

Pascal Caffet Trophy



Competition of Excellence for Artistic Chocolate Piece

Rules for the 22nd Pascal Caffet Trophy

Competition organized by Pascal Caffet

Come express yourself freely!

Without an imposed theme, let your creativity speak through an artistic chocolate piece made on site, and chocolate candies provided.

This public competition will take place in **November 2025 (precise date pending)** as part of the Salon de la Gastronomie which will be held at the Cube Troyes Champagne Expo.

The competition takes place over 2 days.

A minimum of 3 years of experience is recommended to participate.

Article 1 – Registration

The registration fee is **free**.

The candidate must send their registration using the attached **participation form** .

The document should be returned to: infos@caffet-compagnie.com

Registration deadline: Thursday September 1 , 2025

Article 2 – Participation

The test day will be communicated to each candidate once registrations have closed.

The candidate will take either day 1 or day 2.

Article 3 – Production of the artistic piece

Candidates will have to create an artistic piece in chocolate, with a free theme.

Room dimensions

The base, edible or not, which will be used to present your work must not exceed 10cm in height and 60cm in diameter or dimension.

The height and width of the artistic piece are free.

Material

Each candidate must bring their raw materials and small equipment necessary to create the piece.

The organization of the competition provides the following elements:

- A table measuring L 190 cm * W 70 cm * H 90 cm
 - A ladder of L 60 cm * W 46 cm * H 190 cm
- (without grid – scale designed for 40*60 cm grids)
- Refrigerators: to share with other candidates
 - 1 oven: to share with the other candidates
 - 1 SATA mini-jet gun + compressor + table: to share with other candidates

The organization of the competition prohibits the following elements:

- Automatic machine for crystallization

Creation of the artistic piece

Each candidate must be in work attire:

- Hat: Mandatory – brought by the candidate
- Work jacket: Mandatory – provided and offered by the Trophy Organization

Working time to complete the piece: 8h00

Must be carried out on site:

- The entire artistic piece
- Chocolate coloring

The cocoa butter can be brought already colored.

The use of plastic chocolate, if it is worked and colored on site, is accepted.

Varnishing the piece and its elements is prohibited.

Article 4 – Making chocolate candies

Candidates will have to make and bring a variety of chocolate candy with the following characteristics:

- Milk chocolate coating
- Hazelnut praline filling
- Fork decoration

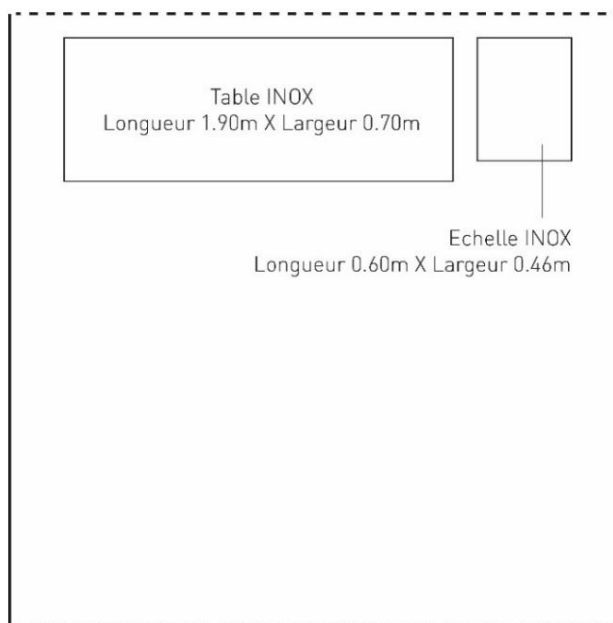
Candidates must bring: - 10 chocolate candies for the presentation
- 10 chocolate candies for tasting

Presentation trays (1 tray) and tasting trays (1 tray) provided by the Competition Organization.

Article 5 - Workspace

Each candidate must respect the work space made available during the competition.

The space allocated to each candidate is as follows, 3 meters x 3 meters:



Article 6 – Jury

The pieces will be noted directly on the work table, then moved by the candidates at the end of the test.

The scoring criteria are:

- Work :
 - o Hygiene
 - o Mastery
- Presentation :
 - o Technicality
 - o Artistic rendering
- Candy tasting o Appearance, palatability & clarity
 - o Balance of tastes & organoleptic properties

Article 7 – Presentation of prizes and rewards

The announcement of the results and the awarding of prizes will take place on the second day, at the end of the competition, after the Jury's deliberation.

All candidates must be present in professional work attire during the awards ceremony (Trophy jacket and hat required).

The rewards are:

- 1st Prize: €3,000 + The Pascal Caffet Trophy - 2nd Prize: €1,000
- 3rd Prize: €500
- Tasting price: €500

As well as other prizes distributed to all participants.

Article 8 – Practical information

Will be provided to each candidate:

- Unlimited lounge access badge (4 badges)
- Breakfast, midday snack (sandwich, water)

Accommodation and travel costs are the responsibility of the candidate.

Article 9 – modification of the rules and cancellation of the competition

The Competition Organization reserves the right to make modifications dictated by circumstances or force majeure. It reserves the right to cancel the competition. Candidates will be informed.

Contacts – Information

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