



# FRENCH FRIES WORLD CHAMPIONSHIPS

Arras, 27 September 2025

## REGULATIONS

### Preliminary article:

By entering the French Fries World Championships, the candidate acknowledges that he/she has read these regulations and accepts them unreservedly. If the candidate is competing in the 'professional' category and is selected for the competition, he or she must provide proof of the agreement of the legal representative of the professional entity. A document is attached for completion. If the candidate is competing in the 'Rising Star French Fries' category and is a minor, he or she must provide proof of the agreement of his or her parents/legal guardians and head teacher. A document is attached for completion. The candidate guarantees that his/her participation in the French Fries World Championships and the use of the visuals to which he/she gives his/her authorisation do not infringe the rights of any third party.

### Article 1: Organisation

Arras Pays d'Artois local public company Tourist Office, hereinafter referred to as the 'Organiser', whose registered office is located at 29 rue des Rosati, 62000 ARRAS, is organising a free competition with no obligation to buy, entitled 'FRENCH FRIES WORLD CHAMPIONSHIPS', hereinafter referred to as the 'Championships'.

The name 'FRENCH FRIES WORLD CHAMPIONSHIPS' is protected, in particular by the registration of a trademark belonging to the Organiser. The candidate's adherence to these regulations does not give him/her any right to use the brand apart from any specific written agreements that may be made.

### Article 2: The Championships

An event in the form of a culinary competition on the **Grand'Place in Arras**, during which pre-selected candidates from all over the world will be able to compete in **different categories**: family french fries, authentic french fries, creative french fries, fries of the world, rising star french fries and french fry sauces (hot and cold).

A judging panel made up of professionals and french fry lovers will award marks to the candidates using a scoring grid. The winning candidate in his/her category will have obtained the highest score.

The winners in each category will be awarded the title of French Fries World Champion, a trophy and a trip to Artois (hotel accommodation + meals + activities for two people).

## Article 3: The candidates

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

- Members and staff of Arras Pays d'Artois local public company Tourist Office
- 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)
- Family members of members of the judging panel (for the purposes of these regulations, family means all persons living under the same roof)

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

The Championship is open to 3 categories of participant:

- **Professionals:** catering professionals, either working or looking for work; for the 'Authentic French Fries', 'Creative French Fries', 'Fries of the World' and 'French Fry Sauce' categories. **The written agreement of the head of the company is required** (the corresponding document in the appendix must be signed to validate registration).
- **Amateurs:** individuals with no professional culinary activity; for the 'Family French Fries' and 'Creative French Fries' categories.
- **Students in hotel management training** (hotel schools, CFA (catering training centre)...): must be accompanied by their teacher; for the 'Rising Star French Fries' category. **The written agreement of the legal representative and the head of the school is required** (the corresponding documents in the appendix must be signed to validate registration).

**Apart from the 'Rising Star French Fries' category, candidates may enter alone or accompanied. A maximum of 2 people per application are allowed to enter. If the candidate wishes to be accompanied, one person will be designated 'main candidate' and the other person will be designated 'accompanying person'.**

Minors are not permitted to take part in the Championships, either as candidates or as accompanying adults, except in the 'Rising Star French Fries' category. Minors taking part in the 'Rising Star French Fries' category must provide written authorisation from their legal representative and the head of the school.

Some candidates may be selected by one of the Championship's partners, according to the same criteria as for other candidates.

Under no circumstances may the participant take part on behalf of others. He or she may, however, represent his or her restaurant or chip shop.

The participant undertakes to provide the organiser with complete and 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 at all times for the accuracy and completeness of the information he or she has provided.

The organiser reserves the right to carry out any checks it deems necessary to ensure compliance with this article and with these regulations as a whole, in particular to remove, at its own discretion and without any possible recourse, any unsuitable participant, in particular if he/she has made a false declaration, abused the system in any way or attempted to defraud it. Unless there is an obvious error, the data contained in the information systems of Arras Pays d'Artois local public company Tourist Office are conclusive as to the information attesting to the regularity of the participant's registration. Any inaccurate or incomplete registration will not be taken into account and will result in the invalidity of the participation, without any possible recourse. 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.

The candidate may be contacted in advance of the Championship by the press or the organiser's partners or sponsors, if he/she has given prior consent (the organiser will contact the candidate). If he/she agrees to the transmission of his/her contact details, he/she undertakes to make himself/herself available as far as possible.

