



International SUGAR ART TROPHY

Stéphane Glacier

MEILLEUR OUVRIER FRANCE
PATISSIER



Tradition Gourmande President

Contest Theme : The fauna and flora

8 November 2020

VANNES

CONTEST REGULATIONS

Art. 1 – The public concerned, the place and the time

This high-level competition is available to professionals.

Taking place at the Chorus exhibition park on Sunday 8 Novembre 2020

Application deadline: Friday 9 October 2020

Art. 2 – The Schedule

Your sculpture must entirely be made on site, on Sunday 8 November 2020

Arrival: 7am,

Contest duration: from 8am to 4pm. Each candidate will be given a workstation equipped with a stainless steel table. Other equipment (microwave, induction cooktop, etc) shall be brought by the candidates

Contest theme: fauna and flora

Imperative: entirely created on site your sculpture must be made with cooked sugar, the candidate is obligated to use pulled sugar, blown sugar and rubans

The candidate is free to decide on the sculpture's dimensions. This sculpture must be presented on a solid base provided by the organisers. **The of Isomalt, syrups and masses of cooked sugar is authorised. White and tented pastillage is authorised but should be restraint to a maximum of 20% of the sculpture**

Prohibited: metal frames or other non alimentary frames

Must be created in your workshop before the event : 2 chocolate desserts for 6 people (1 for degustation and the other for presentation, to be placed next to the sugar sculpture) the only flavours allowed for this cake are chocolate and hazelnut

Those 2 desserts must be entirely created and made in your workshop. The candidate must use the following suppliers:

DOMORI chocolate and AGRIMONTARA hazelnut paste

- ARISTIDE dark chocolate 66% origin Cameroun "Aristide" DOMORI
- AGRIMONTARA hazelnut paste

Chocolate and hazelnut are the only flavours allowed in your dessert

Art. 3 – The selection criteria

Your application must contain a resume, 3 photos of sugar sculptures made by you and a €200 bond (which will be returned to you at the end of the contest)

At the beginning of the contest a **personalised professional jacket** as well as a **LOGRAM apron and AGRIMONTANA toque** will be given to each **candidate (please provide your size when registering your application)**. **You must wear this jacket during the entire event's duration.**

The jacket, apron and toque will be given to you in the morning of the event

Art. 4 – The awards ceremony

The awards ceremony will take place on Sunday 8 November 2020 at 5:30pm

Imperative: the candidates must wear a white professional jacket and black working pants

The winner will win **the international Stephane Glacier trophy 2020**

- 1st price: a trophy and a euro 2,000 cheque
- 2nd place: a trophy and a 1,500 cheque
- 3rd place: a trophy and a euro 500 cheque
- The best dessert price: a trophy and a traineeship at Staphane Glacier's school

The other candidates may receive books, other Traineeships and diplomas

Art. 5 – More information

For more information please contact the organiser, Mr Stephane Henrio: + 33 679 25 70 10 or +33 609 82 41 62

For DOMORI products please contact Agriland Monaco: Commercial Director Mr Regis Mascot: +33 607 12 20 10 or by email regis.mascot@agriland.mc

Art. 6 – Privacy & Image rights

The organisers have rights over all photography of the sculptures and their authors, which can be used for commercial and advertising purposes

The organisers reject all responsibilities in respect to wrong doing or potential penalties from regulatory services

Your registration to this contest marks your obligation to respect de rules sited in the above document

Thank you to our partners

