

Chaîne des Rôtisseurs

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Inside this issue

- Competition dates 1
- Competition Programme 1
- Important Information Links 1
- What are you doing to prepare 2
- Profile of 2023 winner 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

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Association
Mondiale de la
Gastronomie



JCR

NEWSLETTER

Istanbul, Turkey, October 4-9, 2023



For those of you who have not been to Istanbul, the local Bailliage has created an outstanding programme for all those attending the 2023 International Jeunes Chef Competition. The sights and smells of Istanbul will remain in your memory forever. Le Cordon Bleu Istanbul will be the site of the competition.

The Blue Mosque

Competition Programme

- Oct 4th:** Arrival
Welcome Dinner
- Oct 5th:** Walking tour of Spice Bazaar, Turkish Coffee Producer
Tatakale Bazaar, Yerebatan Cistern
Lunch “the Must”
Continue tour Sultanahmet Square, Blue Mosque, Hagia Sophia, Grand Bazaar
Dinner “Beyti” Restaurant
- Oct 6th:** Walking tour baklava factory
Lunch Restaurant “Hamdi”
Competition briefing at le Cordon Bleu (bring tools)
Photographs, toolbox inspection, kitchen tour
Dinner at “L’Atelier Restaurant Cordon Bleu”
- Oct 7th:** Competition (4:30am- 5:30 pm)
Dinner “Sans Restaurant”
- Oct 8th:** Competition debriefing (9 am- 11:30am)
Awards and Inductions Raffles Hotel (formal)
- Oct 9th:** Departures

Please take the time to read and become familiar with the following information:

[Information for Competitors](#)

[Code of Competition](#)

[Competition Checklist](#)

Visa Information:

<https://www.evisa.gov.tr/en/>

What are you doing to prepare?

Check out previous newsletters for past competition black boxes,

Advice from previous competitors

Advice from judges.

<https://competitions.chainedesrotisseurs.com/pages/24/competition-newsletters.html>



Profile of 2022 winner.

This newsletter features the winner from 2023 Tonja Svee, from Norway. This is the third year in a row that Norway has taken top honours.

Q: How did you get involved in competing in the Chaîne competition locally?

TS: I got involved because the restaurant that I worked at is a member of the Chaîne des Rotisseurs. Also, one of the chefs that I worked with joined the competition the year before (Sindre Hjelmseth 2021 winner) so I heard about it and I thought it would be a good experience to join a mystery box competition as I have never done one before.

Q: What was the hardest part of your journey to the international competition?

TS: The hardest part of the competition was definitely the mystery box and not knowing what ingredients to practice on.

Q: Do you have advice for any young chefs regarding preparing and the equipment you took to the competition.

TS: My best advice is to practice and train a lot. That is something I don't regret as all because you feel way more confident on the competition day. Also practice with equipment from the list that are in the rules and rather add important equipment that you really need to bring yourself.

Q: What was one of your best memories about the week of the competition?

TS: The best memory was of course winning the competition! But most of all to meet a lot of new people from all over the world.

Q: Are you involved with this year's competition in your country?

TS: Not locally but I will be going to be an assistant kitchen supervisor in this year's International Chaîne competition, so I am looking forward to going to Istanbul a getting to know the young chefs and see some old friends from last year.

Q: What are you doing now?

TS: Now I am working at a Michelin Star restaurant in my hometown and having a lot of fun. I am also going to join the Norwegian competition "Chef of the Year" as a Commis that will be held in September. I am looking forward to starting my training soon.

Q: What was the best piece of advice you received that you would like to pass on to this year's competitors?

TS: The best advice for the competitors must be to practice on a lot of different ingredients and on techniques that can be used in several different ways. And most of all, remember to have fun and enjoy the experience.