



The RELAIS DESSERTS Association presents  
the 2024 Relais Desserts Charles Proust Competition

## REGULATIONS

### **1 - PLACE and DATE:**

The competition will take place on Sunday 03 November 2024 in the morning at the Pavillon Gabriel, 5 avenue Gabriel, Paris 8ème.

### **2 - THEMES:**

The candidates will be required to create an artistic piece, already realised before and to bring with them on the day of the competition. This piece will be used to display three small cakes inspired by the theme: **Will Artificial Intelligence take us to Mars...?**

Living in the present while projecting into the future is the leitmotif of each human being. Since the beginning, humans have been curious and adventurous: they search, they discover, they create, they modify and they improve all the time.

Today, there are two realities to take into account: the undeniable lack of space on planet Earth due to a rapid population growth, but there is also the emergence of Artificial Intelligence, a new technology which aims to create machines that can simulate and imitate human intelligence.

While we are all apprehensive about it, whether it is a revolution, or maybe simply an evolution: will Artificial Intelligence take us to Mars?

### **2-1 Artistic piece:**

This piece will be created entirely from pastillage, sugar or Isomalt, and chocolate.

All ingredients used must be edible.

There is no imposed percentage between the natural ingredients used (cooked sugar or Isomalt, pastillage, chocolate) but a balance between the different materials must be respected.

Any type of chocolate may be used in the piece.

If the balance of the materials used in the piece is not respected, penalties will be applied immediately by the jury.

The artistic pieces may be presented vertically or horizontally. The only restriction is that they must not exceed a height or length of 1.20 m, in order to fit on the supports supplied by the organisers.

There will be two types of housings available for candidates to present the artistic piece:

The maximum size of the display cases will necessarily be 120 cm in height. No artifice will be allowed (frame, spotlight, etc.).

The maximum size of the display cases will necessarily be 120 cm in length. No artifice will be allowed (frame, spotlight, etc.).

The design of the display case will be the candidate's responsibility. The candidate must make sure that the load of the display case is properly balanced over the surface of the support.

The photographer may ask the candidate to remove the display case in order to take a photo of the piece.

### **2-2 Tasting:**

Three small cakes, between mini pastry and individual cake, with a weight of between 60g and 80g, must be prepared. The shape of the small cakes is free.

However, for the composition, the candidates will be required to make:

- 1 small cake with chocolate as the main ingredient
- 1 small cake made with local seasonal fruit
- 1 small cake of their choice

The three small cakes must respect an innovative design and will be presented in the artistic piece. For preservation reasons, the three small cakes included in the artistic piece may be artificial but must be similar in every decorative aspect to the cakes that will be presented to the tasting jury.

In total, the cakes required are:

- 3 x 8 small cakes for the tasting
- 3 small cakes (artificial or not) for the artistic piece
- 3 x 2 small cakes for the photos

Last-minute finishing touches can be done on site on the day of the competition. However, we will not be able to supply the necessary equipment.

The tasting session is scheduled from 9.30am to 11/11.30am.

Candidates will be asked to prepare a written note (approximately 20 lines) in which they explain the philosophy of their work, the way they approach the theme and their creative approach.

**IMPORTANT NOTE:**

Innovation, originality and respect for the theme will be taken into account when scoring the cakes.

**3 – JURY AND SCORING:**

The jury will be composed of 14 people + the president.

The jury will be composed of renowned pastry chefs.

The artistic scoring will take into account the following elements:

- Respect for the theme
- Creative talent
- Technical expertise
- Harmony of colours and shapes

The tasting scoring will take into account the following elements:

- Respect for the theme
- Textures (will be the subject of particular attention)
- Harmony of tastes
- Creativity

Scoring scale:

- Tasting part: the three small cakes: 50%
- Artistic part: presentation piece: 50%

#### **4 – PRIZES and REWARDS:**

The 2024 Relais Dessert Charles Proust Prize will be given to the candidate with the highest total score:

- 1<sup>st</sup>: €2,500 + a trophy + prizes
- 2<sup>nd</sup>: €850 + prizes
- 3<sup>rd</sup>: €600 + prizes

The prize giving will take place on the evening of the Gala de la Pâtisserie.

#### **5 – TECHNICAL ORGANISATION:**

Candidates must wear black trousers and shoes and a pastry chef's jacket.

- From 7.00am: Reception of candidates  
Installation of the artistic pieces, storage of small cakes, random draw to determine the running order of the candidates.  
As soon as the pieces and small cakes have been identified, the candidates are invited to share a convivial moment over a breakfast.  
The scoring is carried out anonymously. The jury does not see the candidates.
- The tasting session will take place from 9.30am.  
Therefore, the small cakes will have to be at the correct temperature at 9.30am.
- Collection of the artistic pieces:  
Artistic pieces can be taken back from 1am, at the end of the evening. Pieces not taken back will be destroyed.
- The recipes and official photos may be reproduced free of charge on Relais Desserts communication media (Website, social networks, and so on) only for the promotion/renown of the competition, and with the author's permission.
- A hotline will be made available for any questions at the following address:  
[contact@relais-desserts.net](mailto:contact@relais-desserts.net)

## **6 – SELECTION:**

Pastry chefs, chocolatiers and ice-cream makers of all ages and nationalities can enter the competition.

