



## **Bocuse d'Or Team USA 2019 National Competition**

Since 2008 it has been a key mission for the Foundation to enable the best young talent in America to effectively train for the privilege and honor of representing the United States at the Bocuse d'Or in Lyon. The result of that patience and determination was realized for the first time in 2015 when Team USA stood on the podium with the Silver Bocuse, garnering the recognition and respect of the international culinary community. In January of 2017 we were proud to return from Lyon with the Bocuse d'Or, having realized Monsieur Paul Bocuse's dream of USA winning Gold.

Through the past nine years we have discovered the Bocuse d'Or to be not only an intensely challenging competition but also a journey of tremendous growth and reward for those involved. We are now looking for the next Team USA comprised of young American chefs who, building on the support structure, expertise and experience of our Board, coaches, and past teams, will show the talent, tenacity and determination to defend our Gold title at the Bocuse d'Or in 2019.

The platform of support for the restaurants, candidates and commis pursuing this goal continues to grow stronger each year. Listed below is a brief overview of the opportunities offered to each candidate:

### **US Competition Finalists:**

- \$5,000 allocation to candidate to support training for the US Finals
- Awards:
  - 1st Place Team: \$10K; awarded Team USA 2019
  - 2nd Place Team: \$7.5K; Team USA 2019 Alternate Candidate (in the event the selected Team USA cannot fulfill their responsibilities) and a trip to the Bocuse d'Or Finals 2019
  - Best Commis: Opportunity to stage for one month with Team USA 2019 (dates TBD)

For the Bocuse d'Or 2019, due to changing rules, Team USA will have to compete in an "Americas" competition to take place in Mexico in Q1 2018. The 1st place winner from the US competition will participate in the "Americas" competition.

### **Americas Competition:**

- Salary paid by ment'or for both Candidate & Commis leading up to this competition
- Coverage of travel related and training expenses for this competition
- Support of coaching team

### **Bocuse d'Or USA Finalist:**

- Salary paid by ment'or for the 2018/19 training year for both Candidate & Commis
- Coverage of expenses to relocate team to the ment'or training kitchen in Napa, CA
- Coverage of all training expenses for this competition
- Full support of coaching team
- Two sponsored assistants from September 2018 through the final in January 2019

This is an opportunity of a lifetime and we hope that you will join us as we continue to build this dynasty and keep inspiring the next generation of great American chefs.



## COMPETITION CRITERIA

The chef chosen to represent the United States and his or her Commis (“Team USA”) will be required to undergo an extensive training program conducted by one Head Coach, under the supervision of the members of the Foundation’s Board: Daniel Boulud, Thomas Keller, and Gavin Kaysen. Expenses associated with the training program and participation in the international competition will be provided by the Foundation, including round-trip air travel to Lyon, meals and accommodations for approximately 15 days in France, registration fees, on-site acclimation training, competition ingredients and presentation platters.

To be considered for the next Bocuse d’Or in January 2019 (exact dates TBD), all applicants must meet the competition criteria and complete the Application Forms attached hereto. The Foundation will invite chefs from amongst the applicants to audition (either written assignment and/or Skype interview) in June 2017.

1. Ment’or will invite multiple chefs and their Commis to participate in a final selection process, to take place in November 2017.
2. The team finishing in first place at the National competition will be designated Team USA 2019 to represent the United States at the “Americas” competition in early 2018 and the international competition in Lyon in 2019 (pending qualification from the “Americas” competition).

*\* All qualifying applicants will be informed of the selection process by mid-July.*

## APPLICATION PROFILE

1. The Chef Applicant must be an American citizen and 23 years of age or older at the date of the final competition in Lyon in January 2019 (exact date TBD).
2. The Chef Applicant must have at least five years of experience in a fine dining establishment.
3. The Commis Applicant\* must be an American citizen and 22 years of age or younger at the time of the final competition in Lyon in January 2019 (exact date TBD).
4. Chef Applicant and Commis must be able to participate in the “Americas” competition.