## Article 4: The events

The Championship comprises 6 event categories: Family French Fries, Authentic French Fries, Creative French Fries, Fries of the World, Rising Star French Fries and French Fry Sauce (hot and cold). Between 6 and 8 candidates per category will be selected to take part in the competition.

**Each candidate may compete in only one category.**

For each of these categories, **entrants will be selected** on the basis not only of the quality and originality of the cultural and human testimony (answers to the questions on the entry form), but also in consideration of the technical/culinary information submitted to the organiser, in particular the quality and originality of the recipe and the accuracy of its description. The quality of the photos supplied will also be taken into account. Selected candidates will be contacted and invited to take part in the competition **on 27 September 2025** and will be contacted by e-mail before **31 July 2025**. Except in cases of force majeure, the candidates selected undertake to take part in their event on the day of the competition.

Candidates must complete their event in a special area on the Grand'Place in Arras. They accept any climatic constraints (heat, rain, wind, cold) as long as they do not make it impossible to hold the event properly, and also accept that they may not be on an equal footing with other candidates if the weather changes during the day.

**Candidates will be filmed and their events may be broadcast live.**

As the area reserved for the competition may be accessible by stairs, candidates must specify in their entry form (under the corresponding question) whether they are physically unable to climb these steps and whether assistance is required.

The judging panel is made up of people who are qualified to judge the candidates' performances according to their category. The assessment will be based in particular on the appearance, smell, taste, texture and presentation of the french fries and will inevitably involve a degree of subjectivity inherent in tasting, which the candidates accept without any possible appeal.

Whatever the category, 'french fries' means: necessarily 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 judging panel will also be sensitive to the eco-responsibility aspect of the proposal.

## - Authentic French Fries

### ○ Definition:

#### Category reserved for professionals.

Candidates will have to submit their version of Authentic French Fries. Authentic French 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.

### ○ File selection:

On the registration form, candidates must give a precise description of their recipe: size, cooking oil or fat, cooking temperature, number of baths, flavour and texture, etc. and tell us the best way to enjoy their french fries (accompaniment, seasoning, container, etc.). Candidates will also have to answer a few additional questions and attach several photos (more information on the registration form). **They freely grant the right to use and reproduce the photos and recipe supplied, which they guarantee will not infringe the rights of third parties.**

### ○ The event - 1h10 :

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

A professional electric deep fryer with the following specifications:

- Adjustable thermostat: 50°C to 200°C
- Tank capacity: 11l
- Power: 8 000 W



*Non-contractual photo*

**Other equipment provided by the organiser:**

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

- 1 apron for the main candidate and 1 apron for the accompanying person if required

*\*If the candidate uses solid fat, it must be melted before being poured into the deep fryer (hob provided, saucepan or fry pan not provided). If this instruction is not followed, the deep fryer will be secured and the candidate will be penalised.*

**Candidates must bring:**

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

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

➤ **Presentation to the judging panel - 5 minutes**

Candidates must present the judging panel with 6 small portions of seasoned french fries 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 judging panel to try their fries.

## - Family French Fries

### ○ Definition:

**Category reserved for amateurs.**

The candidates will have to propose their version of french fries as they are prepared and eaten ‘*at home*’, in household conditions.

### ○ File selection:

On the registration form, candidates must describe their recipe in detail: size, cooking fat or oil, cooking temperature, number of baths, flavour and texture... and tell us the best way to enjoy the fries (accompaniment, seasoning, container...). Candidates will also have to answer a few additional questions and attach several photos (more information on the registration form). **They freely grant the right to use and reproduce the photos and recipe supplied, which they guarantee will not infringe the rights of third parties.**

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

### ○ The event - 1h10:

**To prepare their french fries, the candidates will have:**

A conventional electric deep fryer with the following features:

- Adjustable thermostat
- Tank capacity: 4l
- Power: 2200W



*Non-contractual photo*

**Other equipment provided by the organiser:**

- Hob (if required for melting the fat\*)
- Spider strainer
- Gastro container
- 1 electrical socket excluding deep fryer socket
- Serving trays
- 1 apron for the main candidate and 1 apron for the accompanying person if required

*\*If the candidate uses solid fat, it must be melted before being poured into the deep fryer (hob provided, saucepan or fry pan not provided). If this instruction is not followed, the deep fryer will be secured and the candidate will be penalised.*

**Candidates must bring:**

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

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

➤ **Presentation to the judging panel - 5 minutes**

Candidates must present their seasoned french fries to the judging panel 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 judging panel to try their fries.

