

INTERNATIONAL CATERING CUP

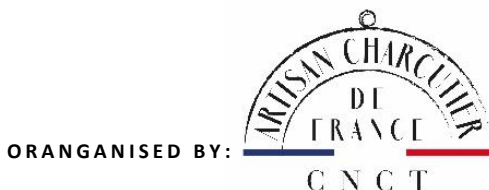
9th EDITION



CONTEST RULES

FINAL - LYON, FRANCE
TUESDAY 21, WEDNESDAY 22, & THURSDAY 23,
JANUARY 2025

World's Best Caterers Challenge
www.cateringcup.com



IN PARTNERSHIP WITH:



ARTICLE 1 - OBJECTIVES OF THE CONTEST

The Confédération Nationale des Charcutiers Traiteurs (CNCT) - with head office established at 15 rue Jacques BINGEN, Paris (75017), France - organises a contest called the INTERNATIONAL CATERING CUP or 'COUPE DU MONDE DES TRAITEURS'.

The purpose of this contest is to bring fresh energy to the catering sector and foster new culinary inspiration. It also aims to **federate the best professional catering talents worldwide in view of organising a gastronomic event.**

The challenge requires that the teams address all the aspects involved in event catering. 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 for tasting by the judges.

The ICC is an event of international standing not to be missed in which creativity, innovation, and expert skills and know-how come together at their best.

ARTICLE 2 - ORGANISING COMMITTEE

The contest is presided over by:

- **Joël MAUVIGNEY** - Holder of the 'Meilleur Ouvrier de France Charcutier-Traiteur et Traiteur distinction', President-Founder of the contest
- **Jauffrey MAUVIGNEY** - 'MOF Charcutier Traiteur et Traiteur', Vice-President of the ICC
- **Christophe TOURNEUX** - 'MOF Charcutier Traiteur et Traiteur', President of the Jury.

The Organising Committee has sole authority over all decisions related to the contest and its organisation. Any queries and requests made by the participants, teams and partners must be sent directly to the Committee at icc@cateringcup.com

The decisions made by the Organising Committee are final and may not be challenged.

The Presidents are assisted by:

- **Marjorie BOUVIER**, Contest Manager for the Confédération Nationale des Charcutiers Traiteurs (CNCT).

ARTICLE 3 - DATES & VENUE

The ninth edition of the International Catering Cup 2025 final (ICC 2025) will take place over three days:

TUESDAY 21st, JANUARY 2025

MORNING: METRO warehouse

AFTERNOON: Catering school - Maison Familiale Rurale (MFR)

- Balan 1 production site: 53 rue centrale 01360 BALAN
 - **7 teams, 4 of which on the ground floor**
- Balan 2 production site: Rue des Chartinières ZAE des Princes 01120 DAGNEUX
 - **5 teams**

WEDNESDAY 22nd, JANUARY 2025

FULL DAY: Maison Familiale Rurale (MFR) - Creation of the dishes on site

THURSDAY 23rd JANUARY 2025

SIRHA

(World Hospitality and Food Service Event)

Espace des Chefs / Hall 6 Paul Bocuse / EUREXPO- 69000 LYON - FRANCE

ARTICLE 4 - PARTICIPATION & SELECTION PROCESS

The contest is open to all professionals from the food service industry aged **at least 23** who work in a business related to the catering industry (pork butcher/delicatessen, restaurant, hotel, pastry...) as an employee or a manager.

The participants are organised into teams that are composed as follows:

- **Two** team members, one of whom is appointed **Team Captain**,
- A **Coach** who must be a tradesperson from the food service industry. The team 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 address registered 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, which is the number of contest kitchens available at the Sirha trade exhibition.

Article 4-1: NATIONAL QUALIFYING EVENT (EXCEPT FRANCE)

Participating countries may hold a national qualifying event as part of a trade event associated with food and gastronomy, with the following requirements:

- The minimum number of teams is 3, with a maximum of 4 teams entering the event.
- The event must include the creation of the two following dishes: **Starters and main dish 2 based on pork.** (Cf. themes in annex 1 and Ingredients List in annex 2.2)
- The contest must take place over a full day (creation, tasting and announcement of the results) with or without presentation of the creations as part of a display buffet.
- The national qualifying event must be held between **October 2023 and July 2024 included.**

Countries may only hold a national selecting event after obtaining a special mandate from the Organising Committee. The mandated organisers agree to respect the terms and conditions set forth in the rules and regulations within the scope of their mandate.

