



**THE USA COMMITTEE FOR THE BOCUSE D'OR
INVITES THE COUNTRY'S BEST CHEFS TO APPLY**

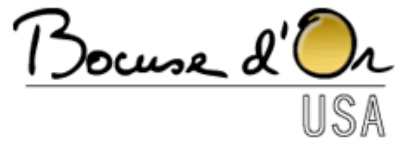
June 30, 2008: Application Due Date

July 2008: Eight Semi-Finalist Teams Selected

September 26-27, 2008: USA Bocuse d'Or Competition
Epcot Center, Orlando, Florida

January 2009: Bocuse d'Or World Cuisine Contest
Lyon, France





THE USA COMMITTEE FOR THE BOCUSE D'OR

The goal of the USA Committee for the Bocuse d'Or is to recruit, select, and train the best USA team for the Bocuse d'Or.

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Bocuse d'Or USA

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KRUPS

DIAGEO

PARTNERS:



MEMBERS:



ASSOCIATE MEMBERS:



SUPPORTING MEMBERS:



OFFICIAL COMPETITION HOST:





BOCUSE D'OR USA CUISINE COMPETITION

Friday, September 26th, 2008 – Saturday, September 27th, 2008

Opening Event for the Epcot International Food & Wine Festival, Walt Disney World, Orlando, Florida

The Bocuse d'Or USA will host a pre-qualifying cooking competition to select a single team of Chef and Commis to represent the United States at the International Bocuse d'Or, held biennially in Lyon, France.

Based on the strength of their written applications, eight semi-finalist teams will be selected to compete at the Bocuse d'Or USA Cuisine Competition in Orlando, Florida, on Friday, September 26th and Saturday, September 27th, 2008. The competition will launch the annual Epcot International Food & Wine Festival. The Bocuse d'Or USA Cuisine Competition will be held in an arena-like setting at Epcot Center's World Showplace. All Epcot Center ticket holders are welcome to attend the competition as spectators.

A panel of renowned chefs drawn from the Bocuse d'Or USA's Culinary Advisory Board, including Daniel Boulud, Thomas Keller, Jerome Bocuse, Alain Saignes, Andre Soltner, and Jean-Georges Vongerichten, will serve as judges and officials. Judges will evaluate each competing team's preparation of one fish dish and one meat dish. The teams will be judged for excellence in technique, flavor, sophistication, harmony of ingredients, originality and presentation. They will also be evaluated on the basis of their cleanliness and efficiency in the kitchen and their ability to work cohesively as a team.

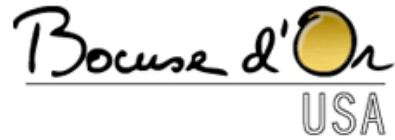
The competition weekend will culminate in a Gala Dinner and Awards Ceremony. Approximately 300 paying guests will attend the dinner and auction to raise funds for the USA Bocuse d'Or team. Special guests at the dinner will include the competing USA chef teams, Bocuse d'Or USA advisory board chefs, sponsors and media guests.

BOCUSE D'OR USA PRIZES:

Based on their overall performance in the competition, the top Chef-Commis team will be selected to represent the United States at the Bocuse d'Or World Contest in Lyon, France in January, 2009. The top three teams will be awarded cash prizes and the top team will also receive a cruise vacation and cooking showcase opportunity courtesy of Crystal Cruises. All eight competing teams will be awarded a one-year subscription to the Avero Slingshot restaurant business intelligence software package (est. value: \$8,000).

Travel to and accommodations for the Bocuse d'Or Contest in Orlando, Florida will be provided for the eight semi-finalist teams by our sponsors. The top ranking team will also receive travel to and accommodations for the Bocuse d'Or Contest in Lyon, France.





USA SEMI-FINALIST COMPETITOR SELECTION

Members of the Culinary Advisory Board of the Bocuse d'Or USA will select eight Chef-Commis semi-finalist teams to compete at Disney's Epcot Center in Orlando, Florida on September 26th and 27th, 2008. These selections will be made based on the strength of all aspects of the teams' written applications, including resumes, statements of intent, letters of recommendation, written recipes, and photos of their dishes.

