

# 9<sup>th</sup> EDITION OF THE INTERNATIONAL CATERING CUP



## ANNEX 3 - PROGRAMME

LYON  
TUESDAY 21, WEDNESDAY 22 & THURSDAY 23,  
JANUARY 2025

UN ÉVÉNEMENT :



EN PARTENARIAT AVEC :



# PROGRAMME & SCHEDULE

The schedule below is subject to change, depending on circumstances.

**REMINDER:** A team is composed of a Captain, a Teammate, a Coach, and a Commis

- Production and accommodation site: **Balan 1** - 53 rue centrale 01360 BALAN  
**7 teams, including 4 on the ground floor.**
- Production and accommodation site **Balan 2:** Rue des Chartinières ZAE des Princes  
01120 DAGNEUX  
**5 teams**  
Accommodation: Domaine de Sainte Croix 80 Allée du Château 01120 SAINTE-CROIX

Teams at Balan 1 are hereafter referred to as **Teams B1**

Teams at Balan 2 with accommodation at Domaine de Sainte Croix are hereafter referred to as **Teams B2.**

## ARRIVAL

**MONDAY 20, JANUARY 2025**

**14H00 -18H00 :** Welcoming of teams B1 & B2 as Balan 1 site only

General inspection of equipment by the contest presidents and Work Jury

Setting up of workstations

Handing out of jackets and aprons to the teams and commis.

**18H30 :** Participants'' briefing

**20h00 :** Dinner at Balan 1 for teams B1&B2, judges and contest staff

**Due to organisational requirements related to the number of meals planned, no guests other than the members of the teams (participants, coaches and/or judges) will be accepted.**

**21h00 :** Settling in accommodation on site at the school for teams B1

**Transfer by coach for teams B2 to Sainte Croix accommodation site.**

## FIRST DAY OF THE CONTEST TUESDAY 21, JANUARY 2025

- 8H00 : Breakfast at the respective sites
- 8H30 : B2 teams transfer by coach to Balan 1 site.
- 9H00 : Teams B1, B2, judges and staff leave for the METRO warehouse.
- 9H30 -13H00 : METRO warehouse: Selection of the first basket for the pork side dish.  
Return to Balan 1
- 12H00-14H00: Cefroc staff, including the commis arrive from Paris. Appx. 20 pers. **Drawing of lots for the teams' commis.**  
Lunch for teams B1&B2 in priority, followed by the judges then contest staff.
- 14H00 -16H00 : Setting up in the kitchens, **with no preparation of the fish or meat, no cooking.**  
Time to be used only for peeling, weighing, **no cutting/slicing allowed.**  
**Preparation of the chicken and scraping of pork feet.**  
The commis is present alongside the other team members  
Inventory of equipment available in the cooler box + 2 cutting boards per team  
**!! Balan 2: Inventory of the equipment specific to induction hobs**
- 16H00 -17H00 : Clearing of the work post.
- 17H00 - 18H30 : Briefing given on both sites
- 19H00-20H30 : Seated hot meal at site B1 for B1 teams and contest staff.  
**Due to organisational requirements related to the number of meals planned, no guests other than the members of the teams (participants, coaches and/or judges) will be accepted.**  
B2 teams' dinner at Sainte Croix.
- 21H30 : Return to the dorms

**SECOND DAY OF THE CONTEST  
WEDNESDAY 22, JANUARY 2025**

12 hours of tests

7H00 : Participants' breakfast

7H30 : Participants are ready in full contest uniform

8H00 : Beginning of the tests

Soft drinks, hot drinks and soda will be available over the two days of the competition.

8H00 - 18H00 : Work in the preparation kitchens with the commis to help the teams.

The lunch break is not mandatory, but the cafeteria will be open to the participants from **12.30 pm to 2 pm**. During this period portrait photos will be taken of each team in full official uniform (cf. Article 6-3)

18H00 : End of the tests

18H00 -19H00 :

Loading of the creations into 6 refrigerated vans rented by the organisers (2 teams per vehicle)

Hooking up of the refrigerated vehicles 220 V; 50 m extension cords will be available on site.

Security guards will be present overnight on both sites to watch over the vehicles.

**Cooking overnight, between Wednesday and Thursday is allowed.**

19H00 - 20H00 : Clearing of the kitchens.

