



日本シャルキュトリ協会

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

6th World Paté-Croûte Championship Asia Final 2020 Participation application guidelines Revised version (as of July 22nd)

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.

Regarding the first screening, we will change it from the photo screening to the tasting screening. The Asia final might be held again this year at the French Ambassador's Residence on Wednesday, October 21st.

Let's challenge to the Asia Final to get the entry qualifications for the World Final to be held on Monday November 30th. By any possibility if the champion of the Asia Final cannot go to France due to the influence of Covid-19, he (or she) will be able to carry over his (her) participation right in the following 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: 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.

※ 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 or FAX ⇒ **It should arrive at the office no later than September 11th (Fri.)**

Submission of qualifying documents. Submit documents ②–④ by postal mail ⇒ **They should arrive at the office no later than September 23rd (Wed.)**

Submission of your work (half size of Pâté-croûte/about 15 cm) Submit ⑤ by cold storage courier service

⇒ **It should arrive at French ambassador's residence * during the morning of September 28th (Mon.)**

**to be announced officially later*

[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 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. Participation fee from outside Japan will be exempted.

* 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	September 11th (Fri.)
Deadline for submitting qualifying documents	September 23rd (Wed.)
Deadline for submitting of your work	During the morning of September 28 th (Mon.) French ambassador's residence (*to be announced officially later)
First screening	Afternoon of September 28th (Mon.) French ambassador's residence (*to be announced officially later)
Screening results announced	September 29 th (Tue.)
Asia Final	October 21 st (Wed.)

◆ Venue for the Asia Final: French ambassador's residence (*to be announced officially later)
4-11-44, Minami-Azabu Minato-ku, Tokyo 106-8514
Tel: 03-5798-6000 Access: <https://jp.ambafrance.org/article288>

◆ 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.

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 Mail: info@charcuterie.jp Web site: <http://charcuterie.jp/>