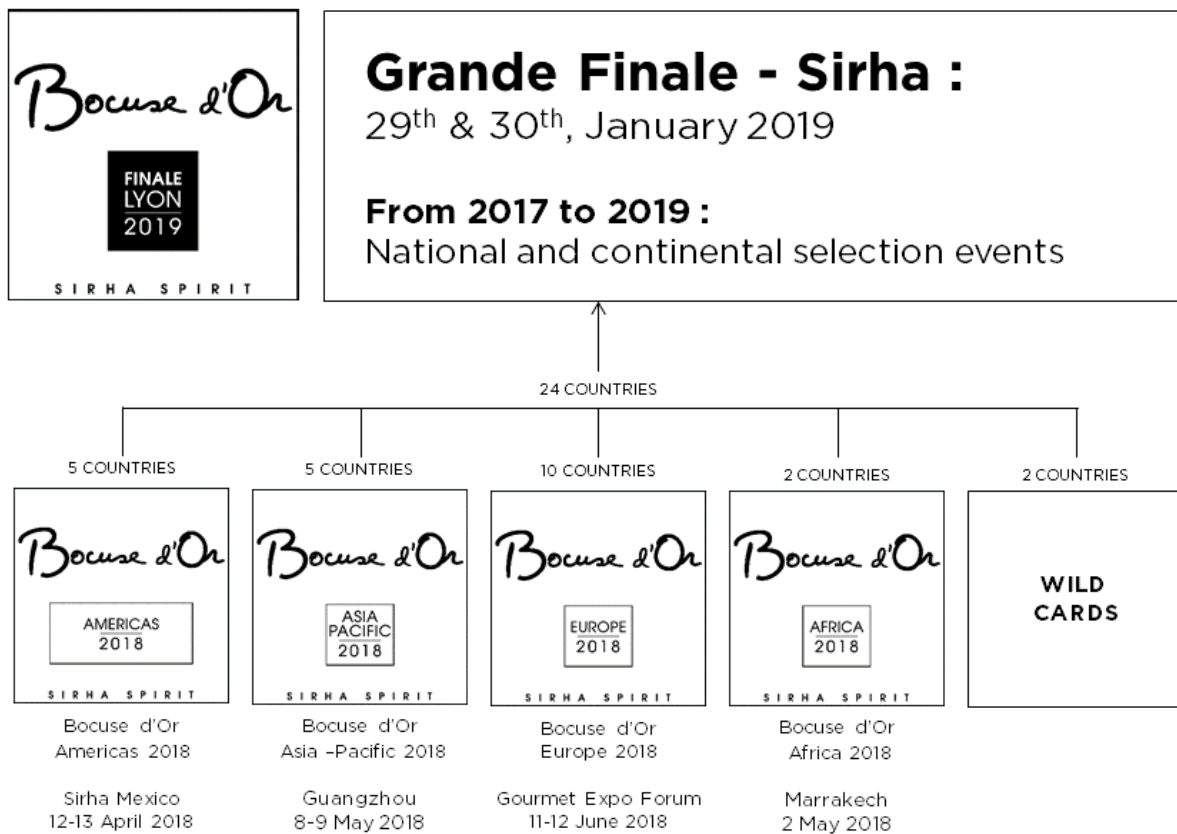


GENERAL INFORMATION

The Bocuse d'Or Americas 2018 will take place as part as the Sirha show in Mexico on April 12th and 13th. It will be held as part of Sirha Mexico (April 11th – 13th), an international trade show “the world hospitality & food service”

Twelve countries will be competing in this Americas selection event. They will be selected by the Continental Organizing Committee (C.O.C) presided over by Guy SANTORO. The contest will also serve to select the 5 best chefs from Americas who will participate in the Grand final of the Bocuse d'Or 2019.

The flowchart hereunder illustrates the process leading to the final.



About Bocuse d'Or:

In January 1987, Paul Bocuse created the Bocuse d'Or, a revolutionary gastronomy contest. Replicating the codes of major sporting events, he imagined a true show placing the emphasis on cooking and on the chefs.

The idea: bring together 24 young chefs from all over the world, among the most promising talents of their generation, and have them prepare superb dishes within 5 hours 35 minutes, live in front of an enthusiastic audience. And to tell them apart: a jury composed of the most illustrious chefs of the planet.

Beyond a mere cooking contest, the Bocuse d'Or is a show that draws extraordinary media coverage. Many talented chefs have made a name for themselves thanks to the contest.

The next Bocuse d'Or grande finale will take place on 29th and 30th January 2019, during Sirha 2019 Trade Show.

TESTS FOR 2018

I. PRESENTATION ON PLATE

MAIN PRODUCT

Salmon (whole piece, with head)

From: Chile.

Size: 2.5 – 3.5 kg

The fruits and vegetables used for this recipe will be brought by the teams.

The candidates may send their recipe to the Organization Office before March 5th 2018.

IMPOSED THEME:

Dish to serve 9 persons to be presented on plates only, furnished by the organizer.

The 9 plates must be prepared and sent together, that is say 5 hours after the beginning of the test.

6 plates to be prepared for the tasting Jury, and 3 plates to be prepared as below:

1 plates for the Presidents' table, 1 plate for the official photograph and 1 plate for the video.

All products for the theme must be used and should be clearly identifiable visually and/or through their taste.

Everything featured on the plate must be edible. No non-edible decoration elements will be allowed.

It is strongly recommended that the teams bring with them any products that are specific to their country.

The candidates will be able to place their products in the refrigerated units that are made available to them on the day of the contest when taking possession of the contest kitchens. However, it is strictly forbidden to arrange these products in the kitchens (outside the units) at this time. The Organizers decline responsibility for any theft or deterioration of the products and/or equipment.

IMPORTANT

The main product will be prepared on the day of the contest and will necessarily be those supplied by the organiser. The Americas Continental Organizing Committee will disqualify any candidate using his/her own products for the contest.

TESTS FOR 2018

II. PRESENTATION ON PLATTER

MAIN PRODUCTS

Suckling pig (whole piece)

From: Mexico.

Size: 5.5 - 6.5 kg.

Berries (free choice, one or several): raspberry, strawberry, blackberry, cranberry, blueberry

IMPOSED THEME

Dish to serve for 9 persons presented on a platter, none will be presented on plates*.

*Plates will be supplied by the organizer.

The preparation must include 3 garnishes which are left to the candidates' discretion.

The products for the theme must be used and must be identifiable visually and/or through their taste.

The preparation to serve 9 persons must be sent 5.35 h after the start of the test.

Small non-edible decoration are tolerated on the dish.

This test encourages the teams to express the cultural heritage of their country, region, land and their traditions. This should translate through the taste, presentation, choice of products for decoration, cooking technique and/or the use of herbs and spices. This aspect will be taken into consideration by the tasting jury.

It is strongly recommended that the teams bring with them any products that are specific to their country.

The candidates will be able to place their products in the refrigerated units that are made available to them on the day of the contest when taking possession of the contest kitchens. However, it is strictly forbidden to arrange these products in the kitchens (outside the units) at this time. The Organizers decline responsibility for any theft or deterioration of the products and/or equipment.

IMPORTANT:

The product will be prepared on the day of the contest.

The will necessarily be only supplied by the organizer. The Americas Continental Organizing Committee will disqualify any candidate using his/her own products for the contest.

Please notice that both of the recipes that will be sent to the Organization Office have to be detailed and explained. If not, penalties will be applied.