



Bocuse d'Or Team USA 2021 National Selection

In 1987, Monsieur Paul established the Bocuse d'Or International Culinary Competition to broaden the public's understanding of the extraordinary dedication, hard work, practice, and precision required to execute the very finest cuisine. The Bocuse d'Or is considered the most rigorous culinary competition in the world and represents the pinnacle of culinary excellence.

Over the past several 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. Team USA has been honored to be a part of this international community and to have been on the podium in 2015 with Silver and in 2017 with Gold. As we celebrate the growing talent and the culinary heritage in America, we continue our pursuit for Gold. We are now looking for the next Team USA comprised of 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 represent our great country at the Bocuse d'Or in 2021.

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:

Bocuse d'Or Team USA National Selection Finalists:

- \$5,000 allocation to candidate to support training for the Bocuse d'Or National Selection
- Awards:
 - 1st Place Team: \$7,500 (\$6,000 to the Head Chef, \$1,500 to the Commis); awarded Team USA 2021
 - 2nd Place Team: \$4,000 (\$3,000 to the Head Chef, \$1,000 to the Commis); OR a trip to the Bocuse d'Or Finale in 2021
 - Best Commis; Opportunity to stage for one month with Team USA 2021 (dates TBD) OR \$1,000 cash prize

Bocuse d'Or Americas Selection:

The 1st place winner from the National Selection, Team USA 2021, will have to compete in a continental qualifying competition, the Bocuse d'Or Americas Selection, which will take place in Q1 2020 in order to qualify for the 2021 Bocuse d'Or Finale in Lyon, France.

- Salary paid by Ment'or for both Candidate & Commis leading up to this competition
- Coverage of travel related and training expenses for this competition within a pre-approved budget
- Support from Head Coach and pre-assigned Ment'or assistants

Bocuse d'Or Grand Final:

- Salary paid by Ment'or for the 2020/21 training year for both Candidate & Commis
- Coverage of expenses* to relocate the Candidate and Commis to the Ment'or training kitchen in Napa, CA
- Coverage of travel related and training expenses for this competition within a pre-approved budget



- Full support of Head Coach and Ment'or assigned coaching team
- Two pre-assigned Ment'or assistants from September 2020 through the final in January 2021*

**Expenses related to relocation must be pre-approved with Ment'or and be within the budget outlined.*

**Start and end dates for all Team USA members, including assistants, are subject to change.*

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: Chefs Daniel Boulud, Thomas Keller, and Gavin Kaysen. Expenses associated with the training program and participation in the international competitions will be provided by the Foundation, including round-trip economy air travel to the Bocuse d'Or Americas Selection in 2020 and also, upon qualification for the Finale in Lyon, meals and accommodations for approximately 15 days, registration fees, on-site acclimation training, competition ingredients and presentation platters. Team USA will be required to adhere to and manage a pre-approved budget for the training program and travel expenses, any expenses that exceed this budget will be evaluated and may become the responsibility of the members of Team USA.

To be considered for the next Bocuse d'Or in January 2021 (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 Summer 2019.

1. Ment'or will invite multiple chefs and their Commis to participate in a final selection process, to take place in November 2019.
2. The team finishing in first place at the National Selection will be designated Team USA 2021 to represent the United States at the Bocuse d'Or Americas Selection in early 2020 and the Finale in Lyon in 2021 (pending qualification from the Americas Selection).

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

APPLICATION PROFILE

1. The Chef Applicant must be an American citizen and 23 years of age or older at the date of the Grand Final in Lyon in January 2021 (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 Grand Final in Lyon in January 2021 (exact date TBD).
4. Chef Applicant and Commis must be able to participate in the Bocuse d'Or Americas Selection.

