



Alliance Française
Auckland

OFFICIAL RULES OF THE PASTRY CONTEST

CATEGORY : "FRENCH STYLE PIE"

ARTICLE 1: GENERALITIES

The Alliance Française Auckland is the organizer of the Pastry Contest : "French style pie". Participants must make a French style pie* without the help of professional baker nor be themselves a pastry chef.

This regulation sets the rules for this contest.

* A French style pie refers to a tart such as lemon tart, fruit tart or chocolate tart, etc. A covered pie cannot be submitted for the contest. The tart can be made with shortcrust pastry, sweet pastry or sablé breton.

ARTICLE 2: GENERAL COURSE

The contest runs in 3 steps:

- Candidates register by submitting a completed registration form to the Alliance Française Auckland office.
- Candidates make their pastries at home without any outside help.
- Designation of the winners: The jury of the Alliance Française Auckland meets Saturday, November 12th at 11 am and designates three winners amongst all participants.

ARTICLE 3: DATES OF THE CONTEST

1/ Bringing your work at the Alliance Française Auckland

Pastries must be made the day before or the day itself when the winners will be designated, which is the 11th of the 12th of November 2016. They must be brought to the Alliance Française Auckland between 9 and 10.45 am on the 12th of November 2016 along with the recipe written in French or in English.

2/ Announcement and publication of the jury's results

Except in cases of force majeure, results will be announced by the jury on Saturday 12 November after the tasting and the assessment of the pastries which will start from 11 am. Results will also be published on the website of Alliance www.alliance-francaise.co.nz and the Facebook page of Philippe's Chocolate the 14th of November 2016.

ARTICLE 4: PARTICIPANTS

The competition is opened to any natural or legal person, hereinafter called "the Participant". The Participant must not be a professional pastry chef and/or be in a position to live by his work in the field of pastry. Each participant must bear his/her own transportation fees as well as the cost of the ingredients required for making his/her tart.

ARTICLE 5: TERMS OF PARTICIPATION

Entering the competition is free and the participant must be at least 16 years old.

The aim of the competition is to produce a tart. The tart must serve 6.

In order to enter the competition, the participant must fill in the enrolment form and bring it or send it to Alliance Française Auckland. The form is available online www.alliance-francaise.co.nz and at our Welcome Desk at our main branch in Grey Lynn (9A Kirk Street, Grey Lynn, Auckland). The Alliance Française must receive the form by Thursday the 10th of November 2016.

The participant's enrolment in the competition will be considered void by Alliance Française Auckland if the information on the form is incomplete, incorrect, forged or breaches the competition rules.

Any false information given by the participant will entail his/her elimination from the competition without engaging the responsibility of Alliance Française Auckland.

ARTICLE 6 – COMPOSITION OF THE JURY AND WINNING CRITERIA

The jury, appointed by **Alliance Française Auckland**, will be composed of pastry and culture professionals. It will determine three overall winners, ranked from first to third place.

The jury will organise itself as it pleases regarding its missions, and will make the final ruling: no appeal against its decision will be permitted.

The jury will be chaired by M. Baptiste Frément, pastry chef at Philippe's Chocolate and French Pastries shop, in Auckland. M. Cortès, chief representative of Alliance Française Auckland, and Constance Pellan, French teacher at Alliance Française Auckland, will also be in the jury as special members.

4 evaluation criterias were chosen by the jury:

- Appearance
- Taste
- Degree of perfection
- Originality

ARTICLE 7 : PRIZES

- First Prize

The overall winner receives a term of French classes* worth 335\$ at Alliance Française Auckland, 50\$ registration fee included, and a \$50 Philippe's Chocolate shop voucher** and a two hour cooking workshop at Philippe's Chocolates.

- Second Prize

The second place winner receives a half price French class* at Alliance Française Auckland, 50\$ registration fee included, and a \$30 Philippe's Chocolate shop voucher**

- Third Prize

The third place winner receives a free Cultural workshop*** at Alliance Française Auckland and a \$30 Philippe's Chocolate shop voucher**

* The French course does not include the cost of the registration fee. It is non transferable or not

exchangeable, and is to be used within the first two terms of 2017

** The vouchers are non transferable and not exchangeable, and are single use only

***The workshop is non transferable and not exchangeable, and is to be used within the first two terms of 2017

ARTICLE 8 - COPYRIGHT AND RELEASE

In any publicity material, the "winner" and "finalists" will be identified by their last name as supplied on their entry form.

The "winners" and the "finalists" expressly authorize the Alliance Française Auckland, free of charge, to reproduce and distribute images and sound recordings and / or video of their participation in this contest, in full and / or in part, on any broadcast medium from the date of announcement of the results by the jury.

ARTICLE 9 - FORCE MAJEURE

In case of force majeure or if circumstances make this necessary, the Alliance Française Auckland reserves the right to modify these rules, postpone or cancel the contest. No liability would be accepted due to these changes.

ARTICLE 10 – REGULATION

Entry in this contest implies full acceptance of the clauses and terms of these rules, including any addenda or riders. All of the practical difficulties of the application or of the interpretation of regulation will be dealt with seriously by the organiser.