



Association
Mondiale de la
Gastronomie

JCR Newsletter



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Istanbul, Turkey, April 2026



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 will 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@me.com

49th JCR competition New date and location.

Due to conditions beyond the control of the Competition Committee our next competition will return to Le Cordon Bleu Campus in Istanbul in April 2026. To compete, competitors will not have reached their 27th birthday as of September 1, 2025



Black Box Istanbul 2023

Whole duck
4 red mullets
2 eggplants
4 persimmons
8 fresh figs

Practice your menu writing with these ingredients. You must use 25% of each item for 3 courses with 4 plates of each.

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 New Committee Member

Chef Alan Orreal-Liang

Competition Kitchen Supervisor

Currently the President of the Emirates Culinary Guild in the United Arab Emirates, Alan's employment is the Senior Vice President at Emirates Catering, where he leads a team of over 3000 Culinary staff producing over two-hundred and twenty thousand airline and catering meals per day.

Chef Alan completed his qualification of a formal Apprenticeship in Australia in 1989 and is today a certified WCMC by WorldChefs and City and Guilds.

He is a member of good standing in the Chaîne UAE previously China National Board Member & currently Emirates Culinary Guild President (member UAE 2012), Australian Culinary Federation (2000) and Singapore Chefs Association (1999) while having been an honorary member playing many roles that develop Young Chefs for the China Cuisine Association (2013-2021) the All-Japan Chefs Association (2008-2024) and the Chefs Guild of Lanka (Sri Lanka 2004-2009). Alan served as Chairman of the WorldChefs Young Chefs Development Team for 8 years and continues to serve as its Advisor. Within all these associations, Alan has played pivotal active roles, developing young people, being on committees supporting the Chefs in countless events, competitions, fundraisers, and masterclasses in every country that he has lived. This includes Judging duties for the Jeunes Chefs Rôtisseurs Competition for the past four years.

Alan has carried away coveted trophies and medals from numerous culinary events including coaching responsibilities for the Youth National Culinary Teams for both China (CCA 2012-2016,) and Japan (AJCA 2008) to compete in the Culinary Olympics.

At the 2018 WorldChefs Congress in Malaysia, Alan was awarded the President's Medal from WorldChefs President, Thomas Gugler, for his contribution to the Global Culinary Profession and his role as a central figure for the growth of Young Chefs within WorldChefs.

"Culinary competition and the development of young Culinarians remains a central focus for me. Being a part of the Jeunes Chefs Rôtisseurs Competition Committee is a natural progression where like minded leaders are enabling the youth to be their very best, network with one another and learn collectively through this global culinary cultural event. I am honoured to be able to contribute to the long-term success of this incredibly important global culinary competition. The quality of this competition and its outcomes for those who are fortunate enough to compete are far reaching, think of a career accelerator that opens doors and boundless opportunity."

Born in Australia, Chef Alan Orreal-Liang has lived and worked in Asia, The Bahamas and now the UAE for most of his 35 years in the culinary industry. This includes positions in a variety of establishments ranging from five-star hotels, airline catering (Singapore Airlines, Emirates & Sri Lankan), and fine dining restaurants. Having worked in Singapore, Taiwan, China, Sri Lanka, Bahamas, UAE and his home country Australia, his style of cuisine can only be described as modern and global-- a reflection his dynamic and borderless outlook to his profession and vast global experience.