



JCR Newsletter



INSIDE THIS ISSUE:

Black Box	1
What to bring	1
Daniel Ayton	2

Our intention with this newsletter is to inform the new candidates for the next International competition. This newsletter will also be provided to members of Bailliages that are involved in Regional and National competitions and be posted on the JCR Alumni Facebook page. If you have any questions or concerns please contact Lois Gilbert, International JCR Committee Member at

Lois-gilbert@rogers.com

Black Box – 4 samples

In this month's newsletter we look at the Black Box.

From Frankfurt 2017 Mandatory items were

Sole	1 whole
Trout	1 whole
Lamb hip	4 each
Rack of lamb	1 rack
Artichoke	1 kg
Snow peas	400 gm
Mango	2 whole

From Manchester 2016 Mandatory items were

Crab cooked	1 whole
Rabbit skinned	2 whole
Winter cabbage	1 Kg
Apples	1 Kg
Cheddar Cheese	250 gm

From Budapest 2015 Mandatory items were

Sterlet	1 whole
Saddle of Venison	600 gm
Goose Foie Gras	

Pumpkin	450 gm
Whole plums	600 gm
White Chocolate	500 gm
Hungarian Black Caviar	400 gm
	10 gm

From Helsinki 2010 Mandatory Items were

Sirloin beef	1 kg
Perch gutted	2 whole
Fresh chanterells	300 gm
Milk Chocolate	200 gm

What to consider when writing a menu.

You will have 30 minutes to write so use your time wisely.

After reviewing the mystery items that require 50% usage, review the other items as well as the common table.

Remember to use proper grammar as it indicates your level of professionalism. Utilize different cooking methods in your menu as well as nutritionally balanced in each course. Portion size should be appropriate to the course. Points will be deducted for missing ingredients and a change in method so be cautious on what you write. It is ideal to write as if your customer is reading a menu. Organization is rewarded so create a time line list that you can post in front of you to keep you on task. If you have time, you will be provided platng outlines for you to draw your final dishes.

Practice, practice, practice!

*Chef Reimund Pitz,
Advisory Board*

What to bring to

Make sure that you have applied for a visa if you require it. Visas can take 6-8 weeks to get.

Also if you are bringing appliances, make sure they work with 110-120V (80Hz). Adaptors

will not be provided so bring one if you need it.

Personal:

For the competition

Chef pants (black or small black check)
Apron (black or white)
Your knives

For Awards

Black dress pants
Black dress shoes

Two Chef jackets will be provided for you along with two toques as well as neck scarf. (take the time to learn how to tie one properly).

International Judge Spotlight



“Take the competition seriously as it is a major competition on the world stage and can open many doors. Time keeping and hygiene are important and even have it's separate award. For me this is as important if not the most important. It is all very well to serve tasty and beautiful food, however if there is big food waste you won't stay in business very long; if you work un-hygienically it is all very nice if your food looks and tastes nice but if you poison the customer through working methods, they won't come back and again you will be out of business.”

Daniel Ayton

International Kitchen and Tasting Judge

Tell me a bit about yourself

An experienced chef with almost 30 year's extensive experience in fine dining as well as banqueting operations working alongside such chefs as Pierre Larapdie of the George V, Paris; The Grosvenor House Park Lane; Hotel Des Burgues Geneva, & the three Michelin starred Paul Bocuse Lyon; he setup Chefbytes, in 1993, which specializes in the design, strategic management, menu sampling, and ingredient organoleptic sampling, judging and media work.

Widely considered to be the most knowledgeable chef on the psychological effects of Celiac Disease in the UK's hospitality industry. Educating others with his expert knowledge of Coeliac Disease as well as other allergies that trigger abnormal responses to food has meant that Daniel has changed the landscape of catering guidance rules, introducing critical regulations. Daniel has installed this philosophy into the everyday work practices and procedures for those working alongside him as well as influential figures in the UK's catering industry.

He has been privileged to cook for The Queen, Prince Phillip, Prince Charles and the Duchess of Cornwall and many Heads of State during the 2012 London Olympic Games.

Background

Born in Devon, Daniel started in the industry washing up in his parents' restaurant, progressing from

salad hand to pastry chef. The intense experience secured from an array of international cuisines which includes South Africa, Turkey and a hotel opening in Marrakesh resulted in huge leaps up the career ladder. In 2009 Daniel qualified as a World Association of Chefs Society (WACS) B Grade Culinary Judge, and has had the privilege to be invited to judge internationally all over the world.

What is your role in JCR?

I have covered a few roles within the Jeunes Chef competition; to start with I was part of the selection jury for the United Kingdom entry, for this I liked to be the kitchen judge, as this enables me to see and assess the methodology in the food preparation of the candidates, this gives me a view of how things can be improved in their working methods, time keeping and hygiene.

This led on to my second role which was that of mentor. This was in 2015 Budapest; this was very enlightening, giving me the opportunity to see the competition from the competitor's side.

2016 Following on from this role the following year the competition was held in the UK Manchester, I took on the role of assisting with organizing the kitchens for this competition, a very successful and fun event.

2017 the competition was in Frankfurt and I was placed as a kitchen judge; giving me the opportunity to see how

other countries worked and the importance that was placed in their training with regards to food storage / waste and methodology.

2018 I had the pleasure of being a member of the tasting jury in Taiwan, with the 24 countries competing giving me their own interpretation of the mandatory ingredients it made very interesting tasting

2019 I will be in the tasting area once again and look forward once again to seeing how the mystery box has been interpreted by the visiting chefs.

As a judge (kitchen / tasting) what are 3 key things you are looking at when judging in your particular area?

Kitchen jury

- Work systematically; find the time to write a work time plan.
- Work clean and hygienically
- Stay calm and allow time at the end to reflect

Tasting jury

- Do not over season, keep it simple
- Cook to world standards it is an international jury
- Have a good balance of vegetable protein and starch

Feedback

- Listen to the feedback offered to you on the morning after and pass this on to the competitor next year