**Please note, the Commis applicant will be approved by Ment'or's Board of Directors. If the Candidate and Commis move on to become Team USA 2021, all Team members including, but not limited to, team assistants, assistant coaches, advisors and vendors, will be assigned by Ment'or's Board of Directors.*



REQUIRED APPLICANT DOCUMENTATION

1. Completed Application Forms submitted on or before Tuesday, June 11, 2019.
2. Short essays, 350 words maximum for each question, for the Chef Applicant explaining the following:
 - a. Why is the Bocuse d'Or important?
 - b. Why are you motivated to participate in the competition?
 - c. What do you hope to gain from this experience?
 - d. Describe how you have demonstrated leadership and organizational skills throughout your career.
 - e. Describe your most meaningful attributes and accomplishments.
 - f. Describe your greatest weakness or opportunity area.
 - g. Describe how you take and give feedback and how it has helped you grow and why was it important for you to hear.
3. Short essays, 350 words maximum for each question, for the Commis Applicant explaining the following:
 - a. Why is the Bocuse d'Or important?
 - b. Why are you motivated to participate in the competition?
 - c. What do you hope to gain from this experience?
 - d. Describe your most meaningful attributes and accomplishments.
4. A current dinner menu, along with select photos of the menu items, 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 (current employer)
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 to be shared physically and digitally (in JPEG or TIFF) upon submission of application.



Print all information except signatures

Application due on or before June 11, 2019

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 _____

Instagram _____ Facebook _____ Twitter _____

Website (if applicable) _____

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

If preferred, instead of listing below, you may attach your resume with your work experience, including any culinary competitions or awards that may have been given throughout your career.

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.

COMPETITION/DATE	DESCRIPTION	CITY, STATE	RESULT

CHEF APPLICANT ESSAYS

1. Why is the Bocuse d’Or important?
2. Why are you motivated to participate in the competition?
3. What do you hope to gain from this experience?
4. Describe how you have demonstrated leadership and organizational skills throughout your career.
5. Describe your most meaningful attributes and accomplishments.
6. Describe your greatest weakness or opportunity area.
7. Describe how you take and give feedback and how it has helped you grow and why was it important for you to hear.

LETTERS OF RECOMMENDATION

Attach two signed letters* of recommendation providing the name of the company, their position and relationship to the Applicant. 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.

**Letters of recommendation must have an original signature. Letters without signatures will not be accepted.*



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 _____

Instagram _____ Facebook _____ Twitter _____

Website (if applicable) _____

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

If preferred, instead of listing below, you may attach your resume with your work experience, including any culinary competitions or awards that may have been given throughout your career.

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.

COMPETITION/DATE	DESCRIPTION	CITY, STATE	RESULT

COMMIS APPLICANT ESSAYS (350 words maximum for each)

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

LETTER OF RECOMMENDATION

Attach one signed 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.

**Letter of recommendation must have an original signature. Letters without signatures will not be accepted.*



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. 12 & 13).

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 Tuesday, June 11, 2019**, to:

Rebecca O'Neill
Competitions Manager
Ment'or Ltd., 16 East 40th Street, 10th Floor, New York, NY 10016

- Completed Application
- Essay responses
- Dinner Menu
- Two signed Letters of Recommendation for Chef Applicant
- One signed Letter of Recommendation for Commis Applicant
- Signed Competition Rules & Regulation Form
- Signed Letters of Intent from Sponsors (current employer)
- Notarized authorization and General Release Form signed by Chef Applicant and Commis Applicant (please print two copies of Page 14, 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 in JPEG or TIFF)



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 2019, possibly another two days in New York or another selected location prior to this date, the Bocuse d'Or Americas Selection in early 2020, and the Bocuse d'Or Grand Final in Lyon, France in January, 2021 (Exact Date TBD). I understand that for any appearances and the National Selection, 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 National Selection) will be my responsibility. For the Bocuse d'Or Americas and Lyon competitions, I have been advised that all travel, accommodations, food and equipment will be covered by Ment'or within the pre-approved budget. I agree to adhere to a pre-approved budget for the expenses incurred during training and travel related to Ment'or events.