*\*Please note, the Commis applicant will be approved by ment’or’s Board of Directors.*



## REQUIRED APPLICANT DOCUMENTATION

1. Completed Application Forms submitted on or before May 30, 2017. Resumes are not accepted.
2. Short essays for the Chef Applicant explaining the following:
  - a. Why are you motivated to participate in the competition?
  - b. What do you hope to gain from this experience?
  - c. Describe how you have demonstrated leadership and organizational skills throughout your career.
  - d. Describe your most meaningful attributes and accomplishments.
  - e. Why is the Bocuse d'Or important?
3. Short essays for the Commis Applicant explaining the following:
  - a. Why are you motivated to participate in the competition?
  - b. What do you hope to gain from this experience?
  - c. Describe your most meaningful attributes and accomplishments.
  - d. Why is the Bocuse d'Or important?
4. A current dinner menu from the restaurant in which the Chef Applicant is presently employed.
5. Two signed letters of recommendation from chefs and/or restaurateurs for the Chef Applicant (at least one must be from the Executive Chef where applicant is currently employed).
6. One signed letter of recommendation for the Commis Applicant.
7. Signed copy of Competition Rules & Regulations Form.
8. Signed letter of Intent from Chef and Commis Applicant Sponsors.
9. Authorization and Release Forms signed by Chef Applicant and Commis Applicant and notarized.
10. Photocopy of proof of US Citizenship for Chef and Commis Applicants.
11. Recent, high resolution, individual photo portraits of Chef and Commis Applicants in chef uniform.



Print all information except signatures

Application due on or before May 30, 2017

**CHEF APPLICANT DETAILS**

Last Name \_\_\_\_\_ First \_\_\_\_\_ Middle Initial \_\_\_\_\_  
 Nationality \_\_\_\_\_ Date of Birth \_\_\_\_\_  
 Social Security Number \_\_\_\_\_

Mailing Address \_\_\_\_\_ Apt. # \_\_\_\_\_  
 City \_\_\_\_\_ State \_\_\_\_\_ Zip \_\_\_\_\_

E-mail Address \_\_\_\_\_ Telephone # \_\_\_\_\_  
 Current Employer \_\_\_\_\_ Title \_\_\_\_\_

Commis' Last Name \_\_\_\_\_ First \_\_\_\_\_ Middle Initial \_\_\_\_\_  
 Nationality \_\_\_\_\_ Date of Birth \_\_\_\_\_  
 Current Employer \_\_\_\_\_ Title \_\_\_\_\_

**CHEF APPLICANT EDUCATION**

High School (Name & Street Address)

\_\_\_\_\_  
 City \_\_\_\_\_ State \_\_\_\_\_ Zip \_\_\_\_\_  
 Graduation Date: Month \_\_\_\_\_ Year \_\_\_\_\_

**PLEASE LIST ANY POST SECONDARY SCHOOLS**

School \_\_\_\_\_ City \_\_\_\_\_ State \_\_\_\_\_  
 Dates attended: From \_\_\_\_\_ to \_\_\_\_\_ Degree or Credits earned \_\_\_\_\_

School \_\_\_\_\_ City \_\_\_\_\_ State \_\_\_\_\_  
 Dates attended: From \_\_\_\_\_ to \_\_\_\_\_ Degree or Credits earned \_\_\_\_\_

**CHEF APPLICANT WORK EXPERIENCE**

Employer	Title	From Month/Year	To Month/Year



*If the space provided in any section is not adequate, you may continue on additional paper. Please follow the same format as provided in the application and ensure that your name is included on each sheet of paper.*

**CHEF APPLICANT CULINARY COMPETITIONS & AWARDS**

Describe any culinary competition experience or Awards that you may have had in your career.

Competition/Award/Date	Description	Result	City, State

*If the space provided in any section is not adequate, you may continue on additional paper. Please follow the same format as provided in the application and ensure that your name is included on each sheet of paper.*

**CHEF APPLICANT ESSAYS**

1. Why are you motivated to participate in the competition?
2. What do you hope to gain from this experience?
3. Describe how you have demonstrated leadership and organizational skills throughout your career.
4. Describe your most meaningful attributes and accomplishments.
5. Why is the Bocuse d’Or important?

**LETTERS OF RECOMMENDATION**

Attach two letters of recommendation providing the name of the company, their position and relationship to the. The letter should describe the applicant’s technical, organizational and leadership skills, as well as why the applicant should be considered to represent Team USA at the Bocuse d’Or.



