



confédération nationale
des charcutiers traiteurs

8TH EDITION

**CATERING
WORLD CUP**

17, 18, 19 JANUARY 2023

Sirha Lyon - France

PRESS KIT

*Twelve teams competing for
the title of World's Best Caterer!*

*A contest organised by the CNCT,
French Confédération Nationale des
Charcutiers-Traiteurs et Traiteurs.*



FOREWORD

WHO WILL SUCCEED SINGAPORE, WINNERS OF THE PREVIOUS EDITION?



Three days of competition during which the teams will demonstrate wonders of **creativity, skill, and mastery** in the catering trade. Beyond the performance, the added value lies in **the human facet. Determination, generosity, interpersonal skills, and talent** are essential qualities in order to succeed in the International Catering Cup contest. The participants learn to **surpass themselves** and **push beyond their limits** for the benefit of international gastronomy.



Joël Maurigney

President of the CNCT,
President Fonder of the International Catering Cup.

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INTERNATIONAL CATERING CUP

This internationally renowned contest brings together professionals from all over the world to challenge their talents and skills and crown the best team in the multi-faceted trade of caterer.

Since its creation in 2008, the ICC has become a reference. From January 17th to 19th 2023 as part of the Sirha trade exhibition, it will uphold and promote **creativity and innovation through crossdisciplinary know-how.**



Twelve teams are working hard ahead of the Sirha in an effort to reach first place and win **the Golden Trophy and title of 'World's Best Caterer'!**

WHO CAN PARTICIPATE?

The contest is open to all professionals in the food service industry who are **at least 23 years old** and work in the events catering sector. The teams are composed of **two participants**. For this edition: **the teams will also include a coach**. Holders of the 'Meilleur Ouvrier de France' distinction may not take part in the ICC.



NEW POINTS

NEW POINTS IN THE MARKING AND PRIZES

COACHES

This year introduces **a coach** who is considered as **a team member**. They will be judged in the same manner as their teammates.

Coaches are recognised professionals in the food service industry. Although they will not take part in the preparation of the dishes, **their role is essential in delivering recommendations, offering support, and ensuring team cohesion**, from registration through to the final at the Sirha trade exhibition.

CEPROC COMMIS

The Work Jury will award a **Best Commis Prize**.

Why a reward for the Commis?

Working in the shadows, discrete, fast, attentive to their chefs, to the team. Commis is a starting point, a springboard, a mandatory stage, but the commis is also an essential worker in the trade. **Without a Commis, there is no brigade.**

The commis is like a deckhand on a ship: essential, often young, dedicated, and full of energy. Beyond their human investment, **their skills are very real: knowing how to prepare, to carve, organise with precision, manage time, and respond to the needs of the team.**

The ICC wished to place the emphasis on these key workers by rewarding their work, **a booster for their careers** thanks to the recognition of their skills in front of **an international audience.**





THEMES

COCKTAIL APPETIZERS

16 Ravioles

Chicken-caviar.

16 Fingers

Chicken Pressé.

16 cocktail pieces

Vegetables & caviar.

FISH DISH

2 Fish ballotins

Cod, salmon, tuna.

8 Seafood morsels

Cod, salmon
tuna, mussels.

2 Vol-au-vent

6 persons.

PORK DISH

Pork trilogy - chorizo spicy sauce with free side.

There are no specific requirements for the preparation of this dish.

However, the following must be used in the recipes:

**Pork breast
Pork cheek
Pork filet mignon
Iberic Chorizo**

DESSERT ASSORTMENT

6 individual coffee Progrès cakes

2 chocolate-coffee desserts

16 coffee-chocolate heart soufflés

The accompanying side dish must **be prepared on location at the Sirha**. The ingredients (excluding ingredients voucher) will be supplied by our partner **METRO** and only revealed to the participants on **Tuesday 17th January 2023 morning at the METRO warehouse**.

The maximum value of the 'side basket' **must not exceed €50** and will be checked and weighed at the till.

**THE DISHES
MUST BE
PRESENTED
ON A PLATE
FOR THE
TASTING
AND BUFFET.**



The 8th edition
of the International
Catering Cup will be
hosted by
Carinne Teyssandier.

Broadcaster and food commentator
at France Télévisions: Télématin,
Côté cuisine, 8 Chances de tout
gagner...

NATIONAL SELECTING EVENTS

Countries are free to hold or not a **national selecting event**.

If no such event is organised by the candidate country, selection will be after review of **a dossier** sent to the CNCT (the Organisers) in France.

This year, **three countries** held a national selecting event:

FRANCE
MEXICO
VIETNAM

  **FRANCE**



LUDOVIC DURAND (Team leader)

CHRISTOPHE CHIAVOLA (Coach)

CLÉMENT CHARLIER (Team member)

CSR COMMITMENT CORPORATE SOCIAL RESPONSIBILITY

1. Rational use of raw products to reduce wastage

- Ingredients order form precise in specifying quantities.
- Excess products reconditioned and reused by students for training.

2. Use of local products

- 90% of raw materials are purchased locally.
- The test themes are mindful of the seasons.

3. Processing of biowaste

- Biowaste will be directly composted at the Maison Familiale Rurale in Balan.