## - Creative French Fries

### ○ Definition:

**Category open to professionals and amateurs.** Candidates will have to design an original recipe for french fries, in terms of shape, cooking method or other. The french fries must be made from potatoes and deep-fried.

### ○ File selection:

On the registration form, candidates must give a precise description of their recipe: size, cooking fat or oil, cooking temperature, number of baths, flavour and texture, ingredients used, shape, etc. and tell us the best way to enjoy their french fries (accompaniment, seasoning, container, etc.). Candidates will also have to answer a few additional questions and attach several photos (more information on the registration form). They freely grant the right to use and reproduce the photos and recipe supplied, which they guarantee will not infringe the rights of third parties.

### ○ The event - 1h30:

**To prepare approximately 1.5 kg of french fries, candidates will have:**

A professional electric deep fryer with the following specifications:

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



*Non-contractual photo*

**Other equipment provided by the organiser:**

- Hob (if required for melting the fat\*)
- Spider strainer
- Gastro container
- 1 electrical socket excluding deep fryer socket

- Serving trays
- 1 apron for the main candidate and 1 apron for the accompanying person if required

*\*If the candidate uses solid fat, it must be melted before being poured into the deep fryer (hob provided, saucepan or fry pan not provided). If this instruction is not followed, the deep fryer will be secured and the candidate will be penalised.*

**Candidates must bring:**

- About **2 kg of washed, unpeeled potatoes** (any variety permitted) to **make about 1.5 kg of french fries**
- About **10l 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 french fries (including set-up).

➤ **Presentation to the judging panel - 5 minutes**

Candidates must present the judging panel with 6 small portions of seasoned french fries in serving trays (supplied by the organiser). Candidates also have the option of bringing their own container for this event, if they consider that the container is an integral part of their recipe/proposal. They will have 1 min 30 to describe the various stages leading up to the finished product and tempt the judging panel to try their french fries.

## - Fries of the World

### ○ Definition:

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

### ○ File selection:

On the registration form, candidates must give a precise description of their recipe: size, cooking fat or oil, cooking temperature, number of baths, flavour and texture, ingredients used, shape, etc. and tell us the best way to enjoy their french fries (accompaniment, seasoning, container, etc.). Candidates will also have to answer a few additional questions and attach several photos (more information on the registration form). **They freely grant the right to use and reproduce the photos and recipe supplied, which they guarantee will not infringe the rights of third parties.**

### ○ The event - 1h30:

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

A professional electric deep fryer with the following specifications:



- Adjustable thermostat: 50° C to 200° C
- Tank capacity: 11l
- Power: 8 000 W



*Non-contractual photo*

**Other equipment provided by the organiser:**

- Hob (on request or for melting fat\*)
- Spider strainer
- Gastro container
- 1 electrical socket excluding deep fryer socket
- Serving trays
- 1 apron for the main candidate and 1 apron for the accompanying person if required

*\*If the candidate uses solid fat, it must be melted before being poured into the deep fryer (hob provided, saucepan or fry pan not provided). If this instruction is not followed, the deep fryer will be secured and the candidate will be penalised.*

**Candidates must bring:**

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

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

➤ **Presentation to the judging panel - 5 minutes**

Candidates must present the judging panel with 6 small portions of seasoned french fries in serving trays (supplied by the organiser). Candidates also have the option of bringing their own container for this event, if they consider that the container is an integral part of their recipe/proposal. They will have 1 min 30 to describe the various stages leading up to the finished product and tempt the judging panel to try their french fries... unless they have already done so.

## - Rising Star French Fries

### ○ 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 Authentic French Fries (see definition above) to the members of the judging panel. They can also submit a seasoning or sauce.

### ○ File selection:

On the registration form, candidates must give a precise description of their recipe: size, cooking fat or oil, cooking temperature, number of baths, flavour and texture, ingredients used, shape, etc. and tell us the best way to enjoy their french fries (accompaniment, seasoning, container, etc.). Candidates will also have to answer a few additional questions and attach several photos (more information on the registration form). **They freely grant the right to use and reproduce the photos and recipe supplied, which they guarantee will not infringe the rights of third parties.**

### ○ The event - 1h10:

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

A professional electric deep fryer with the following specifications:

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



*Non-contractual photo*

**Other equipment provided by the organiser:**

- Hob (if required for melting the fat\*)
- Spider strainer
- Gastro container
- 1 electrical socket excluding deep fryer socket
- Serving trays
- 1 apron for the main candidate and 1 apron for the accompanying person if required

*\*If the candidate uses solid fat, it must be melted before being poured into the deep fryer (hob provided, saucepan or fry pan not provided). If this instruction is not followed, the deep fryer will be secured and the candidate will be penalised.*

#### Candidates must bring:

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

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

#### ➤ Presentation to the judging panel - 5 minutes

Candidates must present the judging panel with 6 small portions of seasoned french fries 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 judging panel to try their french fries.