**COMMIS APPLICANT DETAILS**

Last Name \_\_\_\_\_ First \_\_\_\_\_ Middle Initial \_\_\_\_\_  
 Nationality \_\_\_\_\_ Date of Birth \_\_\_\_\_  
 Social Security Number \_\_\_\_\_

Mailing Address \_\_\_\_\_ Apt. # \_\_\_\_\_  
 City \_\_\_\_\_ State \_\_\_\_\_ Zip \_\_\_\_\_

E-mail Address \_\_\_\_\_ Telephone # \_\_\_\_\_  
 Current Employer \_\_\_\_\_ Title \_\_\_\_\_

Commis' Last Name \_\_\_\_\_ First \_\_\_\_\_ Middle Initial \_\_\_\_\_  
 Nationality \_\_\_\_\_ Date of Birth \_\_\_\_\_  
 Current Employer \_\_\_\_\_ Title \_\_\_\_\_

**COMMIS APPLICANT EDUCATION**

High School (Name & Street Address)

City \_\_\_\_\_ State \_\_\_\_\_ Zip \_\_\_\_\_  
 Graduation Date: Month \_\_\_\_\_ Year \_\_\_\_\_

**PLEASE LIST ANY POST SECONDARY SCHOOLS**

School \_\_\_\_\_ City \_\_\_\_\_ State \_\_\_\_\_  
 Dates attended: From \_\_\_\_\_ to \_\_\_\_\_ Degree or Credits earned \_\_\_\_\_

School \_\_\_\_\_ City \_\_\_\_\_ State \_\_\_\_\_  
 Dates attended: From \_\_\_\_\_ to \_\_\_\_\_ Degree or Credits earned \_\_\_\_\_

**COMMIS APPLICANT WORK EXPERIENCE**

Employer	Title	From Month/Year	To Month/Year

*If the space provided in any section is not adequate, you may continue on additional paper. Please follow the same format as provided in the application and ensure that your name is included on each sheet of paper.*



**COMMIS APPLICANT CULINARY COMPETITIONS & AWARDS**

Describe any culinary competition experience or Awards that you may have had in your career.

Competition/Award/Date	Description	Result	City, State

*If the space provided in any section is not adequate, you may continue on additional paper. Please follow the same format as provided in the application and ensure that your name is included on each sheet*

**COMMIS APPLICANT ESSAYS**

1. Why are you motivated to participate in the competition?
2. What do you hope to gain from this experience?
3. Describe your most meaningful attributes and accomplishments.
4. Why is the Bocuse d’Or important?

**LETTER OF RECOMMENDATION**

Attach one letter of recommendation providing the name of the company, their position and relationship to the applicant. The letter should describe the applicant’s technical and organizational skills, as well as why the applicant should be considered to represent Team USA at the Bocuse d’Or.



**COMPETITION RULES & REGULATIONS FORM**

A summary of the competition Rules & Regulations is attached for your signatures, as acceptance and compliance as a candidate/ commis.

**LETTER OF INTENT FROM APPLICANT SPONSOR**

To demonstrate your commitment to competing for the Bocuse d’Or, and to assure the support from your employer, we request that they agree to the terms outlined in the *Letter of Intent* (pgs. 11 & 12).

**AUTHORIZATION AND RELEASE FORMS**

Please submit one (1) for the Chef Applicant and one (1) for the Commis Applicant – each to be signed before a Notary.

**APPLICATION CHECKLIST**

Please make sure that you have satisfied all the Competition Criteria and submit all the requested information **ON OR BEFORE May 30, 2017, to:**

Young Yun  
Executive Director  
Ment’or. Ltd., 16 East 40<sup>th</sup> Street, 10<sup>th</sup> Floor, New York, NY 10016

- Completed Application
- Essay responses
- Dinner Menu
- Two Letters of Recommendation for Chef Applicant
- One Letter of Recommendation for Commis Applicant
- Signed Competition Rules & Regulation Form
- Signed Letters of Intent from Sponsors
- Notarized authorization and Release Form signed by Chef Applicant and Commis Applicant (please print two copies of Page 13, one for Chef Applicant and one for Commis Applicant)
- Proof of USA Citizenship for Chef Applicant and Commis Applicant
- Individual portrait photos of Chef Applicant and Commis Applicant (high res versions to be provided electronically)





### COMPETITION RULES & REGULATIONS FORM

I hereby acknowledge and agree that, if selected, I will be available to participate in all events related to ment'or, Ltd.'s audition in November 2017, possibly another two days in New York or another selected location prior to this date, the "Americas" competition in early 2018, and the Bocuse d'Or International Competition in Lyon, France in January, 2019 (Exact Date TBD). I understand that for any appearances and the national competition, travel and accommodations will be paid for by ment'or, but that meals, ingredients and equipment that go above the \$10,000 allocated training funds (for the US selection) will be my responsibility. For the Americas and Lyon competitions, I have been advised that all travel, accommodations, food and equipment will be on the responsibility of ment'or.

