



CHAÎNE DES RÔTISSEURS

ASSOCIATION MONDIALE DE LA GASTRONOMIE

CONCOURS INTERNATIONAL DES JEUNES CHEFS RÔTISSEURS

OFFICIAL COMPETITION MANUAL

JANUARY 2019

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Management Committee

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Mission Statement

The purpose of this competition is to encourage and promote the culinary expertise of young Chefs Rôtisseurs in the tradition of the Chaîne des Rôtisseurs by exposing them to a competitive environment with their peers. This competition will offer the opportunity for the Jeunes Chefs to showcase their talents and creativity in an international arena.

Goal

Our goal is to encourage the cultural differences in food presentation and preparation using a traditional approach.

Sponsors

We appreciate the support of our major continuing sponsors



LE CORDON BLEU

WÜSTHOF



Important dates

- **Two years prior** – deadline for host countries to submit application to the Jeunes Chefs Rôtisseurs committee
- **270 days prior** – deadline to withdraw host country application
- **60 days prior** – host country must finalize list of black box ingredients
- **June 30, year of competition** –Bailliage sponsoring a competitor must submit application and pay entry fee
- **July 15** – Bailliages holding a position for their country's national competitor must forward the name of the competitor to the Chairman of the Competition

Contacts

For further information go to the Jeunes Chefs Rôtisseurs website: <http://www.competitions.chainedesrotisseurs.com/>

Jeunes Chefs Rôtisseurs Committee : JCR@chaine-des-rotisseurs.net

GENERAL INFORMATION

Name

The name of the international competition is **Concours International des Jeunes Chefs Rôtisseurs**. The competitors are referred to as **Jeunes Chefs Rôtisseurs** or **Jeunes Chefs**. In order to protect the importance and prestige of the competition, all printed material must comply with this style. For the purpose of consistency, it is recommended that all regional and national competitions comply with this style.

General Requirements of the International Competition

- Takes place annually in September
- May be in conjunction with a Grand Chapitre event, but this is not a requirement
- Competitors, comprised of finalists from properly conducted Jeunes Chefs Rôtisseurs national competitions, may compete in the international competition
- This is a hot food mystery basket (black box) competition, using blind judging. There are different judges to evaluate the kitchen and tasting.

Language of Competition

The competition will be conducted in English.

- Instructions to competitors and the Jury will be given in English
- During the competition, final menus must be written in English, either by the competitor or by a translator supplied by the competitor
- Cultural and culinary excursions for competitors will be in English

Competitors or their national Bailliage are responsible for arrangement and the cost of translators, if required

Recommendations for Regional and National Competitions

Regional and national competitions will be organized in a manner consistent with the rules of the international competition. This will ensure the greatest chance of success for competitors reaching the level of the international competition.

The Committee recommends that national competitions award gold, silver and bronze medals for the winners of the competition. The Siege Mondial on request will supply these medals.

Competition Manual

The most current version of the Official Competition Manual will be used exclusively to determine official policies for the Concours International. The Jeunes Chefs Rôtisseurs Committee may amend the Official Competition Manual at any time.

The Committee is responsible for the distribution of the competition manuals. The Official Competition Manual and all related forms can be obtained from the Jeunes Chefs Rôtisseur section of the Chaîne des Rôtisseurs website at <http://www.competitions.chainedesrotisseurs.com>

The Bailli Délégué and/or Conseiller Culinaire will be responsible for the distribution of the Official Competition Manual to the competitor representing the country entering the competition.

It is strongly recommended that countries applying to host the competition, all associated officials and competitors read the complete manual to ensure they are familiar with the requirements and expenses incurred while hosting this event.

HOST COUNTRY

Countries applying to host an international competition are advised to read the complete manual to ensure they are familiar with all of the requirements and expenses associated with hosting this event.

The host country must uphold the high standards of the Chaîne des Rôtisseurs by hosting a well-organized and professional event that provides an interesting and educational program for participants and guests.

The host country must ensure that the competition complies with all rules of the Concours International des Jeunes Chefs Rôtisseurs Official Competition Manual, and that it is conducted with the highest standards in facilities, equipment, and personnel.

The host country must make every effort to support its local professional members of la Chaîne des Rôtisseurs (hotels, restaurants etc.) during the event.

Making an Application to host

Any country wanting to host the Concours International des Jeunes Chefs Rôtisseurs must do so by formal application. This application must include:

- a letter outlining
 - the facilities available with photographs and floor plans
 - the reason for wanting to host the competition
 - proposed four-day programme for competitors
 - details of hotels arranged for the event

The application will be reviewed by the Committee, and approved on a conditional basis, or rejected. Within three months of the conditionally approved application, a professional member of the Committee, or an official delegate, has the right to inspect the competition facility, and file a report to the Committee. At that time, a decision will be made on the application, and the sponsoring Bailliage will be notified. At this point, the application will be submitted to the Conseil d'Administration for final approval, and the Bailliage will be notified.

