

# FRENCH FRIES WORLD CHAMPIONSHIPS

Arras, 28 September 2024



## Regulations

### Article 1: Organisation

SPL Arras Pays d'Artois Tourisme, hereinafter referred to as the 'organiser', whose registered office is located at 29 rue des Rosati, 62000 ARRAS, France, is organising a free competition with no purchase obligation, the 'FRENCH FRIES WORLD CHAMPIONSHIPS', hereinafter referred to as the 'Championship'.

### Article 2: The Championship

An event in the form of a culinary competition held at the **Grand'Place in Arras**, during which preselected candidates from all over the world will be able to compete in **different categories**: family fry, authentic fry, creative fry, global fry, fry of promise and fry sauce (cold and hot).

A jury made up of professionals and fry lovers, chaired by chef Florent Ladeyn, will decide the winners. For this second edition, chef Alexandre Gauthier will be the Championship patron. François-Régis Gaudry, journalist, author and columnist, will once again be taking part in the event.

The winners in each category will receive a trophy and a prize.

### Article 3: The candidates

Under no circumstances may the following persons take part in the Championship:

- Members and staff of SPL Arras Pays d'Artois Tourisme
- Members of staff of companies directly or indirectly involved in the development and/or implementation of the Championship.
  - ➔ As well as the members of their respective families (for the purposes of these regulations, family means all persons living in the same household)
- Members of juries' families (for the purposes of these regulations, family means all persons living in the same household)

**The Championship is limited to one entry per household, same name, same address.**

The Championship is open to 3 categories of participant:

- **Professionals**: food industry professionals, either working or looking for work; for the 'authentic fry', 'creative fry', 'global fry' and 'fry sauce' categories.
- **Amateurs**: individuals who have never worked in the food industry in a professional capacity; for the 'family fry' and 'creative fry' categories.



- **Pupils:** currently undertaking an apprenticeship in hospitality (*lycées hôteliers*, CFA, etc.), must be accompanied by their teacher; for the ‘fry of promise’ category.

Apart from the ‘fry of promise’ category, candidates may enter independently or accompanied. A maximum of 2 people per application are allowed to stand. If the candidate wishes to be accompanied, one person will be appointed the ‘main candidate’ and the other person will be appointed the ‘accompanying person’.

Minors are not permitted to take part in the Championships, either as candidates or as accompanying persons, except in the ‘fry of promise’ category.

Under no circumstances may the participant take part on behalf of others. The participant undertakes to provide the organiser with accurate information. The participant is hereby informed and accepts that the information thus provided shall constitute proof of his/her identity. The participant is responsible for the accuracy of the information he or she has provided at all times.

The organiser reserves the right to carry out any checks it deems necessary to ensure compliance with this article and with the regulations as a whole, in particular to remove any participant who has committed any form of abuse or attempted fraud. Unless there is an obvious error, the data contained in the information systems of SPL Arras Pays d’Artois Tourisme will be deemed decisive with respect to the information determining that the participant has registered in accordance with the regulations.

Any inaccurate or incomplete entry will not be taken into account and will result in the entry being declared null and void. Any participation contrary to the stipulations of this article will be considered null and void. As a general rule, failure by the participant to comply with these regulations will result in the participant’s entry and, where applicable, any prize(s) awarded, being declared null and void.

#### **Article 4: The event**

The Championship comprises 6 event categories: family fry, authentic fry, creative fry, global fry, fry of promise and fry sauces (hot and cold).

**Each candidate may only put himself/herself forward for one category.**

For each of these categories, **the finalists will be selected** and invited to take part in the final on 28 September 2024.

Candidates selected for the final will be contacted by e-mail in August.

The jury for the final is made up of 3 × 6 people who are qualified to judge the performances of the candidates based on their category.

Whatever the **category, ‘fry’ means: without deviation**, a cut or preparation of **potato, fried** in animal or vegetable fat.



The aim will continue to be to promote authentic, gourmet cuisine, with a focus on food that creates a warm and welcoming atmosphere, rooted in the local area and based around an emblematic product: the potato.

**Any variety of potato is permitted.**

The jury will take into consideration the environmentally responsible aspects of the entry.

## - **Authentic Fry**

### ➤ **Definition:**

**Category reserved for professionals.**

Candidates will have to submit their version of the authentic fry. Authentic fries are those traditionally prepared and eaten in the north of France and Belgium. Candidates will be able to showcase their recipes in this category, provided that they reflect traditional, local craftsmanship.

