

Professional Competition

2nd Edition of the Swiss Plated Dessert Championship

Competition organized on Monday, November 9, 2026 by PALEXPO SA in partnership with Christophe Loeffel (hereinafter together the “Organizer”) as part of Cook’n’Show at Palexpo (hereinafter the “Competition”).

I. Participation Terms

1. Registration and participation conditions

a. This national competition aims to promote the craft of plated desserts in the restaurant industry. It is open to professional pastry chefs and cooks. The competition entrant (hereinafter the “Participant”) must be at least 18 years old and either be of Swiss nationality (regardless of place of residence) or work in Switzerland (regardless of nationality). By registering for the Competition, the Participant undertakes both to comply with each stage of the Competition detailed in these rules and to be available on the date of the Competition.

b. Candidates wishing to take part in the Competition must send their application by email, in French, German, or English, to info@christopheloeffel.com.

Each candidate must submit the following documents and information with their application:

- Curriculum vitae with a color photo (last name, first name, date of birth, nationality, personal address, full employer contact details, mobile phone number, personal email, social media accounts (Facebook, Instagram, etc.), educational background, and professional experience);
- Name of the dessert (maximum 8 words, including articles);
- One color photograph (horizontal format) showing a general view of the dessert plated and any complementary individual container;
- A presentation of the dessert including its story, flavor pairings, choice of ingredients, and tasting guidance for the jury;
- The list of ingredients and their quantity per recipe (the commercial name of the products used must be indicated in the ingredient list);
- The recipe, step by step;
- Detailed plating instructions for the dessert;
- The net weight of the dessert (excluding plate weight), equal to or below 120 g.

c. The registration deadline is September 30, 2026 at 11:59 p.m. Proof of submission (electronic certificate) must be kept.

d. An acknowledgment of receipt of the application will be sent to the candidate. This does not in any way constitute an automatic right to participate in the Competition. The application selection process will end on October 7, 2026. Any incomplete application, application submitted after the deadline, or application containing erroneous or invalid information will not be considered.

e. A jury is responsible for selecting the candidates. The Organizer alone shall decide, as a final authority, on the acceptance of candidates into the Competition and on the number of Participants.

f. The Organizer cannot be held liable in the event of an incorrect or invalid email address provided by the candidate, or if, for technical reasons, the candidate does not receive confirmation of registration.

g. Candidates will be informed by email whether or not they have been selected for the Competition.

h. Once a candidate's registration is accepted:

- The candidate must complete a form authorizing the Organizer to invoice an amount of CHF 200 if the Participant does not attend the Competition;
- No change may be made to the ingredients, recipes, containers, or presentation before the regional finals, otherwise a compliance penalty may apply.

II. Purpose of the Competition

1. Participant attire

During the Competition, the Participant must wear professional attire, namely black trousers (to be provided by the Participant) and a jacket provided by the Organizer.

2. Theme and constraints

a. The theme of the Competition is an original plated dessert for 10 people. The dessert must be a personal and original creation suitable for restaurant service. It must not be a total or partial reproduction of a dessert that has already appeared on a restaurant menu and must not have been the subject of any communication (press, social media, competition, etc.), failing which the Participant may be disqualified at any stage of the Competition.

b. The Participant will have 3 hours and 30 minutes to produce the dessert and present it to the jury.

3. Competition

Dessert selection criteria

The dessert must respect seasonality, namely November, and must:

- Be presented on a plate. It may be accompanied by an individual complementary item (such as a sauce boat or small side container);
- Contain chocolate;
- Not contain ingredients that compete with those of the partners and suppliers, otherwise a penalty may be applied by the President (except for exceptions validated by the Organizer);
- Include at least 7 recipes made on site. No recipe may be prepared in advance;
- Not contain processed products, except:
 - Macerated, fermented, candied fruits or vegetables, etc., or fruits or vegetables in purée or juice form;
 - Egg products and gelatin mass;
- Not contain flavorings or colorings, nor gold or silver (or any other edible metal) in any form (powder, leaf, etc.).

Final round

- Selected Participants must prepare, within 3 hours and 30 minutes, their dessert in 10 identical servings;

- Non-branded containers and all ingredients (including those supplied by partners) must be brought by the Participant on the day of the event;
- On the day of the final, the jury checks that all preparations are made on site and that the ingredients match the application file. These ingredients must be brought in their raw, unprocessed state; dry ingredients may be weighed and mixed. If used whole, fruits and vegetables must not be cut, peeled, or zested in advance;
- Large equipment (oven, positive and negative refrigeration) is provided by the Organizer. The equipment brought by Participants must fit within the equivalent of one and a half racks (40 cm x 60 cm) maximum. Participants are allowed to contact the Organizer before the final to find out about the venue and available equipment;
- The winner is the Participant who obtains the highest total score. In the event of a tie, the winner will be the Participant with the highest tasting score.

