



WORLD FRENCH FRIES CHAMPIONSHIP

Arras, September 26, 2026

RULES

Preliminary Article :

By registering for the World French Fries Championship, the candidate acknowledges having read these rules and accepts their terms without reservation. If the candidate competes in the 'professional' category and is selected for the competition, they must provide proof of consent from the legal representative of the professional entity. A document in the 'appendices' section must be completed. If the candidate competes in the 'frite espoir' category and is a minor, they must provide proof of consent from their parents/legal guardians as well as from their school principal or head teacher. An appendix document must be completed. The candidate guarantees that their participation in the World French Fries Championship and the use of the visuals for which they grant authorization do not infringe the rights of any third party.

Article 1: Organization

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

'WORLD FRENCH FRIES CHAMPIONSHIP' is protected, in particular through the registration of a trademark owned by the Organizer. A candidate's acceptance of these rules confers no right to use the trademark outside any specific/written agreements that may be entered into where applicable.

Article 2: The Championship

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 may compete in different categories: family french fries, authentic french fries, creative french fries, fries of the world, rising star french fries, handcrafted crisps and fry sauces (hot and cold).

A jury composed of professionals and French fries lovers will award scores to the candidates using a scoring grid. The winning candidate in each category will be the one who obtains the highest score.

The winners of each category will be awarded the title of World French Fries Champion, a trophy, as well as a stay in Artois (hotel night + meal + activities for two people).



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
- Employees of companies that have participated directly or indirectly in the design and/or implementation of the Championship.
- As well as members of their respective families (for the purposes of these rules, 'family' means persons living under the same roof)
- Family members of jury members (for the purposes of these rules, 'family' means 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 participants:

- **Professionals** : foodservice professionals, whether employed or seeking employment; for the 'authentic french fries', 'creative french fries', 'fries of the world', 'handcrafted crisps' and 'fry sauces' categories. Written approval from the business owner/manager is required (the corresponding document in the 'appendices' section must be signed to validate registration).
- **Amateurs** : private individuals with no professional culinary activity; for the 'family fries', 'creative fries' and 'artisanal chips' categories.
- **Students in hospitality training** (hospitality high schools, apprenticeship training centers, etc.) : currently in training and, if the student is a minor, necessarily accompanied by their teacher ; for the 'promising fries' category (the student may be accompanied by another student if both are of legal age). Written approval from the legal representative and the head of the school is required (the corresponding documents in the 'appendices' section must be signed to validate registration).

Except in the 'Rising Star French Fries' category, a candidate may apply alone or with another person. A maximum of 2 people per application is allowed. If the candidate wishes to be accompanied, one person will be designated as the 'main candidate' and the other as the 'accompanying person'.

Minors are not authorized to participate in the Championship, neither as candidates nor as accompanying persons, except in the 'Rising Star French Fries' category. A minor candidate participating in the 'Rising Star French Fries' category must provide written authorization from their legal representative and the head of the school.

Some candidates may be selected by a Championship partner, according to the same criteria as for the other candidates.

A participant may under no circumstances take part on behalf of other persons. They may, however, represent their restaurant or chip shop. The participant undertakes to provide the organizer with complete and accurate information. The participant is informed and accepts that the information provided in this way shall constitute proof of their identity. At all times, the participant is responsible for the accuracy and completeness of the information they have communicated.

The organizer reserves the right to carry out any checks it deems necessary for compliance with this article and with these rules as a whole, in particular to exclude, at its sole discretion and without appeal, any unsuitable participant, especially if they have made a false statement, committed any form of abuse, or attempted fraud. Except in the event of manifest error, the data contained in the information systems of SPL Arras Pays d'Artois Tourisme shall be conclusive evidence regarding the



information attesting to the validity of participants' registrations. Any inaccurate or incomplete registration will not be taken into account and will result in the participation being declared null and void, without appeal. Any participation contrary to the provisions of this article shall be considered null and void. More generally, failure by the participant to comply with these rules results in the outright nullity of their participation and, where applicable, of the award of any prizes.