PROGRAMME

TUESDAY 17 JANUARY 2023

9H-13H Choice of the products basket for the pork side dish at the Métro warehouse

14H-16H Drawing of lots for the teams' commis
Drawing of lots for the tasting jury judge by the team leader (for team who have not appointed a judge)

17H-18H30 Participants' briefing

WEDNESDAY 18 JANUARY 2023

8H-18H Tests in the preparation kitchens throughout the day

THURSDAY 19 JANUARY 2023

9H-10H **Privileged access to the contest zone for professionals and press members**

9H-10H Installation of the teams in their contest kitchens allotted by drawing of lots

10H15 Beginning of the contest, entrance of the Tasting Jury

11H Beginning of the tasting

11H-12H **Sending of 1st tasting – Cocktail appetizers**

12H-13H **Sending of 2nd tasting – Fish dish**

13H15-14H15 **Sending of 3rd tasting – Pork dish**

14H15-15H15 **Sending of 4th tasting – Dessert assortment**

15H15-16H The creations are arranged on the buffet

16H-16H30 Marking of the buffets by the judges

16H30-16H50 Deliberation

17H **Family photo, accessible to the press.**

17H30-18H30 **Announcement of the results**

PRESIDENCY

PRESIDENT FOUNDER OF THE CONTEST

Joël MAUVIGNEY
(MOF Charcutier-Traiteur)



Joël Mauvigney was born into a family of pork butchers. **In 1985 quite naturally he took over the family business that was created in 1963 in Mérignac.**

In 1986, he was awarded the distinction of **'Meilleur Ouvrier de France Charcutier Traiteur'**.

In **2008**, Joël Mauvigney **created the International Catering Cup**. At the time he was vice-president of the CNCT, of which he **became president in 2009**.

In 2017 he also became president of the **Confédération Générale de l'Alimentation en Détail (CGAD - Retail Food Association)**.

“ This edition will bring together eighty people at the Paul Bocuse. ”

VICE-PRESIDENT OF THE CONTEST

Jauffrey MAUVIGNEY
(MOF Charcutier-Traiteur)



PRESIDENT OF THE JURY

Christophe TOURNEUX
(MOF Charcutier-Traiteur)



TEAMS & COACHES

BELGIUM



NICOLAS TOURNAY

Team leader
Cooking teacher
Institut Notre Dame
Fleurus.



PIERRE DE BIDART

Team member
Chef - APTit
Gastronomic restaurant
Caterer.



DANY LOMBART

Coach
Chef and owner of
La Table du Moulin de
Ferrières.

BRAZIL



PAULO ARAUJO

Team leader
Chef - Cozinha.



THIAGO FARO

Team member
Pastry chef - Confeitaria.



RAFAEL GOMES

Coach
Founder and chef
Restaurant Itacoa.

FRANCE



LUDOVIC DURAND

Team leader
Head Chef
Meffre Traiteur Events.



CLÉMENT CHARLIER

Team member
Caterer
Une Histoire sans Faim.



CHRISTOPHE CHIAVOLA

Coach
Chef 1* Michelin
Consultant.

 **ITALY**



**ANDREA
MANTOVANELLI**

Team leader
Chef - Andrea
Montovanelli.



FEDERICO CORSI

Team member
Chef
Hotel Funivia.



MATTEO MANSI

Coach
Chef - Auberge
de Théo.

 **MADAGASCAR**



**FENOSOA
RAHAJAMALALA**

Team leader
Line cook
Restaurant Marais.



**BODOSAHONDRA
RAKOTOVAO**

Team member
Pastry chef
Restaurant Marais.



**HERILALAINA
RAVELOMANAMA**

Coach
Chef and associate
Restaurant Marais.

 **MOROCCO**



**FADEL
OUAHHABI**

Team leader
Kitchen manager
Hotel Ibis.



**ZOUHEIR
KOUSSAIMY**

Team member
Executive Chef
Naoura Barrière
Marrakech.



LAHCEN IDOUAKRIM

Coach
Director of the
OUAKRIM service
company.

 **MEXICO**



PAULINA AGUILAR BURGOS

Team leader
Sous-chef
Restaurant Potzolcano.



IDANIT MEDINA

Team member
Sous chef
Balcon Del Zocalo.



CARLOS ALBERTO CANO LÉON

Coach
Chef-owner
Restaurant Potzolcano.

 **NEW ZEALAND**



DANIEL NGUYEN

Team leader
Executive chef
Doube Tree by Hilton.



KENJI YOSHITSUKA

Team member
Pastry chef
Good Group Hospitality.



JEAN WAN

Coach
Chef - Lecturer
Auckland University of
Technology.

 **CZECH REPUBLIC**



JAN HORKY

Team leader
Private chef.



RADEK DAVID

Team member
Executive chef
Aramark.



PETR HAJNY

Coach
Chef - Park Hotel
Popovičky.



SINGAPORE



EUGÈNE LI YANGYI

Team leader
Chef
Restaurant Atout.



CHIAK SEAH YANG

Team member
Founder of Chiak
pastry shop.