### ➤ **Entry selection:**

On the registration form, candidates must give a precise description of their recipe: size, cooking oil or fat, cooking temperature, number of rounds of frying, flavour and texture, etc., and tell us the best way to enjoy their fries (side, seasoning, serving container, etc.). Candidates will also have to answer a few additional questions and attach a portrait photo and a photo of their fries (more information on the registration form).

### ➤ **The event - 1h10:**

**To prepare approximately 1.5 kg of fresh fries, the candidates will need:**

A professional electric fryer with the following features:

- Adjustable thermostat: 50°C to 200°C
- Tank capacity: 10 L or 16 L



*\*Photo for informative purposes only*

### Other equipment provided by the organiser:

- Cooking hob (if you need to melt the fat\*)
- Spider strainer
- Gastro container
- 1 electrical socket
- Serving trays

*\*If you use solid fat, it must be melted before being poured into the fryer (cooking hob supplied, saucepan or bowl not supplied). If this instruction is not followed, the fryer will be put into safe mode and the candidate will be penalised.*

### Candidates must bring:

- About **2 kg of washed, unpeeled potatoes** (any variety permitted) for making about **1.5 kg of fresh fries**
- **About 10 L of cooking fat or oil**
- Any other equipment he or she deems necessary for the event to run smoothly (peeler, condiments, etc.)

Candidates will have **1h10** to prepare their fries (including set-up).

#### ➤ **Presentation to the jury - 5 minutes**

Candidates must present the jury with **6 small portions of seasoned chips** in serving trays (supplied by the organiser). They will have **1 min 30** to describe the various stages leading up to the finished product and tempt the jury to try their fries.

## - Family Fry

### ➤ Definition:

**Category reserved for amateurs.**

The candidates will have to submit their version of fries as they are prepared and eaten at home, in household conditions.

### ➤ Entry selection:

On the registration form, candidates must give a precise description of their recipe: size, cooking oil or fat, cooking temperature, number of rounds of frying, flavour and texture, etc., and tell us the best way to enjoy their fries (side, seasoning, serving container, etc.). Candidates will also have to answer a few additional questions and attach a portrait photo and a photo of their fries (more information on the registration form).

Candidates must indicate their choice of equipment for cooking their fries: **conventional electric fryer or cooking hob + deep-fat fryer pan** (fryer and cooking hob supplied by the organiser, pan supplied by the participant).

### ➤ The event - 1h10:

To prepare their fries, the candidates will have:

A conventional electric fryer with the following features:

- Adjustable thermostat
- Tank capacity: 4 L
- Power: 2200W
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*\*Photo for informative purposes only*

**Other equipment provided by the organiser:**

- Cooking hob (if required for melting the fat\*)

- Spider strainer
- Gastro container
- 1 electrical socket excluding fryer socket
- Serving trays

*\*If you use solid fat, it must be melted before being poured into the fryer (cooking hob supplied, saucepan or bowl not supplied). If this instruction is not followed, the fryer will be put into safe mode and the candidate will be penalised.*

### Candidates must bring:

- About **1.2 kg of washed, unpeeled potatoes** (any variety permitted) for making about **1 kg of fresh fries**
- **Enough fat or cooking oil** to prepare 1 kg of fries
- Their own deep-fat fryer pan if they want to use a cooking hob.
- Any other equipment they deem necessary for the event to run smoothly (peeler, condiments, etc.)

Candidates will have **1h10** to prepare their fries (including set-up).

#### ➤ Presentation to the jury - 5 minutes

Candidates must present their seasoned fries to the jury in serving trays (provided by the organiser). They will have 1 min 30 to describe the various stages leading up to the finished product and tempt the jury to try their fries.

### - Creative Fry

#### ➤ Definition:

#### Category open to professionals and amateurs.

Candidates will have to come up with an original recipe for making fries. The original element could relate to their shape, the cooking method used or something else. The fries must be made from potatoes and deep-fried.

#### ➤ Entry selection:

On the registration form, candidates must give a precise description of their recipe: size, cooking oil or fat, cooking temperature, number of rounds of frying, flavour and texture, ingredients used, shape, etc., and tell us the best way to enjoy their fries (side, seasoning, serving container, etc.). Candidates will also have to answer a few additional questions and attach a portrait photo and a photo of their fries (more information on the registration form).

