



THE BOCUSE D'OR COMPETITION

FORM FOR PROFESSIONAL AMERICAN CHEF

The Bocuse d'Or USA Foundation, Ltd. (the "Foundation") enables a qualified professional chef and his or her commis to represent the United States in the prestigious Bocuse d'Or International culinary competition, held in Lyon, France every two years.

The US representative and commis will be provided with an extensive training program under the supervision of the members of the Foundation's Board of Directors: Daniel Boulud, Thomas Keller, and Jerome Bocuse. In addition, all direct expenses associated with participation in the international competition will be provided by the Foundation, including round trip air travel to Lyon, meals and accommodations for 15 days in France, registration fees, on-site acclimation training, competition ingredients and presentation platters.

To be considered for the next Bocuse d'Or Competition in Lyon on January 25-26, 2011, all applicants must meet the competition criteria and complete the Application Form. The Foundation will select 16 chef/commis teams from amongst all the applicants to participate in the domestic semi-final and final competitions to be held at the Culinary Institute of America at Hyde Park, on February 5-6, 2010. The winning team, selected by the panel of judges, will represent the United States at the international competition in Lyon.

COMPETITION CRITERIA

APPLICANT PROFILE

1. The Chef Applicant must be an American citizen and 23 years of age or older at the time of the final competition in Lyon on January 25, 2011
2. The Chef Applicant must have at least (3) three year's 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 on January 25, 2011

APPLICANT DOCUMENTATION

1. Completed Application Form must be submitted on or before November 30, 200. (Resumés not accepted)
2. An essay explaining why the Chef Applicant is motivated to participate in the competition and should represent the USA in Lyon.
3. A current dinner menu from the restaurant in which the Chef Applicant is presently employed.
4. Two letters of commendation from chefs and/or restaurateurs.
5. Signed Competition Rules & Regulations Form.
6. Signed Letter of Intent from Sponsor.
7. Authorization and Release Forms signed by Chef Applicant, Commis Applicant and Notary.
8. Photocopy of proof of US citizenship for Chef & Commis.
9. Individual recent photo portraits of Chef and Commis in chef uniform.

THE BOCUSE D'OR COMPETITION
 APPLICATION FORM FOR PROFESSIONAL AMERICAN CHEF

Type or print all information except signatures*

Application due on or before November 30, 2009

CHEF APPLICANT DATA

Last Name _____ First _____ Middle Initial _____
 Nationality _____ Date of Birth _____
 Mailing Address _____ Apt # _____
 City _____ State _____ Zip _____
 E-mail Address _____ Telephone # _____
 Current Employer _____ Title _____

 Name of Commis: Last _____ First _____ Middle Initial _____
 Nationality _____ Date of Birth _____
 Current Employer _____ Title _____

EDUCATION

High School _____
 City _____ State _____ Zip _____
 Graduation Date: Month _____ Year _____

PLEASE NAME 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 _____

 School _____ City _____ State _____
 Dates attended: From _____ To _____ Degree or Credits earned _____

WORK EXPERIENCE

Employer	Responsibilities	From: Mo/Yr	To: Mo/Yr

(APPLICATION FORM CONTINUED)

CULINARY COMPETITIONS & AWARDS

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

COMPETITION / AWARD _____ CITY _____ STATE _____

DESCRIPTION _____

RESULT _____ DATE _____

ESSAY

Attach a one page, double-spaced, typewritten essay describing your interest in competing in the USA qualification competitions and your motivation for representing the United States at the Bocuse d'Or global competition in Lyon.

DINNER MENU

Attach your current Dinner Menu and Chef's Tasting Menu if offered.

LETTERS OF COMMENDATION

Attach two letters of commendation from Chefs/Restaurateurs, providing the name of the company, their position and relationship to you.

COMPETITION RULES & REGULATIONS FORM

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

LETTER OF INTENT FROM SPONSOR

To demonstrate your commitment to competing for the Bocuse d'Or, and to assure the support from your employer, or organization of your choice, we request that they pay an application fee of \$3,000 for you and your commis. This fee is only applicable if you are chosen as one of the 16 candidates. A form letter is attached for their signature.