20H00 - 21H30 : Dinner at both sites (Balan 1 and Domaine de Sainte Croix)

21H30 : Return to the dorms.

**THIRD DAY OF THE CONTEST  
THURSDAY 23<sup>rd</sup>, JANUARY 2025**

5H30 : Breakfast on site

6H00 : Departure of the convoy of vehicles:

6 refrigerated vans + staff vehicles + teams' coach, to the Sirha venue.

*Approximately 45 min.*

6H45 : Arrival at the trade exhibition venue.

- 7H - 8H : Entry inventory of the Sirha contest kitchens  
Unloading of the trucks and installation of products and equipment in the kitchens
- 8H - 9H : Arranging the buffet structures (dressing, décor, display props, etc.)
- 9H - 10H : Professionals and members of the press have access to contest area.
- 9H -10H : Entry of each team in their contest kitchens - **allotted by drawing of lots, as officially notified via email.**  
*Timing: one team every 5 minutes.*  
Finishing touches in the kitchens and preparation of the creations for tasting by the judges.
- 10H15 : Opening of the contest and Introduction of the members of the Tasting Jury.
- 11H00 : Beginning of the tasting.
- 11H - 12H : **Sending of 1<sup>st</sup> tasting - STARTER**  
8 plates with 2 different starters: eggs and **hot** bao bun  
*Time allotted for each team: 5 minutes*  
*After 4 minutes 30 sec, plates cleared for marking of the dishes.*  
*(Team 1: 11:00 to 11:05, team 2 11:05 to 11:10, team 3 11:10 to 11:15 etc.)*
- No break: sending of the 2<sup>nd</sup> dish for tasting.*
- 12H - 13H : **Sending of the 2<sup>nd</sup> tasting: DISH 1 - ICC SOUP + CHICKEN IN WHITE DRESS**  
8 plates for Dish 1, including **hot** ICC Soup + portion of chicken chaud-froid (wing and leg)  
*Time allotted for each team: 5 minutes (same process)*
- 13H - 13H15 : **Pause** in the tasting to allow the teams to set up the 3<sup>rd</sup> dish for tasting
- 13H15 - 14H15 : **Sending of the 3<sup>rd</sup> tasting, served hot - PORK DISH 2**  
8 plates for Dish 2, including pork loin and one stuffed pork foot, béarnaise sauce and free side dish.  
*Time allotted for each team: 5 minutes (same process)*
- 14H15 - 15H15 : **Sending of the 4<sup>th</sup> tasting - DESSERTS**  
8 plates composed of a slice of cake, a serving of dessert and one soufflé crêpe **served hot.**  
*Time allotted for each team: 5 minutes (same process)*
- After sending their desserts, the teams must exit their contest kitchens and remain backstage until the last team has sent their desserts.*
- 15H15 : End of the tasting

15H15 - 16H00 : The teams set up/arrange their creations on their buffets.

16H00 - 16H30 : Marking of the buffets by the judges

Teams and coaches clean the contest kitchens and load the vans, assisted by the commis  
Preparation of the space for the Awards ceremony

16H30 - 16H50 : Deliberation by the jury

16H45 : Meeting in the backstage area for all teams, jury members, commis, contest staff  
**in full official uniform.**

17H00 : Official photograph

17H30 - 18H30 : **Announcement of the results & Photos with the official partners.**

18H30 - 19H30 : The teams clear their buffets.

20H00 : Transfer by coach of the teams and Eurexpo-Sirha jury members to the Abbaye de Collonges Paul Bocuse for the Gala dinner.

**No equipment/appliances/utensils are allowed on the bus.**

Requests for additional guests for the gala dinner at Abbaye de Collonges must be made by mail before **Decembre 31<sup>st</sup>, 2024** (Estimated price for a menu, to be confirmed: 120 euros payable in advance by bank transfer).

**The conditions for purchasing additional reservations will be specified in an email sent to the 12 finalist teams before September 30<sup>th</sup>, 2024, at the latest.**

00H00 : Return from l'Abbaye to the accommodation sites by bus:

- 1 'Teams bus' stopping at Balan 1 and Domaine de sainte Croix
- 1 'Judges + staff bus' stopping at NOVOTEL Lyon Gerland hotel Musée des Confluences.