Revoking an Application to host

The Committee may revoke any approved application within 180 days of the competition date, by proper notification to the Bailli Délégué and the Conseiller Culinaire of the host country. Reasons for the revocation may include

- non-adherence to the international competition rules of the Jeunes Chefs Rôtisseurs
- non-compliance with the established technical requirements for a competition as outlined in the manual
- change of venue in the country
- change of senior officers on the Conseil National
- by order of the President of la Chaîne des Rôtisseurs
- any other significant reason at the discretion of the Committee.

Finance

Financial Responsibilities of Host Country

Expenses will include, but will not be limited to, the following:

- four nights accommodation and all meals for the competitors, except for long-haul competitors who will require five nights
- five nights accommodation and all meals for the President of the Competition, and respective companion
- five nights accommodation and all meals for a second member of the JCR Committee and companion
- cultural and culinary excursions for the competitors accompanied by members of the JCR committee
- transportation for competitors, Jury members and officials to and from competition venue, dinners and associated events
- supply of chefs' jackets for the competitors and the Jury members (details listed below)
- qualified first aid or medical personnel at the competition
- translating list of black box ingredients into each competitor's home language
- marketing expenses

- black box ingredients
- stationery items required by the competitors, Jury members and officials (Refer to complete list in Appendix I)
- refreshments for competitors, Jury members and officials during the competition (Refer to complete list in Appendix I)

Financial Responsibilities Not of Host Country

The host country is not responsible for the following expenses:

- travel or accommodation expenses of Jury members and guest observers
- expenses of competitors' companions
- transportation for competitors or translators to and from their home country
- transportation for officials to and from their home country
- translators for languages except for the list of ingredients of the Black Box
- additional accommodation for competitors before or after the competition

Sponsors

The host country is encouraged to look for sponsors to assist with the expenses of the competition and the Grand Chapitre events. These sponsors must reflect the values and ideals of la Chaîne des Rôtisseurs. It is preferable to have several sponsors so as to support the hospitality and food services industry.

The continuing sponsors of the Competition will be contacted by the Committee. The host country should not contact these sponsors.

Financial Assistance

Financial assistance from la Chaîne des Rôtisseurs Siège Mondial is available:

- **The entrance fee paid by the competitors.** The entrance fees will be transferred to the Bailliage of the host country during the 90-day period immediately preceding the competition. The transfer will be in Euros.
- **Financial Grant from Siege Mondial**
 - Host Country requiring funds will submit a budget for approval at the time of the Application to Host the event is received
 - Budget and location to be approved by JCR committee and then Conseil d'Administration
 - Financial statements to be received from Host country within 60 days after competition for approval of final financial settlement, if applicable.
 - Final statements to be approved by Committee, then sent to Grand Argentier and President for final approval.
 - Host country to receive as follows:
 - All revenue from entry fees, currently 600 Euros per competitor
 - The deficit, after the inclusion of sponsorships and entry fees to be split as follows:
 - 15% Host country
 - 85% Siege Mondial
 - Total exposure for Siege Mondial maximum 37,000 Euros.

Competition and Associated Events

The competition

- May be but is not required to be accompanied by a Grand Chapitre function
- must include educational events for the Chefs
- must include an official lunch or dinner the day before the competition for all competitors and their companions and/or translators

Awards dinner following the competition is mandatory if the competition is not accompanied by a Grand Chapitre.

The Awards dinner must be a black-tie gala dinner, and be held the day after the competition.

The Jeunes Chefs awards must be presented in an appropriately elegant fashion.

The President of the Competition officiates at the awards ceremony, and the Grand Chapitre if accompanied by this event.

Marketing and Development

The host country must make every effort to create an Internet presence for their competition and Grand Chapitre event.

The members of the Committee are available to assist the host country in the organization and development of their competition and the Grand Chapitre events. Contact the Chairman of the Jeunes Chefs Rôtisseurs Committee for further assistance.

Personnel

Hosting an event of this type requires the dedicated support of the local membership. There are a great number of duties, many of which are often filled by volunteers. Duties will include, but will not be limited to, the following:

- transportation management
- registration management
- competition logistics
- chaperoning Chefs
- black box creation
- appointment of jury members
- marketing
- organization of coordinated events
- entertainment
- research
- accounting staff
- translators

Miscellaneous

The host country must provide

- name tag for each competitor, showing name and country represented, to be worn at all times except during the competition
- one chef's dress white jacket for each competitor to wear during the formal awards.
This jacket will show the name of the competitor, and the logo of la Chaîne.
- one chef's working jacket for each competitor to wear during the competition.
 - must include the name and location of the competition
 - must include the logos of the sponsors, including the logo of la Chaîne, which is placed on the front left of the jacket. All other major sponsor logos are to be placed on the sleeves in order of sponsorship level.
 - must be white
- the working jacket must not include the name or country of the competitor. Only the first name of the competitor is permitted.