➤ **The event - 1h30:**

To prepare approximately 1.5 kg of fresh fries, the candidates will need:

A professional electric fryer with the following features:

- Adjustable thermostat: 50° C to 200° C
- Minimum oil capacity: 8 L
- Maximum oil capacity: 12 L
- Tank capacity: 16 L
- Fry capacity: approx. 1.5 kg - 1.7kg

**Other equipment provided by the organiser:**

- Cooking hob (if required for melting the fat\*)
- Spider strainer
- Gastro container
- 1 electrical socket excluding fryer socket
- Serving trays

*\*If you use solid fat, it must be melted before being poured into the fryer (cooking hob supplied, saucepan or bowl not supplied). If this instruction is not followed, the fryer will be put into safe mode and the candidate will be penalised.*

**Candidates must bring:**

- About **2 kg of washed, unpeeled potatoes** (any variety permitted) for making about **1.5 kg of fresh fries**
- About **10 L of cooking fat or oil**
- Any other equipment they deem necessary for the event to run smoothly (peeler, condiments, etc.).

Candidates will have 1h30 to prepare their fries (including set-up).

➤ **Presentation to the jury - 5 minutes**

Candidates must present the jury with 6 small portions of seasoned chips in serving trays (supplied by the organiser). They will have 1 min 30 to describe the various stages leading up to the finished product and tempt the jury to try their fries.

- **Global Fry**

➤ **Definition:**

**Category reserved for professionals.** Candidates will have to submit a dish consisting of potato fries as they are usually eaten in the country of the world they represent. For this category, the fries can be accompanied by the ingredients needed to make a truly typical dish. Other foodstuffs may be cooked.

➤ **The event - 1h30:**

**To prepare approximately 1.5 kg of fresh fries, the candidates will need:**

A professional electric fryer with the following features:

- Adjustable thermostat: 50° C to 200° C
- Minimum oil capacity: 8 L
- Maximum oil capacity: 12 L
- Tank capacity: 16 L
- Fry capacity: approx. 1.5 kg - 1.7kg

On request: the candidate may compete using a two-tray deep-fat fryer if the recipe requires the side dish to be fried.

**Other equipment provided by the organiser:**

- Cooking hob (on request or for melting fat\*)
- Spider strainer
- Gastro container
- 1 electrical socket excluding fryer socket
- Serving trays

*\*If you use solid fat, it must be melted before being poured into the fryer (cooking hob supplied, saucepan or bowl not supplied). If this instruction is not followed, the fryer will be put into safe mode and the candidate will be penalised.*

**Candidates must bring:**

- About **2 kg of washed, unpeeled potatoes** (any variety permitted) for making about **1.5 kg of fresh fries**
- **About 10 L of cooking fat or oil**
- Any other equipment he or she deems necessary for the event to run smoothly (peeler, condiments, etc.)

Candidates will have **1h30** to prepare their fries (including set-up).

➤ **Presentation to the jury - 5 minutes**



Candidates must present the jury with 6 small portions of seasoned chips in serving trays (supplied by the organiser). They will have 1 min 30 to describe the various stages leading up to the finished product and tempt the jury to try their fries... before the jury members have tasted them.

- **Fry of Promise**

➤ **Definition:**

**This category is reserved for hospitality students who must be accompanied by their teacher.** Students wishing to enter the catering industry will have to submit their version of the authentic fry (see definition above) to the members of the jury. They can also submit a seasoning or sauce.

➤ **The event - 1h10:**

**To prepare approximately 1.5 kg of fresh fries, the candidates will need:**

A professional electric fryer with the following features:

- Adjustable thermostat: 50°C to 200°C
- Minimum oil capacity: 8 L
- Maximum oil capacity: 12 L
- Tank capacity: 16 L
- Fry capacity: approx. 1.5 kg - 1.7kg



*\*Photo for informative purposes only*

**Other equipment provided by the organiser:**

- Cooking hob (if required for melting the fat\*)
- Spider strainer
- Gastro container
- 1 electrical socket excluding fryer socket
- Serving trays

*\*If you use solid fat, it must be melted before being poured into the fryer (cooking hob supplied, saucepan or bowl not supplied). If this instruction is not followed, the fryer will be put into safe mode and the candidate will be penalised.*

### Candidates must bring:

- About **2 kg of washed, unpeeled potatoes** (any variety permitted) for making about **1.5 kg of fresh fries**
- **About 10 L of cooking fat or oil**
- Any other equipment he or she deems necessary for the event to run smoothly (peeler, condiments, etc.)

Candidates will have **1h10** to prepare their fries (including set-up).

