



# PRE-REGISTRATION

CONTEST DEDICATED TO PROFESSIONAL SUSHI CHEFS ONLY

**REGISTRATION FEE: 400€ TO BE PAID ONLY IF YOU ARE SELECTED.**

**IF YOU ARE ALREADY CHAMPION OF A EUROPEAN COUNTRY YOU ARE AUTOMATICALLY SELECTED (FRANCE, SPAIN, ROMANIA)**

Applicant Name:

Applicant Last Name:

Applicant Telephone number:

Applicant Email address:

Restaurant Name:

Restaurant Address:

Post code:

City:

Country:

## FILES TO BE ATTACHED :

CV + covering letter

Photocopy of identity document

Photos of dishes (2 or 3 max)

2 Videos :

- Cutting fish
- Preparing a dish

Jacket size\*:

\*The size guide is available on page 2.



Invoice address

Postal code:

City:

Country:



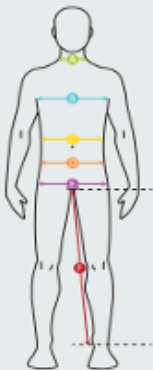
**SIZING PROCEDURE**

Please indicate below the surname and first name of the wearer

Last name: \_\_\_\_\_  
 First name: \_\_\_\_\_

<b>A- usual jacket size : S,M,L, XL, 2XL ou 3XL:</b>	
<b>B - Chest size</b>	_____ cm
<b>C - Waist circumference</b>	_____ cm
<b>D - Hips</b>	_____ cm
<b>stature (= height in cm)</b>	_____ cm
<b>!\"#\$%&amp;</b>	<b>!\"#</b>

Please note: Measurements must be taken directly on the body, without tightening. Preferably use a tape measure.



- ① **TOUR DE COU:** Pris à la base du cou. Cette mesure correspond à la taille à commander pour une chemise homme.
- ② **TOUR DE POITRINE:** Mesuré à l'endroit le plus fort, en maintenant le mètre bien horizontal.
- ③ **TOUR DE TAILLE:** Mesuré à l'endroit le plus creux, en maintenant le mètre bien horizontal.
- ④ **TOUR DE CEINTURE:** Mesuré sous le nombril, en maintenant le mètre bien horizontal.
- ⑤ **TOUR DE BASSIN:** Mesuré à l'endroit le plus fort des hanches, en maintenant le mètre bien horizontal.
- ⑥ **LONGUEUR ENTREJAMBE:** Mesurée de l'entrejambe jusque sous l'os de la cheville.

**COMMANDER SA TAILLE**

Commander la taille correspondant à la plus grande de vos mensurations.

**HOMME**

VESTE, BLOUSON, GILET, BLOUSE, PANTALON, COTTE (SAUF VESTE ET GILET COSTUME)

① TOUR POITRINE	70-74	74-78	78-82	82-86	86-90	90-94	94-98	98-102	102-106	106-110	110-114	114-118	118-122	122-126	126-130	130-134	134-138	138-142
② TOUR CEINTURE	61-65	65-69	69-73	73-77	77-81	81-85	85-89	89-93	93-97	97-101	101-105	105-109	109-113	113-117	117-121	121-125	125-129	129-133
③ TOUR BASSIN	83-86	86-89	89-92	92-95	95-98	98-101	101-104	104-107	107-110	110-113	113-116	116-119	119-122	122-125	125-128	128-131	131-134	134-137
TAILLE	32	34	36	38	40	42	44	46	48	50	52	54	56	58	60	62	64	66
A	XXS		XS		S		M		L		XL		2XL		3XL		4XL	
COMMANDER	-0		0		1		2		3		4		5		6		7	

**HOMME COSTUME**

VESTE ET GILET COSTUME

① TOUR POITRINE	70-74	74-78	78-82	82-86	86-90	90-94	94-98	98-102	102-106	106-110	110-114	114-118	118-122	122-126	126-130	130-134	134-138	138-142
② TOUR CEINTURE	61-65	65-69	69-73	73-77	77-81	81-85	85-89	89-93	93-97	97-101	101-105	105-109	109-113	113-117	117-121	121-125	125-129	129-133
TAILLE	36	38	40	42	44	46	48	50	52	54	56	58	60	62	64	66	68	70
A	XS		S		M		L		XL		2XL		3XL		4XL		5XL	
COMMANDER	0		1		2		3		4		5		6		7		8	

**FEMME**

VESTE, BLOUSE, GILET, CHEMISIER, PANTALON, JUPE

① TOUR POITRINE	74-78	78-82	82-86	86-90	90-94	94-98	98-102	102-106	106-110	110-114	114-118	118-122	122-126	126-130	130-134	134-138	138-142	142-146
② TOUR TAILLE	56-59	59-62	62-65	65-69	69-72	72-77	77-81	81-85	85-89	89-93	93-97	97-101	101-105	105-109	109-113	113-117	117-121	121-125
③ TOUR BASSIN	82-86	86-90	90-94	94-98	98-102	102-106	106-110	110-114	114-118	118-122	122-126	126-130	130-134	134-138	138-142	142-146	146-150	150-154
TAILLE	32	34	36	38	40	42	44	46	48	50	52	54	56	58	60	62	64	
A	XS		S		M		L		XL		2XL		3XL		4XL		5XL	
COMMANDER	00		0		1		2		3		4		5		6		7	

Le bien-être peut varier selon le style, la coupe de l'article.