The host country must provide one chef's jacket for each new member of the Jury and the International Jeunes Chefs Committee, to wear during the competition. Any jury member who has been previously on the jury, will not require a new jacket.

- The jacket:
 - must include the logos of the sponsors including the logo of la Chaîne, which is placed on the front left of the jacket. All other major sponsor logos are to be placed on the sleeves in order of sponsorship level.
 - must include the name of the Jury member
 - must be white

Chefs-Hat Inc. of Canada sponsors the dress jacket for each competitor and member of the jury. The host country is responsible for the cost of all embroidery on the jacket.

Location of Competition

The preferred location of the international competition is a culinary or hotel management school, as they are most suited for this kind of event. However, other venues will be considered for the international competition, upon approval by the Committee. The minimum requirements for technical and culinary equipment will be strictly enforced. See Appendix I.

Consideration for a location for the international competition rests solely with the Committee, with final approval by the Conseil d'Administration.

Guest Observer

The Bailli Délégué or Conseiller Culinaire of a country applying to host a future, or an appointed senior representative, may request to observe the competition.

There may be a maximum of one guest observer. The application for this position must be presented, in writing, to the Chairman of the Jeunes Chefs Rôtisseurs Committee, at least two months prior to the date of the competition. All expenses are the responsibility of the participant or his/her Bailliage.

Following the Event

At the conclusion of the event, the host country must provide the following:

- Within ninety days of the closing of the event, the Bailliage of the host country must supply the Chairman of the Jeunes Chefs Rôtisseurs Committee with a summary of the entire event, complete with a final financial statement.

COMPETITORS AND COMPETITOR'S HOME BAILLIAGE

Eligibility Requirements

Any Jeune Chef applying to enter the competition cannot have reached his/her twenty-seventh birthday by September 1 of the year in which he/she is to compete in the international competition.

To be eligible to compete in the Concours International des Jeunes Chefs Rôtisseurs, candidates must:

- represent the country where he won their national competition
- be employed by a Maître or Chef member in good standing of la Chaîne des Rôtisseurs, in the country that he is representing. The Maître or Chef member must be active in his profession, and may not be a Maître Honoraire or Chef Honoraire member.
- The competitor must be a direct employee of the Maître or Chef member. The Maître or Chef member must be the direct supervisor of the competitor.

The competitor must not:

- have competed in a regional Jeunes Chefs Rôtisseurs competition more than three times
- have competed in a national Jeunes Chefs Rôtisseurs competition more than twice
- have competed in any other international Jeunes Chefs Rôtisseurs competition

Entrance Fee

The entrance fee of 600 Euros per candidate must be **received** by the Siege Mondial **between January 1 and June 30** of the year in which the competition is to be held. This fee is non-refundable after June 30 in the year of the competition. The entrance fee must be transferred electronically or invoiced by the Siege Mondial. If by invoice, there will be no credit after June 30 for non-participation.

Application to Compete and Acceptance

The Application to Compete Form must be accompanied by:

- a copy of the applicant's valid passport of the country represented in the competition
- and his work permit if passport is not that of the country being represented
- Professional Membership Application Form

Incomplete applications will be rejected, disqualifying candidates from participating in the competition.

All competitors and national Bailliages should note that:

- a country may reserve a position in the international competition for their national competitor before their competitor has been selected. Bailliages wishing to reserve a place for a competitor must provide a completed Application to Compete form and the entrance fee. The Siège Mondial must receive this prior to June 30. The name of the competitor for whom the position is being held must be forwarded to the Chairman of the Committee prior to July 15
- application forms received after the June 30 deadline will be rejected
- only one competitor for each country may apply to compete in an international competition

A competitor will be accepted upon receipt of the Application to Compete form duly completed as specified above. The Committee will notify competitors of their acceptance or rejection by mail, e-mail, or fax. Copies of the acceptance will be sent to the Bailli Délégué of the country hosting the competition, and the Bailli Délégué of the country sponsoring the competitor.

Expectation

All competitors must attend and participate in official competition functions, receptions, dinners, and must remain at the competition until the results of the competition are announced. Competitors will be included in as many functions as possible in order to learn about the culinary and community aspects of the country they are visiting.

Competitors are expected to comport themselves in a professional manner in keeping with the ideals of la Chaîne des Rôtisseurs.

Competitors must participate in any promotional or public relations activities relating to the competition, and events associated with any Grand Chapitre.

Companions

Competitors may bring one companion to the competition and events, but will be responsible for all extra charges relating to this extra person. Official companions might include their spouse, friends, or family members, sponsors, the Conseiller Culinaire of their country or a member of their regional or national executive. The companion may not accompany the competitor to the competition kitchen, but may accompany the competitor to the briefing and the menu writing session if required for translation purposes.