I agree to train for the Bocuse d'Or USA selection, taking place in November 2017, the Americas competition in early 2018 and the Bocuse d'Or international competition in Lyon, France in January 2019. If selected to represent USA for the Bocuse d'Or in Lyon, France, I commit to work closely with, and follow the direction of, the Head Coach of Team USA 2019 to perfect all aspects of my dishes, including their timing, platter and presentation, taste and the organization of my kitchen for the competition. During the training period, I understand that I may be required to travel nationally and internationally for training purposes and promotion and, if so, travel, accommodations, food and equipment will be provided by ment'or.

I agree to cooperate with ment'or to publicize and promote the competition in the United States and internationally, and all related events. I agree to attend and participate in media events and interviews for ment'or. I agree to the use of my name and image in print, web, social media, radio, television, and other media for purposes of publicizing and promoting (including fundraising) ment'or, Team USA 2019 and any Bocuse d'Or-related competitions. Additional (outside) marketing or media opportunities, which are presented to me, must be approved by ment'or. **I understand that if I am selected to represent Team USA 2019, I will become an employee of ment'or and will abide by all of ment'or's policies, rules and regulations.**

I agree to conduct myself in an honorable, dignified and respectable manner at all times.

All materials, including photos and videos, created for or used at a ment'or related event (including, but not limited to, all competitions and training) will become the property of ment'or and I hereby relinquish any and all rights, which I might have thereto. I understand that some of these creative materials (recipes, sketches, booklets, etc.) may be adapted or rewritten for public use without my knowledge or consent. I acknowledge that application forms will not be returned. **I understand that if I am selected to represent Team USA 2019, I will not participate in any events, social media, marketing, or media opportunities without the explicit permission and written approval from ment'or.**

I hereby certify that all information and documents supplied to the Foundation by me are true and accurate.

SIGNATURE OF CHEF APPLICANT \_\_\_\_\_ DATE \_\_\_\_\_

NAME \_\_\_\_\_



ADDRESS \_\_\_\_\_

E-MAIL \_\_\_\_\_

BEST CONTACT NUMBER \_\_\_\_\_

SIGNATURE OF COMMIS APPLICANT \_\_\_\_\_ DATE \_\_\_\_\_

NAME \_\_\_\_\_

ADDRESS \_\_\_\_\_

E-MAIL \_\_\_\_\_

BEST CONTACT NUMBER \_\_\_\_\_



**LETTER OF INTENT OF SPONSOR  
FOR CHEF APPLICANT**

The undersigned (the “Sponsor”) hereby acknowledges and agrees that if Chef \_\_\_\_\_ (the “Chef”) is selected to audition in **November 2017** and potentially for another two days prior to 2017 competition, the Sponsor will support the Chef Applicant fully in his/her endeavor to represent the USA at the “Americas” competition and the Bocuse d’Or World Cuisine Competition in Lyon, France.

It is understood that if the Chef is selected to represent the US at the Bocuse d’Or World Cuisine Competition in Lyon, France, he or she will be required to work closely with Team USA 2019’s Head Coach (selected by ment’or) to perfect all aspects of his or her dishes, including their timing, presentation, taste and the organization of the kitchen from December 2017 – January 2019. The training schedule will be full time throughout the year, where it will not be possible for the Chef to work at any other job. During this time, the Chef may be required to travel nationally and internationally for training purposes. All training costs during this period, including salary reimbursement, travel, accommodations, food, and equipment will be provided for by ment’or.

It is also understood that the Chef will be required to spend 15 days in Lyon, France leading up to the Bocuse d’Or World Cuisine Competition in January, 2019 (exact dates TBD).

The Sponsor acknowledges that this is a tremendous opportunity for an American chef to be recognized on an international level for his or her commitment to excellence, and the Sponsor agrees to support his or her dedication throughout the challenges ahead and provide him or her the time required to devote to this endeavor.