JEREMY GILLON

Coach
Patron & chef exécutif
de JAG.



USA



PASCAL KAMIN

Team leader
Chef, caterer and
chocolatier - One 65.



CLÉMENT GOYFFON

Team member
Pastry chef
One 65.



CLAUDE LE TOHIC

Coach
MOF Cook
Partner-Chef
One 65.



VIETNAM



TRUONG VU XUAN

Team leader
Executive chef
Ola Ola Corporation.



HIEP NGUYEN

Team member
Executive sous-chef
Hervé Dining Room
restaurant.



HERVÉ RODRIGUEZ

Coach
Chef - Hervé Dining
Room restaurant.

THE JUDGES

The judges **ensure that the professional skills** required to win the International Catering Cup are upheld. Their role is essential, and they are selected for their **complementarity** and **career paths**.

WORK JURY

The Work Jury plays an **important part**. The judges not only assess all the teams' work from an **irreproachable vision of their trade, but, this year, they will also be marking the coaches and commis**. The panel is composed of 4 judges.



DAVID BRET

MOF Pork butcher/caterer
Caterer, catering teacher
at Jonzac school of
catering.



JULIEN DENJEAN

MOF Pork butcher/
caterer,
Manager Denjean pork
butcher shop



JEAN-MARIE GAUTIER

MOF Cook
"Toque de France"
Gastronomy consultant at
Folie Boulart.



ROMAIN PELLET

MOF Pork butcher/
Caterer
Caterer/owner of
RP Traiteur.

GUESTS OF HONOUR

The guests of honour take part in the tasting of the dishes and will **have the final say in case of a tie between two teams**.



RÉGIS MARCON

Creator of the renowned
Maison Marcon, President
of Honour of the Bocuse
d'Or and Winner of the
Bocuse d'Or 1995.



PIERRE MIRGALET

MOF Chocolatier and
master artisan -
Gujan Mestras.

TASTING AND PRESENTATION JURY

Its members assess **the taste and aesthetic qualities** of the creations:

assembling technique, products' holding, right seasoning, right cooking method/timing, and creative touch in working with the products. They also mark the aesthetic aspect of the buffets. It is composed of 12 judges.

BELGIUM



ARNAUD HAMOLINE

BRAZIL



EDUARDO RIBEIRO

FRANCE



GREGORY MIRER

ITALY



LEANDRO LUPPI

MADAGASCAR



ROCCO
ANDRIAMIARISATRANA

MOROCCO



ANDRÉ AUDOUY

MEXICO



GUY SANTORO

NEW ZEALAND



DAVID SHERLOCK

CZECH REPUBLIC



TOMAS HORAK

SINGAPORE



PATRICK
HEUBERGER

USA



ROBERT
SULATYCKY

VIETNAM



PIERRE FRANCK
SALAMON

PRIZES

All teams will be presented with a medal and a certificate attesting to their prize and/or participation in the eighth edition of the International Catering Cup.

1st Prize

The winners will receive the **Golden Trophy** and earn the title of **“WORLD CATERING CHAMPIONS 2023”**.

They will also receive €8,000

The winning team may not take part in the next editions of the contest and agree to promote the ICC in their country.

2nd Prize

The team in second place will be presented with the **Silver Trophy**

They will also receive €4,000.

3rd Prize

The team in third place will be presented with the **Bronze Trophy**

They will also receive €2,000.

5 additional trophies will be presented

Prize for the best Appetizer

Prize for the best Fish Dish

Prize for the best Pork Dish

Prize for the best Dessert

New prize introduced this year

Prize for the Best Commis

8TH EDITION

GENERAL INFORMATION

The eighth edition of the International Catering Cup 2023 will take place over **three days**.

TUESDAY 17TH JANUARY

Morning: METRO warehouse

Afternoon: **MFR Balan** (Maison Familiale Rurale

Balan is a school of catering)

53, rue Centrale 01360 Balan.

WEDNESDAY 18TH JANUARY

MFR Balan school of catering.

THURSDAY 19TH JANUARY

Sirha (International Food Service and Hotel Trade Exhibition).

Espace des Chefs / Hall 6 Paul Bocuse

EUREXPO - 69000 LYON.

PRESS ACCESS FOR THE FINAL

From 9 am - January 19th, 2023.

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THE CNCT

The CNCT, 'Confédération Nationale des Charcutiers-Traiteurs et Traiteurs' trade association was founded in 1891 to **represent and defend the collective interests of Pork Butchers and Caterers in France.**

The association is managed by a board of administration composed of regional delegates who represent all the French departments. Since January 2009, it is presided by **Joël Mauvigney** pork butcher caterer in Mérignac and holder of the Meilleur Ouvrier de France distinction.

SIRHA

The ICC enjoys the ideal environment to reward the World's Best Caterer: **Sirha trade exhibition, the international platform of gastronomy and all its players.** The catering sector holds an important place to promote the contest and the participants in the adventure it represents.

Sirha Lyon is the **reference event worldwide for the Food Service and Hospitality industry.** It is a meeting place where players in the sector come to share and exchange. Visitors come to **discover, find inspiration, to reflect on the trade and the opportunities of today and for tomorrow.**

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