Article 4-2: NATIONAL QUALIFYING EVENT - APPLICATION FILE

Countries that do not hold a national qualifying event can send an Application File for review via email to M. Bouvier icc@cateringcup.com

The decision of the review process is final.

Applications will be processed on a first received first reviewed basis of the duly completed files.

Article 4-3: APPLICATION FILE

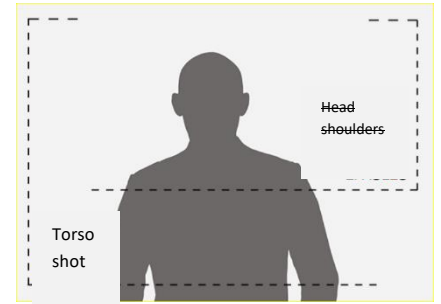
Regardless of the selecting process (selecting event or review) the following documents are required:

Teams:

1. Duly completed application form **signed by the three team members** (two teammates + coach)
2. A letter of motivation, **signed by the three team members** (two teammates + coach), to enable the organisers to better understand the team's profile.

For each team member (2 teammates + coach):

3. Curriculum vitae (CV)
4. Photocopy of valid passport or ID for European countries. Passport expiry date must exceed 6 months following entry into FRANCE.
5. HD digital photo **wearing work jacket** - head & torso shot - format .JPEG (min 600x600 pixels). **Do not insert this in another document such as the CV for example.**
6. Measurements form for the uniform jacket
7. Press articles and/or photos of receptive catering buffets



The Application File can be downloaded from the website:
www.cateringcup.com

The duly completed application form must be sent before AUGUST 30th, SEPTEMBER 2024 at the latest, via email (preferred) to icc@cateringcup.com or by post (postmark and email timestamp as proof) to:

CNCT
Confédération Nationale des Charcutiers-Traiteurs et Traiteurs
INTERNATIONAL CATERING CUP

Postal address: 15, rue Jacques Bingen - 75017 PARIS - FRANCE
Information phoneline: +33 (0)1 44 29 90 64

Only one team per country may take part in the contest. If several teams from a given country send in an application, the first complete application file received will be retained (postmark and email timestamp used as proof).

ARTICLE 5 - APPLICATION

The teams that are selected following a review of their complete application file will be notified of their participation via email after approval by the Contest Committee.

Upon receiving the confirmation email, the teams are required to pay **€800 in registration fees, non-refundable within 15 days.** Payment by bank transfer to the IBAN hereunder:

Account holder: CHAR FRANCE	
Code Iban	BIC
FR90 3000 2004 5300 0000 9422 C22	CRLYFRPP

In the absence of any contestation sent by email, and provided the team has settled the €800 registration fee, **registering to enter the contest implies full acknowledgment and acceptance** of the rules set forth in this document.

ARTICLE 6 - WITHDRAWAL / EVICTION

Article 6-1: RESIGNATION

Teams that have been selected for participation in the ICC Final have the right to withdraw for actual and serious reasons, **before September 30th, 2024, at the latest**. They should notify the Contest Committee as soon as possible and detail the reasons for their withdrawal.

If the resigning team was selected via a national selecting event, the vacant slot may be awarded to the runner up in the event if they accept to represent their country in the ICC Final.

If the resigning team was not selected via a national selecting event, the vacant slot may be awarded to any new team from another country who submit a complete Application File.

The registration fees settled by the resigning team are not refundable.

Article 6-2: EVICTION OF A TEAM BY THE ORGANISERS

Entering the contest requires that all participants abide by its rules and regulations and adopt a professional conduct that is in line with the values of the contest.

Any conduct displayed by a team or member thereof that contravenes the values of the contest or reflects negatively on its image may lead the Organisers to evict the team initially selected for participation in the ICC Final.

Such a decision may only be taken by the three Presidents of the Organising Committee and will be notified to the evicted team. The decision is final and may not be appealed.

In the case of an eviction, the slot left vacant is offered to:

- The runner up, who accept it, if the evicted team earned its place through a national selecting event.
- Or any country that submits a complete Application File if the evicted team was not selected through a national selecting event.

The registration fees settled by the evicted team will be refunded.

ARTICLE 7 - SUBJECTS (Cf. ANNEX 1)

ALL TASTINGS WILL TAKE PLACE AT THE SIRHA TRADE EXHIBITION ON THURSDAY IN FRONT OF A LIVE AUDIENCE.