SPONSOR NAME \_\_\_\_\_

SIGNATURE \_\_\_\_\_

RELATION TO CANDIDATE \_\_\_\_\_

ADDRESS \_\_\_\_\_

E-MAIL \_\_\_\_\_

BEST CONTACT NUMBER \_\_\_\_\_

DATE \_\_\_\_\_



**LETTER OF INTENT OF SPONSOR  
FOR COMMIS APPLICANT**

The undersigned (the “Sponsor”) hereby acknowledges and agrees that if Commis \_\_\_\_\_ (the “Commis”) is selected to audition in **November 2017** and potentially for another two days prior to 2017 competition, the Sponsor will support the Chef Applicant fully in his/her endeavor to represent the USA at the “Americas” competition and the Bocuse d’Or World Cuisine Competition in Lyon, France.

It is understood that if the Commis is selected to represent the US at the Bocuse d’Or World Cuisine Competition in Lyon, France, he or she will be required to work closely with Team USA 2019’s Head Chef and Head Coach (selected by ment’or) to perfect all aspects of his or her dishes, including their timing, presentation, taste and the organization of the kitchen from December 2017 – January 2019. The training schedule may be full time throughout the year, where it may not be possible for the Commis to work at any other job. During this time, the Commis may be required to travel nationally and internationally for training purposes. All training costs during this period, including salary reimbursement, travel, accommodations, food, and equipment will be provided for by ment’or.

It is also understood that the Commis will be required to spend 15 days in Lyon, France leading up to the Bocuse d’Or World Cuisine Competition in January, 2019 (exact dates TBD).

The Sponsor acknowledges that this is a tremendous opportunity for a young Commis to be recognized on an international level for his or her commitment to excellence, and the Sponsor agrees to support his or her dedication throughout the challenges ahead and provide him or her the time required to devote to this endeavor.

SPONSOR \_\_\_\_\_

SIGNATURE \_\_\_\_\_

RELATION TO CANDIDATE \_\_\_\_\_

ADDRESS \_\_\_\_\_

E-MAIL \_\_\_\_\_

BEST CONTACT NUMBER \_\_\_\_\_

DATE \_\_\_\_\_



**GENERAL RELEASE**

The undersigned (the "Participant") having submitted an application to ment'or, Ltd., a Delaware non-for-profit corporation having offices at 16 East 40th Street, New York, NY 10016, (the "Foundation") to participate in the Team USA selection to be held in November 2017, the "Americas" selection event in Mexico, and the Bocuse d'Or Finale in France. The Participant acknowledges that extensive training will be required from December 2017 to January 2019 and that such participation will entail domestic and international travel, dining at various events, interaction with the media & consumers and participation in such other activities and events as are generally associated with the Bocuse d'Or competitions. The Participant understands that if selected to participate in any aspect of the Bocuse d'Or culinary competition, or events and activities associated therewith, the Participant will be doing so entirely at the Participant's own risk and will not seek redress from the Foundation for any injury, harm, loss of damage that the Participant may sustain.

Therefore, in consideration of being allowed to participate in the Bocuse d'Or Chef's Competition and for other good and valuable consideration received from the Foundation, receipt whereof is hereby acknowledged, the Participant releases and discharges the Foundation and its officers, directors, representatives, successors and assigns from all actions, causes of action, suits, debts, dues, sums of money, accounts, reckonings, bonds, bills, specialties, covenants, contracts, controversies, agreements, promises, variances, trespasses, damages, judgments, extents, executions, claims, and demands whatsoever, in law, or equity, which against the Foundation, the Participant and the Participant's heirs, executors, administrators, successors and assigns ever had, now has or hereafter can, shall or may, have for, upon or by reason of any matter, cause of thing whatsoever. **I understand that if I am selected to represent Team USA 2019, I will become an employee of ment'or and will abide by all of ment'or's policies, rules and regulations.**

IN WITNESS WHEREOF the Participant has executed this Release on this \_\_\_\_\_ day of \_\_\_\_\_, 2017.

SIGNATURE OF PARTICIPANT \_\_\_\_\_

NAME OF PARTICIPANT \_\_\_\_\_

STREET ADDRESS \_\_\_\_\_

CITY OR TOWN \_\_\_\_\_ STATE \_\_\_\_\_ ZIP CODE \_\_\_\_\_

On the \_\_\_ day of \_\_\_\_\_, 2017, before me, personally appeared \_\_\_\_\_, personally known to me or proved to me on the basis of satisfactory evidence to be the individual whose name is subscribed to the within instrument and acknowledged to me that he executed the same in his capacity, and that by his signature on the instrument, the individual, or the person upon behalf of which the individual acted, executed this instrument.