The candidate may be contacted prior to the Championship by the press or the organizer's partners or sponsors, if they have given prior consent (the organizer will contact the candidate). If they accept the transmission of their contact details, they undertake to make themselves available as far as possible.

Article 4: The events

Family French Fries, Authentic French Fries, Creative French Fries, Fries of the World, Rising Star French Fries, Handcrafted crisps and French Fry Sauce (hot and cold). Between 4 and 12 candidates per category will be selected to take part in the competition.

Each candidate may compete in one category only.

For each of these categories, competitors will be selected on the basis of their application file, taking into account not only the quality and originality of the cultural and human story they present (answers to the questions in the registration form), but also the technical/culinary information submitted to the organizer, in particular the quality and originality of the recipe as well as the precision of its description. The quality of the photos provided will also be taken into account. Selected candidates will be contacted and invited to take part in the competition on **September 26, 2026**. Candidates selected for the competition will be contacted by e-mail **between July 10 and July 20, 2026**. Except in cases of force majeure, selected candidates undertake to actually participate in their event on the day of the competition.

Candidates must carry out their event in a dedicated area on the Grand'Place in Arras. They accept any climatic constraints (heat, rain, wind, cold) as long as they do not make the event impossible to hold properly, and they also accept tie-breaking arrangements with other candidates in the event of weather changes during the day.

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

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

The jury is made up of persons competent to judge the candidates' performances according to their category. Assessment will be based in particular on the appearance, smell, taste, texture and presentation of the fries. The oral presentation contributes to the assessment, which inevitably includes a degree of subjectivity inherent in tasting, which the candidates accept without appeal.

Whatever the category, 'french fries' means: necessarily a cut or preparation of potato, cooked by deep-frying in animal or vegetable fat.

The aim will always be to promote generous and authentic cuisine that celebrates food as a source of warm shared moments, rooted in local areas and centered around an emblematic product: the potato.

Any potato variety is allowed.

The jury will also be attentive to the eco-responsible aspect of the proposal.

- Authentic French Fries

○ Definition :

Category reserved for professionals : Candidates must present their version of authentic fries. By authentic, we mean fries as they are traditionally prepared and eaten in northern France and Belgium. In this category, candidates may showcase their recipe, provided that it genuinely reflects artisanal, traditional and local know-how.

○ File selection :

In the registration form, candidates must describe their recipe precisely : size, cooking oil or fat, cooking temperature, number of frying stages, flavor and texture, etc., and tell the best way to enjoy their fries (accompaniment, seasoning, serving container, etc.). Candidates must also answer the questions in the registration form and attach several photos. **They grant, free of charge, the right to use and reproduce the photos and recipe provided, and they guarantee that these do not infringe the rights of third parties.**

○ The event - 1h00 :

For the preparation of approximately 1.5 kg of fries, candidates will have:

A professional electric fryer with the following characteristics:

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



Non-contractual photo

Other equipment provided by the organizer :

- Hot plate (if needed, in particular to melt fat*)
- Spider skimmer
- Gastro tray
- 1 electrical outlet
- 4 trays: 3 for the juries and 1 dedicated to photos and videos
- 1 apron for the main candidate and 1 apron for the accompanying person if needed
- 1 refrigerated area (positive cold) backstage, accessible before the start of the event
- 1 water point (cold and hot) on stage



*If the candidate uses solid fat, it must be melted before being poured into the fryer (hot plate provided; saucepan or basin not provided). If this instruction is not followed, the fryer will enter safety mode and the candidate will be penalized.

Candidates must bring:

- Approximately **2 kg of washed, unpeeled potatoes** (any variety allowed) to **prepare approximately 1.5 kg of fries**
- Approximately **10 l of cooking fat or oil**
- 1 container to take away their dirty dishes
- Any other equipment they deem necessary for the smooth running of the event (peeler, saucepan, condiments, etc.)

Candidates will have 1h00 to prepare their fries (including setup).

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

Candidates must present to the jury 4 small portions of seasoned fries in trays (provided by the organizer). The fries must not be accompanied by a sauce.

They will have 1 min 30 to describe the different stages leading to the finished product and make the jury want to taste their fries.