## - French Fry Sauces (hot and cold)

### ○ Definition:

**Category reserved for professionals.**

Candidates will have to create 2 sauces to accompany french fries: One hot and one cold. They must be made on site, using unprocessed ingredients. The members of the judging panel will choose a single winner by averaging the score obtained for the hot sauce and the score obtained for the cold sauce.

By entering, the candidate accepts that his/her cold sauce may be marketed (whether or not it is a winner) and undertakes to pass on the recipe. Candidates must sign the attached document to guarantee their registration. Any refusal to transfer the full recipe will result in the cancellation of the candidate's registration.

### ○ File selection:

On the entry form, candidates will have to give details of their recipe (steps, ingredients, etc.) and explain in a short text why their sauce is perfect with french fries, and attach several photos (more information on the entry form). They freely grant the right to use and reproduce the photos and recipe supplied, which they guarantee will not infringe the rights of third parties.

### ○ The event - 1h40:

To prepare approximately 1l of cold sauce and 1l of hot sauce, the candidates will need:

- 1 hob
- 1 free electrical socket
- 12 disposable ramekins
- 1 refrigerated area (positive cold)
- 1 apron for the main candidate and 1 apron for the accompanying person if required

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 1h 40.

○ **Presentation to the judging panel - 5 minutes**

Candidates must present the judging panel 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 judging panel to taste their sauce. French Fries will be provided by the organisers for the judging panel to sample the sauces. The rest of the sauce can be distributed to the public.

## Article 5: Terms and conditions of participation

### Step 1: Selection of candidates on the basis of applications

Candidates for the Championship must complete their entry form online, consult and sign the regulations, the terms of which they accept unreservedly, and complete and sign the others corresponding to their chosen category, on the website [www.arraspaysdartois.com](http://www.arraspaysdartois.com) from **31 March 2025** and no later than **8 June 2025**.

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 **15 July 2025** by e-mail only to the address they gave on the registration form to inform them that they will be taking part in the competition on **27 September 2025**. They undertake to confirm their participation in the competition by e-mail before **31 July 2025**. If they fail to do so, they will be deemed to have waived their right to take part. The organiser cannot be held responsible for any technical or network failures.

### Step 2: The competition

The selected candidates must come to Grand'Place in Arras, on **SATURDAY 27 SEPTEMBER 2025** at a time to be communicated to them at a later date, depending on their category, by e-mail. The organiser reserves the right to change the timetable.

If a candidate is more than 30 minutes late, he or she may be disqualified, with no right of appeal.

The selected candidates will cook in an area dedicated to the competition, on the Grand' Place in Arras, and the judging panel will be able to observe their preparations.

The candidates selected may not produce a recipe different from that proposed in their application, failing which they will be eliminated, with no possibility of appeal. They may only make minor changes to the recipe described in their application.

The results, with the announcement of the winners in all categories, will be announced after the events, at the end of the day, bringing 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 given above.

The following equipment is prohibited:

- Multi-socket adaptors
- Ovens

Only cooking equipment supplied by the organiser is permitted.

All the foodstuffs required to prepare their recipe on site will be brought by the candidates without any preliminary preparation (unless a derogation is requested and approved by the organiser) and may be stored in a refrigerated area if necessary. The ingredients will not have been processed beforehand. Weights are accepted.

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

Candidates must bring their own equipment and ingredients at the time they have been invited. They will be inspected by a technical judging panel. Candidates waive their right to contest any indication or decision of the technical judging panel, which will be binding on them without any possibility of challenge, failing which they will be immediately disqualified.

## Article 7: Selection criteria

The members of the judging panel of the application files will base their decision, in no preferential order, on the following criteria:

- Quality of the entry
- Relevance of the recipe in its category
- Motivation

The decisions of the judging panel are final. They inevitably involve a degree of subjectivity. The candidates accept this.

Any fraud or attempted fraud will result in the disqualification of the candidate with no right of appeal.

## Article 8: Prizes

The winner of each event will be awarded a trophy and a trip to Artois (overnight stay + meal + activities for 2 people) worth approximately €400, regardless of category.