#### ➤ **Presentation to the jury - 5 minutes**

Candidates must present the jury with 6 small portions of seasoned chips in serving trays (supplied by the organiser). They will have 1 min 30 to describe the various stages leading up to the finished product and tempt the jury to try their fries.

- **Fry sauce of the year (cold + hot)**

#### ➤ **Definition:**

### **Category reserved for professionals.**

Candidates will have to create 2 sauces to accompany fries: One hot and one cold. They must be made on site, using unprocessed ingredients. The members of the jury will choose 1 winner for the hot sauce and 1 winner for the cold sauce.

#### ➤ **Entry selection:**

On the entry form, candidates will have to provide a detailed description of their recipe (steps, ingredients, etc.) and briefly explain why their sauce is perfect for serving with fries.

#### ➤ **The event - 1h40:**

**To prepare approximately 1 L of cold sauce and 1 L of hot sauce, candidates will have:**



- 1 cooking hob
- 1 free electrical socket
- 12 disposable ramekins
- 1 refrigerated area (positive cold)

#### **Candidates must bring:**

- Their own ingredients and unprocessed food products
- Any other equipment needed to prepare their sauce (saucepans, utensils, etc.)

**Candidates will have 1h40 to prepare the two sauces. They will have to present their cold sauce after 50 minutes, then the hot sauce after 1h40.**

#### ➤ **Presentation to the jury - 5 minutes**

Candidates must present the jury with 6 small portions of sauce in disposable ramekins (supplied by the organiser). They will have 1 min 30 to describe the various stages leading up to the finished product and tempt the jury to taste their sauce. Fries will be provided by the organisers for the jury to sample the sauces. The rest of the sauce can be distributed to the public.

### **Article 5: Terms and conditions of participation**

#### **Stage 1: Selection of participants based on applications**

Candidates for the Championship should consult the regulations and complete their entry form online at [www.arraspaysdartois.com](http://www.arraspaysdartois.com) **from 24 May 2024 and no later than 31 July 2024.**

For any further information, candidates may contact the organising team at the following e-mail address:

**[contact@championnatdumonedelafrite.com](mailto:contact@championnatdumonedelafrite.com)**

The selected candidates will be contacted from 16 August 2024 by e-mail only, to the address they gave on the registration form, to inform them that they have been selected to take part in the final on 28 September 2024. The organiser will not be held responsible for any technical or network failures.

#### **Stage 2: Finals**



The selected finalists must attend the event in Arras at the Grand'Place, on **SATURDAY, 28 SEPTEMBER 2024**, at the time indicated for their category. Provisional timings are as follows:

- For the 'Fry of Promise', 'Creative Fry' and 'Global Fry' categories, between **7a.m. and 12.30p.m.**
- For the 'Family Fry', 'Fry Sauce' and 'Authentic Fry' categories, between **1p.m. and 6.30p.m.**

The organiser reserves the right to change the timetable. Candidates selected for the final will be notified.

The candidates will cook on a podium set up at the Grand'Place and the jury will be able to observe while they prepare their dish.

Finalists are not permitted to produce a recipe other than that proposed in their application. Failure to do so will result in their elimination. They may only make minor changes to the recipe described in their application.

The results of the finals in all categories will be announced at the end of the day, following the events, which will bring the Championship to a close.

## **Article 6: Equipment and ingredients**

Depending on the category, the list of equipment and ingredients supplied and/or authorised is as mentioned above.

The following equipment is prohibited:

- Multi-socket adaptors
- Ovens

Only cooking equipment supplied by the organiser is permitted.

All the foodstuffs needed by the candidates to prepare their recipe on site will be supplied by the candidates without any preliminary preparation. The ingredients will not have been processed beforehand. Weights are accepted.

Neither base stocks nor previously prepared sauces are permitted. The potatoes will not be peeled before the event.

Candidates' equipment and ingredients must be brought to the event at the time at which they are requested to attend. They will be inspected by a technical jury.

## **Article 7: Selection criteria**

The members of the selection jury will base their decisions on the following criteria, in no preferential order:

- Quality of the entry

- Relevance of the recipe in its category
- Motivation

Jury decisions are final.

Any fraud or attempted fraud will result in the entry of the person responsible being declared null and void.

### **Article 8: Prizes**

The winner of each event will be awarded a trophy and a prize of €400, regardless of the category.

The prizes will be presented to the winners in person once the results of each of the Championship events have been announced, on 28 September 2024.

The prizes may not be contested in any way whatsoever, nor may their monetary value be awarded any form whatsoever (particularly in cash), nor may they be taken back, exchanged or replaced for any reason whatsoever, particularly in the event of loss or theft.

