

Professional Competition

1st Edition of the Swiss Plated Dessert Championship

The competition will take place on Monday, November 10, 2025, organized by PALEXPO SA in partnership with Christophe Loeffel (hereinafter jointly referred to as the "Organizer") as part of the Cook'n'Show at Palexpo (hereinafter the "Competition").

I. Terms of Participation

1. Registration and Participation Requirements

- a. This national competition aims to highlight the art of plated desserts in the restaurant industry. It is open to professional pastry chefs and cooks. Participants (hereinafter "Participants") must be at least 18 years old and either of Swiss nationality (regardless of residence) or currently working in Switzerland (regardless of nationality). By registering, Participants agree to comply with all stages of the Competition outlined in this document and to be available on the day of the event
- b. Registration must be submitted by email (in French, German, or English) to info@christopheloeffel.com, including :
 - A CV with a color photo (full name, date of birth, nationality, personal address, employer's contact details, mobile phone, personal email, and social media accounts);
 - The dessert's name (maximum 8 words, including articles);
 - A horizontal-format color photo showing the dessert and any side component;
 - A presentation of the dessert: its story, flavor combinations, choice of ingredients, and tasting notes for the jury;
 - The full list of ingredients with quantities (include commercial product names);
 - The step-by-step recipe;
 - Detailed plating instructions;
 - Net dessert weight (excluding the plate) must not exceed 120g.
- c. Registration deadline: September 30, 2025, at 11:59 PM. An electronic proof of submission must be retained.
- d. An acknowledgment of receipt will be sent but does not guarantee selection. Candidate selection will be finalized by October 8, 2025.

Incomplete or late applications, or those containing inaccurate information, will not be considered.
- e. A jury will select the Participants. The Organizer has sole and final authority on candidate selection and total number of Participants.
- f. The Organizer is not responsible for invalid email addresses or technical issues that may prevent confirmation delivery.
- g. Selected or rejected candidates will be notified by email.
- h. Upon acceptance :
 - Participants must sign an agreement authorizing the Organizer to invoice CHF 200.- if the Participant fails to attend;
 - No changes to ingredients, recipes, components, or presentation are allowed prior to the regional finals or risk conformity penalties.

II. Competition Overview

1. Attire

Participants must wear professional attire: black pants (provided by the Participant) and a chef's jacket (provided by the Organizer).

2. Theme

a. The competition theme is an original plated dessert for 12 servings.

The dessert must be a personal and unique creation, suitable for restaurant service. It must not replicate or partially imitate a dessert previously served in a restaurant or promoted in any form (media, social networks, previous competitions). Any violation will result in disqualification.

b. Participants will have 3 hours and 30 minutes to prepare and present their dessert to the jury.

3. Dessert Requirements

- Must be seasonal (November);
- Presented on a plate, with optional individual side component (e.g., sauce vessel);
- Must include chocolate;
- Must not contain ingredients that compete with partner products (except by prior approval);
- Must feature a minimum of 7 recipes prepared on site (no pre-made elements allowed);
- Only the following pre-processed items are allowed:
 - Macerated, fermented, confit, or juiced fruits and vegetables;
 - Egg products and gelatin mass;
- No artificial flavors, colorings, or edible metals (e.g., gold/silver powder or leaf).

Final Presentation:

- Participants must produce 12 identical desserts in 3h30;
- All ingredients (including those from partners) and containers must be brought by the Participant;
- The jury will verify that all preparations are made on-site and match the submitted file. Raw ingredients only (fruits and vegetables must not be cut, peeled, or zested in advance; dry goods may be weighed and mixed);
- Organizers provide large equipment (oven, fridge/freezer). Personal equipment must fit within a 60 x 40 cm rack (1.5 racks max);
- Winner is determined by highest point total. In case of a tie, the dessert with the best tasting score wins.

Partners and Products

A list of partner brands and available products will be sent upon selection.

4. Schedule

08:00 – Arrival of Participants

08:30 – 09:00 – Setup and ingredient verification by jury

09:00 – 09:30 – Welcome and briefing by Jury President

09:30 – Competition begins

13:00 – 14:00 – Dessert tastings (one every 8 minutes)

14:00 – 14:30 – Jury deliberation

14:30 – 15:00 – Award ceremony

Running order will be shared upon confirmation.

5. Jury

Jury members are selected by the Organizer and include culinary professionals and journalists. The jury is divided into two panels: technical and tasting. All decisions are final.

6. Scoring Criteria

Technical Jury (Max. 60 pts)

- Organization: 10 pts
- Execution & Technique: 20 pts
- Work in front of public: 10 pts
- Plating & Timing: 10 pts
- Hygiene & Safety: 10 pts

Tasting Jury (Max. 60 pts)

- Visual impact / presentation: 10 pts
- Emotion & indulgence: 20 pts
- Flavors & textures: 30 pts

Bonuses and Penalties

- Up to +/-15 points by the Jury President for creativity, risk-taking, or non-compliance.

Time Penalties:

- 2-minute delay: -10 pts
- Over 2 minutes: -30 pts and must serve dessert as is

Conformity Penalties:

- Non-identical servings: -10 pts per missing/different plate
- Changes from application file: -10 pts per altered element
- Dessert weight over 120 g: -30 pts

7. Awards

The top scorer will be officially titled **Swiss Plated Dessert Champion**. The top three will receive podium recognition and prizes from official partners.

8. Provided Equipment and Dishware

A list will be sent to selected Participants. An inventory will be checked at the start and end of the event. Missing items may be billed.

9. Permitted Equipment

Participants may bring a 60 x 40 cm rack (max height/width). Nothing may extend beyond this limit.

10. Force Majeure

In case of force majeure or unforeseen circumstances, the Organizer reserves the right to postpone, shorten, extend, or cancel the Competition without compensation.

11. Image Rights & Personal Data

Participants agree to being filmed/photographed. These materials may be used by the Organizer for communication purposes (web, social media, print, etc.) with no time restriction or compensation.

Participants authorize use of personal data by the Organizer and Palexpo SA solely for Competition logistics and Cook'n'Show promotion.

12. Venue, Guests & Contact

Venue:

PALEXPO
Route François-Peyrot 30
1218 Le Grand-Saconnex

Guests:

Each Participant may invite guests (invitations will be provided).

Contact:

Questions? Contact the Organizer at: info@christopheloeffel.com

Legal:

Swiss law applies. In case of dispute, courts in Geneva have sole jurisdiction.