



International Jeunes Chefs Rôtisseurs Competition Report

HYDE PARK, New York, USA October 2009

The 33rd annual Concours International des Jeunes Commis Rôtisseurs was held in Hyde Park, New York, on October 2, 2009.

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Président du Concours International des Jeunes Commis Rôtisseurs
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International Jeunes Commis Rôtisseurs Committee

- Klaus Tritschler, Chancelier of Germany
- Takashi Murakami, Conseiller Culinaire of Canada
- John Nihoff, Conseiller Culinaire of the United States

The Concours International 2009 was held at the Culinary Institute of America at Hyde Park, New York on Friday, October 2, 2009. This state-of-the-art culinary facility, also known as the CIA (which the Jeunes Commis were delighted to call it), has 1500 full time students. The institute cancelled classes to enable us to hold the competition, and we are very grateful for their cooperation. The CIA's support of the Chaîne is apparent in their endorsement of a "Chaîne Club" on campus, which has 35 active young members.

This year twenty different countries were represented: Australia, Austria, Belgium, Canada, Colombia, Finland, France, Germany, Great Britain, Hungary, Israel, Italy, Portugal, Russian Federation, South Africa, Sweden, Switzerland, Taiwan, Turkey, United States.

The young chefs had the opportunity to dine at three famous New York restaurants-Blue Smoke, Grand Central Oyster Bar and Oceana-before heading out by bus to the CIA. On the way to the CIA they toured Spout Creek Farm. Jury members-twelve tasting judges and three kitchen judges-arrived from Australia, Austria, Canada, Germany, Great Britain, South Africa, and the United States. All jury members volunteered their time and travelled at their own expense to assist at this competition; we are deeply grateful for their support.

The black box was quite challenging this year, featuring duck foie gras, trout, cheese and chicken. The level of skill was high, and one could understand why these particular Jeunes Commis had won their national competitions. The competition began for the first flight of ten competitors at 0530hrs. They had 30 minutes to write a menu using the black box and common table ingredients, then 3 ½ hrs to prepare the dishes for four people. You can download the black box ingredients by visiting the www.chainedesrotisseurs.com website.

The kitchen was a hive of activity as they prepared their stations, organized their products and began to cook. A good chef learns how to adapt as one our competitors discovered when his assigned oven would not stay lit. For others who chose to produce frozen desserts, the freezer was thirty feet down the hall.

Chaîne des Rôtisseurs – Association Mondiale de la Gastronomie

At the Grand Chapitre dinner on Saturday evening, the competitors paraded onto the stage at the Le Pierre Hotel in New York to await the results of the competition. The winner was Lasse Koistinen from Finland; in second place was Ana Maria Gonzalez from Colombia; in third place was Lachlan John Colwill from Australia.

Lasse Koistinen was presented with the Arthur Bolli Memorial trophy, the Chaîne des Rôtisseurs Gold Medal, and a scholarship to le Cordon Bleu Académie d'Art Culinaire in Paris. Ana Maria Gonzalez was presented with the Gaston-Landry Panuel trophy, and the Chaîne des Rôtisseurs Silver Medal. Lachlan John Colwill was presented with the Jean Valby Memorial trophy and the Chaîne des Rôtisseurs Bronze Medal.

All Jeunes Commis were presented with a Wüstof chef's knife by Harald Wüstof, who was present for the evening and was inducted into la Chaîne with them. Additionally, all competitors received a one year membership in la Chaîne des Rôtisseurs, a Bragard chef jacket, and a Chef's Hat Inc chef jacket.

The next Concours International des Jeunes Commis Rôtisseurs will be held in Helsinki, Finland on 16 September 2010.