The eight semi-finalist teams will be notified of their nominations by mid July. Travel and accommodations, food and equipment for the competition will be provided by our sponsors.

USA SEMI-FINALIST CANDIDATE JUDGING

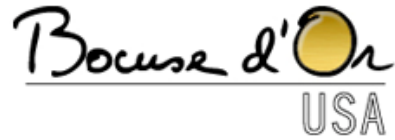
At the Bocuse d'Or USA Cuisine Competition in Orlando, Florida, the eight selected teams will be asked to prepare 12 portions of each dish in a 5-hour time period. Six portions of both the fish and meat dishes must be individually plated. The remaining six portions will be presented on two show platters. Candidates will be assigned points for flavor, presentation, and kitchen organization as follows:

50% - Presentation of the Plates
15% - Originality/Creativity
15% - Texture/Cuisson
15% - Seasoning
15% - Harmony/Sophistication

30% - Presentation of the Platters
20% - Complexity/Detail
10% - Originality/Creativity

20% - Kitchen Organization
10% - Commis Performance
5% - Cleanliness
5% - Efficiency and Timing





WRITTEN APPLICATION

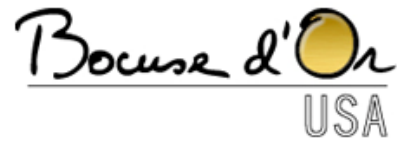
ELIGIBILITY REQUIREMENTS:

- Completed applications must be post marked by June 30, 2008 and received at: **Bocuse d'Or USA, 16 East 40th St., Flr 4, NY, NY 10016.**
- A team is composed of one Chef and one Commis. Each team's Chef is to select his/her own Commis.
- Chef and Commis application materials must be sent together in a single application package.
- Applications should be typed on letter-sized paper, stapled once in the top left hand corner in the following order:

Chef Candidate Information Form (Section I)
Chef Candidate Background Materials (Section II)
Chef Candidate Pledge Form (Section III)
-
Commis Candidate Information Form (Section I)
Commis Candidate Background Materials (Section II)
Commis Candidate Pledge Form (Section III)
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Team Culinary Application (Section IV)

- Chef competitors must be age 25 or older on January 27, 2009.
- Commis competitors must be age 22 or younger on January 27, 2009.
- Chef competitors must have worked professionally as a full-time line cook or Chef for at least three years.
- Both Chef and Commis must be valid US Passport holders.
- Bocuse d'Or USA can not accept more than one Chef and one Commis application from any given restaurant.
- The Chef and Commis team members may be (but are not required to be) employed at the same restaurant concurrently.





PART I: CANDIDATE INFORMATION FORM

NAME _____

CURRENT EMPLOYER _____ TITLE _____

MAILING ADDRESS _____

PHONE _____ EMAIL _____

APPLYING AS CHEF OR COMMIS _____ NAME OF TEAMMATE _____

DATE OF BIRTH _____ AGE ON JANUARY 27, 2009 _____

PLEASE DESCRIBE ANY PARTICIPATION YOU HAVE HAD IN OTHER CULINARY COMPETITIONS _____





PART II: CANDIDATE BACKGROUND MATERIALS

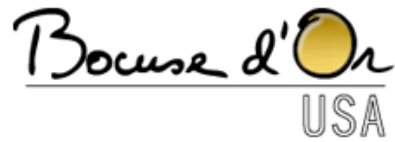
REQUIRED FOR THE CHEF COMPETITOR:

- One-page resume
- Letter of motivation (750 words or fewer) – personal statement for representing the United States at the Bocuse d'Or World Contest
- Two letters of recommendation from Chefs/Restaurateurs, either employers or professional contacts
- One 4 inch x 5 inch matte-finish recent photographic portrait in Chef uniform against a plain background
- Photocopy of US Passport or other proof of US citizenship