ARTICLE 8 - INGREDIENTS LIST (Cf. ANNEXES 2.1 & 2.2)

ANNEXE 2.1: Ingredients List for the final in Lyon

ALL RAW MATERIALS AND INGREDIENTS NECESSARY TO PREPARE **ALL THE PRODUCTS** WILL BE SUPPLIED BY THE ORGANISERS. QUANTITIES ARE DETAILED IN THE INGREDIENTS LIST.

Any ingredients not mentioned in the ingredients list will be confiscated by the President of the jury.

If the teams wish to bring food ingredients that are not included in the Ingredients List to be used as decorative elements for the buffet, they must submit a request via email **before December 15th, 2024** mentioning the list and quantity of the products concerned.

The 4 recipe forms must be completed and sent **together** to the organisers via email to icc@cateringcup.com **before December 15th, 2024**. These forms will be used by the Work Jury to monitor progress in the preparation of the recipes. Only the Recipe Form model that is available online via the Technical Information File will be accepted.

Failure to send the 4 recipe forms together before the deadline will entail a penalty of 40 points.

Annexe 2.2: Ingredients List for a National Selecting event organised by a country, excluding France.

ALL RAW MATERIALS AND INGREDIENTS NECESSARY TO PREPARE THE **TWO DISHES (STARTERS & PORK DISH)** WILL BE SUPPLIED BY THE ORGANISERS IN THE COUNTRY OR BY THE PARTICIPANTS.

ARTICLE 9 - BUFFET

Each team will have a table with white tablecloth available to them. Dimensions:

Length 3 m x width 1 m x height 0.92 m.

For the buffet presentation, only fabric materials are allowed and must be brought by the teams.

Hard materials such as wood and plexiglass etc. are forbidden. It is also forbidden to use a tray of identical size as that of the table.

The teams will be required to prepare:

COLD BUFFET presented and accessible only from one side (facing the audience).

The theme for the decoration of the buffet is at the teams' discretion. Any decoration elements must be brought by the team. In the same way, any presentation materials used to highlight the products and add depth to the buffet must be supplied by the participants. If a buffet decoration requires a power supply, please send your request via email [before December 15th, 2024](#).

MAXIMUM height for the decor: 1.20 m as measured from the table.

Decoration running along the entire length of the back of the buffet is PROHIBITED, as this would not be in keeping with the spirit of the catering trade, and there will be a mock service by the teams standing behind their buffet for the announcement of the results.

ARTICLE 10 - FAQ

The FAQ will open on **Tuesday 1st, October 2024** and close on **Sunday 13th, October 2024**.

Please send your queries by email only to icc@cateringcup.com.

Each week a "recap FAQ file" with the answers will be prepared and sent to the teams via email.

1st recap FAQ sent on Monday 7th, October 2024

2nd recap FAQ sent on Tuesday 15th, October 2024

ARTICLE 11 - PROGRAMME (Cf. ANNEX 3)

The exact schedule of events may be slightly modified due to circumstances.

ARTICLE 12 - EQUIPMENT

1/ The teams must bring their own small utensils (knives, spatulas, spoons, forks etc, as well as any cooking dishes, cooking/baking/montage trays required to prepare the recipes and assemble their creations.

Whisks, beaters, cutters, and hand mixers will be supplied by the organisers.

Kit available at the production kitchens: the list of equipment available to the teams at each of the two production sites at the Catering School kitchens will be detailed **in the Technical Information File and available online**.

Specific kit adapted to induction hobs - Sirha contest kitchens: a specific kit adapted to induction hobs will be supplied by the organisers together with other accessories and an insulated box to transport the products. The detailed list will be included **in the Technical Information File and available online**.

It is prohibited to bring heavy equipment such as: oven, cooling unit, portable refrigerator etc.

2/ The models for the plates, trays, baking pans/circles supplied by the organisers for the tasting and cooking will be included in **in the Technical Information File and available online**.

An entry inventory of the contest kitchens will be taken to record cleanliness and equipment available. It will be signed off by the Team Captain. An exit inventory will also be taken in the presence of all parties when the teams leave their kitchens.

Any missing equipment and/or failure to return the kitchens in the condition recorded in the initial inventory (Cleanliness inventory) will result in a penalty of 40 points deducted from the final score.

ARTICLE 13: UNIFORM/DRESS CODE

Latex gloves are recommended, white only.

Participants must always wear their uniform during the tests.

