



**CHAMPIONNAT
DU MONDE
DU CHOU FARCI**

**COMPETITION RULES
WORLD CHAMPIONSHIP OF STUFFED CABBAGE**

2024 edition

BERNARDAUD



**LES ARTCUTIERS
GROUPEMENT**



The Stuffed Cabbage World Championship is organized by Bernardaud under the aegis of the Stuffed Cabbage Association.

The founding members and partners of the association are:

- Bernardaud (Michel Bernardaud)
- IGE Les Artcutiers (Olivier Bécherel)
- The Culinary Academy of France (Fabrice Prochasson)
- The professional chamber of Paris Charcutiers (Pascal Joly)
- The center of excellence for culinary professions (Xavier Geoffroy)

This culinary competition aims to highlight Chefs and Charcutiers through an emblematic recipe of gastronomy.

Article 1 – Location

The final of the World Championship of Stuffed Cabbage will take place on November 18, 2024 in Limoges, France.

Article 2 – Organization of selections by geographical areas

The candidates selected by the geographical area committees are qualified for the finals of World Championship of Stuffed Cabbage.

The committees are:

- Japan Committee
- Asia committees (Korea, China, etc.)
- Americas Committee
- Europe, Africa, Middle East Committee
- France Committee through the organization of the French Stuffed Cabbage Championship

Each committee select 1 candidate according to the process described below.

Article 3 – Candidates

This competition is open to all professional artisan butchers and cooks, whether they are a business owner, manager, chef, employee, or worker of a private establishment open to the public.

Participants must be at least 23 years old on the date of the competition final. Any person who is a member of the organizing committee, any person working in the same establishment as a jury member (allowing exceptions), or any person with a family relationship with a jury member are not authorized to compete. Any candidate who does not meet these criteria will have his application rejected.

Article 4 - Registrations

The registration form will be sent in two separate parts:

Presentation of the candidate:

- The duly completed registration form.
- A copy of an ID
- A resume

Presentation of the Stuffed Cabbage:

- The main ingredients used in their recipe as well as the recipe itself.
- Photos of the whole Stuffed Cabbage and the Stuffed Cabbage cut in half.

Upon completion of case registration, the candidate must:

- Sign off on rules of the competition.
- Confirm that the recipe entered in the competition is of its own production.

Article 5 – World selections

The selection of candidates is organized by geographical area. The competition is administered in each zone by a committee headed by a President. Each geographical zone determines the operating procedures for the selection of candidates based on these rules.

The first round of selections will be made by the President of the Committee of the geographical area, he will be allowed to ask for feedback, but he will be sovereign in his decision regarding the candidates.

Candidates will be informed by the committee of the zone they are from if they are eligible to be selected, and will be informed on how to send the product for tasting.

Once selected, the President of the committee will organize the tasting of the product and will announce the results.

Article 6 – The product

Stuffed Cabbage

- A whole Stuffed Cabbage between 1.2 kg (2,65lbs) and 1.6 kg (3,52lbs) (final product)
- The Stuffed Cabbage will be enjoyed hot, not cold Stuffed Cabbage.
- The Stuffed Cabbage must be accompanied by a juice or sauce.

The candidate must propose the same recipe during the selection and during the final.

Must use Ingredients

- Cabbage (possibility to send cabbages from France abroad)
- Pork meat (lean, pork belly, throat) and/or veal at a minimum of 1%. A vegetable or seafood-based stuffing is accepted if it contains at least 1% minimum of pork and/or veal.

Ingredients prohibited

- Ingredients (Agar Agar, egg white powder, etc.)
- Taste enhancers, aromas artificial, dyes artificial
- Industrial spice mix
- Industrial juice
- Truffle

Article 7 – Tasting and selection

Tasting of the products will be carried out under the responsibility of the President of the committee who will ensure the neutrality of the tasting. The candidate's Stuffed Cabbage will be tasted anonymously.

The juries of the world committees will be composed of a President and at least one other member.

The jury may be composed of MOFs (Meilleur Ouvrier de France), chefs, members of the Culinary Academy of France, members of the Brotherhood of the Knights of Saint Antoine, artisan butchers and caterers, cooks, journalists, personalities from the world of gastronomy or any other person with recognized gastronomic knowledge.

- The members of the jury must not be related to the candidates.
- The jury's decisions will be final and cannot be contested either through the courts, through the press or on the internet.
- One of the members of the jury will be responsible for ensuring that tasting goes according to the instructions and that the products presented remain anonymous.

Each committee will nominate 1 candidate to participate in the final of the World Stuffed Cabbage Championship in Limoges. The winner in the French Stuffed Cabbage Championship will be directly qualified for the final of the World Championship of Stuffed Cabbage and will represent the French committee.

Article 8 – World Final

The world final will bring together a maximum of 6 candidates.
It will take place on Monday November 18, 2024, in Limoges.

The product will be produced in its entirety on the day of the competition in the kitchens made available in the presence of a qualified laboratory jury.

The candidate must propose the same recipe during both selection whether it is the selections or the finals.

- A whole Stuffed Cabbage between 1.2 kg (2,65lbs) and 1.6 kg (3,52lbs) (final product)
- Stuffed Cabbage will be enjoyed hot, not cold Stuffed Cabbage.
- The Stuffed Cabbage must be accompanied by a juice or sauce.

The candidates will have to begin their recipe from raw produce.
Candidates will have 3 hours to create their Stuffed Cabbage.

Ingredients prohibited

- Ingredients (Agar Agar, egg white powder, etc.)
- Taste enhancers, aromas artificial, dyes artificial
- Industrial spice mix
- Industrial juice
- Truffle

Equipment, supplies and foodstuffs

- The organizers will put at the disposal of each candidate basic kitchen equipment.
- The organizers can provide, if necessary, the must have ingredients: pork, veal, cabbage, etc.
- The candidate must bring all other needed equipment, and the ingredients required for the realization of their recipe.

The tasting will take place in public, and the results will be announced at the end of this tasting.

The tasting jury will be composed of highly qualified professionals, selected by the President of the Jury, the President of the stuffed cabbage association and the Vice-President of stuffed cabbage. It will be composed of at least 8 juries.

The assessment grid for the product accompanied by its sauce or juice will include a section on operation management (coefficient 1), appearance and assembly (coefficient 2), taste (coefficient 5)

Article 9 – Rewards

A trophy will reward the World Stuffed Cabbage Champion.