The companion may not be a member of the Jury.

The Official Companion may also be the translator for the competitor. The translator must have a working knowledge of English and be able to translate the menu into English.

Expenses

- The host country is responsible for the expenses of the competitors while they attend official scheduled functions. This includes local transportation, all meals, and all other competition-related expenses.
- The cost of travel to and from the competition is the responsibility of the competitor's national Bailliage.
- Lodging for the competitors is the responsibility of the host country, for the days of the competition, for a minimum of five nights. Candidates may be booked in alternate accommodation from the official event hotel, and/or in double rooms, at the discretion of the host country.
- If any competitors wish to stay longer, it is their responsibility to make their own arrangements in conjunction with the host committee.
- The competitor or his national Bailliage is responsible for expenses relating to a translator.

Dress Code for Competitors

- **Competition**
 - The required uniform for the competitors is a traditional, formal kitchen uniform. This includes chef's hat (toque), white jacket, black or black-checked pants, white apron, and neckerchief. Competitors without the required uniform will have marks deducted from their final score. The host country will supply the jacket for the competition; the competitor must supply other uniform items. There must be no personal identification on the uniform.
 - No jewellery may be worn, except a wedding band.
 - No watches may be worn
 - Facial hair must be short. If longer than 2.5 cm, a beard net must be worn, supplied by the competitor
 - A safety-style shoe that is non-slip must be worn. Open toed or sandal type shoes are not allowed.
 - Sleeves of chef's jackets must not be rolled up past the elbow
- **Dinners** The competitors will be presented with a formal chefs' jacket, which they must wear at the official dinners. Black chefs' pants, or dress pants, neckerchief or tie, and toque must be worn with the jacket.
- **Other events** It is the responsibility of the competitor to dress in a manner that reflects the professionalism and ideals of the Chaîne des Rôtisseurs. Competitors should be sensitive to the generally accepted dress of the host country.

Kitchen Tools

Cost of transportation of the tools to the event is the responsibility of the competitor and/or his/her Bailliage. Please be aware that airlines can refuse to transport luggage-containing items they determine to be hazardous.

Recipes, menus or any other printed material are not permitted in the competition.

Approved Hand Tools for Competitors

- Acetate (clear plastic strip)
- Blowtorch
- Cutters
- Electric hand blender
- Graters
- Ice cream machine
- ISI Gun
- Juicer
- Knives
- Mandoline
- Mould, Ring
- Oven towels
- Pans, cast iron (for cooking, not presentation)
- Pans, non-stick
- Parchment paper (not transfer)
- Pasta machine (non-electric)
- Piping bag (cloth, plastic) and tube
- Piping bottle
- Pressure Cooker
- Scoop (for fruits, vegetables)
- Serving spoon, small
- Silicone mats
- Skewer (only for cooking)
- Smoking Gun
- Spatulas (metal, rubber etc.)
- String
- Thermometer
- Transfer acetate or parchment paper for baking or chocolate
- Vegetable Peeler
- Voltage converter (competitor must supply)
- Water bath circulators
- Weigh scales
- Woodchips (to be used only with smoking gun)

Guest Chef Observer

In order to give the opportunity of competition to aspiring chefs who are not quite ready to compete, the competition will allow one Jeune Chef to observe the competition, without competing. One Jeune Chef per competition may apply for this position, in writing, stating the reasons for requesting this position. A professional member in good standing must sponsor this Jeune Chef. All expenses are the responsibility of the participant. The Chairman must receive the written request prior to June 1 of the year of the competition.

THE JURY

Selection of the Jury

The Committee will select the members of the jury from applications received by prospective candidates. Professional tasting judges and professional kitchen judges must be working chefs (chefs de cuisine) with either a Maître Rôtisseur or Chef Rôtisseur grade in la Chaîne des Rôtisseurs.

All members of the Jury must be volunteers and members in good standing of la Chaîne des Rôtisseurs.

Jury members and officials may not be sponsors, companions, or employers of a competitor.

The Jury must include the following:

- 1 kitchen supervisor and 3 kitchen judges, who are professional chefs de cuisine, employed full-time in a culinary establishment
- 9 tasting judges, who are professional chefs de cuisine, employed full-time in a culinary establishment
- 1 Assistant Kitchen Supervisor, who is a professional chef de cuisine

It is preferable that Jury members are chosen from the international professionals and officers attending the Grand Chapitre. It is recommended that only two jury members from each country may be present on the jury, except in the case of the host country, which may have more than two representatives on the juries.

Jury members are responsible for their own expenses.

Expectations

Jury members are expected to be impartial and fair in their adjudication. Jury members should excuse themselves if for any reason they are unable to fulfill their duties of impartiality. As this is a competition to encourage professional conduct from our young competitors, it is expected that jury members exhibit exemplary professionalism and courtesy.

