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## International Jeunes Chefs Rôtisseurs Competition Report

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### ISTANBUL, Turkey, September 2011

35<sup>th</sup> International Jeunes Chefs Rôtisseurs Competition- Istanbul Sept 9<sup>th</sup> 2011

By Jannece Tapsall, Member of the Jeunes Chefs Rôtisseurs Committee

Bailli Délégué of Australia

Istanbul is a vibrant, rich and culturally diverse city on the shores of the magnificent Bosphorus. It connects two continents, those of Asia and Europe, is the center of the unique Ottoman culture and is home to diverse religions and sixteen million people. This was the city chosen to celebrate the 35<sup>th</sup> International Jeunes Chefs Rôtisseurs Competition, September 9<sup>th</sup> 2011.

The Turkish National Bailliage, a dynamic Bailliage of la Chaîne des Rôtisseurs, hosted their 17<sup>th</sup> anniversary, 2011 Grand Chapitre and the 35<sup>th</sup> International Jeunes Chefs Rôtisseurs Competition.

Twenty-one of the world's most talented young chefs competed for the honour of being named the winner of this prestigious competition, which was held at Yeditepe University on the 9<sup>th</sup> of September. Yeditepe University's Head of Department for Gastronomy and Culinary Arts, Professor Dr. Bike Kocaoglu, was the facilitator of this year's International Jeunes Chefs Competition.

The young chefs arrived on the Tuesday and were accommodated at the university campus. The next day they were taken on a tour of the Spice Market, known as the Egyptian Bazaar, by the President of the Turkish Food Cultural center, Ottoman food historian, chef and food critic, Vedat Basaran. This was followed by a sightseeing tour, including a visit to the Basilica Cistern, Hagia Sophia, Blue Mosque and Hippodrome Blue Mosque, an introductory Turkish lunch at Nar Lokantasi, a visit to the Grand Bazaar and dinner at the famous Beyti Restaurant.

On the Thursday following a visit and lunch at a meat processing company, Apikoglu, the competitors were briefed at Yeditepe University and participated in a photo session. This was followed by a Press and Sponsors Dinner at the university's Sofra Restaurant. The dinner was prepared and served by the university culinary students and was of a very high standard, with focus on fresh produce and local specialities.

On the Friday the competition began in earnest. Each competitor was presented with a Black Box, containing Mandatory and Non Mandatory items. This year's mandatory items included rack of lamb, live lobster, leek, eggplant and fresh figs.

The competition was presided over by the President of the Competition and Membre du Conseil d'Administration, David Tétrault. Also present were his fellow committee members Klaus Tritschler, Bailli Délégué of Germany and Jannece Tapsall Bailli Délégué of Australia. .

David Tétrault was assisted by Kitchen Supervisor Takashi Murakami, Conseiller Culinaire, Canada. Organizing the kitchen and the competition, from Turkey, was Aybek Surdum, Conseiller Culinaire, Erich Ruppen, Maître Rôtisseur, Nicolas Cartier, Chef Rôtisseur and Tigin Sertcan, Vice-Charge de Presse.

The jury was comprised of 3 kitchen judges and 9 tasting judges, all professional chefs and members of la Chaîne The Jury was Harold Fargel, Maître Rôtisseur, Austria, Daniel Hiltbrunner, Conseiller Culinaire, Australia, Heinz Hoffman, Conseiller Culinaire, USA, Letitia Prinsloo, Conseiller Culinaire, South Africa, Philippe Clergue, Conseiller Culinaire, France, Jyri Hanninen, Conseiller Culinaire, Finland, Genady Manusis, Conseiller Culinaire, Israel, Stacey Lee Chan, Chef Rotisseur, South Africa and Maximilian Thomae, Maitre Rotisseur, Turkey, Vedat Basaran, Chef Rotisseur, Turkey, , Levent Sahin, Maître Rôtisseur, Turkey, Eyup Sevinc, Maître Rôtisseur, Turkey..

The standard and presentation from these young chefs was, as expected competitive and challenging with little between the final scores. However the winner with a lead between him and the next runner up was Reilly Meehan from the USA, followed by Michael Dyllong representing Germany and Jaime Camacho Rodriguez from Colombia.

Special thanks to our sponsors, le Cordon Bleu, Paris, Wüsthof Manufacturing, Germany, Bragard, France, and Chef's-Hat, Canada. Their ongoing international support is greatly appreciated by the Jeunes chefs, our members, and especially our professional members.

Next years 36<sup>th</sup> Concours International des Jeunes Chefs Rôtisseurs will be held in Berlin.