SIGNATURE OF NOTARY \_\_\_\_\_

*Notary seal and/or stamp, with date of commission and expiration date must be affixed.*



## COMPETITION OVERVIEW

This document is designed to provide you with key information that you need to know about the selection process for Team USA 2019 and the preparation and training needed to compete in the “Americas” competition in TBD and the Bocuse d’Or Finale in Lyon, France in January 2019.

### CANDIDATE PROFILE EXPECTATIONS

In order to ensure that the best possible candidate represents the United States in Lyon, the Foundation has developed a list of requirement below that will apply to all applicants. These criteria set the minimum standards required of the chef and will assist him/her to perform at his or her best ability when competing in a world-class event.

Candidate must:

1. Have full support from employer and family. An extensive training program will be designed which requires considerable time and commitment
2. Have a balanced character, mature personality and ability to work under pressure
3. Be focused and self-motivated
4. Be creative, refined, well organized, structured
5. Possess solid technical skills in order to compete at a world-class level
6. Be a team player, willing to place personal preferences aside for team success
7. Take constructive criticism and act upon it positively. During the training, many experienced chefs will provide feedback from time to time with the sole purpose of perfecting the candidate’s opportunities in Lyon
8. Understand the competition requirements and work toward achieving them
9. Select his/her own Commis and ensure the Commis meets the profile. Final selection to be approved by the Foundation’s Board of Directors.
10. Have the ability to re-locate to Napa, CA for at least one year for training
11. **Be willing to become an employee of ment’or and abide by all of ment’or’s policies, rules and regulations.**

In addition, the Foundation will work closely with the candidate to direct, guide and adjust recipe flavors and presentation to ensure that the final presentations are at a level expected at a world class culinary competition.

### COMPETITION EXPECTATIONS

All qualifying applicants will be informed of the selection process by mid-July 2017. Further details and instructions will be provided at the time of selection notification. However, the information on page 8 provides a brief overview of the Lyon competition and the US competition will be run similarly. Finalists will prepare two presentations (one plate theme and one platter theme) in 5 ½ hours at the National Selection in November 2017.



We recommend that you consult our website: [www.mentorbkb.org](http://www.mentorbkb.org) as well as the International Bocuse d'Or website: [www.bocusedor.com](http://www.bocusedor.com) to review photos and videos of previous competitions.

### **BOCUSE D'OR LYON REGULATIONS\***

Team USA 2019 may participate in the selection of all plate and platter composition and design, including ingredients, technique, and presentation at the Bocuse d'Or, but the final decision will be made by the Board of Directors of the Foundation. Each chef has five hours and 35 minutes to prepare one platter dish and one plated dish. Both presentations must be presented with a free choice of a maximum of three different garnishes and must contain a total of fourteen servings.

*\*Rules and Regulations are subject to change.*

### **INGREDIENTS & EQUIPMENT**

On the day of the Bocuse d'Or Finale event each chef is allotted a fully equipped 18m<sup>2</sup> kitchen cubicle, twelve of which are set up side by side, opening onto a space reserved for the jury, members of the press and gallery packed with cheering supporters. The chef provides the serving platters, all specialized cooking equipment and all of the food ingredients, with the exception of the designated plate and platter themed items.

### **SCORING**

Every competitor has the potential to score a total of 100 points: 40 points for taste, 20 points for presentation and 20 points for geographic originality. In addition, the Kitchen Supervision Committee gives competitors up to 20 additional points for hygiene and cleanliness. Before being tabulated, the highest and lowest marks are removed. The winner is the competitor with the highest overall score.

### **JUDGING**

A panel of distinguished international chefs is responsible for judging according to the contest rules and regulation guidelines established by the International Organizing Committee, chaired by Chef Jérôme Bocuse.

