

The competition day of Trophee MILLE scheduled on 7th Novembre 2016 at Lycée Gustave Eiffel Reims

The 7th edition of the competition Trophee MILLE organizes the regional competition in April 2016, and the winner of this competition joins the international competition with the participation of ten international teams organized on 7th Novembre 2016. Here are the countries represented: Brasil, Belgium, Czech Republic, France, Germany, Italy, Japan, Morocco, Slovakia, & Taiwan.

Each country composed a team of 2 (one male and one female) senior high schools students or the students from 5 years junior college, one professor, one principal or a translator

The tension in the kitchen but also the delegation of various schools represented above. The jury has the pressure as well although they are professionals, and have solid working experience in the industries, restaurant or dessert or patisserie. A jury showed me the photos of desserts that he had taken to avoid the mistake.

The jury of the savory tasting: from left to right: Lionel Veillet (Sous Chef, presidential Hall), Thierry Charrier (Executive Chef), Jean-Francois DEPORT (MOF), Gerard Boyer (3 stars chef), Georges ROUX (Coach of chefs)



MOF: Meilleurs Ouvriers de France



The jury of desert tasting: from left to right: Pascale Caffet (MOF); Laurent Pourcel (Chef 3 stars); Alain Soliveres (Executive Chef); Christophe Raoux (MOF), Mathieu Guibert (Chef)

After having submitted the notes, the jury relieved and smiled. Th chefs took their personal holiday to attend this international competition and select the young talents. They deserved respect regarding their attitude toward their professionals and their engagements to this competition.



Here are some photos of savory tastes and desserts presented by participants from ten countries

In an international cooking competition, it is the participant compete with himself (Denis Rippa, executive chef of French premier Minister”)

The photos are presented in alphabetical orders of the participating countries. The organization imposes four materials in the cooking: lamb, Mushrooms, Champagne, and saffron either in dessert or the Main course. The two participants are given a 3.5 hours time to prepare six plats of savory taste and desserts each . After 3 hours of cooking, the savory taste is presented to the jury and 30 minutes after, the time for the dessert should be delivered to the jury

From the display of the plate, and the composition of the elements, required or additional garnish, some plats are telling the history of a culture in an implicit way. The diverse alimentation culture exchange and cooking arts expression enrich the competition itself and feedback both the participants and the jury members. There are winners, the most important is to attend and to learn.



Brasil: the bright yellow color represents Brasil’s color immediately, and the yellow balls mean the football which is very meaningful.

The dessert, right, is a reflection of Amazon in Brasil: the earth, the river, and the land. The mushrooms presented in the dessert is a very courageous try.



Belgium: Presents traditional vegetable, endive with the lamb! Overall looks elegant!

Dessert of Belgium (right): it has conquered the mouth of the jury as **the best dessert award**, sorbert marinated with white chocolate.



Czech Republic: The cooking arts resembles natural. The Czech team uses their regional food in the main course and the country's cheese in the dessert



France: the country team **receives the best savory taste** in the competition. Unfortunately, the person who serviced the dessert had made an accident that the dessert from French team is not available.



Germany: Applied the local vegetable, purple color carrots as the garnish and decoration, photo right.

The dessert looks like a painting.



Italy: The main course is very simple and elegant. The dessert has a history to tell: it is the geographical layout of Champagne-Ardennes where the competition was taking place with the sponge cake in the dessert, **an Italian touch.**