for Tasting by the Judges. Each Plate must comprise 3 different Cocktail Pieces, weighing maximum 30 g each.

- Buffet Presentation

The other 24 Appetisers (8 Raviolis, 8 Fingers, 8 Vegetable-Caviar) will be presented freely on the Buffet using Display Materials that are left to the Teams' Discretion and supplied by the Team. The Recipe for these Starters must be identical to those prepared for Tasting by the Jury.

**** FISH DISH

• Fish Ballotine & Chaud-Froid (Free Theme)
• Bouchée Of The Sea (Individual Vol-Au-Vent)
• Vol-Au-Vent (Whole to serve 8 Persons)

- Instructions

Fish Ballotine: must use Cod, Salmon, and Tuna

Bouchée of the sea and vol-au vent:

• Wednesday at the Catering School:
Requirements:
- Preparation of the Puff Pastry
- Preparation of uncooked Individual Bouchées and Whole Vol-Au-Vents
Allowed: preparation of the Filling (Bouchée and Vol-Au-Vent)
• Thursday at the Sirha Trade Exhibition: Cooking must be done on site in the Contest Kitchens, live as part of the Tasting.

- The Teams Must Prepare:

- 2 Fish Ballotines (Cod, Salmon, and Tuna). Max. weight: 1.5 kg each.
- 8 Individual Bouchées of the Sea (Cod, Salmon, Tuna, and Mussels), Finished Product: 100 g each.
- 2 Vol-Au-Vents to serve 6 Persons, composed of the same ingredients as the Individual Bouchées.

- Tasting

1 Ballotine and Chaud-Froid for Tasting by the Jury.
8 Individual Plates, supplied by the oOganiser must be prepared

Photo Left
French team International Catering Cup 2023
- Christophe Chiavola (Coach)
- Ludovic Durand(Team leader)

- Buffet Presentation

The Second Fish Ballotine with Chaud-Froid will be displayed on the Buffet and arranged at the Team's Discretion (part of it may be sliced).
The 2 Vol-Au-Vents to serve 6 Persons must be presented Whole
All Plates and/or Display Props must be brought by the Teams.

**** HOT DISH (PORK)

Pork Trilogy - Spicy Chorizo Sauce with Free Side

- The Teams Must Prepare:
The only requirement is that the recipe must use:

- Pork Breast
- Pork Cheek
- Pork Filet Mignon
- Iberic Chorizo

- Tasting
8 Individual Plates, supplied by the Organisers. Sent Hot, each composed of:

• A Portion of Pork Breast
• A Pork Cheek
• A Portion of Filet Mignon
• The Chorizo Sauce
• Free Side

- Buffet Presentation

6 Cold Dishes (Plate arranged as for the Tasting) will be presented of the Buffet. The Teams must bring with them any Dishes and/or Containers used for the Buffet Presentation. Requirement for the Plate used for Presentation: maximum 24 cm Diameter.

**** DESSERT

Café Gourmand Assortment

• Coffee Progrès Cake
• Chocolate- Coffee Dessert
• Coffee Soufflé – Chocolate Heart

- The Teams Must Prepare:

- 16 Individual Coffee Progrès (Individual weight 50 g maximum)
- 2 Chocolate-Coffee Desserts (Moulds supplied by the Organiser ø 160 mm – H 45 mm)
- 16 Coffee Soufflés - Chocolate Heart
(The Mini Moulds will be supplied by the Organiser: inner diameter maximum 40 mm)

- Tasting

8 Café Gourmand Plates supplied by the Organiser, each composed of:
• One Individual Coffee Progrès Cake
• A Portion of Chocolate-Coffee, taken from the 1st Dessert
• Coffee Soufflés - Chocolate Heart

A Nespresso Coffee will be served with the Café Gourmand Assortment Plate.

- Buffet Presentation

• 8 Individual Progrès Cakes
• The rest of the 1st Dessert and the 2nd Dessert Whole
• 8 coffee Soufflés

The Teams must bring with them any Dishes/Props used for the Buffet Presentation.

**** COMPOSITION OF THE JURY

The Jury is composed of Recognised Professionals in the Catering Sector, as follows:

- A Work Jury:

The Work Jury will judge the Teams based on their Profile, Hygiene and Behaviour/Attitude. It is composed of 3 or 4 Professionals who are appointed by the Founder-President of the Contest.

- A Tasting Jury:

The Tasting Jury is composed of 12 Professionals. Each Country is represented by a Judge who will not take part in the marking for the Country they represent.

- Jury information:

Joël MAUVIGNEY (Holder of the MOF -Meilleur Ouvrier de France Charcutier-Traiteur et Traiteur-distinction) is the President-Founder of the Contest.

The President of the Jury is Christophe TOURNEUX (MOF Charcutier Traiteur et Traiteur)

The Vice-President of the Contest is Jauffrey MAUVIGNEY (MOF Charcutier Traiteur et Traiteur).

**** ANIMATED By Carinne TEYSSANDIER
Animator & Food Columnist @ France Televisions (Télé Matin - Côté Cuisine - 8 Chances de Tour Gagner...)

**** REGISTERED COUNTRIES ICC 2023

Belgium - Brazil - France - Italy - Madagascar - Morocco - Mexico - New Zealand - Czech Republic - Singapore - USA - Vietnam

(*) Photo Cover:
- Joël MAUVIGNEY Meilleurs ouvriers de France (MOF - Charcutier-Traiteur / Delicatessen-Caterer)
- Christophe TOURNEUX Meilleurs ouvriers de France (MOF - Charcutier-Traiteur / Delicatessen-Caterer)
- Jauffrey MAUVIGNEY Meilleurs ouvriers de France (MOF - Charcutier-Traiteur / Delicatessen-Caterer)
- Philippe BRIZET Winner International Catering Cup 2019

Source: Press Conference @ Sofitel Arc De Triomphe Hotel in Paris
On November 23, 2022
With the Presence of:

* Joel Mauvigney (MOF Charcutier-Traiteur) - President & Founder of the Contest
* Jauffrey Mauvigney (MOF Charcutier-Traiteur) - Vice-President of the Contest
* Christophe Tourneux (MOF Charcutier-Traiteur) - President of the Juries
* Animated by Carine Teyssandier - Animator & Food Columnist @ France Televisions

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