Dress Requirements

The host country must provide one chef's jacket for each member of the Jury to wear during the competition.

Professional Jury members must wear a traditional, formal kitchen uniform and Chaîne ribbon. This includes chef's jacket (supplied), black or black-checked pants, white apron, and neckerchief.

Duties Prior to the Competition

Members of the Jury are welcomed the day before the competition by the President of the Competition, the President of la Chaîne des Rôtisseurs, the Bailli Délégué of the host country.

At this event, the Kitchen and Tasting Juries will be briefed by the President of the Competition and the Kitchen Supervisor on the rules of the competition, and the protocol of the judging criteria. The Kitchen Jury will then participate in a tour of the competition facility.

The Kitchen Jury will also participate in the briefing for the Jeunes Chefs competitors. The President of the Competition and the Kitchen Supervisor will present this briefing.

Duties at the Competition

- Jury members must arrive at the competition at the time specified by the Chairman of the Jury.
- Jury members are not permitted to carry mobile phones.
- Jury members must strive to judge objectively and professionally. They must not be able to distinguish the work of the competitors nor have seen them at work.
- Jury members are not permitted to assist the competitors in any way nor are they permitted to give advice to the competitors before or during the competition
- The ingredients in the black box are confidential until the day of the competition. Any competitor, judge, other official, or any other person with knowledge of the black box not respecting this confidentiality will be dismissed from the competition, as will be the competitor from his country.
- The strictest anonymity must be observed until the announcement of the result.
- The Tasting Jury members must be seated before the first course enters the judging area, and may only discuss the technical aspects of the courses during the competition with other members of the Jury. The Tasting Jury may not, however, discuss the course being presented until the preliminary score for the plate has been written by all the Jury members.

Duties after the Competition

- The Jury is required to stay after each competition for a discussion session with the competitors, and to attend the awards dinner.

THE COMPETITION

Who May Attend

Only the competitors, the Jury, and other designated officials may attend the competition.

The competitors must attend the competition and briefing alone, or with a maximum of one other person (Companion, Translator).

Preserving Anonymity

The competitors will only be known to the Tasting Jury by their competition number, and to the Kitchen Jury by, their first name.

The Tasting Jury must not be able to distinguish the work of the competitors nor have seen them at work. The strictest anonymity must be observed until the announcement of the result.

Translators

- The menu must be written in English
- If the competitor requires a translator for another language, this will be the responsibility of the competitor's national Bailliage.
- The list of black box ingredients will be translated into the competitor's home language, at the expense of the host country.
- Translators may not sit with the competitors during the menu writing, but will translate the menu after it has been completely written.
- Translators are required to leave the area immediately after the menu has been translated, but may remain in the culinary school to translate for their competitor, if called upon.
- Translators are not permitted in the competition area during the preparation of the courses.
- The President of the Competition must approve additional assistance by a translator.

Before the Competition

- The President of the Competition and the Kitchen Supervisor will inspect the competition venue and all equipment at least two days prior to the competition. Competitors will be able to view all equipment during the tour of the competition venue
- Competitors and Jury members will view the competition venue at least one day prior to the competition.
- A briefing session will be held the day before the competition. At this session:
 - numbers will be drawn to determine the order of the competitors in the competition
 - the morning and afternoon sessions will be drawn the day before the competition
 - the order of each session will be drawn when the competitors arrive at the competition venue on the day of the competition
 - the competitors and the Jury will review the competition rules

During the Competition

- Each competitor will receive an identical black box, permitting them to compose a three-course menu of their choice to be prepared for four people, consisting of:
 - Appetizer
 - Main course
 - Dessert
- While examining the black box, competitors will have 30 minutes to write out a three-course menu, in their home language, or English. If written in a language other than English, the competitor's translator must translate it to English.
- The menu must be prepared for four persons within 3.5 hours. The total time for the menu and preparation is 4.0 hours.
- During the menu-writing period, the President of the Competition and Kitchen Supervisor will inspect all competitors' toolboxes. Only approved tools will be permitted in the kitchen area.
- Each competitor must prepare one complete course to be presented every 15 minutes, according to the official schedule.
- Servers will be assigned to carry the plates from the kitchen to the Jury Room, and back to the dishwashing room when the tasting of each course is finished.
- One person per jury table will be required to reset table with cutlery, water etc. on an ongoing basis.
- The Tasting Jury will be divided into three groups of 3.
 - Each group of three will be assigned a round table where the plates will be presented to them.
 - Each group of 3 will share 1 plate
 - Each jury member will taste each course.
- One plate of each course will remain in the room for the Jury if necessary, and for the photographer.
- The time between courses is 15 minutes; however, the plates will be removed from the Jury tables at 13 minutes in order to make room for the next course.
- Plates will not be presented early.
- The members of the Kitchen Jury are not permitted to have conversations with the competitors, unless they are of a technical nature concerning the competition. If there are any questions, the Kitchen Jury will defer any decisions to the Kitchen Supervisor.
- The competitors may not be interviewed during the competition.
- Videographing the competition is allowed at the discretion of the President of the Competition provided no disturbance of the competitors take place.
- The jury score sheets will be collected during the mid-day break, and returned to the Jury members when the competition begins in the afternoon.

