



日本シャルキュトリ協会

Organized by l'Association de la Charcuterie Française au Japon (ACFJ)

## 9th World Paté-Croûte Championship Asia Final 2024 Participation application guidelines

Charcuterie is essential when speaking on European culinary culture. The classic and crowning example of gastronomy, pâté-croûte, or pâté-filled pastry, is one example of charcuterie that requires a chef to be highly skilled and have a strong sense. Participants are invited to the Asia Final to qualify for the World Championship.

Let's challenge to the Asia Final to get the entry qualifications for the World Final to be held in Lyon later this year.

- ◆ Date: First screening: Tuesday 2<sup>nd</sup> July 2024 / Asia Final : Tuesday 10 September 2024
- ◆ Theme: Pâté-Croûte  
Pâté-croûte is a classic example of charcuterie that merges tradition and originality.  
Together with the overall flavor and the composition of the pâté, the aesthetics of the pâté overall and the cut cross-section are also important judging criteria.
- ◆ Eligibility: Limited to professional chefs, charcutiers, bread bakers, pastry chefs, and caterers.
- ◆ Participation fee: 6,000 yen / Special price for members of ACFJ: 3,000 yen (participation fee is not refundable )  
※ For corporate members, up to 3 people per company can participate at membership price.
- ◆ Awards:  
1st Place—trophy and diploma, round-trip air ticket to France, grant for residency training in France of ¥100,000, prize  
2nd Place—trophy and diploma, round-trip air ticket to France, grant for residency training in France of ¥100,000, prize  
3rd Place—trophy and diploma, prize  
Recognition Award—diploma, possibility of prize
- ◆ How to apply:  
Submission of application. Submit document ① by postal mail ⇒ **It should arrive at the office no later than Tuesday 18 June.**  
Submission of qualifying documents. Submit documents ②–④ by postal mail ⇒ **They should arrive at the office no later than Tuesday 25 June.**  
Submission of your work (half size of Pâté-croûte/about 15 cm ) Submit ⑤ by cold storage courier service  
⇒ **It should arrive at French residence \* during the morning of Tuesday 2<sup>nd</sup> July.**  
(Delivery the day before is not possible. Further details to follow).

Please do not publish your work until after the Final of the World Paté-Croûte Championship.

[Documents to be submitted] Download the application form (official website) <http://charcuterie.jp/>

- ① Application form
- ② Recette (recipe): Japanese & Colour photograph of the work
- ③ List of ingredients: Japanese and French (for French jury)  
\* The pie crust (croûte), gelée, and farce (filling) are each subject to judging and evaluation at both the qualifying and final rounds.  
Be sure to include the compositions of all three elements.

④ Participation fee transfer receipt copy.

\* Only the specified forms may be submitted. Please note that submitted documents are not returned.

- ⑤ Work: After packaging your work carefully (half size of Pâté-croûte /about 15cm) so that it doesn't lose its shape  
Please submit it by cold storage courier service. (Packaging materials and containers cannot be returned)

◆ Document to be submitted are to be sent to: Association de la Charcuterie Française au Japon (ACFJ)  
4F (c/o Audace Corporation ), NK Bldg., 2-7-5, Kanda-Sarugakucho, Chiyoda -ku, Tokyo 101-0064  
Tel: 03-5615-8068 Fax: 03-5615-8178

◆ Schedule:

Application deadline	Tuesday 18 June
Deadline for submitting qualifying documents	Tuesday 25 June
Deadline for submitting of your work	During the morning of Tuesday 2 <sup>nd</sup> July Residence of France
First screening	Afternoon of Tuesday 2 <sup>nd</sup> July Residence of France
Screening results announced	Wednesday 3 <sup>rd</sup> July
Asia Final	Tuesday 10 September

◆ Venue for the first screening: Residence of France  
4-11-44, Minami-Azabu Minato-ku, Tokyo 106-8514  
Tel: 03-5798-6000

◆ Judging: According to the official provisions of the Championnat du monde de Pâté-Croûte in France.  
Asia Final Qualifying: Application and tasting screening. 12 finalists qualify for the Final  
Asia Final: Work screening and tasting screening. Three pâté-croûte must be sent to the venue the day before the Final (cold storage courier service only) or brought the day of the Final.

◆ Participation fee transfer destination  
The bank transfer details will be sent to those who have applied for participation.  
Please make sure that the participant's name is known when making the transfer.  
If you are a member, also include your membership number.

Association de la Charcuterie Française au Japon (ACFJ)  
4F (c/o Audace Corporation), NK Bldg., 2-7-5, Kanda-Sarugakucho, Chiyoda -ku, Tokyo 101-0064  
Tel: 03-5615-8068 Mail: [info@charcuterie.jp](mailto:info@charcuterie.jp) Web site: <http://charcuterie.jp/>