



February 5-9, 2016,

Paris, Parc des expositions Paris Nord Villepinte

As part of the Europain Paris trade show

Rules & Regulations: General

Organiser

The owners of the 'Coupe du Monde de la Boulangerie':

- Confederation of the Bakery & Pastry

- French Team

-Ekip

have entrusted its organisation to

GL events Exhibitions

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PREAMBLE

Dear teams,

This document contains the official rules and regulations of the 'Coupe du Monde de la Boulangerie' and introduces everything you need to know in order to manage your application dossier, and to prepare for the contest that will be held at the Parc des Expositions Paris Nord Villepinte venue as part of the Europain trade show, from February 5th to 9th 2016.

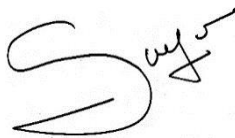
All applicants must read and acknowledge this document in its entirety, as presenting an application for participation implies a full understanding of, and agreement with the different clauses set forth therein.

The Organiser is at your disposal to answer, **in writing**, any points may you wish to clarify.

Good luck to all.

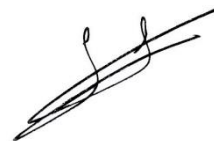
Florent SUPLISSON

Director of the contest



Christian VABRET

President-Founder



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A – Presentation

ARTICLE 1 – The contest

The 'Coupe du Monde de la Boulangerie' will be held from February 5th to 9th, 2016, at the Parc des expositions Paris Nord Villepinte venue in France, as part of European trade show. The event is organised by GL events Exhibitions.

This international bakery contest is open to all countries.

The tests are performed live in front of an audience, and the event aims to reflect the latest trends in the Bakery trade around the world. The emphasis is placed on aesthetics and taste. It also has for objective to highlight the diversity of practices in bakery, both in terms of heritage and savoir-faire. Today it offers a springboard for professionals from the bakery industry and serves to reveal the best bakers in the world.

Presidency of the 2016 edition of the contest:

- M. Christian Vabret: honorary president, creator of Coupe du Monde de la Boulangerie
- The President of the Jury

ARTICLE 2 – International Organising Committee (I.O.C.)

The International Organising Committee is presided over by **Christian Vabret** - founder of the contest – and accompanied by Nathalie Breuil member of the profession.

And representatives of GL events Exhibitions:

- **Anthony Robin**
- **Gauthier Marconnet**
- **Justine Guigues**

Email address: bakerycup2016@gmail.com

In consultation with the I.O.C. the President of the Jury reserves the right to take sovereign decision

ARTICLE 3 –National selection events “ Louis Lesaffre Cup”

The **national selection events “Louis Lesaffre Cup”** serve to determine the best representatives from the country in order to set up a national team composed of 3 bakers, one per speciality 'Baguette & Breads of the World', 'Viennoiserie & savoury bakery and 'Artistic creation'.

The objective of the national rounds is as follows:

- Animate and develop the network of professional bakers in the country.
- Hold a contest in which at least 3 baker candidates will take part.
- Create the best team to represent their country in the final of the Coupe du Monde de la Boulangerie in 2016.

ARTICLE 4 –International selection events “Louis Lesaffre Cup”

