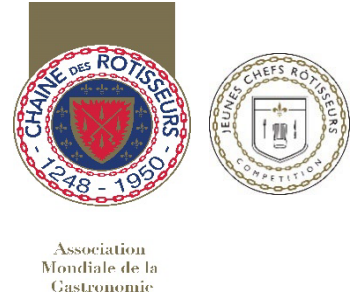


Information for Competitors and Conseillers Culinaires

JCR Competition Istanbul 2023



- Competitions website <https://competitions.chainedesrotisseurs.com>
- - **General section** please note in the general Competition section, the additions to the Templates, Manuals and Forms section. Templates section is new with handy templates for the competitor (plate design, etc).
 - The latest version of the Official Competition Manual has been added. You will note as you go through it the **changes in red**. It is important that you familiarize yourself with the changes in the Official Competition Manual. It is your responsibility to be aware of the rules.
 - <https://competitions.chainedesrotisseurs.com/pages/169/official-competition-manual.html> You will be required to login to access this document.
 - **Istanbul Section.** Additions and changes to Information for Competitors is a very important section. It will be added to as the year progresses. It is important that you keep checking back every few weeks for additional information in this section.
- **Cutting Boards - Istanbul.** In the interest of proper health and sanitation regulations, cutting board colours will be strictly enforced. We understand there is no standard internationally for this. We will use the WorldChefs standard, or the standard of the Host Country Venue if it is different from the WorldChefs colour code. For the competition in Istanbul, here are the colours.
 - Blue: Butchery- raw protein meat, fish, poultry etc.
 - Green: Vegetables
 - Yellow: cooked products ready to portion
 - White: Pastry
- Please note that a standardized **Common Table** list of ingredients has been posted to the competition website. This list will be the common table for our competition in Istanbul in 2023. It is suggested that you begin using it for your own competitions to assist the winner from your country in the final practice rounds.
 - <https://competitions.chainedesrotisseurs.com/pages/146/common-table-standard.html>

- **Tools.** Tools are becoming a problem, especially given the size of some of the kitchens where we have the competition. In future, tools going into the kitchen must fit in a 1/1 gastro container (with lid attached), measuring 530mm x 325mm x 200mm (28 ltr). Knives may be carried separately in a roll-up, but only knives may be in the roll-up (no other accessories except a steel).



- **Tools allowed.** The **list of tools** allowed in the competition has been modified and shortened. This has been modified in the JCR Official Competition Manual. For example, ice-cream machines, pressure cookers and smoking guns will not be allowed. This is not the entire list. It is your responsibility to check this list.
- **Competition jacket.** Each competitor must now bring their own working jacket. This will be a plain white, long-sleeved chef's jacket with your name and Chaîne logo on it. No other identification is allowed. Competitors will be supplied with a neckerchief and two toques. Competitors will be supplied with one dress jacket to wear at the Awards Ceremony.