- **Family French Fries**

○ **Definition:**

Category reserved for amateurs.

Candidates must present their version of fries as they are prepared and eaten 'at home', under household conditions.

○ **File selection :**

In the registration form, candidates must describe their recipe precisely : size, cooking fat or oil, cooking temperature, number of frying stages, flavor and texture, etc., and tell us the best way to enjoy these fries (accompaniment, seasoning, serving container, etc.). Candidates must also answer the questions in the registration form and attach several photos. **They grant, free of charge, the right to use and reproduce the photos and recipe provided, and they guarantee that these do not infringe the rights of third parties.**

Candidates must indicate their choice of equipment required to cook their fries: a standard electric fryer or a frying basin + hot plate (if needed to melt fat) (fryer and hot plate provided by the organizer, basin not provided).

○ The event - 1h00 :

For the preparation of their fries, candidates will have:

A standard electric fryer with the following characteristics:

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



Non-contractual photo

Other equipment provided by the organizer:

- Hot plate (if needed, in particular to melt fat*)
- Spider skimmer
- Gastro tray
- 1 electrical outlet excluding fryer outlet
- 4 trays: 3 for the juries and 1 dedicated to photos and videos
- 1 apron for the main candidate and 1 apron for the accompanying person if needed
- 1 refrigerated area (positive cold) backstage, accessible before the start of the event
- 1 water point (cold and hot) on stage

*If the candidate uses solid fat, it must be melted before being poured into the fryer (hot plate provided; saucepan or basin not provided). If this instruction is not followed, the fryer will enter safety mode and the candidate will be penalized.

Candidates must bring:

- Approximately 1.2 kg of washed, unpeeled potatoes (any variety allowed) to prepare approximately 1 kg of fries
- Enough cooking fat or oil to prepare 1 kg of fries
- Their frying basin if they do not wish to use the fryer provided by the organizer
- 1 container to take away their dirty dishes
- Any other equipment they deem necessary for the smooth running of the event (peeler, saucepan, condiments, etc.)

Candidates will have 1h00 to prepare their fries (including setup).

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

Candidates must present their seasoned fries to the jury in 4 trays (provided by the organizer). The fries must not be accompanied by a sauce.

They will have 1 min 30 to describe the different stages leading to the finished product and make the jury want to taste their fries.

- **Creative FrenchFries**

○ **Definition :**

Category open to professionals and amateurs. Candidates must devise an original creative fries recipe. By creative, we mean an original and bold interpretation of fries, considered as a medium for culinary expression and an innovative creation, whether in taste, aesthetics, technique or concept, while keeping fries as the central element of the dish. This creation may be accompanied by seasoning, sauce, garnish, side dish, etc., provided the fry remains identifiable. Originality must not come at the expense of taste, texture and technical mastery.

○ **File selection :**

In the registration form, candidates must describe their recipe precisely: size, cooking fat or oil, cooking temperature, number of frying stages, flavor and texture, ingredients used, shape, etc., and tell the best way to enjoy their fries (accompaniment, seasoning, serving container, etc.). Candidates must also answer the questions in the registration form and attach several photos. They grant, free of charge, the right to use and reproduce the photos and recipe provided, and they guarantee that these do not infringe the rights of third parties.

○ **The event - 1h20 :**

For the preparation of approximately 1.5 kg of fries, candidates will have :

A professional electric deep fryer with the following specifications:

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



Non-contractual photo



Other equipment provided by the organizer:

- Hot plate (if required, in particular to melt fat*)
- Spider skimmer
- Gastro tray
- **1 electrical outlet excluding fryer outlet**
- 4 plates or trays: 3 for the juries and 1 dedicated to photos and videos (you may also bring your own serving containers)
- 1 apron for the main candidate and 1 apron for the accompanying person if needed
- 1 refrigerated area (positive cold) backstage, accessible before the start of the event
- 1 water point (cold and hot) on stage

*If the candidate uses solid fat, it must be melted before being poured into the fryer (hot plate provided; saucepan or basin not provided). If this instruction is not followed, the fryer will enter safety mode and the candidate will be penalized.