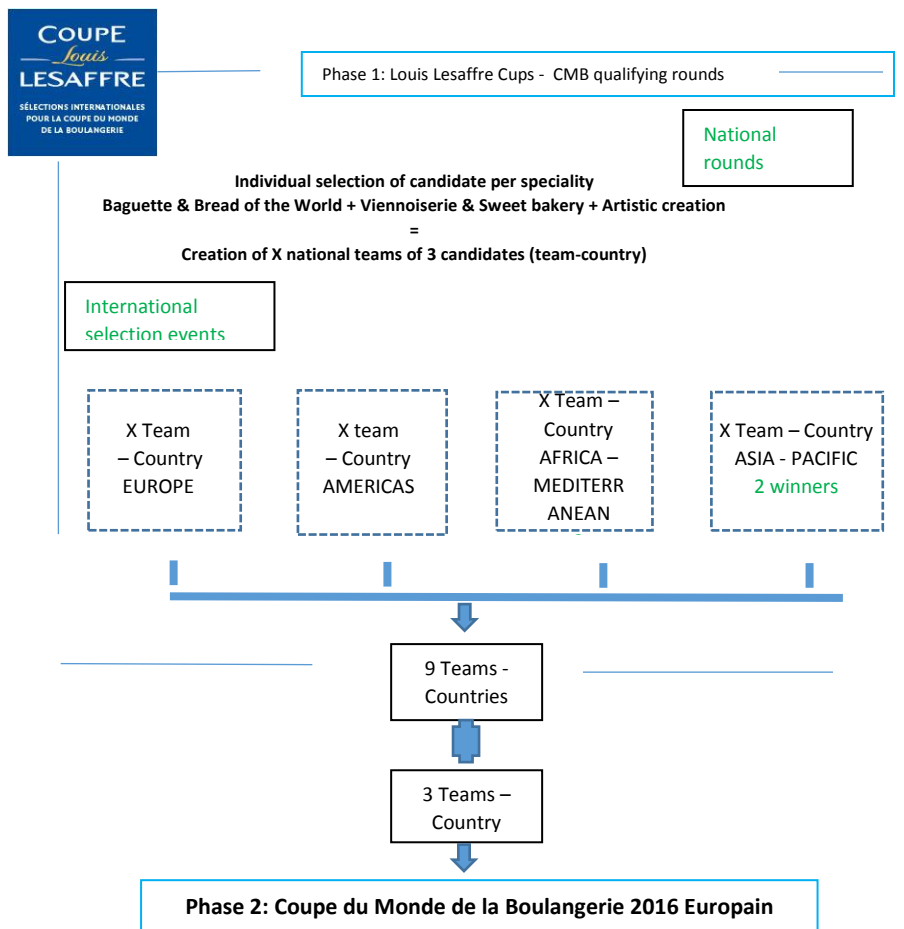
The 4 international selection events “Louis Lesaffre Cup” concern the teams for each geographical zone from countries of the following regions: Americas, Europe, Asia-Pacific and Africa Mediterranean.

The following will be selected to take part in the Coupe du Monde de la Boulangerie in Paris in 2016:

- 2 countries from the Americas selection event
- 3 countries from the European selection event (2 Western Europe , 1 Central and Eastern Europe)
- 2 countries from the Asian-Pacific selection event
- 2 countries from the Africa/Mediterranean selection event

The three countries that won the previous Coupe du Monde de la Boulangerie (Japan, USA, Taiwan) have already earned their place in the Coupe du Monde 2016, in which they will be competing to keep their title. These countries are nevertheless required to select new candidates that will compose the National team.

ARTICLE 5 –Selection process: ‘Louis Lesaffre Cups’



B – Jury

ARTICLE 6 – Jury

The international jury is composed as follows:

- **Jury of professionals from the bakery industry**

- President of Honour,
- President of the jury,
- 6 jury members,

1° President of Honour, Founder C.VABRET

He will be responsible for seeing to the smooth running of the contest, respectful of the values promoted by the Coupe du Monde de la Boulangerie and Louis Lesaffre Cup

2° President of the Jury:

The President will not take part in the marking. His role is to:

- Liaise with the jury of the current edition
- Make the final decision in the case of disputes / complaints
- Enforce the rules and regulations and promote the contest spirit with the members of the jury and the teams.
- Intervene at any time to disqualify a candidate or member of the jury who fails to comply with the rules and regulations.

3° The 6 members of the Jury:

They are selected by the I.O.C. among professionals from the bakery industry.

They are chosen on the basis of their skills and abilities as well as their professional representativeness. The members of the jury are not related to the candidates, and have no family ties, work relationships or training/coaching relationships with the latter. Their nationality is different from that of the countries competing in the event.

All members of the jury agree to take part in all tasting assessments, without reservations, including for health reasons and/or philosophical criteria.

The jury may convene after each marking session, upon request presented to the President of the Jury.

The marks awarded by the members of the jury are noted and recorded daily. It is possible for the members of the jury to make modifications to their marks up until the eve of the announcement of the results.

In case of duly recognised force majeure, the organisers reserve the right to appoint a replacement.

The composition of the jury will be disclosed **one month before the competition date**, at the latest.

The I.O.C. will accept no withdrawals after **15 December 2015**.

