



Association
Mondiale de la
Gastronomie

COMPETITION CHECK LIST 2024 Budapest, Hungary.

Congratulations on winning your National Jeunes Chefs Rôtisseurs Competition. The following list will allow you to come prepared to the competition. All items in **BOLD** are mandatory.

Visa

Some countries require a visa to enter Budapest. Please check the link to see if you require a visa.

<https://travel.state.gov>

Remember that it can take up to 2 months to get a visa.

Current health requirements for Hungary: Hungary is fully open to tourist with no COVID restriction on entry. Be aware of the rules in your country upon re-entry. Check the COVID Rules of the JCR Competition on the competition website.

Electrical

In Hungary, the power plug sockets are of type C and F. The standard voltage is 230 V and the frequency is 50 Hz.

Power plug adapter needed in Hungary?

In Hungary the power plug sockets are of type C and F. Check out the following picture. The following plugs are used:



Personal devices:

Cell Phone: During your time in Hungary, the Jeunes Chefs Rôtisseurs (JCR) Committee will need to communicate with you through email and text. Please ensure that the email you have provided on your application is your **personal** email that you are able to access in Budapest. Lois Gilbert, the Committee JCR On-Site Manager, will be contacting you prior to the competition with a newsletter about the events for the week. She will be asking you to verify your email and phone number. If you need to contact her, her email is lois.gilbert@me.com and her phone is

+12892219195. Please download **WhatsApp**, as that will be our preferred method of communication while in Budapest.

Companion/Translator

The competition is conducted in English and does not supply translation services. The Black Box ingredients will be written in your home language. Your Official Companion may act as your translator during the **non competition** days. If you write your menu in your home language, your translator must translate it to English. This will take place after you have left the writing room for the kitchen. Your translator may not consult with you when translating the menu. We provide menu translators for German and French only so please make sure that there is someone available from your country's Bailliage to assist in translation. Please discuss this with your sponsor.

Competition Manual

It is in your best interest to read and understand the chapter of the competition manual that relates to the competitor. The manual is found on the competition web page <https://competitions.chainedesrotisseurs.com> . The common table ingredients listed in the manual are what will be available to you on the competition day. The Common Table Standard is on the website at <https://competitions.chainedesrotisseurs.com/pages/146/common-table-standard.html>

PERSONAL - CLOTHING

For the Competition

Plain white long sleeve chef jacket (only allowed is your Name and Chaîne Logo)

Chef Pants (black or black-checked)

Apron (black or white)

Shoes (no open toed shoes or sandal-type)

For the Awards (we supply the jacket)

Black dress pants

Black dress shoes

COMPETITION

Approved Hand Tools for Competitors (none of the following items will be supplied). These are approved, but not mandatory.

Cutting Board Colours – Budapest

Yellow – chicken

Red – meat

Blue – fish

Brown – roast meat

Green – vegetables

White – general

All tools must fit in a 1/1 gastronorm pan with lid flat. Dimensions 325mm(W)x 530mm (L)x 200mm(D). This is 28 litres. This gastronorm pan will be supplied by the competitor and brought to the competition unless notified in advance that the competition venue has sufficient quantity. A knife roll with only knives and a steel may be brought and will be separate from the gastronorm pan .

- **Knives**
- **Gastropan with lid (see above)**
- **Knife Sharpener**
- Acetate (clear plastic strip)
- Blowtorch (gas must be purchased in Budapest)
- Cutters
- Electric hand blender (adaptors are not supplied)
- Graters
- Juicer (non electric)
- Mandolin
- Mould, Ring
- Oven towels
- Parchment paper (not transfer)
- Piping bag (cloth, plastic) and tube
- Piping bottle
- Scoop (for fruits, vegetables)
- Serving spoon, small
- Silicone mats
- Skewer (only for cooking)
- Spatulas (metal, rubber etc.)
- String
- Thermometer
- Transfer acetate or parchment paper for baking or chocolate
- Vegetable Peeler
- Voltage converter (competitor must supply)
- Water bath circulators
- Weigh scale