AUTHORIZATION AND RELEASE FORMS

One each for the Chef Applicant and Commis Applicant to sign 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 NOVEMBER 30, 2009, to:**

Alison Buckley

MANAGER OF COMPETITIONS & EVENTS

The Bocuse d'Or USA Foundation / 16 East 40th Street, 4th Floor / New York, New York 10016

- Completed Application
- Essay
- Dinner Menu
- Two Letters of Commendation
- Signed Competition Rules & Regulation Form
- Signed Letter of Intent from Sponsor to cover application fees for domestic competitions
- Authorization and Release Forms signed by Chef Applicant, Commis Applicant and Notary.
- Proof of USA Citizenship for Chef Applicant and Commis
- Portrait photos: (1) of Chef Applicant and (1) of Commis Applicant

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 RULES & REGULATIONS 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 Hyde Park, NY from February 5-6, 2010 and the Bocuse d'Or World Cuisine Competition in Lyon, France from January 26-27, 2011. Travel, accommodations, food and equipment for the Hyde Park, NY and French competition will be paid by The Bocuse d'Or USA Foundation, Ltd. (the "Foundation")

I agree to train intensely for the Bocuse d'Or USA competition in Hyde Park, NY and the Bocuse d'Or World Cuisine Contest in Lyon, France. If selected to represent the USA for the Bocuse d'Or World Cuisine Contest in Lyon, France, I commit to work closely with chef coaches (provided by the Foundation) to perfect all aspects of my dishes, including their timing, presentation, and taste, and the organization of the kitchen from February 2010 - January 2011. 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 the Foundation.

I agree to cooperate with the Foundation 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 Foundation. 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 an honorable, dignified and respectable manner.

Materials created for or used at a Foundation related event will become the property of the Foundation 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 the Foundation by me are true and accurate.

SIGNATURE _____

NAME _____

ADDRESS _____

E-MAIL _____

TELEPHONE _____ FAX _____

SOCIAL SECURITY NUMBER _____

DATE _____, 2009

LETTER OF INTENT OF SPONSOR

The undersigned (the "Sponsor") hereby acknowledges and agrees that if Chef _____ (the "Chef") is selected to compete in the qualifying Bocuse d'Or USA Semi-final and Final competitions in Hyde Park, NY in February 2010, the Sponsor will pay to The Bocuse d'Or USA Foundation, Ltd. (the "Foundation") the Competition Fee of \$3,000 for the Chef and his or her selected Commis. The fee is payable within five business days once the chef has been notified that he/she has been selected to compete.

It is understood that if the Chef is selected to represent the USA at the Bocuse d'Or World Cuisine Competition in Lyon, France, he or she will be required to work closely with chef coaches (provided by the Foundation) to perfect all aspects of his or her dishes, including their timing, presentation, and taste, and the organization of the kitchen from February 2010 - January 2011. During this time, the Chef 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 the Foundation.

It is also understood that the Chef will be required to spend 15 days in Lyon, leading up to the Bocuse d'Or World Cuisine Competition on January 25-26, 2011.

The Sponsor recognizes that this is a tremendous opportunity for an American chef to be recognized on an international level for his or her passion and commitment to excellence, and the Sponsor agrees to support his or her dedication throughout the challenges ahead.

SPONSOR _____

SIGNATURE _____

ADDRESS _____

E-MAIL _____

TELEPHONE _____ FAX _____

SOCIAL SECURITY NUMBER _____

DATE _____, 2009

GENERAL RELEASE

The undersigned (the "Participant") having submitted an application to The Bocuse d'Or USA Foundation, Ltd., a Delaware not-for-profit corporation having offices at 16 East 40th Street, New York, NY 10016, (the "Foundation") to participate in the Bocuse d'Or culinary competition to be held in the United States and in France from time to time through January 2011 acknowledges that such participation will entail domestic and international travel, dining at various events, interaction with the media 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 or 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.

IN WITNESS WHEREOF the Participant has executed this Release on this _____ day of _____, 2009.

SIGNATURE OF PARTICIPANT

NAME OF PARTICIPANT _____

STREET ADDRESS _____

CITY OR TOWN _____ STATE _____ ZIP CODE _____

On the _____ day of _____, 2009, 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 hereto.