Publishing and disclosing notes and/or comments concerning the teams' work via social media is strictly forbidden during the contest.

Uniforms

The uniforms include as follows:

- Jacket (supplied by the Organiser)
- Black pants
- Toque (supplied by the Organiser)
- Black shoes

ARTICLE 7 – Jury: Press – Gastronomy – Nutrition

A culinary critic, a journalist or a nutritionist may complement the jury.

They will not take part in the marking of the tests, or in the results of the contest. They will however each award a 'special prize'.

C – The teams

ARTICLE 8 – Participating teams– composition and roles

Submitting an application for participation in the contest implies full and unreserved acceptance of the present rules and regulations by all members of the participating teams.

The teams are composed of 3 bakers, one per speciality, assisted by 3 supply bakers (2nd place in the national rounds), in the case of default by one of the bakers initially selected.

- Baguette & Breads of the World
- Viennoiseries & savoury bakery*
- Artistic creation

*Part common to three candidates

A coach, whose role is to drive the team to their highest possible level of performance. The coach has no authority regarding the contest.

The candidates

As a reminder : From the Louis Lesaffre Cup, the candidates respect the selection criteria of the CMB

Candidates are:

- responsible for the use of the 'Coupe du Monde de la Boulangerie' brand name.
- in charge of liaising with the I.O.C.

They agree to:

- enforce the values of the 'Coupe du Monde de la Boulangerie' in their country during the international events,
- respect the contest rules before, during and after the tests,

ARTICLE 9 – Coach status and role

The coach's function is to help the members of the team to achieve the level of technical skills and mastery required for the contest. His/her role concerns the preparation stages, through training, motivating, and organising ahead of the event. Coaches do not play a role during the contest itself.

The coaches may contribute to the cleaning of the contest kitchens after the tests.

A dedicated space will be reserved for the coaches in front of the contest kitchens.

ARTICLE 10 – Candidates presence

In order to ensure that the contest runs smoothly, it is essential that the candidates attend different events:

Presence is mandatory at the following events:

- Official briefing, on the eve of the contest (Friday 5/02)
- Official photography, (Friday 5/02)
- Gala evening dinner – on the last day of the contest (Monday 8/02)
- Prize presentation ceremony, (Tuesday 9/02 – 11 am)

These presences also apply in member of the jury

Failure to attend one of these events may result in a caution from the I.O.C.

ARTICLE 11 – Uniforms

Candidates

The uniforms must be worn by the candidates of all teams for the duration of the contest events and for the prizes presentation ceremony as well as for the official photograph:

Black pants, white shoes, as well as the uniform supplied by the Organiser, as follows:

- Jacket
- Apron
- Official toque

Coaches

Jackets supplied by the organisers

Important: no logos other than those supplied by the I.O.C. must be visible on the uniforms.

D – Equipment and Ingredients

ARTICLE 12 – Equipment

Each team will have at its disposal a contest baking kitchen – approx. 58 m² – fitted with the following equipment:

The competitors are responsible for the cleanliness and hygiene of their kitchen and for making appropriate use of the technical equipment. **This will be one of the criteria taken into account for the marking by the jury**

Each contest kitchen is fitted with:

1 deck oven 5 to 6 m², with steam

- 1 elevator – oven loader
- 1 ventilated oven, with steam 600 X 400
- 2 stainless steel worktops
- 1 water post (washing)
- 1 refrigerated cabinet - 3 doors
- 1 fermentation cabinet – bakery - with 600 X 800 grids
- 1 fermentation cabinet – Viennoiseries - with 600 X 400 grids
- 1 dough sheeter
- 1 spiral mixer max capacity 35 litres
- 1 beater–mixer - 3 vats 40/20/10 litres, on stand
- 1 beater–mixer 5 litres, table top
- 1 bakery cabinet with shelves
- 1 rack – 600 X 400
- 2 racks – 600 X 800
- 1 Echelle à bacs, avec Bacs
- 1 transport cart
- 1 induction hob
- 1 microwave oven
- 1 electronic scales 15 kg / 6 kg
- 2 scales 6 kg / 1 gr
- 1 Crate cart for ingredients
- 3 ingredient containers 40 l on carts

Equipment shared between two kitchens

- 1 water cooler for 2 kitchens
- 1 rapid cooling unit

Equipment available backstage

- 1 bread-slicer (Backstage)
- 2 positive storage units for raw materials (Backstage)
- 2 negative storage units for raw materials (Backstage)

No other cooking/baking appliances (ovens, hobs, salamander...) are allowed.