Candidates must bring:

- Approximately 2 kg of washed, unpeeled potatoes (any variety allowed) to prepare approximately 1.5 kg of fries
- Approximately 10 l of cooking fat or oil
- 1 container to take away their dirty dishes
- Any other equipment they deem necessary for the smooth running of the event (peeler, saucepan, condiments, etc.)

Candidates will have 1h20 to prepare their fries (including setup).

- Presentation to the jury - 5 minutes

Candidates must present to the jury 4 small portions of seasoned fries in trays or on plates (provided by the organizer). For this event, candidates may also bring their own serving containers if they consider that the container is inseparable from their recipe/proposal. They will have 1 min 30 to describe the different stages leading to the finished product and make the jury want to taste their fries.

- Fries of the World

○ Definition:

Category reserved for professionals. Candidates must present a dish made of potato fries as they are usually eaten in the country of the world they represent. The fries may be accompanied by seasoning, sauce, garnish or a side dish representative of a territory, provided the fries remain the central element of the dish. Cooking of products other than fries is permitted.

○ File Selection :

In the registration form, candidates must describe their recipe precisely: size, cooking fat or oil, cooking temperature, number of frying stages, flavor and texture, ingredients used, shape, etc., and tell the best way to enjoy their fries (accompaniment, seasoning, serving container, etc.). Candidates must also answer the questions in the registration form and attach several photos. **They grant, free of charge, the right to use and reproduce the photos and recipe provided, and they guarantee that these do not infringe the rights of third parties.**

○ The Event - 1h20 :

For the preparation of approximately 1.5 kg of fries, candidates will have:

A professional electric fryer with the following characteristics:

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



Non-contractual photo

Other equipment provided by the organizer:

- Hot plate (if needed, in particular to melt fat*)
- Spider skimmer
- Gastro tray
- 1 electrical outlet excluding fryer outlet
- 4 plates or trays: 3 for the juries and 1 dedicated to photos and videos (you may also bring your own serving containers)
- 1 apron for the main candidate and 1 apron for the accompanying person if needed
- 1 refrigerated area (positive cold) backstage, accessible before the start of the event
- 1 water point (cold and hot) on stage

*If the candidate uses solid fat, it must be melted before being poured into the fryer (hot plate provided; saucepan or basin not provided). If this instruction is not followed, the fryer will enter safety mode and the candidate will be penalized.

Candidates must bring:

- Approximately **2 kg of washed, unpeeled potatoes** (any variety allowed) to **prepare approximately 1.5 kg of fries**
- Approximately **10 l of cooking fat or oil**
- 1 container to take away their dirty dishes
- Any other equipment they deem necessary for the smooth running of the event (peeler, saucepan, condiments, etc.)

Candidates will have 1h20 to prepare their fries (including setup).

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

Candidates must present to the jury 4 small portions of seasoned fries in trays or on plates (provided by the organizer). For this event, candidates may also bring their own serving containers if they consider that the container is inseparable from their recipe/proposal. They will have 1 min 30 to describe the different stages leading to the finished product and make the jury want to taste their fries.

- **Rising Star French Fries :**

○ **Definition:**

Category reserved for students in hospitality training, necessarily accompanied by their teacher if the student is a minor (the student may be accompanied by another student if both are of legal age). Students wishing to pursue a professional career in the restaurant industry must present to the jury their version of authentic fries (By authentic, we mean fries as they are traditionally prepared and eaten in northern France and Belgium. In this category, candidates may showcase their recipe). They may also offer a seasoning or a sauce.

○ **File Selection :**

In the registration form, candidates must describe their recipe precisely: size, cooking fat or oil, cooking temperature, number of frying stages, flavor and texture, ingredients used, shape, etc., and tell the best way to enjoy their fries (accompaniment, seasoning, serving container, etc.). Candidates must also answer the questions in the registration form and attach several photos. **They grant, free of charge, the right to use and reproduce the photos and recipe provided, and they guarantee that these do not infringe the rights of third parties.**

○ **The event - 1h00:**

For the preparation of approximately 1.5 kg of fries, candidates will have:

A professional electric deep fryer with the following specifications:

- **Adjustable thermostat: 50 °C to 200 °C**
- **Minimum oil capacity: 8 l**
- **Maximum oil capacity: 12 l**
- **Tank capacity: 16 l**
- **Fries capacity: approximately 1.5 kg - 1.7 kg**



Non-contractual photo



Other equipment provided by the organizer:

- Hot plate (if needed, in particular to melt fat*)
- Spider skimmer
- Gastro tray
- 1 electrical outlet excluding fryer outlet
- 4 trays: 3 for the juries and 1 dedicated to photos and videos
- 1 apron for the main candidate and 1 apron for the accompanying person if needed
- 1 refrigerated area (positive cold) backstage, accessible before the start of the event
- 1 water point (cold and hot) on stage

*If the candidate uses solid fat, it must be melted before being poured into the fryer (hot plate provided; saucepan or basin not provided). If this instruction is not followed, the fryer will enter safety mode and the candidate will be penalized.

Candidates must bring:

- Approximately 2 kg of washed, unpeeled potatoes (any variety allowed) to prepare approximately 1.5 kg of fries
- Approximately 10 l of cooking fat or oil
- 1 container to take away their dirty dishes
- Any other equipment they deem necessary for the smooth running of the event (peeler, saucepan, condiments, etc.)

Candidates will have 1h00 to prepare their fries (including setup).

➤ Presentation to the jury - 5 minutes

Candidates must present to the jury 4 small portions of seasoned fries in trays (provided by the organizer). They will have 1 min 30 to describe the different stages leading to the finished product and make the jury want to taste their fries.

- Handcrafted crisps

○ Definition:

Category open to professionals and amateurs.

Candidates must present their version of artisanal chips, highlighting the potato and mastery of frying technique. By chips, we mean thin slices of potato fried in fat in order to achieve a crispy texture. The use of natural flavorings* is possible.

*The indication 'natural origin' may be used for products that have undergone preservation or processing treatments such as cooking, freezing or fermentation. For flavorings, the distinction is important: a natural lemon flavoring must come at least 95% from lemon; a natural flavoring may reproduce this taste from other natural ingredients; the simple term 'flavoring' may refer to natural or synthetic substances.

○ File Selection :

In the registration form, candidates must describe their recipe precisely: size, cooking fat or oil, cooking temperature, flavor and texture, etc., and tell us the best way to enjoy these chips (accompaniment, seasoning, context, etc.). Candidates must also answer the questions in the registration form and attach several photos. They grant, free of charge, the right to use and reproduce the photos and recipe provided, and they guarantee that these do not infringe the rights of third parties.

○ The Event - 40 min :

For the preparation of their fries, candidates will have:

A standard electric fryer with the following characteristics:

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



Non-contractual photo

Other equipment provided by the organizer:

- Hot plate (if needed, in particular to melt fat*)
- Spider skimmer
- Gastro tray
- 1 electrical outlet excluding fryer outlet
- 4 trays: 3 for the juries and 1 dedicated to photos and videos
- 1 apron for the main candidate and 1 apron for the accompanying person if needed
- 1 refrigerated area (positive cold) backstage, accessible before the start of the event
- 1 water point (cold and hot) on stage

*If the candidate uses solid fat, it must be melted before being poured into the fryer (hot plate provided; saucepan or basin not provided). If this instruction is not followed, the fryer will enter safety mode and the candidate will be penalized.

Candidates must bring:

- Approximately 500 to 700 g of washed, unpeeled potatoes (any variety allowed) to prepare approximately 150 to 250 g of chips
- Enough cooking fat or oil to prepare 150 to 250 g of chips



- Any other equipment they deem necessary for the smooth running of the event (peeler, saucepan, condiments, etc.)
- 1 container to take away their dirty dishes

Candidates will have 40 min to prepare their chips (including setup).

➤ Presentation to the jury - 5 minutes

Candidates must present their seasoned chips to the jury in 4 trays (provided by the organizer). They will have 1 min 30 to describe the different stages leading to the finished product and make the jury want to taste their fries.

- French Fry Sauces (Hot and Cold)

○ Definition:

Category reserved for professionals.