- 2 full uniforms will be provided by the organisers as follows:
 - 2 jackets, 2 aprons, and 2 toquesOne set is for the events on Wednesday at the Catering School; the other set is for the events held at the Sirha venue, facing the audience.
- A full uniform including the ICC PRESTIGE jacket will be offered for the awards ceremony.

Article 14: CONTEST PARTNERS

The participants must pay particular attention to the contest partners, the full list of which will be available on the contest website.

ARTICLE 15 -COACH, COMMIS & JURY

Article 15-1: COACH

The Coaches are an active member of their team. They must be recognized professionals in the food service industry and in catering services in particular.

Drawing on their knowledge and professional skills the coaches support, advise, and coordinate their team, from their registration through to the final of the contest, including during practice and the final in Lyon. They are not allowed to take part in the actual preparation and cooking of the dishes on the days of the final.

Coaches' role in the final:

1. Arrival day: the Coaches **must** be present for the welcoming of the teammates at the Catering School, this means **from Monday**.
2. First day of the contest (Tuesday): the Coaches must be present for the first day, both at the METRO warehouse and Catering School (production site) in the afternoon.

3. Second day of the contest (Wednesday): Coaches are allowed in the preparation kitchens at the catering school with their team, **but only for 15 minutes per hour**. During this time, they can exchange with their team and offer advice.
4. Third day of the contest (Thursday): the coaches can help unload the refrigerated vans. They may also assist with the buffet structure assembly. During the preparations for tasting and sending to the jury, the Coach may exchange with their teammates from **the front of the contest kitchens**. They can supervise and support their teammates throughout the preparations.

The Coaches represent their teams throughout the tests in the final. They support their teammates but must not interfere or disrupt the work and preparations of the other teams.

As members of their teams, the Coaches will be judged by the Work Jury on their behaviour/attitude throughout the tests. This is part of the criteria that will be taken into account for the total marking.

A prize for the Best Coach will be awarded at the end of the contest (**Cf Annex 4 - Coach marking criteria**).

Article 15.2: COMMIS

In addition to the coach and team members, the teams will be allotted a commis on the first day of the final.

The commis are young professionals in training. The teams should integrate them as full members and direct them throughout the contest as a help for all their preparations.

The commis will be judged on the same basis as their teams. A prize for the best commis will be awarded at the end of the contest (**Cf Annex 4 - Commis marking criteria**).

Article 15-3: THE JUDGING PANELS

The teams will be judged by two judging panels composed of professionals who are recognised in the catering sector, as follows:

A Work Jury:

The Work Jury will assess the teams based on their profile, hygiene, and behaviour/attitude, as detailed in annex 4.

It is composed of 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.

Each team may appoint a Tasting Judge, preferably a person working in their country. The Judge is required to send before **Monday 30th September 2024, at the latest:**

1. The team registration file co-signed by the team captain
2. A curriculum vitae (CV)
3. A photocopy of their passport or identity card for European countries. Expiry date of the passport must exceed 6 months after entering FRANCE.
4. HD digital photo wearing work jacket - head & torso shot - format .JPEG (min 600x600 pixels). Do not insert this in another document such as the CV for example.
5. Measurements form for the uniform jacket

Following a review of the complete file and CV, the Contest Committee of the contest will give a decision regarding the appointment of the judge.

If no judge has been appointed, or if the judge proposed by the team is not approved by the Contest Committee, lots will be drawn from a list of judges proposed by the Organisers, before September 30th, 2024, at the latest to select a judge for the team. The teams concerned will be notified of the judge selected for their team **within 48 hours**.

These judges may hold a different nationality and have a different registered professional address from the team. They will represent the team's country but will not take part in their marking.

In addition to the above 12 judges appointed by the teams, two honorary guests will also sit on the Tasting Jury.

Once they have been appointed, and after reading and agreeing to the contest rules, the judges commit to taste all the recipes prepared as part of the test, without exception, to be able to knowingly assign all tasting scores.

The actions of the two jury panels (Work and Tasting) will be coordinated by the President of the jury who will not take part in the marking.

Moreover, only the honorary guests who take part in the tastings (2 dishes each) will decide in case of a tie between two teams. **The jury's decision is final.**

Important: A mandatory welcome dinner is organised to brief the judges sitting on the tasting panel. It will be held in the presence of the presidents and contest staff at the **Novotel on Wednesday 22nd, January 2025**. As a result, accommodation for the two nights reserved and paid for by the Organisers will be at the same location:

NOVOTEL LYON GERLAND Musée des Confluences
70 Avenue Leclerc 69007 Lyon.