It is also forbidden for the candidates to use and electrical sockets other than those provided specifically for this purpose.

- A. Candidate may bring specific utensils typical to their respective countries after approval by the I.O.C. All utensils and equipment must fit inside the contest kitchens, in the spaces provided to this effect. Any equipment placed outside the designated areas will not be accepted. Cf list of small equipment hereafter.
- B. Electrical power is available in each kitchen as 10 Kw distributed over 3 sockets (3.3 Kw each). Candidate wishing to use power in excess of the available 10 Kw do so at their own risk. The Organisers decline any responsibility in the case of overvoltage.
- C. The equipment provided by the Organiser may not be removed from the kitchens or moved around without prior approval from the I.O.C.
- D. The I.O.C. reserves the right to remove any equipment/appliance/utensil if it is deemed to contravene with the rules or fails to respect specific criteria (height, electrical power, cooking/baking equipment ...)
- E. Brands of equipment and appliances that are not sponsors of the Coupe du Monde de la Boulangerie must be covered (using tape for example) on the day of the contest and must not be visible at any time during the tests.

Equipment and appliances provided by the sponsors must remain clearly visible during the tests, and the Organiser reserves the right to impose their positioning within the contest kitchens.

Approval of additional equipment and appliances

A list of equipment and appliances to be supplied by the organisers is available to the teams.

Teams that wish to use specific equipment for the contest must prepare a list for prior approval by the I.O.C.

All approved additional equipment will be brought by the teams themselves.

The list of additional equipment will be centralised for each team and sent via email to the I.O.C. **by December 15th 2015 at the latest.**

The I.O.C. will reply by email to announce its approval, observations or refusal of the additional equipment.

On the eve of the competition, the teams will be required to present the additional equipment to the President of the Jury who will confirm that it conforms to the list and description supplied by the teams in the request.

Small equipment supplied for each baking oven

Equipment	Quantity	Supplies	Quantity
White dough containers (40X60 cm with lid)	12	Tray - 20 brioche moulds small format	1
Crown-shaped baskets	5	Proofing cloth	20
Round baskets	10	SILPAIN silicone baking sheets	10
Stainless steel bowl diam 15 cm	4	SILPAT silicone baking sheets	10
Stainless steel bowl 25 cm	4	Oven brush	1
Flour brushes	3	Oven gloves	1
Induction saucepan diam. 20 cm	1	Bread shovel	1
Induction saucepan diam. 24 cm	1	Tray shovel	1
Induction saucepan diam. 16 cm	1	Pellon (to place bread on oven belt)	2
Induction saucepan diam. 18 cm	1	Dispenser for plastic sheets	1
Serrated knife	1	Cooking sheets	30
Large flour scoop	1	Tin foil	1
Scarifying blades	3	Disposable pockets	10
Soft bread mould – no lid	15	Kitchen paper roll	1
Panettone mould, large	10	Rack for P.M	1
Stainless steel racks	2	Broom	1
Small flour scoop	1	Sponge (Spontex)	3
Bucket for cleaning	1	Wipes	3
Measuring cup 1 l	2	Dustpan	1
10 l tub, graduated for casting	1	Bin	1
Grids 400X600	30	Washing up liquid	1
Grids 600X800	22	Bin bag	1
Trays 600X800	10		
Baking trays 400X600	30		

ARTICLE 13 – Raw materials and Ingredients

The Organising Committee will supply the teams with the following flour, yeast, and raw ingredients:

1° Flour

TYPE	% Protein minim/dry matter	Ash content / dry matter	Hagberg falling number (seconds)	W Minimum (bread-making quality)	G (swelling number)
White wheat flour additive-free (equal type 65 French norms)	11.0%	0.62% to 0.75%	220 s	180	
White wheat flour (equal type 55 French standard)	10.5%	0.50% to 0.60%	220 s	220	
White wheat flour (equal type 45 or 55 French standard)	13.5%	0.40% to 0.60%	280 s	350	20
Millstone flour (equal type 80 French standard)	11.0%	0.60% to 0.80%	220 s	180	
Wholemeal flour (equal type 150 French standard)	11.5%	>1.40%	200 s		
Rye flour (equal type 70 French standard)	8.5 %	0.60% to 1.00%	220 s		
Wholemeal rye flour (equal type 170 French standard)	8.5%	>1.50%	200 s		

The teams **must** use the above types of flour to prepare all their creations and specialties:

- Baguettes and Breads of the World
- Viennoiseries & savoury bakery

The alveograms and analyses of the types of white wheat flour are available.

The detailed characteristics of the supplied flours will be sent 1 month before the contest.

For the preparation of the 'Free creation' breads (exceptional bread, organic and nutrition bread, aromatic bread from your country), and only for those products, the teams will be allowed to use the flour of its choice, provided it has been approved beforehand by the IOC according to criteria as defined **before 15th December 2015.**

For the creation of the artistic piece,

The flours supplied by the Organiser may be used, as well as more specific flours supplied by the teams themselves. To this effect, the teams must submit their flours to the I.O.C. for approval, according to criteria as defined **before 15th, December 2015.**

2° Yeasts

The Organising Committee will supply the teams with the following yeasts:

- Lesaffre active fresh yeast
- Lesaffre active dry yeast
- Lesaffre active liquid yeast
- Lesaffre semi-dry yeast

No other types of yeast are allowed

3° Leavens

The candidates are allowed to bring their own leavens provided they conform to standard usage, as follows:

- They must contain live flora resulting from the culture of micro-organisms composed essentially of bacteria (lactic, acetic,...) and leavens naturally found in flour.
- They must be able to yield, in the different phases of the baking fermentation, all the molecules that will confer to the 'leaven baking products' all of their typical organoleptic properties.

The organisers will supply:

- **Lesaffre 'saf-Levain' mixed-starters for leaven**
- **ready-to use live liquid leaven Lesaffre 'cream of Leaven'**

The teams can use these products but this is not mandatory

The use of fermented flour and devitalised leaven is forbidden

4° Improvers

The organisers will supply:

- 'standard' Lesaffre improving agent containing ascorbic acid and enzymes (alpha-amylases and hemicelluloses)
- Lesaffre deactivated yeast with reducing properties

The teams can use these improvers for the products in which they are authorized, but this is not mandatory

No other improvers will be authorised.

IMPORTANT:

No additive will be allowed when preparing traditional baguette.

5° Premixes, Mixes and Ready-to-use Flours

Use of premixes, mixes and ready-to-use flours is forbidden

6° Other raw materials and ingredients

The organisers will supply the following raw materials and other ingredients:

Olive oil	Apricot glaze
Fresh unsalted butter 82%	Red glaze
Beurre de tourrage sheets 82-84%	Chocolate sticks (minimum 44% cacao)
Powder milk (26% fat)	Cacao powder 100%
UHT cream (35% MG)	Eggs
UHT ½ skimmed milk	Salt
Caster sugar (granulated)	Icing sugar

Approval for additional raw products and ingredients

The teams will be given a list of raw products and ingredients that will be supplied by the organisers.

Teams that wish to use other more specific raw products and ingredients must prepare a detailed list with the description of the raw products and ingredients they intend to use during the contest.

These additional raw products and ingredients will be supplied by the teams themselves.

The detailed list of additional raw products and ingredients will be centralised for each team and must be sent by email to the I.O.C. **by December, 15th 2015 at the latest**

The I.O.C. will reply by email to notify its approval, observations or refusal of the additional raw products and ingredients.

On the eve of the contest, the teams will be required to present the additional raw products and ingredients to the President of the jury who will check that they effectively conform to the list and descriptions mentioned in the request.

E – Three specialties – Three tests

The bakery specialties determine the categories of tests-products of the contest. They are defined as follows:

ARTICLE 14 – Baguette & Breads of the World

This speciality aims to represent all the categories of bread products that are consumed in the different regions of the world, in particular to accompany meals.

Among these categories, the candidates will be required to prepare:

- **Imposed products.**

The candidates will need to respect the requirements as imposed for the preparation of each type of bread.

