



## JCR Newsletter



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*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*

## New Date: Paris September 22-27, 2021



We are pleased to announce that we have tentative dates for the next International Jeunes Chef Competition.

The competition will be held at Cordon Bleu in Paris and we are grateful to the school for supporting the 2021 dates. The final details will not be available till late Spring 2021 so stay tuned for a few surprises.

We are also working on future venues and invite those national Bailliages that may be interested in hosting to read the guidelines that are available on the web site. For those countries that have never held a national competition, information is available online and from committee members.

### **Black Boxes from past competitions.**

In 2008 the competition was held in France. That year there were only 2 mandatory items, both being proteins.  
1x 1.5kg cleaned duck and 2x 200-250gm whole red mullets. The non mandatory items are listed in the history section of the competition. Take to opportunity to write a menu from ingredients on the list.

This month we are featuring the winner of the 2013 competition held in Istanbul, Turkey.

Black Box mandatory items were  
1 whole sea bass, 4x 130gm chicken breast skin on, 500gm Swiss chard and 1 kg peaches. Check the history online and practice writing a menu for this black box

We would like to hear from you as to how your training is going and has your employer made changes in the ways they manage their business and serve their clients during COVID-19.

Stay safe and well!

## Winner Spotlight

### 2013

Photos from the 2013 competition



*Current place of employment*

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*2 Star Michelin restaurant*

## 2013 Winner Jan-Philipp Berner, Germany

**Q: When did you know that you wanted to be a chef and who was your greatest influence.**

A: At the end of my school days, the question automatically came up, what's next? The two professions that were interesting for me were the cook and those of the gardener. When I noticed that most gardeners are shoveling snow in winter and thus in the extreme cold, it was clear to me that I would try an internship as a cook first. It was love at first sight. My former vocational school teacher had the greatest influence because he brought me closer to my passion for this profession.

**Q: How did you get involved in the Chaîne des Rotisseurs?**

A: Nils Henkel is now a very good friend of mine, he was my boss in 2011 and was a member of the association. I came into contact with the association through the competition.

**Q: Tell us about your experience at the CdR International Competition.**

The competition was an unforgettable experience for me. The first big stage for me as a young chef at the time. The opportunity to compete internationally, getting to know people and cultures across the globe in a small space was really a unique experience.. Participation and later victory brought me an incredible number of advantages. Developing my cooking skills, networking and attention nationally



but above all an indescribable week with great people in Istanbul. It allowed me to mature further and strengthened me in the path I wanted to go. This competition is the only big competition I have participated in.

**Q: Covid-19 has devastated the hospitality industry, How has it affected Germany and you in your career?**

The pandemic has affected the whole world. It is omnipresent and for my generation the first global catastrophe of its kind, a real challenge. Many companies in Germany are not doing very well. However, one should not forget that for many people it is not just about a professional existence but maybe even about your life. I am very grateful to be able to live in Germany. Despite all (partially justified) criticism of our federal government. I am very grateful for their level-headed and prudent actions. We are doing everything to keep our business stable and to protect our employees and guests.

**Q: You have been working at Sol'ring Hof for a while now and have achieved great accolades, where do you get your inspiration?**

The great thing about our job is the constant development. Inspiration comes from our own experience, from our nature and the season in which we are currently. From the exchange with my employees, from our producers and suppliers and, last but not least, from the desire to constantly try out new things.

**Q: Any words of advice for future competitors?**

Trust yourself!  
The competition is full of opportunities. Take advantage of it, it will enrich you in every way.