Organizer's partners and products made available

The Participant will receive the list of partners and goods made available to them once their application file has been selected for the Competition.

4. Competition schedule

- 8:00 a.m.: arrival of candidates.
- 8:30 a.m. – 9:00 a.m.: setup of workstations and jury verification of the conformity of the items brought in.
- 9:00 a.m. – 9:30 a.m.: welcome speech and briefing by the President of the jury.
- 9:30 a.m.: Competition starts.
- 1:00 p.m. – 2:00 p.m.: tasting of plated desserts (one tasting every 8 minutes).
- 2:00 p.m. – 2:30 p.m.: jury deliberation.
- 2:30 p.m. – 3:00 p.m.: prize ceremony.

The order of appearance will be sent to the Participant with the confirmation of participation.

5. Jury

The jury is selected by the Organizer. It may include personalities from the restaurant and food professions, as well as journalists. It is composed of a work jury and a tasting jury. The decisions of the jury are final.

6. Scoring criteria

Work jury

Each member of the work jury may award a maximum of 60 points per Participant, as follows:

- Organization: 10 points
- Execution and techniques: 20 points
- Working in public: 10 points
- Plating and service: 10 points
- Hygiene and safety: 10 points

Tasting jury

Each member of the tasting jury may award a maximum of 60 points per Participant, as follows:

- Aesthetics and presentation (wow effect): 10 points
- Emotion and indulgence: 20 points
- Taste and textures: 30 points

The bonus/malus points are points awarded or deducted by the President of the jury. The President has a maximum of 15 points (in increments of 5 points), positive or negative, to reward or penalize Participants for their work (risk-taking, creativity, failure to comply with the application file, behavior, etc.).

Time penalty

Participants have 3 hours and 30 minutes to send out their dessert. Any delay in service results in the following penalties:

- Dessert sent 2 minutes late: 10 points
- If not finished after 2 minutes late: 30 points and the obligation to send the dessert as it stands.

Plate compliance penalty

Participants must produce 10 identical desserts. A 10-point penalty is applied for each dessert plate that is different or missing.

Application file compliance penalty

Participants must reproduce the dessert in strict accordance with their application file. A 10-point penalty is applied for each different element (photo, ingredients, etc.).

Weight penalty

Each dessert must weigh no more than 120 g. A 30-point penalty is applied if the net weight of the dessert exceeds 120 g.

7. Prize

The Participant finishing in first place in the points ranking will officially be crowned Swiss Plated Dessert Champion. A podium will reward the top three participants in the overall ranking, who will receive numerous prizes offered by the Organizer's partners.

8. Equipment and tableware made available to the Participant

The list of equipment and tableware made available to the Participant will be sent upon validation of their application.

An inventory of the equipment made available for each workstation will be drawn up in the presence of the Participant. At the end of the Competition, the inventory will be checked in the presence of the Participant. Any missing equipment will be invoiced to the Participant.

9. Equipment authorized to be brought by the Participant

The Participant may bring one 60 x 40 cm rack for storing the equipment necessary for their work. Nothing may extend beyond this rack, either in height or in width.

10. Force majeure

In the event of compelling reasons or force majeure (according to its generally recognized definition under Swiss law), the Organizer is entitled to postpone the Competition, shorten or extend its duration, or cancel it, without the Participant being able to withdraw or claim any compensation.

11. Image rights and personal data

Each Participant agrees to be filmed and photographed as part of the Competition.

These videos, sound recordings, and photographs may be used by the Organizer, directly or indirectly, on the various communication media related to the Competition and/or to Cook'n'Show (website, social media, any communication media, paper and/or digital, etc.). Such use may occur at any time, with no time limit

after the Competition has taken place. Consequently, the Organizer may retain, and have retained, any video, sound recording, and photograph concerning the Participants for an unlimited period and use any of these elements, without time limit, in connection with the promotion of the Competition and/or Cook'n'Show.

Each Participant undertakes not to impose any later restriction on the validity of this authorization, in particular on the basis of image rights, without any compensation in return.

As part of their registration, the Participant agrees that the personal data communicated to the Organizer may be processed by the Organizer and Palexpo SA for the implementation of the Competition and in connection with the promotion of Cook'n'Show as set out above.

12. Competition venue and contacts

Competition / event venue

PALEXPO
Route François-Peyrot 30
1218 Le Grand-Saconnex
Hall 2 – Cook'n'Show event

Contact

For any questions or further information, please contact the Organizer by email at cooknshow@automnales.ch.

Applicable law and jurisdiction

All relations are governed by Swiss law. In the event of a dispute, the ordinary courts of the Canton of Geneva shall have exclusive jurisdiction.