- Traditional baguette
- Variation of baguette
- Leaven bread
- Bread of the world, drawn at random from 4 recipes

- **Free creations.**

Provided they follow the minimal requirements defined by the organisers, candidates may give free reign to their imagination and creativity and prepare breads of their own creation or breads that already exist in their respective countries or in the whole world, in a variety of shapes.

- Exceptional bread
- Organic & nutritional bread
- Aromatic bread from the candidates respective countries

- **An improvised product**, to be decided by drawing of lots at the time of the contest.

On the eve of the tests the candidates will draw lots for a basket composed of:

- One type of flour (among a list of different flours)
- A choice of fermentation methods (poolish, leaven, fermented dough)
- A list of 4 ingredients

Using these items, the candidates will have to **improvise a variety of breads** for which the shapes and weight are free.

ARTICLE 15 – Viennoiseries & savoury bakery

The candidates will be required to prepare three types of creations:

- **Imposed Viennoiseries.**

The candidates will have to respect the strict specifications imposed for the preparation of each type of Viennoiserie.

- Viennoiserie - raised puff pastry
- Viennoiserie - non-raised puff pastry
- Viennoiserie of the world – lots drawn among 4 recipes

- **Free Viennoiseries.**

Following the minimum criteria defined by the organisers, the candidates can give free reign to their imagination and creativity by preparing products of their own creation or products that already exist in their respective countries or in the world, under various shapes.

- Free Viennoiserie - raised puff pastry (salty or sweet)
- Free Viennoiserie – non-raised puff pastry (salty or sweet)
- Viennoiserie from your country

- **An improvised product**, following drawing of lots.
- On the eve of the competition, the candidates will draw lots to determine:
- a list of ingredients to be used
 - the type of dough to be used (raised or non-raised puff pastry)

Based on these items, candidates must **improvise a variety of Viennoiseries**, which shape and weigh are free.

The 3 candidates will take part in this test that involves the composition and creation of five savoury breads as follows:

- Mini burger
- filled savoury petit pain – free shape
- Filled savoury Viennoiserie
- Pain de mie
- Filled savoury club sandwich

Theme: Nutrition for athletes

Candidate must bring their own ingredients.

ARTICLE 16 – Artistic bread creation

The artistic creations will be prepared on site. The goal is to show that bakery products can also serve to express the countries' aesthetic culture, based on a theme that is common to all the teams.

In addition to a good dose of creativity, for this test the candidates will need to demonstrate perfect technical mastery of doughs, as well as artistic talent and cultural elements from the country of origin.

Theme: **Sport representative of your country**

Each of these specialities has a specific set of rules that are annexed to the general contest rules and regulations.

ARTICLE 17 – Products book

The members of the team are required to prepare a book presenting the products that are created during the contest. This will comprise two sections:

1° Imposed creations

Format of the book 21 x 29.7 cm (A4 or assimilated)

Structure of the book:

- A brief description of the candidat
- Description of each creation, as follows:
 - Name of the product
 - Photo
 - Definition, origins, locatoin...
 - Ingredients used to prepare the product
 - Manufacturing process

2° Additional information on the products

- historical and cultural justification
- geographical region of consumption
- assessment of the manufacturing and economic weight
- detailed description of nutritional properties and advantages
- impact of manufacturing w/r to sustainable development

The book will be printed out in 10 copies and handed out to the members of the jury and CMB Organisation Committee on the day of the contest events. The corresponding PDF file will also be made available.

The Products Book will be marked by the jury.

Rights for the recipes

As part of their participation in the contest, the candidates agree that the Organiser and the I.O.C. may copy and use the recipes for promotional or commercial purposes, on any material and using any means available at the time or in the future (ex. Print outs, press, TV, internet, smart phone apps, etc...), anywhere in the world.

ARTICLE 18 – Marking

The Jury is composed of 6 members and will mark all the tests and creations based on predefined criteria.

Particularity:

Any breaches to the rules, as noted by a member of the I.O.C. or the jury, and for which no specific penalty is associated should be recorded on the jury's marking sheet, in the corresponding field.