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

Permitted degree of ingredient processing: see Article 6

By registering, the candidate accepts that their cold sauce may be commercialized (whether it wins or not) and undertakes to disclose the recipe. The candidate must sign the corresponding document found in the 'appendices' section to validate their registration. Any refusal to transfer the full recipe will result in cancellation of the candidate's registration.

○ Selection based on application file:

In the registration form, candidates must provide details of their recipes (steps, ingredients, etc.), answer the questions and attach several photos (more information in the registration form). **They grant, free of charge, the right to use and reproduce the photos and recipe provided, and they guarantee that these do not infringe the rights of third parties.**

○ The event - 1h20:

For the preparation of approximately 1 l of cold sauce and 1 l of hot sauce, candidates will have:

- 1 hot plate
- 1 free electrical outlet
- 8 ramekins
 - For the cold sauce: 3 ramekins for the jury and 1 dedicated to photos and videos
 - For the hot sauce: 3 ramekins for the jury and 1 dedicated to photos and videos
- 1 apron for the main candidate and 1 apron for the accompanying person if needed
- 1 refrigerated area (positive cold) backstage, accessible before the start of the event
- 1 water point (cold and hot) on stage



Candidates must bring:

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

Candidates will have 1h20 to prepare both sauces. They must present their cold sauce and their hot sauce at the end of the 1h20 event. They are free to start with whichever sauce they wish; there is no mandatory order.

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

Candidates must present to the jury 4 portions of sauce in ramekins (provided by the organizer) per sauce (i.e. 8 ramekins in total). They will have 1 min 30 to describe the different stages leading to the finished product and make the jury want to taste their sauce. Fries will be provided to the jury by the organizer for tasting. The remaining sauce may be distributed to the public.

Article 5 : Participation procedures

Step 1: Selection of candidates based on application file

Candidates for the Championship must complete their online registration form, review and sign the rules, which they accept without reservation, and complete and sign the other documents corresponding to the chosen category, on the website www.arraspaysdartois.com **from March 30, 2026 and no later than May 30, 2026 at 11:59 p.m.**

For any request for additional information, candidates may contact the organizing team at the following e-mail address:

contact@championnatdumondedelafrite.com

Selected candidates will be contacted **between July 10 and July 20, 2026, only by e-mail** at the address they provided in the registration form, to inform them of their participation in the competition on September 26, 2026. **They undertake to confirm their participation in the competition by e-mail before July 31, 2026.** Failing this, they will be deemed to have withdrawn. The organizer shall in no way be liable for any technical or network failure.

Step 2: The competition

Selected candidates must appear in Arras, on the Grand'Place, on SATURDAY, SEPTEMBER 26, 2026 at the time that will be communicated to them later, depending on their category, by e-mail. The organizer reserves the right to modify the schedule.

Any delay of more than 30 minutes may result in the candidate being disqualified, without appeal.

Selected candidates will cook in an area dedicated to the competition on the Grand'Place in Arras, and the jury may observe their preparations.

Selected candidates may not prepare a recipe different from the one proposed in their application file, failing which they will be eliminated without appeal. They may make only a few minor adaptations to the recipe described in their application file.



The announcement of the results, with the names of the winners in all categories, will take place immediately after the events, at the end of the day, and will close the Championship.

Article 6: Equipment and ingredients

Depending on the category, the list of equipment and ingredients provided and/or authorized is stated above.

The following equipment is prohibited:

- Multi-socket adaptors
- Ovens

Any equipment that cannot be placed on or under the table dedicated to the candidate (Height: 90 cm - length: 2 m - width: 80 cm)

For the fries sauces category:

➤ **Ingredients authorized without restriction**

Fully authorized are:

- Raw or minimally processed ingredients: vegetables, fruits, herbs, spices, seasonings, oils, vinegars, simple dairy products, eggs, meat, fish, stocks or homemade base broths;
- Products resulting from traditional culinary processes, such as: fermentation, infusion, reduction, emulsification, roasting, smoking, drying, pressing.

These ingredients must be capable of being identified, explained and justified by the candidate.