For organisational reasons, the number of participants will be limited to 12.

The registration forms, available at [www.relais-desserts.net](http://www.relais-desserts.net), must be sent via e-mail to the following address: [contact@relais-desserts.net](mailto:contact@relais-desserts.net)

Candidates will have to pre-register before 30 June 2024. Definitive registration forms may then be submitted until 30 September 2024.

Registrations will be closed on 30 September 2024, at midnight.

Candidates will receive a confirmation of registration 2 weeks after receiving their complete registration form at the latest.

The registration form will necessarily be sent in Excel format.

The required documents to include with the form are:

- The composition of the recipe must be sent to us before 15 October 2024. The definitive complete recipe must be printed by the candidate in 2 copies on the day of the competition.
- A high-definition black and white portrait photo of the candidate
- A bank account details
- A curriculum vitae

The elements listed above must be sent by electronic means with the registration form to the following address: [contact@relais-desserts.net](mailto:contact@relais-desserts.net)

## **7 – MISCELLANEOUS:**

In case of dispute concerning any subject, the president of the jury will be the only one to make a decision and his judgement will be irrevocable.

Any case of non-compliance with the regulations will cause the immediate elimination of the candidate and no prize or repayment will be made to the offender.

The Organising Committee may adapt the regulations at any time if necessary and undertakes to inform the candidates at least 30 days ahead of time.

The selection will be based on the submission of the cake recipe and the corresponding photo. The artistic piece does not affect the selection of the candidates.

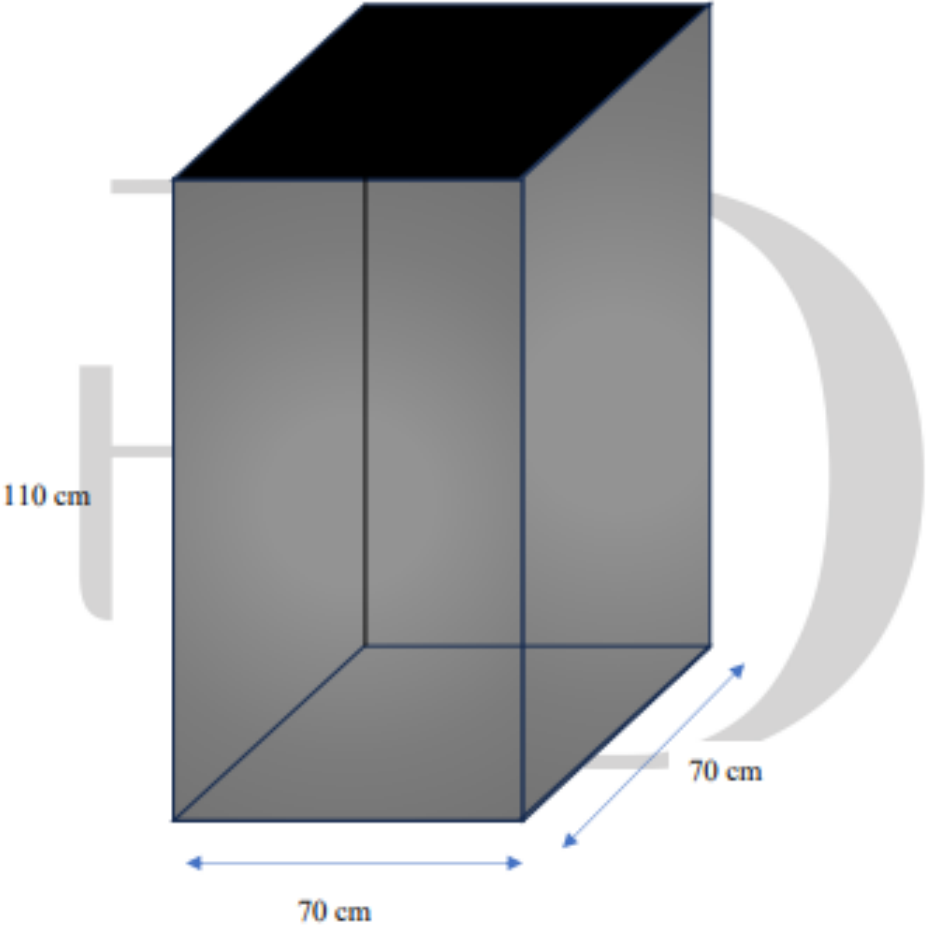
Any candidate entering the competition must accept these regulations and undertakes to be present during the day of the competition and in the evening for the prize giving.

**For information:**

**Diagram of the housing supplied for the candidate:**

70 cm x 70 cm x 110 cm in height for a vertical artistic piece

The display case housing the artistic piece will not exceed 120 cm in height



**For information:**

**Diagram of the housing supplied for the candidate:**

90 cm x 75 cm x 95 cm in height for a horizontal artistic piece

The display case housing the artistic piece will not exceed 120 cm in length