The president of the jury and at least one member of the I.O.C. will convene in order to decide of the number of penalty points that will be deducted for each breach recorded. They have sovereign powers with respect to the appreciation and enforcement of penalties in the case of failure to comply with the contest rules and regulations.

F – Programme of events

ARTICLE 19 – Contest programme

The contest will be held from February 5th to 9th 2016:

- Introduction and briefing – Friday 5th February 2016 from 11 am
- 4 countries / 12 candidates – Saturday 6th February 2016.
- 4 countries / 12 candidates – Sunday 7th February 2016.
- 4 countries / 12 candidates – Monday 8th February 2016.
- Presentation of the prizes – Tuesday 9th February from 11 am

Lots will be drawn in order to determine the day on which the different teams will be competing; this will be announced on **November 20th, 2015**

Lots will also be drawn on the eve of the contest in order to attribute a contest kitchen to each team.

Contest kitchen:

- 4 separate identical contest kitchens, outfitted by EKIP, will be at the teams' disposal
- No brands/logos other than those of the partners and sponsors of the Coupe du Monde de la Boulangerie must be visible inside the contest kitchens.
- The candidates' appliances/utensils must not mask the contest partners' advertising spaces (logos, stickers).

1° Preparation

On the eve of the contest, **1 hour** will be dedicated to:

- Setting up the teams in their baking kitchens
- Presentation of the equipment, appliances and their use by technicians
- Presentation to the jury, for verification, of any additional ingredients and equipment previously approved by the I.O.C.
- Storage of ingredients and equipment/appliances in the appropriate spaces

On the eve of the tests **2 hours** will be dedicated to preparations

This time will be used to:

- To carry out all preparations.

2° Production

Time: **8 hours**, on the day of the test.

During this stage, the jury will assess the teams' organisational skills, manufacturing process, and work method as well as the individual and collective behaviour of its members.

During the test:

- The teams are required to work facing the audience. No equipment/appliance must hinder the public's visibility
- **Important:** failure to comply with this point will entail a penalty
- All preparations must be made entirely on site, inside the contest kitchens.
- No equipment and/or ingredients may enter or exit the contest kitchens once the test has begun.

This stage includes:

- Presentation on the table of all products created, classified per category in order to facilitate marking by the jury.

This stage does not include:

- Cleaning
- Preparation of the trays for presenting the products to the jury.

3° Cleaning the contest kitchens and equipment

Time: **1 hour**, after creation and presentation of the products

The coach may help in cleaning the contest kitchen and equipment/appliances.

The teams will only be allowed to leave their kitchens after they have completed the above task and following approval by the Jury:

- The work post and equipment must be returned in clean condition; this will be taken into account by the jury when attributing the marks.
- Inspection of the work post, return of the equipment and an inventory will be carried out by the jury in the presence of the candidates.

Verification of the cleanliness and tidiness of each contest kitchen will be carried out by the Jury.

4° Weighing and Marking of the products by the Jury

The weighing and marking of the products will take place during the time dedicated to cleaning the contest kitchens.

All the creations will be presented on a table reserved for this purpose. The products will be weighed after they have cooled down.

5° Presentation of the Products before the Tasting Jury

Candidates competing in the 'Baguette and Breads of the World' and 'Viennoiseries & savoury bakery' categories must present on a tray a selection of their products, paying particular attention to their arrangement and respectful of the instructions and quantities defined by the Organisers.

Upon being called by the jury, each team will bring their trays with the selected products to the jury's table and in front of the audience.

The creations will then be tasted by the members of the jury.

Each team member will be required to give an oral presentation to support the advantages and quality of his/her creation, based on the information and argumentation reported in the presentation book.

The candidate for the artistic creation category will present his/her work both to the jury and the public.

6° Exhibition of the pieces to the public

After the marking, the teams must place their artistic creation as well as a selection of their other products on the exhibit displays, paying attention to the originality and quality of the arrangement, and respectful of the visual rules.

ARTICLE 20 – Coordination and technical assistance

Coordinators and technicians will be appointed by the Organisers to take care of equipment maintenance, logistics, and raw materials. They will assist the President of the Jury. Their role will be to liaise between the candidate and the members of the jury regarding any technical issues that may arise during the tests.