COMPETITION OVERVIEW

This document is designed to provide you with key information that you need to know about the United States selection for the Bocuse d'Or USA competition in 2010 and the Lyon Competition in 2011.

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 criteria below that will apply to all applicants. This criteria sets 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.

1. Candidate must have full support from employer and family. An extensive training program will be designed which requires time and commitment
2. Candidate to have a balanced character, mature personality and ability to work under pressure
3. Be focused and self motivated.
4. Be creative, refined, well organised, structured
5. Solid technical skills in order to compete at world-class level
6. Team player, willing to place personal preferences aside for team success
7. Able to 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. Able to understand the competition requirements and work toward achieving them
9. Previous competition experience is an asset
10. Candidate to select his/her own Commis and ensure that the Commis meets the profile
11. The Foundation will work closely with the candidate to direct, guide and adjust the recipes, flavors and presentation to ensure that the final presentations are at a level expected at a world-class culinary competition

COMPETITION EXPECTATIONS

The selection for the (16) sixteen candidates will be announced on December 7th, 2009. The candidates and their commis will be requested to submit their recipes, ingredient lists and required equipment for the domestic competitions by December 28th, 2009.

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 competitions will be run accordingly. In Hyde Park, the 16 Semi-finalists will prepare one protein dish (chicken) in 2 1/2 hours and the 8 Finalists will prepare 2 protein dishes (salmon and lamb) in 5 1/2 hours.

We recommend you consult our website (www.bocusedorusa.org <<http://www.bocusedorusa.org/>>) as well as the Bocuse d'Or French website to review the photos and videos of previous competitions. Refer to the CONTEST section of the Bocuse d'Or French website: <http://www.bocusedor.com/2009/en/concours/galerie>.

BOCUSE D'OR LYON REGULATIONS

Each chef has five and a half hours to prepare one meat dish and one fish dish. Both platters must be presented with a free choice of three different garnishes and must contain a total of twelve servings. Two portions are plated for presentation and for the official photograph.

INGREDIENTS & EQUIPMENT

On the day of the event each chef is allotted a fully equipped 18m² kitchen cubicle, twelve of which are set up side by side, opening on to a space reserved for the jury, members of the press and a 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 meat and fish items.

SCORING

Every competitor has the potential to score 40 points for taste, 15 points for presentation and 5 points for representing the cuisine of their country for each of the two dishes, before being tabulated the highest and lowest marks are removed. In addition, the Kitchen Supervision Committee gives competitors up to 20 additional points for hygiene and cleanliness; these points are added to a competitor's total in the event of a tie. The winner is the competitor with the highest overall score.

JUDGING

A panel of distinguished international chefs judge according to the contest rules and regulation guidelines established by the International Organising Committee, chaired by Paul Bocuse.

BOCUSE D'OR COMPETITION PRIZES

USA SEMI-FINAL AND FINAL

THE PRIZES FOR THE WINNER OF THE BOCUSE D'OR 2010 COMPETITION IN HYDE PARK ARE AS FOLLOWS:

FOR EACH COMPETING TEAM: **An award trophy**

1st PRIZE: \$5,000

2nd PRIZE: \$4,000

3rd PRIZE: \$3,000

In addition, sponsor prizes are awarded to candidates for the best fish and best meat dishes, and best Commis.

INTERNATIONAL

THE PRIZES FOR THE WINNER OF THE BOCUSE D'OR 2011 INTERNATIONAL COMPETITION IN LYON ARE AS FOLLOWS:

1st PRIZE: Gold Bocuse d'Or Trophy & 20,000 EUROS (approx \$27,000)

2nd PRIZE: Silver Bocuse d'Or Trophy & 15,000 EUROS (approx \$20,000)

3rd PRIZE: Bronze Bocuse d'Or Trophy & 10,000 EUROS (approx \$13,500)

In addition, prizes are awarded for the best fish and best meat dishes, best national culinary identity, 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 three winners meet at Paul Bocuse's restaurant in Collonges where plaques engraved with their names are permanently fixed at the entrance to the restaurant.