ARTICLE 16: MARKING CRITERIA & POINTS (Cf. ANNEX 4)

Points will be awarded to the teams in the different tests **out of a maximum of 2200 points with weighting coefficients.**

After the announcement of the results, the final leaderboard will be displayed on the monitors, including the total points awarded to each team.

Failure to comply with any point in the present rules and regulations may entail penalties or disqualification, as decided by the jury.

The marking criteria are detailed in annex 4 of the rules.

ARTICLE 17: EXPENSES - TEAMS & JURY MEMBERS

Transportation, accommodation, and catering expenses for all team members (Captain, teammate, coach, and commis) as well as for the judge sitting on the tasting panel are covered by the organisers **for the duration of the tests.**

The teams must make their own travel arrangements and pay for their tickets (Plane and/or train) **before October 16th, 2024, at the latest.** The tickets will be reimbursed via bank transfer upon receipt of proof of purchase.

The reimbursement conditions for travel expenses, depending on the transportation means used by the teams and tasting judges will be **specified in an email sent to the 12 teams before the end of the application period, i.e., August 31st, 2024.**

ARTICLE 18: IMAGE RIGHTS

All participants in the contest: teammates, commis, coaches, presidents and judges, honorary guest, contest staff, partners and employees of the Organisers, grant said Organisers the right to use and reproduce their image as part of communication and promotional actions related to the contest targeting the partners and general public.

They give their consent to the reproduction and representation of their image using any means of communication, on all present and future materials, in particular in the media (print, TV and digital numérique) and social media.

This consent is granted for an unlimited period and is not geographically limited.

The organisers commit to ensure that the conditions governing the representation and distribution/broadcast of the images do not infringe the privacy, dignity and reputation of the individuals concerned.

ARTICLE 19 - PRIZES

All the teams entered in the event will receive a medal and a certificate attesting to their participation in the 9th edition of the contest.

1st place:

The winning team will be presented with the **Trophée Or** (Golden Trophy) and will be awarded the title of “**BEST INTERNATIONAL CATERING CUP CATERER 2025**”.

The team will also receive a **cash prize of €10,000** (ten thousand Euros) to be **shared equally**, i.e., **€5,000 paid via bank transfer to each of the two team members**.

The team will not be allowed to take part in the next editions of the contest but must agree to promote the contest in their country and to keep in touch with the French organisers in view of setting up a national team for the next edition.

2nd place:

The team will be presented with the **Silver Trophy**, a cash prize of **€4,000** (four thousand Euros) to be **shared equally**, i.e., **€2,000 paid by bank transfer to each of the team members**.

3rd place:

The team will be presented with the **Bronze Trophy**, a cash prize of **€2,000** (two thousand Euros) to be **shared equally**, i.e., **€1,000 paid by bank transfer to each of the team members**.

Additional prizes:

Six additional trophies will be awarded. Their respective marking criteria are detailed in annex 4.

a) Four prizes for the teams:

- **ICC Soup tasting**
- **Pork tasting**
- **Dessert tasting**
- **Best Buffet**

These four awards will be presented to the teams having scored the highest point totals, **excluding the winners of the first 3 places**.

A given team may not be presented with two prizes. In the event of a team scoring the highest points for two prizes, said team will be awarded the prize for which the difference in point totals with the following mark is the highest.

b) Best Commis: Assessed by the Work Jury according to the marking criteria detailed in annex 4 of the contest rules.

c) Best Coach: Assessed by the Work Jury according to the marking criteria detailed in annex 4 of the contest rules.

ARTICLE 20 - GENERAL DATA PROTECTION REGULATION (GDPR)

In organising the contest, the CNCT is required to collect personal data concerning the participants, team members, coaches, team Presidents and Judges, honorary guests, of the contest, partners.

This data will be processed by the CNCT, represented by its President, considered to be the data processor.

By taking part in the contest, the participants authorise the CNCT to collect, record and store said data that will only be used and processed for purposes necessary to the organise and execute the contest, and to comply with any legal requirements, within the applicable limitation periods.

In addition to the CNCT departments entitled to process this data as part of their role, the recipients of said data are strictly limited to date to the following: Official Bailiffs, GL EVENTS (organisers of the SIRHA), the catering school that will accommodate the teams, the hotels hosting the participants, the restaurants, Communication Agency.

The collected data will only be kept for the duration of their purpose regarding the organisation and execution of the contest and the fulfilment of the CNCT's obligations, within the applicable limitation periods.