I agree to train for the Bocuse d'Or USA National Selection, taking place in November 2019, the Bocuse d'Or Americas Selection in early 2020 and the Bocuse d'Or Grand Final in Lyon, France in January 2021. 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 2021 to perfect all aspects of my dishes, including 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 within the pre-approved budget. I will return all of the equipment provided by Ment'or to Team USA for training in the same manner it was received.

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 2021 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 2021, 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 social media posting associated with Team USA will avoid inappropriate language or messages and is required to be pre-approved by Ment'or prior to posting. If selected as Team USA, I agree to not post on social media, websites, etc. relating to Team USA. All those coming to observe or in contact with Team USA during training will sign NDA's; no photos or videos outside of those captured by the official photographer and videographer are allowed.

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 and I understand that if I am selected to represent Team USA 2021, I will not participate in any events, social media, marketing, or media opportunities



without the explicit permission and written approval from Ment'or. I acknowledge that application forms will not be returned.

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 2019 and potentially for another two days prior to 2019 competition, the Sponsor will support the Chef Applicant fully in his/her endeavor to represent the USA at the Bocuse d'Or Americas Selection and the Bocuse d'Or Finale in Lyon, France.

It is understood that if the Chef is selected to represent the US at the Bocuse d'Or Grand Final in Lyon, France, he or she will be required to work closely with Team USA 2021's Head Coach (selected by Ment'or) to perfect all aspects of his or her dishes, including timing, presentation, taste and the organization of the kitchen from December 2019 – January 2021. Start and end dates are subject to change. The training schedule may be full time throughout the year, where it may 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 within the pre-approved budget. Team USA will be required to adhere to a pre-approved budget for the training program and travel expenses, any expenses that exceed this budget will be evaluated and may become the responsibility of the members of Team USA.

It is also understood that the Chef will be required to spend 15 days on location at the Bocuse d'Or Americas Selection and also 15 days in Lyon, France leading up to the Bocuse d'Or Grand Final in January, 2021 (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 2019 and potentially for another two days prior to 2019 competition, the Sponsor will support the Chef Applicant fully in his/her endeavor to represent the USA at the Bocuse d'Or Americas Selection and the Bocuse d'Or Finale in Lyon, France.

It is understood that if the Commis is selected to represent the US at the Bocuse d'Or Grand Final in Lyon, France, he or she will be required to work closely with Team USA 2021's Head Chef and Head Coach (selected by Ment'or) to perfect all aspects of his or her dishes, including timing, presentation, taste and the organization of the kitchen from December 2019 – January 2021. Start and end dates are subject to change. 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. 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 within the pre-approved budget. Team USA will be required to adhere to a pre-approved budget for the training program and travel expenses, any expenses that exceed this budget will be evaluated and may become the responsibility of the members of Team USA.

It is also understood that the Chef will be required to spend 15 days on location at the Bocuse d'Or Americas Selection and also 15 days in Lyon, France leading up to the Bocuse d'Or Grand Final in January, 2021 (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 NAME _____

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 Bocuse d'Or USA National Selection to be held in November 2019, the Bocuse d'Or Americas Selection event in Q1 2020, and the Bocuse d'Or Finale in France. The Participant acknowledges that extensive training will be required from December 2019 to January 2021 (start and end dates are subject to change) and that such participation will entail domestic and international travel, actively participating in 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 or fundraisers. 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 Competitions 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 2021, 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 _____, 2019.

SIGNATURE OF PARTICIPANT _____

NAME OF PARTICIPANT _____

STREET ADDRESS _____

CITY OR TOWN _____ STATE _____ ZIP CODE _____

On the ___ day of _____, 2019, 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 about the selection process for Team USA 2021 and the preparation and training needed to compete in the Bocuse d'Or Americas Selection in 2020 and the Bocuse d'Or Finale in Lyon, France in January 2021.