REQUIRED FOR THE COMMIS COMPETITOR:

- One-page resume
- One letter of recommendation from a Chef/Restaurateur, either an employer or a professional contact
- One 4 inch x 5 inch matte-finish recent photographic portrait in Chef uniform against a plain background
- Photocopy of US Passport or other proof of US citizenship





PART III: TEAM CULINARY APPLICATION

Each team must submit descriptions of two protein dishes (one fish dish AND one meat dish), detailing the recipes the team plans to prepare at the USA Cuisine Contest at Epcot Center if selected.

Both the fish and the meat recipes must include three individual garnishes. The main ingredient should make up approximately 40% of the dish, and each garnish should make up an additional 20%. Main ingredients, basic pantry supplies and equipment will be provided at the competition. Competitors are welcome to supplement the standard supplies with their own specialty ingredients and equipment, and they may introduce whatever additional proteins and ingredients they chose to finish their dishes. Harmony of flavor will be deemed very important, but we impose no constraints on competitors' creativity in terms of preparation or presentation.

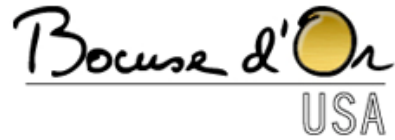
Each team must utilize the following ingredients:

- Fish Dish: 2 Whole Cod weighing between 8-10 lbs each
- Meat Dish: 2 Beef Tenderloins weighing between 5-6 lbs each

Each team must submit all of the following for both the fish AND meat dish. These two dishes will be presented individually by contestants at the competition. All of the following written materials must be submitted typed on letter sized paper:

- Written dish description (300 words or fewer)
- Written recipe for 12 portions. NOTE: At the competition, you will prepare 6 individually plated portions plus 6 portions on a platter.
- One 4 inch x 5 inch matte-finish photograph of both finished individually-plated portions (one photo of the meat dish AND one photo of the fish dish, each plated with its accompanying garnishes)
- Schedule to prepare and plate both dishes within the 5 hour time-frame





PART IV: CANDIDATE PLEDGE FORM

I hereby acknowledge and agree that, if selected, I _____ will be available to participate in all events related to the Bocuse d'Or USA Cuisine Competition in Orlando, Florida from September 26-28, 2008 and the Bocuse d'Or World Cuisine Competition in Lyon, France from January 25-31, 2009. Travel, accommodations, food and equipment for these events will be provided by Bocuse d'Or USA .

I agree to train intensely for the USA Bocuse d'Or competition in Orlando, Florida and the Bocuse d'Or World Cuisine Contest in Lyon, France. If selected as a member of the USA team for the Bocuse d'Or in Lyon, France, I commit to work closely with chef coaches (provided by Bocuse d'Or USA) to perfect all aspects of my dishes, including their timing, presentation, and taste, and the organization of the kitchen from September 2008 – January 2009. During this time, I may be required to travel nationally and internationally for training purposes. All training costs during this period, including travel, accommodations, food, and equipment will be provided by Bocuse d'Or USA.

I agree to cooperate with Bocuse d'Or USA to publicize and promote the competition in the United States and in France, and all related events. I agree to attend and participate in media events and interviews for the Bocuse d'Or USA. I agree to name and image in print, web, radio, television, and other media in association with Bocuse d'Or USA and World Cuisine Contests.

I agree at all times to conduct myself in a professional and respectable manner, to honorably serve as a representative of Bocuse d'Or USA.

Materials created for or used at a Bocuse d'Or USA related event will become the property of Bocuse d'Or USA and I hereby relinquish any and all rights which I might have thereto. I understand that some of these creative materials (recipes, sketches, etc.) may be adapted or rewritten for public use without my knowledge or consent. I acknowledge that application forms will not be returned.

I hereby certify that all information and documents supplied to Bocuse d'Or USA by me are true and accurate.

NAME _____

DATE _____