➤ **Processed ingredients authorized under conditions**

May be used in a limited and reasonable way:

- Simple processed products, provided they do not constitute the main base of the sauce, such as: mustard, miso, soy sauce, chili paste, flavored vinegar, tomato paste.

The candidate must be able to explain their origin, use and integration into the recipe. In any event, they may contact the organizer before the event to make sure the ingredient is authorized.

➤ **Prohibited ingredients**

- Ready-to-use sauces or sauce bases
- Industrial dehydrated or liquid mixes designed simply to be diluted or reheated,
- Isolated technological additives (thickeners, flavor enhancers, artificial flavorings, colorings),
- Any preparation whose processing does not fall within artisanal culinary practice.



For the authentic fries, family fries, promising fries and handcrafted crisps categories:

All products necessary for on-site preparation of the recipe must be brought by the candidates with no preliminary preparation whatsoever (unless a waiver request has been approved by the organizer) and may, if necessary, be stored in a refrigerated area. The ingredients must not have been previously processed. Weighing is permitted.

Neither base broths nor pre-made sauces are permitted.

For the fries of the world and creative fries categories:

In addition to potatoes and cooking oil or fat, candidates are authorized to bring other ingredients useful for preparing their recipe. Weighing is permitted. **The fry remains the central element of the dish.**

➤ **Ingredients authorized without restriction**

Fully authorized are:

- Raw or minimally processed ingredients: vegetables, fruits, herbs, spices, seasonings, oils, vinegars, simple dairy products, eggs, meat, fish, stocks or homemade base broths;
- Products resulting from traditional culinary processes, such as: fermentation, infusion, reduction, emulsification, roasting, smoking, drying, pressing.

These ingredients must be capable of being identified, explained and justified by the candidate.

➤ **Processed ingredients authorized under conditions**

May be used in a limited and reasonable way:

- Simple processed products, provided they do not constitute the main base of the dish, such as: mustard, miso, soy sauce, chili paste, flavored vinegar, tomato paste...

The candidate must be able to explain their origin, use and integration into the recipe. In any event, they may contact the organizer before the event to make sure the ingredient is authorized.

➤ **Prohibited ingredients**

- Industrial dehydrated or liquid mixes designed simply to be diluted or reheated,
- Isolated technological additives (thickeners, flavor enhancers, artificial flavorings, colorings),
- Any preparation whose processing does not fall within artisanal culinary practice.

The organization remains available to answer candidates' questions regarding which products are or are not authorized.

Potatoes must not be peeled before the event.



Candidates' equipment and ingredients shall be brought by the candidates themselves at the time they are summoned. They will be inspected by a technical jury. The candidate waives the right to contest any indication or decision of the technical jury, which shall apply to them without any possible challenge, failing which they may be immediately disqualified. The technical jury will verify the consistency between all the equipment and ingredients brought by the candidate and the information mentioned in this article.

Article 7: Selection criteria

Members of the jury selecting the application files will base their decision, among other things and in no particular order of preference, on the following criteria:

- Quality of the application file
- Relevance of the recipe to its category
- Motivation

The decisions of the juries are final. They inevitably include a degree of subjectivity. This is accepted by the candidates.

Any fraud or attempted fraud will result in the candidate being disqualified without appeal.

Article 8: Prizes

The winner of each event will be rewarded with a trophy and offered a stay in Artois (overnight stay + meal + activities for 2 people) with an approximate value of €400, whatever the category.

The trophy will be handed to the winner of each category in person after the announcement of the results of each of the Championship events, on September 26, 2026. The prizes may not give rise to any dispute of any kind, nor to payment of their cash equivalent in any form whatsoever, nor to their return, exchange or replacement for any reason whatsoever, in particular in the event of loss or theft.

Where applicable, the various costs and expenses inherent in the enjoyment of the prizes but not expressly included in the prizes shall remain payable by the winners. In general, the Organizer declines all responsibility for any incidents and/or accidents that may occur to a winner during the use of the prize.