Pursuant to the legislative and regulatory provisions in force and to articles 12 to 23 of the General Data Protection Regulation (GDPR) date April 27th, 2016, the participants have the right to access, correct, portability and delete any personal data or to limit their use. The participants may also, for legitimate reasons, oppose any processing of their personal data.

To exert the any of the above rights please contact:

- Joël MAUVIGNEY, President of the CNCT and ICC - data processor. Send your request via email to: icc@cateringcup.com

In case of issues with the processing of their personal data, the participants can make a complaint to the CNIL: phone: +33 (1) 53 73 22 22 - website: www.cnil.fr

ARTICLE 21 - INSURANCE

The participants must take out an individual civil liability insurance policy to cover them throughout the duration of the contest and provide proof to this effect. The candidates expressly agree to call upon their civil liability insurance if they cause any damage during the event.

ARTICLE 22 - MEDIA COVERAGE

The winners of the contest agree to contribute to its promotion by communicating on the event and the awards each time they have an opportunity to do so as part of various media events. They also agree to wear the official uniform of the contest for each event associated with the event. They will be allowed to use the contest logo on any material (flyers, web site...) after approval from the Organisers.

ARTICLE 23 - PRESENCE AND ROLE OF THE OFFICIAL BAILIFF

A bailiff will be present alongside the Contest Committee on Thursday 23rd, January 2025, in order to:

- Record the timeliness of the teams
- Record any infringement of the contest rules and record penalties issued by the Jury

- Record the scores awarded by the Judges.

ARTICLE 24: REGISTRATION OF THE CONTEST RULES

The Organisers reserve the right to:

- Make any changes as required by the circumstances or force majeure,
- Cancel the contest in case of force majeure.

The contest rules and regulations are governed by French law and are registered with the office of Maître Cédric BOUCHARLAT, Associate Bailiff with SELARL JURIKALIS, 2 rue Childebert - LYON - C.S. 90256 - 69287 LYON CEDEX 02 FRANCE

ARTICLE 25: COMPLAINTS / DISPUTES - LANGUAGE CLAUSE

In the case of claims or dispute, the original rules drawn up in French will have precedence.

During the contest:

- The Team Captain can contact the Organiser directly to submit a complaint.
- An answer will be given as soon as possible to avoid penalising the team making the complaint.

After the announcement of the results:

- For one hour following the announcement, only the Team Captain may lodge a complaint with the Official Bailiff, written in French and addressed to the President of the contest. After this period, no claims will be taken into consideration.
- The President of the contest will answer as soon as possible.

IMPORTANT DATES

July 2025	Official Rules of the ICC 2025 and Ingredients List in French and English available on the website
SEPT. - DEC. 2025	Complete list of ICC 2025 partners available on the contest website.
OCTOBER 1 st , 2023 AUGUST 31 st 2024	Confirmation of selected countries via email. Within 15 days: Payment of €800 registration fees via bank transfer, non-refundable. Closing of registrations for ICC Final 2025 - August 1st 2024
Sept. 30 th , 2024, at the latest	Technical Information File online including: Model of plates and other containers supplied for each dish Description of the kitchens available at the 2 production sites Equipment/appliances available at Balan 1 & Balan 2 Equipment/appliances available at the Sirha contest kitchens Layout of a Sirha contest kitchen fitted with ENODIS equipment Model for the recipe form BY 30/09/2024 appointment by the teams of a judge to sit on the tasting panel and sending of their complete application file
October 16 th , 2024, at the latest via email	1/ Allotment of contest kitchens by drawing of lots. The kitchen number also determines the order for sending creations for tasting at the trade exhibition. 2/ <u>Teams send their digital PLANE/TRAIN tickets + IBAN of the team captain</u> to the Organisers for reimbursement within 30 days. 3/ <u>Tasting Judges send their digital PLANE/TRAIN tickets + IBAN of the team captain</u> to the Organisers for reimbursement within 30 days.
Oct 1 st to 12 th , 2024 via email	Creation of the FAQ file
Dec. 15 th , 2024 via email	1) Send the 4 recipe sheets 2) Written request for additional ingredients not included in the Ingredients List to be brought by the participants for decoration purposes (list sent by mail mentioning product name + quantities). 3) Power requirements for the buffet decoration.
Dec. 31 st , 2024, at the latest via email	Request for additional guests for the Gala evening dinner on Thursday, 23 rd January 2025.