



JCR Newsletter



INSIDE THIS ISSUE:

Competition dates	1
Preparing for Competition	1
Important Information Links	1
Tasting Judging Criteria.	2
Kitchen Judging Criteria.	2

Istanbul, Turkey, October 4-9, 2023



Istanbul

Places you will see during your visit to Istanbul.

Spice Bazaar, Yerebatan Cistern, Blue Mosque, Hagia Sophia, Grand Bazaar, Tatakale Bazaar and more! Come prepared for lots of eating and walking as well as amazing sights. The competition programme is posted on the international website.

How are you preparing for the competition?

Things you should be doing from Regional to International

Daily: Set yourself a daily time limit to complete tasks at work and work within that time frame.

Weekly: Have your Mentor send you a list of mandatory and non-mandatory items and practice writing a menu within 30 minutes. Remember to make it read like a menu.

Monthly: Practice a Black Box remembering your menu writing and timing.

The 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@me.com

Please take the time to read and become familiar with the following information:
[Information for Competitors - Jeunes Chefs Rôtisseurs - Chaîne des Rôtisseurs](#) 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

Advise from judges.

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

How to tie a neck scarf

Neck scarves are mandatory wear during the competition. Practice mastering the art of the neckerchief!

<https://youtu.be/vuNdE6MXzZ0>

What are the Tasting Judges looking for?**Presentation 20 points**

- Portion size and Nutritional Balance
- Arrangement and Composition
- Complementary Colours, Temperature of food.
- Clean plates and food within the rim.

Creativity and Complexity 10 points

- Number and Execution of Components
- Skills displayed on the plate
- Technical Degree of Difficulty

Menu Compatibility 5 points

- Menu description matches what's presented on the plate

Flavour 30 points

- Overall Balance of Taste and Aroma
- Texture and Doneness
- *Would I pay for this dish?*

For more information on the description of judging criteria

<https://competitions.chainedesrotisseurs.com/pages/47/scoring-forms.html>

What are the Kitchen Judges looking for?**Professionalism 12 points**

- Demeanor, professional conduct
- Dress Code
- Personal Grooming
- Hand washing Regimen
- Glove or Tong/Tweezers Regimen

Food Safety Work station Sanitation 12 points

- Clean as you go
- Cross Contamination prevention
- Tasting Spoon Regimen
- Time-Temperature control
- Knife safety

Organization and Planning 12 points

- Workstation setup
- Systematic Food Preparation
- Cooking and cleaning workflow
- Observed workplace documentation
- Storage procedures

Product Utilization and wastage 12 points

- Use of mandatory items (25+)
- All products fully utilized
- Waste minimized
- Food and non food separated

Techniques and Skill Execution 12 points

- Correct preparation and Technique
- Correct equipment use
- Accuracy
- Quality
- Speed
- Finesse

Point can be deducted for

- Incorrect plate temperature for course
- Service timing (1point per minute late)
- Finishing time (20 minutes allowed for cleanup after last course)