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## International Jeunes Chefs Rôtisseurs Competition Report

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### HELSINKI, Finland, September 2010

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The Concours International 2010 was held at the Helsinki City Culinary College on Friday, September 17, 2010. This is newly renovated kitchen facility, perfect for competitions, is situated 20 minutes from downtown Helsinki.

Twenty-three countries were represented this year---Australia, Austria, Belgium, Canada, Cyprus, Finland, Germany, Great Britain, Hungary, Indonesia, Israel, Italy, Korea, Macau, Malaysia, Portugal, Russian Federation, South Africa, Sweden, Switzerland, Taiwan, Turkey and the United States.

The competitors arrived on Tuesday in order to give them time to relax and prepare for the competition. The first evening they dined at Restaurant Lasipalatsi, where reindeer was the main course on the menu.

The second day they visited the largest fish and seafood company in Finland, E. Eriksson. Following this tour, lunch was at the Michelin two star restaurant Chez Dominique. A sauna and swim were next on the agenda, at Villa Hvittorp.

Thursday the tour was the dairy Valio Ltd, followed by lunch, and the competitor briefing and tour at the Helsinki City Culinary College.

This year, the jury consisted of only 6 professional tasting jury members, due to the new structure of the competition. In addition to the tasting jury, there were three professional jury members in the kitchen, and a Kitchen Supervisor. This year Lasse Koistinen, last year's Arthur Bolli Gold Medal winner, was on the tasting jury. Jury members arrived from Australia, Austria, Canada, Finland, Germany, Great Britain, South Africa, and the United States.

The competition began for the first flight of 12 competitors at 0500hrs when their bus left for the culinary college. Beginning at 0600hrs, they had 30 minutes to write a menu using the black box and common table ingredients, then 3 ½ hours to prepare their dishes for four people. The kitchen was a hive of activity as they prepared their stations, organized their products, and began to cook.

The second flight of 11 competitors left the hotel at 1100hrs for their competition.

The black box this year surprised quite a few of the competitors. Beef sirloin was one of the mandatory ingredients. The other mandatory ingredients were chanterelles, whole perch and milk chocolate. Included in the non-mandatory list were live crayfish, 8 per cook. Many had not worked with live product before, so this was a challenge for some of the chefs. Many chose not to use them in their menu.

## Chaîne des Rôtisseurs – Association Mondiale de la Gastronomie

The awards ceremony was performed on Saturday evening, September 18, in the induction hall with 300 people in attendance. It was easy for all of us who were involved with the competition to be very proud of these 23 young cooks and their accomplishments.

Stacey Chan from South Africa 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. Daniel Schöfisch from Germany was presented with the Gaston-Landry Panuel trophy and the Chaîne des Rôtisseurs Silver Medal. Stephanie Schnepf from Canada was presented with the Jean Valby Memorial Trophy and the Chaîne des Rôtisseurs Bronze Medal. These three top place winners also received very special knife sets from Wüsthof Manufacturing in Germany.

All the competitors were presented with a Wüsthof chef's knife from Wüsthof Manufacturing.

Additionally, all competitors received a one year membership in la Chaîne des Rôtisseurs, a Bragard chef's jacket, and Chef's Hat chef's jacket.

We are very grateful to our international sponsors for their continued support of our Jeunes Chefs Rôtisseurs.

The next Concours International des Jeunes Chefs Rôtisseurs will be held in Istanbul, Turkey, September 9, 2011.