Food Handling Requirements

- Chefs must wash their hands prior to starting the competition
- Chefs must wash their hands on return to the kitchen if they are required to leave the competition for any reason
- Tasting of food must be carried out with disposable single use utensils or utensils that are washed after each tasting
- Double dipping into sauces or food items with the same spoon is not acceptable
- Gloves do not give an automatic exemption to proper food handling technique
- Basic spills should be cleaned up immediately
- Ensure that knives are kept clean at all times

Storage of Food Items

- Food items should be on trays or in containers and covered
- Food trimmings from your mise-en-place should be kept separate and not mixed together if they are to be used later
- Food trimmings should be identified and labelled as well as covered to avoid cross-contamination
- Do not store raw food with cooked food items

Sanitation

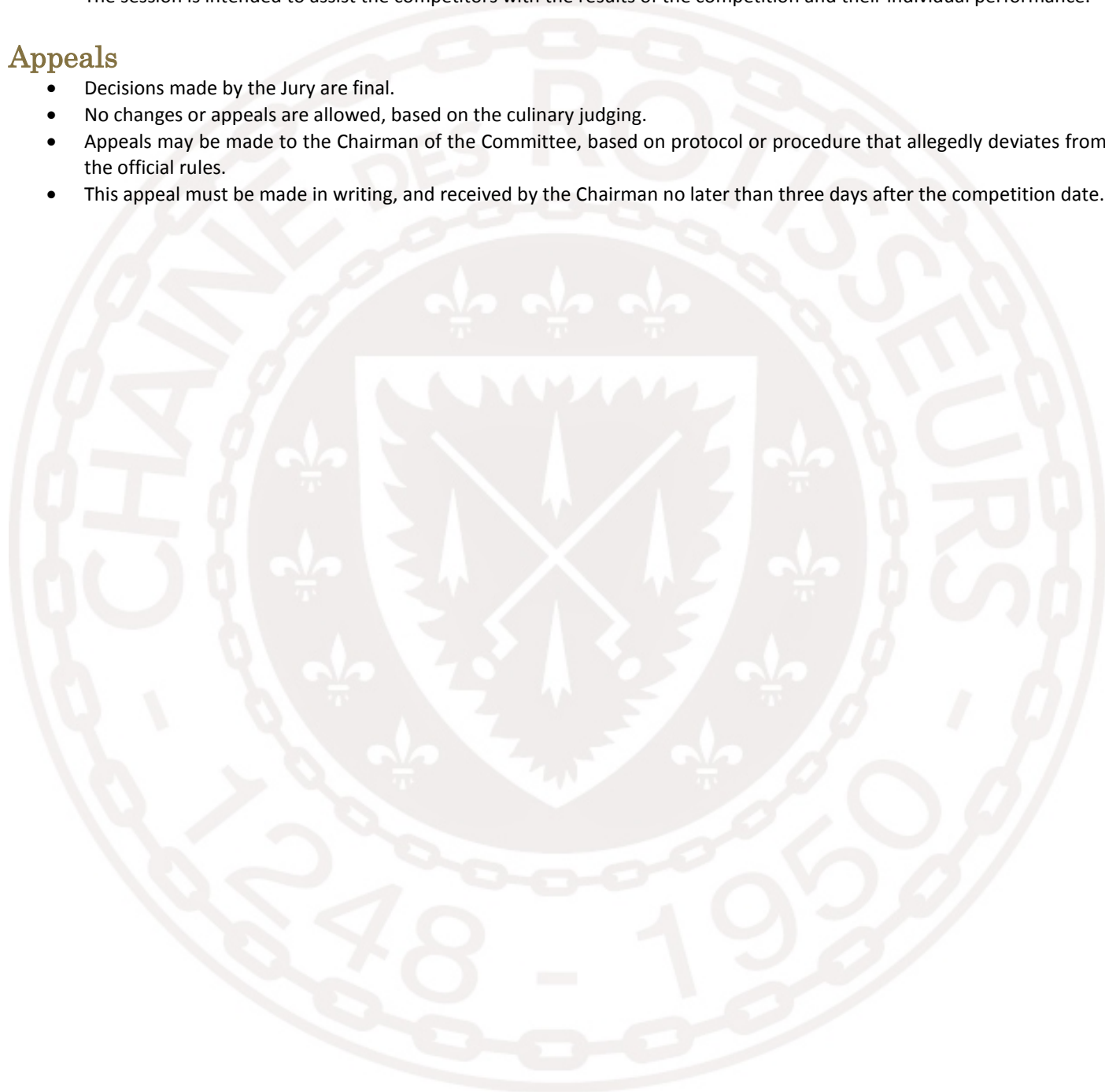
- Hands to be washed frequently
- Paper towels to be used for bench wiping and hands
- Cloth towels only to be used for hot items
- Benches should be sanitized prior to commencing the competition, after each task is completed, and at the end of the competition
- Work areas should always be clear of unnecessary items