Where applicable, any expenses and miscellaneous costs inherent in the use of the prizes but not expressly provided for in the prizes shall be borne by the prizewinners. Generally speaking, the organiser declines all responsibility for any incidents and/or accidents that may occur to a prizewinner during use of the prize.

The organiser accepts no responsibility for any dissatisfaction on the part of a prizewinner with regard to his or her prize. The organiser cannot be held responsible if one or more of the prizes offered is temporarily or permanently unavailable. The winners will then be offered prizes of equivalent value. The organiser accepts no responsibility in the event of delay, theft and/or loss of the prizes sent by post or for their state of delivery.

### **Article 9: No cost to enter**

All entries to the Championship are free of charge.

Food, travel and accommodation costs are the responsibility of the participants in the Championship events.

### **Article 10: Personal data**

The personal data collected from participants in this competition is intended for the organiser for the exclusive purposes of the Championship (considering entries, determining the winners and arranging the prizes) and must be provided in order for the prizes to be awarded to the winners. If this information is not provided, participants will therefore not be able to take part in the Championship, as it will not be possible to identify the eventual winners.

Under no circumstances will participants' personal data be used for commercial prospecting purposes.

By accepting these regulations, the candidate *accepts that SPL Arras Pays d'Artois Tourisme and the competition partners may record his or her image, words and submitted recipes free of charge. These images, words, documents and recipes may be distributed and used on websites, in the press, films, photo libraries, publications and brochures with unrestricted access and without the person in*

*question being awarded remuneration or compensation by the organiser.*

The organiser may be contacted by the candidates should they have any complaints concerning photos and videos that may be taken on the day of the event and published.

Candidates authorise the organisers to pass on their contact details to the various partners of the Championship.

In accordance with the French Data Protection Act of 6 January 1978, as amended, participants have the right to access, rectify, object to and delete any personal data concerning them by sending an e-mail to the address below and providing proof of their identity: [contact@championnatdumonedelafrite.com](mailto:contact@championnatdumonedelafrite.com)

Persons who exercise their right to have their personal data deleted before the end of the Championship will be deemed to have waived their right to take part.

### **Article 11: Liability**

The organiser reserves the right to shorten, extend, suspend, modify in whole or in part, or cancel the Championship at any time without prior notice if circumstances (in particular technical circumstances) beyond its control or for reasons of force majeure oblige it to do so, without it being held liable in this respect and without any compensation being payable to the participants. As far as possible, any changes in the organisation of the Championship will be communicated in advance by all appropriate means. The organiser's liability is strictly limited to the provision of the prizes that are actually and validly won.

You are expressly reminded that the Internet is not a secure network. The organiser cannot therefore be held responsible for any infection by viruses or third-party access of the Championship participant's terminal system and declines all responsibility for the consequences participants connecting to the network via the site [www.arraspaysdartois.com](http://www.arraspaysdartois.com). The organiser cannot be held responsible for any Internet network malfunctions that may disrupt the Championship, nor for any problems with the delivery or loss of electronic mail.

The organiser may cancel all or part of the Championship if it appears that fraud has occurred in any form whatsoever. In such a case, it reserves the right not to award the prizes to the fraudster and/or to take legal action against the perpetrators of such fraud.

### **Article 12: Deposit**

This Championship is governed by French law. Participants are therefore subject to the French regulations that apply to games. Any dispute arising in connection with this Championship which cannot be settled amicably shall be referred to the competent judicial courts of the place of residence of the claimant, who must be a natural person and not a trader.

The full regulations of this Championship are available for consultation free of charge on the website [www.arraspaydartois.com](http://www.arraspaydartois.com) or by sending a request to the following e-mail address [contact@championnatdumonedelafrite.com](mailto:contact@championnatdumonedelafrite.com)

Participants must sign these regulations. This signature will constitute acceptance of the regulations.

### Article 13: Interpretation of the regulations

In the event of any dispute or claim relating to the Championship and/or the Championship regulations, for whatever reason, requests must be sent to the organiser no later than one month after the end of the Championship.

### Article 14: Obligations

Candidates undertake to be present at the Championship site from the time at which they are requested to attend until the end of the prize-giving ceremony at 8p.m.

Candidates undertake not to use the Championship's communication elements and graphic charter for personal or commercial purposes. Failure to do so may result in prosecution. Any use of these elements as part of the Championship is subject to prior approval by the organiser.

By ticking this box, participants declare that they have read and accepted the terms of these regulations.