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. Work with and follow direction of the Head Coach
8. Work with the Ment'or assigned assistants to develop and maintain a training curriculum
9. 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
10. Understand the competition requirements and work toward achieving them
11. Select his/her own Commis and ensure the Commis meets the profile. Final selection of Commis to be approved by the Foundation's Board of Directors.
12. Have the ability to relocate to Napa, CA for training
13. Be involved in all aspects of preparation for the Bocuse d'Or Americas Selection and the 2021 Bocuse d'Or Finale, including, but not limited to menu design, jury member presentations, development of the official Team USA poster, decorating of competition kitchen box, social media/marketing activities, press interviews
14. Undergo media training with a Ment'or assigned Media Coach
15. Be willing to become an employee of Ment'or and abide by all of Ment'or's policies, rules and regulations.
16. Follow, manage and adhere to budget guidelines

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. Board of Directors and Head Coach will have final say in the final presentations.



COMPETITION EXPECTATIONS

All qualifying applicants will be informed of the selection process by mid-August 2019. Further details and instructions will be provided at the time of selection notification. However, the information on page 17 provides a brief overview of the Bocuse d'Or Finale. The National Selection and the Americas Selection will be run similarly. Finalists will prepare two presentations (one plate theme and one platter theme) in 5 hours and 35 minutes at the Bocuse d'Or National Selection in November 2019.

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



INFORMATION ON THE BOCUSE D'OR FINALE IN LYON, FRANCE (BASED ON THE 2019 BOCUSE D'OR)

BOCUSE D'OR LYON REGULATIONS*

Team USA 2021 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 5 hours and 35 minutes to prepare one platter dish and one plated dish. Both presentations must be presented with a free choice 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 18m² 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 will work with Ment'or to design 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 in each category. Point allocation for the Theme on a Platter: 30 points for taste, 10 points for sauce, 20 points for garnishes, 20 points for presentation and 20 points for geographic originality. For the Theme on a Plate: 30 points for taste, 10 points for sauce, 20 points for texture/cooking, 20 points for presentation and 20 points for originality. In addition, the Kitchen Supervision Committee gives competitors up to 10 additional points for hygiene, cleanliness, work skills and optimization of products used. 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.

BOCUSE D'OR COMPETITION PRIZES (FINALE)*

THE PRIZES FOR THE WINNERS OF THE BOCUSE D'OR 2021 INTERNATIONAL COMPETITION IN LYON ARE AS FOLLOWS (based on 2019 prizes):

- 1st PRIZE: Gold Bocuse d'Or Trophy and 20,000 EUROS
- 2nd PRIZE: Silver Bocuse d'Or Trophy and 15,000 EUROS
- 3rd 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 Summer 2019 and may be asked to compete in the National Selection in November 2019. Applicant understands that for any appearances at the National Selection, travel and accommodations will be paid for by Ment'or within pre-approved budget, but that meals, ingredients and equipment that go above the \$5,000 allocated training funds (for the National 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 within the pre-approved budget. Applicant understands that Team USA will be required to adhere to a pre-approved budget for the training program and travel expenses, any expenses that exceed this budget will be evaluated and may become the responsibility of the members of Team USA.
2. If selected as a member of Team USA 2021, Applicant shall submit to a vigorous and intense training program of several hundred hours at the Team USA Training Kitchen in Napa, California, 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 2021 travel within the United States and abroad and that transportation, accommodations, meals as well as food, equipment will be provided for by the Foundation within the pre-approved budget.)
3. Applicant understands that, if selected as a member of Team USA 2021, 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 Head Coach of Team USA and the Board of Directors of the Foundation, (ii) only the Head Coach may mentor and guide Team USA 2021 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 28, 2022.
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 all social media posting associated with Team USA will avoid inappropriate language or messages and is required to be pre-approved by Ment'or prior to posting. If selected as Team USA, Applicant agrees to not post on social media, websites, etc. relating to Team USA.
7. Applicant understands that as a member of Team USA 2021, he/she will become an employee of Ment'or and will abide by all of Ment'or's policies, rules and regulations.



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. All materials must be recorded in a timely manner and with accurate records to remain on file for the Ment'or Board of Directors. Such materials may be adapted, rewritten and altered for use by the Foundation without the knowledge or consent of Applicant. Applicant understands that if he/she is selected to represent Team USA 2021, 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 _____