### **BOCUSE D'OR COMPETITION PRIZES (FINALE)**

THE PRIZES FOR THE WINNERS OF THE BOCUSE D'OR 2019 INTERNATIONAL COMPETITION IN LYON ARE AS FOLLOWS (based on 2017 prizes):

- 1<sup>st</sup> PRIZE: Gold Bocuse d'Or Trophy and 20,000 EUROS
- 2<sup>nd</sup> PRIZE: Silver Bocuse d'Or Trophy and 15,000 EUROS
- 3<sup>rd</sup> PRIZE: Bronze Bocuse d'Or Trophy and 10,000 EUROS

In addition, prizes are awarded for the best plate, best platter, and best Commis. The Bocuse d'Or trophy was designed by Christine Delessert and features Paul Bocuse standing on top of the world. On the day following the competition, the Gold, Silver and Bronze winners meet at Paul Bocuse's restaurant in Collonges where plaques engraved with their names are permanently fixed at the entrance to the restaurant.



## AGREEMENT OF APPLICANT

The undersigned applicant (the "Applicant") hereby acknowledges and agrees as follows:

1. Applicant will be available for an interview in June 2017 and may be asked to compete in the US national competition in November 2017. Applicant understands that for any appearances and the national competition, travel and accommodations will be paid for by ment'or, but that meals, ingredients and equipment that go above the \$5,000 allocated training funds (for the US selection) will be his or her responsibility. For the Americas and Lyon competitions, Applicant understands that all travel, accommodations, food and equipment will be provided for by ment'or.
2. If selected as a member of Team USA 2019, Applicant shall submit to a vigorous and intense training program of several hundred hours at a site in the United States to be designated by the Foundation, during which training period it will not be possible to work at any other job. Applicant shall work closely with and at all times meticulously follow the direction of the Head Coach to create and perfect the dishes for the Bocuse d'Or. (Applicant has been advised that the training program is likely to require that Team USA 2019 travel within the United States and abroad and that transportation, accommodations, meals as well as food, equipment will be provided for by the Foundation.)
3. Applicant understands that, if selected as a member of Team USA 2019, the Foundation will be relying on Applicant's culinary creativity, talent and expertise, but that, nonetheless, (i) the theme, preparation and presentation of the dishes for Bocuse d'Or shall ultimately be decided by the Coach of Team USA and the Board of Directors of the Foundation, (ii) only the Coach may mentor and guide Team USA 2019 and that Applicant will rely solely on them and the Board of Directors of the Foundation and no one else, and (iii) Applicant may participate in the selection of the menu booklet prepared by the Foundation for presentation at Bocuse d'Or, but that the final choice will be made by the Board of Directors of the Foundation.
4. Applicant shall fully cooperate with the Foundation and to the greatest extent possible promote the Foundation and not Applicant personally, participate in fundraising events and assist in publicizing the national and international Bocuse d'Or culinary competitions. In furtherance thereof Applicant shall attend and participate in media events and interviews for the Foundation and allow the use, without compensation, of Applicant's name and image in print, web sites, radio, television, social media, and other media. The obligations set forth in this paragraph 4 shall continue until February 29, 2020.
5. Applicant shall at all times during Applicant's association with the Foundation act in an honorable, dignified and respectable manner exemplifying the highest ethical and moral standards.
6. **Applicant understands that as a member of Team USA 2019, he/she will become an employee of ment'or and will abide by all of ment'or's policies, rules and regulations.**





7. Any and all materials such as, but not limited to, photographs, videos, recipes, sketches, essays, etc., created in whole or in part by the Applicant for use by the Foundation or in connection with the national or international Bocuse d'Or competitions shall become the sole property of the Foundation and Applicant relinquishes any right thereto or therein. Such materials may be adapted, rewritten and altered for use by the Foundation without the knowledge of consent of Applicant. **Applicant understands that if he/she is selected to represent Team USA 2019, Applicant will not participate in any events, social media, marketing, or media opportunities without the explicit permission and written approval from ment'or.**
8. All information and documents submitted, or to be submitted by the Applicant in connection with this application or otherwise are, and shall be, true and accurate.

CHEF APPLICANT SIGNATURE \_\_\_\_\_

NAME \_\_\_\_\_

ADDRESS \_\_\_\_\_

E-MAIL \_\_\_\_\_

BEST CONTACT NUMBER \_\_\_\_\_

DATE \_\_\_\_\_

COMMIS APPLICANT SIGNATURE \_\_\_\_\_

NAME \_\_\_\_\_

ADDRESS \_\_\_\_\_

E-MAIL \_\_\_\_\_

BEST CONTACT NUMBER \_\_\_\_\_

DATE \_\_\_\_\_