



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

4th World Pâté-Croûte Championship Asia Finale 2018 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 Finale to qualify for the World Championship, which marks its 10th anniversary this year.

- ◆ 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 from outside Japan will be exempted.
- ◆ 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, prize
3rd Place—trophy and diploma, prize
Recognition Award—diploma, prize
- ◆ How to apply:
Submission of application. Submit document (1) by postal mail ⇒ **It should arrive at the office no later than July 6 (Fri.)**
Submission of qualifying documents. Submit documents (2)–(4) by postal mail ⇒ **They should arrive at the office no later than July 13 (Fri.)**

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

- (1) Application form
- (2) Recette (recipe): Japanese
- (3) List of ingredients: Japanese and French (for submission at the championship in France)
*** 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) Color photographs of the pie: Photograph of the overall pie (the entire pâté) and plating (plain white plate with a diameter of 24.5 cm or less)
*** For the plating photograph, use one cut of the pâté croûte. Presentation is up to the applicant.**
(Not subject to judging)

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

- ◆ Document to be submitted are to be sent to: Association de la Charcuterie Française au Japon
3F (c/o Sopexa Japon), 3-12-8 Ebisu, Shibuya-ku, Tokyo 150-0013 Tel: 03-5789-2568
- ◆ Schedule:
Application deadline Jul. 6 (Fri.)

Deadline for submitting qualifying documents Jul. 13 (Fri.)

Application screening results announced Jul. 18 (Wed.)

12 finalists announced in the September issue of "Cuisine Kingdom"!

Asia Finale

Sep. 6 (Thu.)

◆ Venue for the Asia Finale: Lever son Verre Komaba

3-8-1 Komaba, Meguro-ku, Tokyo On the University of Tokyo Komaba Campus

Tel: 03-5790-5931 Access: <http://leversonverre-tokyo.com/restaurant/komaba/>

◆ Judging: According to the official provisions of the Championnat du monde de Pâté Croûte in France.

Asia Finale Qualifying: Application screening. 12 finalists qualify for the Finale

Asia Finale: Pie jury and tasting jury. Three pâté croûte must be sent to the venue the day before the Finale (cold shipping only) or brought the day of the Finale.

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Tel: 03-5789-2568 / Fax: 03-5789-2569 Mail: info@charcuterie.jp Web site: <http://charcuterie.jp/>

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