After the Competition

- All competitors will remain in the kitchen until dismissed by the Kitchen Supervisor.
- The Jury is required to stay after each competition for a discussion session with the competitors.
- Plates photographed at the morning session will be left on display for the afternoon jury.
- A de-briefing session will be held the morning of the day after the competition for all competitors and Jury members. The session is intended to assist the competitors with the results of the competition and their individual performance.

Appeals

- Decisions made by the Jury are final.
- No changes or appeals are allowed, based on the culinary judging.
- Appeals may be made to the Chairman of the Committee, based on protocol or procedure that allegedly deviates from the official rules.
- This appeal must be made in writing, and received by the Chairman no later than three days after the competition date.



BLACK BOX

The black box of ingredients is essential to the theme of the competition. It should be comprised of ingredients that give the competitors a challenge, and sufficient to test the abilities of the Jeunes Chefs at their technical level or slightly higher.

- There must be one black box for each of the competitors, one black box for display during the menu-writing phase, and one black box for display to the Jury.
- Proportions allowed correspond to the production for four people (appetizer, main course, dessert).
- Each black box must be identical (quality and quantity of ingredients).
- The ingredients in the black box are confidential until the day of the competition. Any competitor, Jury member, other official, or any other person with knowledge of the black box not respecting this confidentiality will be dismissed from the competition, as will be the competitor from his country.
- One protein from the black box will be announced at least one month prior to the competition

Selection of Black Box Ingredients

- The Conseiller Culinaire (or his appointed official) of the host country will prepare the list of items for the black box for the international competition.
- The Committee must approve the black box ingredients, and this list must be submitted to the Chairman of the Committee no less than forty-five days before the date of the competition.
- The amount of a particular ingredient supplied to the competitors must correspond exactly to the stated quantity on the list of ingredients.
- The designer of the black box must be culturally sensitive of other countries' customs and religions as they affect the candidates.
- Pork may not to be included in the black box in any form
- Mandatory ingredients
 - must contain food items of local origin with culinary value
 - local ingredients may be mandatory if they are available for purchase internationally
 - one meat and one seafood must be mandatory
 - two vegetables, one fruit, one starch and/or grain must be mandatory
 - use of whole items with bone and the utilization of bones and protein scraps is encouraged to show the fundamental skills of the competitors
- Optional ingredients
 - ingredients exclusive to the host country must be listed as optional
 - one optional meat and one seafood must be a local specialty item
 - offal or sweetbreads may be included, neither mandatory
 - must contain food items of local origin with culinary value
 - in addition to main items, there should be some salad ingredients if greens are not included in the common table
 - Optional Ingredients should cover all ingredients not included in the Common Table

Identification of Black Box Ingredients

- The list of ingredients of the black box must be presented in writing to the competitors in each competitor's home language and English
- The list of ingredients of the black box must be presented in writing to the members of the Jury in English
- The ingredients must be listed both with their local name and their international name

Use of Black Box Ingredients

- It is not required to use mandatory items in their entirety, but at least 50% of each mandatory item must be used.
- If a mandatory item is not used in the presentation, the Kitchen Jury will deduct 50% of the product utilization marks.

Use of Ingredients not in the Black Box

- Competitors may only use black box ingredients or products designated for competitors' use at their cooking stations, or on the Common Table.
- Competitors using any other products will be expelled from the competition.

Common Table

A limited common table will be available in the competition to supply the competitors with various ingredients not included in the black box. These ingredients are available to the competitors as required, however it is important to note that ingredients taken from the common table and not used will be considered waste, and points deducted accordingly.

PRODUCE	DAIRY	STAPLES	STOCKS
Onion	Butter	Flour	Chicken
Celery	Cream	Cornstarch	Brown
Carrots	Eggs	Sugar	Fish
Garlic	Milk	Salt	STAPLES
Tomatoes	Yeast (fresh)	Bronze leaf gelatin	Baking powder
Potatoes	FRESH HERBS	2 types of vinegar	Curry powder
Lemons	Parsley	White wine	Pepper, ground white
Oranges	Thyme	Red wine	Pepper, ground black
	Mint	brandy	Marjoram, ground
	Coriander	Bay leaves	Pepper, cayenne
		Walnuts, ground	Olive oil
		Cumin	Rosemary

JUDGING CRITERIA – REVISED JANUARY 2018

Service and Tasting Evaluation:

Serving Methods and Presentation – 5 points

Hot food should be hot and cold food should be cold. The cooking technique must represent the texture of the food. Food should be fresh and colourful, visibly seasoned, presented with some height, easy to eat and pleasing to the eye. Meat/fish slices should be even and straight. There must be strong visual impact and harmony of colours. Deductions will be made for vegetables that are not cut/turned uniformly, or do not correspond with the description on the menu, unappealing presentations, dressing the rim of the plate.