During the contest, the members of the jury are not allowed to enter the kitchen contests while the candidates are working for the tests. Only the President of the Jury, the coordinators, technicians and raw materials stewards, as well as any other person appointed by the president of the jury will be authorised to enter.

ARTICLE 21 – 1st, 2nd, 3rd prize

1 st prize –	1 ‘Coupe du Monde de la Boulangerie’ trophy – put back in play with each new edition 3 cups presented to each candidate
2 nd prize –	3 cups 2 nd prize ‘Coupe du Monde de la Boulangerie 2016’
3 rd prize –	3 cups 2 nd prize ‘Coupe du Monde de la Boulangerie 2016’

ARTICLE 22 – New points

The 3 winning teams of the Coupe du Monde 2016 (1st, 2nd and 3rd places) will no longer be automatically qualified for the next Coupe du Monde de la Boulangerie to be held in 2020.

They will be required to take part in the international selections.

G – Rights and Obligations

ARTICLE 23 – Obligations of the winners – 1st, 2nd, 3rd place

- They agree to attend the closing cocktail on Tuesday 9th February 2016
- They agree to take part in the photo sessions with all the contest partners

ARTICLE 24 – Use of the ‘Coupe du Monde de la Boulangerie’ brand

The ‘Coupe du Monde de la Boulangerie’ brand marque and logo will be sent to the 12 candidate countries.

- The brand and logo are a registered trade mark that belongs to the Organisers.
- Logos that have not been approved by the Organising Secretariat will not be authorised.
- Non-official use of the ‘Coupe du Monde de la Boulangerie’ brand and associated brands may give rise to legal proceedings.
- Any use of the brand must conform to the graphics charter and to the terms and conditions of use.
- Any media coverage or use for advertising purposes of the ‘Coupe du Monde de la Boulangerie’ brand name and ‘Coupe du Monde de la Boulangerie + Team + country name’, by the teams, suppliers, sponsors or any third parties, must obtain prior approval from the Organiser. The period covered by said use runs until 31st December 2016.
- For brands or companies that are sponsor to a candidate: they may promote the fact that they are sponsors of a candidate in the ‘Coupe du Monde de la Boulangerie’, **but they may not** use the ‘Coupe du Monde de la Boulangerie’ logos
- The winner has the right to use “World champion of the bakery” team of country (2016)
- The second has the right to use “ vice-champion of the world of the bakery” team of country (2016)



ARTICLE 25 – Image rights

All candidates from the participating teams as well as the members of the jury agree to assign their image rights for all media - including the internet, TV, printed press, etc. – to the Organiser and official partners of the 'Coupe du Monde de la Boulangerie', as part of the promotion of the contest.

ARTICLE 26 – Insurance

The Organiser has taken out an insurance policy that covers its civil liability during the contest.

All other insurance policies taken out will be at the cost of the team members.

The team members must take out appropriate insurance to cover the financial consequences of any damage to the premises, equipment, etc., and generally any potential damage caused by them, one of their employees and/or subcontractor, and/or by any contracted party associated with them, or caused by the equipment/appliances the candidates bring with them as part of their participation in the contest.

The candidates agree to waive the responsibility of the Organisers and I.O.C. with respect to all appeals that may be lodged against them concerning any direct and physical damages incurred by individuals or equipment/premises as a result of their actions, and/or those of their employees and/or subcontractor and/or by any contracted party associated with them, or caused by the equipment/appliances supplied as part of their participation in the contest.

ARTICLE 27 – Rules and regulations

The I.O.C. reserves the right to:

- Introduce any changes to the rules as may be necessary due to circumstances or a force majeure.
- Cancel the event in the case of a force majeure.

The present rules and regulations are governed by the French law.

ARTICLE 28 – Claims and disputes

In the case of potential claims or dispute, the original rules and regulations drawn up in French will prevail.

During the contest:

The candidates may contact the members of the I.O.C. directly to lodge a complaint.

An answer will be given as soon as possible so as to avoid placing the concerned team at a disadvantage.

After the announcement of the marks:

The candidates will have **one hour** after the announcement of the marks and results to lodge a claim with the I.O.C. This should be made in French and addressed to the President of the I.O.C. No claims will be taken into account after this one hour period.

The I.O.C. will endeavour to reply as soon as possible via its President.