The Organizer disclaims all responsibility for any dissatisfaction of a winner regarding their prize. The Organizer may not be held liable if one or more of the prizes offered are temporarily or permanently unavailable. Winners would then be offered prizes of equivalent value. The organizer assumes no responsibility in the event of delay, theft and/or loss of prizes sent by post or as to their condition upon delivery.

The title of World French Fries Champion belongs to a natural person (the candidate) and not to a legal entity (restaurant, company).



Article 9: Free participation

All participation in the Championship is free of charge. The costs of supplying ingredients, travel and accommodation shall be borne by the participants in the Championship events.

Article 10: Personal data

The personal data of candidates collected in connection with this competition are intended for the Organizer solely for the purposes of organizing and managing the Championship. In the absence of this information, the candidates' registration for the Championship would not be valid, as it would be impossible to identify any potential winner(s).

By accepting the rules, and as consented to in the image rights authorization form located in the 'appendices' section, the candidate declares that they accept that SPL Arras Pays d'Artois Tourisme and the competition partners may, free of charge, record and broadcast/use their image, statements and the recipes presented. The dissemination and use of these images, statements, documents and recipes thus collected may take place in particular via websites, press, films, photo libraries, photo exhibitions, publications (books, magazines, etc.), brochures, accessible without any restriction of access and without remuneration or compensation to the person concerned by the Organizer.

To find out more about the processing of personal data carried out by the Organizer, please consult the 'Information notice relating to the processing of personal data' appearing in the 'appendices' section, and sign it in agreement.

The Organizer may transmit the candidates' contact details to the partners detailed in said appendix if the candidate gives their consent (they will be contacted by telephone or e-mail).

Article 11: Liability

Arras Pays d'Artois Tourisme, the 'Organizer' of the World French Fries Championship, shall not be held responsible for the impossibility of holding the Championship and for its cancellation, postponement, modification or adaptation (hereinafter the 'Alteration') (whether or not at the request of the public authorities), if and insofar as the Alteration results from a case of force majeure and/or a health or climatic event, the impact of which on the conduct, feasibility or adaptation of the Championship shall be assessed solely by the Organizer.

The Alteration shall not affect the candidate's commitment, and the candidate undertakes to carry out their participation in the Championship notwithstanding any Alteration, while complying, however, with the Organizer's Instructions. The Organizer shall, where applicable, notify its Instructions to the candidate within a reasonable time. The candidate shall comply with them in the best interests of the Championship.

The Organizer reserves the right to shorten, extend, suspend, postpone (to the extent possible), modify in whole or in part, or cancel the Championship at any time and without notice if circumstances (in particular technical ones) beyond its control or reasons of force majeure so require, without its liability being incurred on this account and without any compensation being claimable by



participants. To the extent possible, any such changes in the organization of the Championship will be the subject of prior information by all appropriate means. The organizer's liability is strictly limited to the delivery of prizes effectively and validly won.

It is expressly recalled that the Internet is not a secure network. The organizer may therefore not be held responsible for contamination by any viruses or for intrusion by a third party into the terminal system of a participant in the Championship, and disclaims all responsibility for the consequences of participants connecting to the network via the website www.arraspaysdartois.com. The Organizer may not be held responsible for any malfunction of the Internet network disrupting the proper running of the Championship, nor in the event of problems in routing or loss of e-mail.

The Organizer 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 prizes to the fraudster and/or to bring legal proceedings against the perpetrators of such fraud.

Article 12: Obligations & rights

Candidates undertake to be present at the Championship site from the time they are summoned until the end of the prize-giving ceremony. The backstage areas located behind the stages are accessible only to candidates, the press or members of the organization. Candidates' families and friends are not authorized to go backstage.

Candidates undertake not to use the Championship's communication materials and graphic charter for personal or commercial purposes, failing which legal proceedings may be brought. A document in the 'appendices' section must be signed to validate the candidate's registration. Any use of these elements within the framework of the Championship is subject to the Organizer's prior written approval.

The candidate may be contacted prior to the Championship by the press, media, the organizer's partners or sponsors, if they have given prior consent (the organizer will contact the candidate). If they accept the transmission of their contact details, they undertake to make themselves 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 or on request to the following e-mail address: contact@championnatdumondedelafrite.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'