# RULES OF THE EUROPEAN SUSHI CHAMPIONSHIP 2024

## ART 1 - ORGANIZATION

The European Sushi Championship is organized by Sushi-Robots and THE NIWAKI. Candidates may pre-register until 6pm on 12 July 2024. To confirm their attendance, qualified candidates must pay the registration fee (art.2) before 6pm on 29 July 2024. The Championship will take place in Monaco - The Niwaki, on 4 November 2024 over one day. For the smooth running of the competition, participants must respect the rules put in place by the organizers. No arrangement of any kind whatsoever can be accepted concerning non-compliance with the rules below. Any Sushi Chef who enters the competition and does not meet these conditions will be disqualified without any possible recourse.

## ART 2 - PARTICIPANTS / REGISTRATIONS / RATES

### a) Participants

- The European Sushi Championship is open to all professional Sushi Chefs, active or not, aged 18 and over. The competition is individual. No assistant is allowed on the space competition. Entrants must be residents of Europe and be holder of a European Union a passport or justify exercising the profession of Sushi chef for more than 5 years in an EU member country.

### b) Registrations

- Each participant will be able to receive a registration file on simple request. The newsletter of participation can be withdrawn directly on the website [www.sushichampionship.eu](http://www.sushichampionship.eu). Candidates will be selected on the basis of their applications by a pre-selection panel. 9 candidates will be selected from 9 different countries, including one candidate from the Principality of Monaco. The secretariat will send the corresponding invoice on receipt of payment. In the event of withdrawal, the candidate must inform the organiser by post. No refund will be given.

### c) tariffs / invoicing

- The cost of the contest is 400 Euros per participant, payable by bank transfer. To be paid only if you are selected.

Please return your registration form along with the payment to :

Sushi-Robots / 21 rue Lavoisier – 17440 Aytré

Or by email : [contact@sushichampionship.eu](mailto:contact@sushichampionship.eu)

IBAN : FR76 1170 6420 2156 0080 3054 024 BIC : AGRIFRPP817

## ART 3 - PROCEDURE AND OBLIGATIONS OF PARTICIPANTS

a) A draw will be made by the organizers to determine the passage number of the attendees.

b) All participants must report to the reception of the restaurant at 8:00a.m. Each competitor will be given a badge with his passage number. This badge is to be kept by the participant the whole day of the competition. All competitors will be called by the host 10 min before the passage. The organizers will prepare the main sushi ingredients. After registration, participants will receive a complete list of ingredients/equipment available onsite.

Each competitor must bring his plates, small equipment, knives and other accessories that he deems necessary to ensure all specific implementations. We will impose the regulatory hygiene rules in the preparation room. At the start of the competition, one of the judges will give the green light to participants to enter the contest area. From this moment, the competitor is master of the premises and of his dedicated space.

## **ART 4 - THE COMPETITION AND RATINGS**

### 4-1 Preparatory test

Each candidate will have 60 minutes to prepare the raw materials (fish, seafood, vegetables, meats, sauces, decoration, etc.). The chef must present to the jury all the products he will use during the contest. All fish must be cut and presented in «saku». Falls should be kept separate. During that session, the candidate is judged on 3 criteria:

- The candidate's attire and respect for the hygiene during the test (each candidate must have complete professional attire including shoes, trousers, jacket, apron and headgear).
- Organization of the workstation (preparation of equipment, sharp knives, cleanliness of the work surface, general appearance)
- Product preparation and cutting (techniques used, waste taken into account).

### 4-2 Creative or «freestyle» test

The sushi must be presented on one or more plates of your choice, or even a mounted piece. It should be composed of:

- 40 to 50 pieces sushi including necessarily: nigiri, maki, uramaki, kazari-maki, kazari-sushi and vegetarian sushi
- 15 pieces of sashimi

Besides that, the contestant must choose two creative pieces as "signatures" and prepare 6 identical pieces of each, 12 pieces in total, on a separate plate for tasting. One of the "signatures" should be imperatively a vegetarian sushi using partly or entirely Kopper Cress products.

The Creative event lasts 60 minutes and is judged on 7 criteria:

- The organization of the workstation (preparation of equipment, sharp knives, cleanliness of the work),
- The appearance, mastery of the making of nigiri,
- Appearance, mastery of sashimi making,
- Appearance, mastery of making maki,
- Appearance, mastery of the making of «Signature» pieces,
- The association of products and creativity (balance, aesthetics, risk-taking, taste)
- The general appearance of the plate.

Any missing mandatory piece will be penalized with a penalty. No dispute on the part of the participant can be made on the rating made by the judges.

## **ART 5 - COMMUNICATION AND ADVERTISING**

The organization reserves all publicity rights regarding the winners and the use of all photographic and video materials without referring to the participants.

## **ART.6- PRIZE GIVING**

The prize giving will take place at the end of the competition on November 04, 2024 from 4:45p.m. A photo will be taken with all competitors in work clothes. It will be released to the press. The first three will receive a nominal Championship diploma and the others a participation diploma. The winner and the two runners up will also receive a trophy. Additional prizes will be offered by the partners. France Sushi will offer a check of 1500 € to the champion.