The trophy will be presented to the winner of each category in person after the results of each of the Championship events have been announced on 27 September 2025. The prizes may not be contested in any way whatsoever, nor may their value be returned in any form whatsoever, 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 while enjoying their prize.

The Organiser accepts no responsibility for any dissatisfaction on the part of a prizewinner regarding his/her prize. The Organiser shall not be held liable if one or more of the prizes offered is temporarily or permanently unavailable. In this event, the winners will 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 upon delivery.

## Article 9: No charge

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

Candidates' personal data collected in connection with this competition is intended for use by the Organiser solely for the purposes of organising and managing the Championships. If this information is not provided, the candidates' registration for the Championships will not be valid, as it will not be possible to identify the eventual winner(s).

By accepting the regulations, and as agreed in the image rights authorisation form, the candidate declares that he/she accepts that Arras Pays d'Artois local public company Tourist Office and the competition partners record and distribute/use his/her image, words and recipes presented free of charge. The dissemination and exploitation of these images, words, documents and recipes collected in this way may take place in particular via websites, the press, films, photo libraries, photo exhibitions, publications (books, magazines, etc.) and brochures, accessible without any restriction on access and without remuneration or compensation to the person concerned by the Organiser.

To find out more about the processing of personal data by the Organiser, please consult the attached 'Information notice relating to the processing of personal data' and sign it in agreement.

The Organiser may pass on candidates' contact details to the partners detailed in the said appendix, if the candidate agrees (he or she will be contacted by telephone or e-mail).

## Article 11: Liability

Arras Pays d'Artois Tourist Information and Conference Office, 'Organiser' of the French Fries World Championships will not be held responsible for the unfeasibility or cancellation of the Championships, its postponement or amendment, or its adaptation (hereinafter the 'Modification'), (whether or not this is at the request of the public authorities), if and insofar as the Modification results from a case of force majeure or a health or climatic event, the impact of which on the staging, feasibility or adaptation of the Championships will be assessed by the Organiser alone.

The Modification will not affect the commitment of the candidate, who undertakes to take part in the Championships notwithstanding any Modification; however, he/she must comply with the Organiser's instructions. If necessary, the Organiser will notify the candidate of its instructions as soon as reasonably possible. The candidate will comply in the best interests of the Championships.

The Organiser reserves the right to shorten, extend, suspend, postpone (as far as possible) or modify the Championships in whole or in part, or to cancel it, at any time and without prior notice, if circumstances (particularly technical) 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 by the participants. Insofar as possible, any changes in the organisation of the Championships will be notified 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 contamination by viruses or intrusion by a third party into the terminal system of the participant in the Championships, and declines all responsibility for the consequences of the connection of participants to the network via the site [www.arraspaysdartois.com](http://www.arraspaysdartois.com). The Organiser cannot be held responsible in the event of any malfunction of the Internet network disrupting the smooth running of the Championships, nor in the event of problems with the routing or loss of electronic mail.

The Organiser may cancel all or part of the Championships 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: Obligations & Rights

Candidates undertake to be present at the championship site from the time they have been invited until the end of the prize-giving ceremony.

Candidates undertake not to use the communication elements and graphic charter of the Championships for personal or commercial purposes, failing which they will be prosecuted. An attached document must be signed to validate the candidate's registration. Any use of these elements as part of the Championships is subject to prior written approval by the Organiser.

The candidate may be contacted in advance of the Championships by the press or the organiser's partners or sponsors, if he/she has given prior consent (the organiser will contact the candidate). If he/she agrees to the transmission of his/her contact details, he/she undertakes to make himself/herself available as far as possible.

Without prejudice to the foregoing, winners may publicly use their title, specifying the category and year, including in the context of their professional activity.

Candidates and prize-winners grant the Organiser and its beneficiaries the right to reproduce, distribute, adapt, mention and comment on their recipe and the fact that it has or has not won a prize, by any means it sees fit.

## Article 13: Law - Jurisdiction - Filing

This Championship is governed by French law. Participants are therefore subject to French law and regulations. Any dispute arising in connection with this Championships and which cannot be settled amicably, if necessary with the help of a mediator, shall be submitted to the competent judicial courts in application of common law.

The complete regulations of this Championship are available for consultation free of charge on the website [www.arraspaysdartois.com](http://www.arraspaysdartois.com) or on 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.

Signature of main candidate,  
Followed by the statement 'read and approved'

Signature of accompanying candidate  
Followed by the statement 'read and approved'