Portion Size and Nutritional Balance – 5 points

Components of the meal must be balanced to that the main item is complemented in size and amount, by the accompanying garnishes and/or sauce. The necessary nutritional standards should be adhered to. Deductions will be made for inconsistent portioning, and disproportionate sauce and garnishing to main piece.

Creativity, Menu and Ingredient Compatibility – 15 points

Dishes should show a degree of difficulty and creative flair rather than something copied and overused. If competitors use an old or classical idea, they should find a new way to present it. Ingredient colours should harmonize. Ingredient amounts should be correctly portioned to demonstrate a perfect harmony. Menu ingredients should not be duplicated. The dishes should portray a high level of skill and exactness. Direct plagiarism from culinary publications will result in points deducted.

Flavour, Taste, Texture and Doneness

The stated flavour in the menu and recipe should stand out from all the others. Doneness temperature must be correct. The stated cooking techniques must be applied correctly, and the textures should correspond to what was implied in the menu. The flavour of the sauce must be outstanding, and it must be visually correct. The flavours on the plate must be obvious and remarkable.

Kitchen Floor Evaluation:

Sanitation – 5 points

Cutting boards should be perfectly clean. Knives should be sharp. Boxes should be clean and sanitized. Towels must be used correctly. Towels should not be used for wiping off the table and then cleaning a knife. Aprons should not be used as hand wipes. Products should be stored at the correct temperature. Gloves should be used when plating up (the last contact of food). Important to work cleanly especially during food transitions (meat to vegetable to dairy). Work areas must be cleaned and sanitized before leaving kitchen. This will be inspected by the judges.

Mise en Place/Organization – 10 points

Tables should be kept clear of non-essential items. Use a work plan and display it. Efficient and systematic time management is important. A logical progression of jobs is admired. Use correct cutting motions, the correct knife for the job, and show efficient removal of muscle or fish from a bone. Work systematically on one job at a time. The correct storage of products and the correct storage of tools is important. Useable waste must be labeled and stored for future use.

Techniques and Execution – 15 points

Follow classical cooking techniques. Use the technique as stated in the recipe. Demonstrate proper technique when deglazing a pan. Product should be roasted correctly and basted as needed, not just placed in the oven. Poached items should not be simmered. Consider how many different techniques have been displayed. This is an important category.

Professionalism – 5 points

Professional skills including demeanour, attitude, uniform, behaviour, respect of fellow competitors, and respect of jury and competition management. It also includes the competitor being well-groomed and appropriately dressed in required uniform.

Proper Utilization of Ingredients – 5 points

Follow classical and widely accepted use of ingredients and proper cooking techniques applied to food at hand. Display minimal waste. Use trim and bones to fortify sauces or used in stock production. Competitors not using 50% of each mandatory ingredient will have 2 points deducted from this category, per ingredient.

Timing

In case of a delay in the presentation of a course, one point will be deducted from the competitor's score for every minute late. Competitors who accumulate more than 30 minutes in late time during the competition will be asked to withdraw from the competition, at the discretion of the President of the Competition. Plates plated early will not be presented to the jury until the correct time as advised by the Kitchen Supervisor.

RESULTS

Documents and judging sheets used by members of the Jury during the competition remain the property of la Chaîne des Rôtisseurs, which will hold them as a record of the competition. These documents will not be distributed to the competitors or any member of la Chaîne des Rôtisseurs. These documents must be given to the President of the Competition, then sealed and sent to the Siège Mondial in Paris.

Results are announced at a ceremony attended by the competitors, the Jury, the media, all interested members, and other guests by invitation of the host Bailliage.

The President of the Competition announces the results. The President of la Chaîne des Rôtisseurs or his nominated representative of la Chaîne des Rôtisseurs assists him in presenting the awards.

The President of the Competition may publish the results of the competition to the media before this ceremony, in strictest confidence until the results are announced to the competitors.

AWARDS

The Jeunes Chefs awards must be presented in an appropriately elegant fashion, immediately following the induction ceremony. The President of the Competition officiates at the awards ceremony.

All trophies and awards are provided by la Chaîne des Rôtisseurs Siège Mondial, through the Jeunes Chefs Rôtisseurs Committee. All competitors will receive the following awards, regardless of standing:

Competition Diploma of la Chaîne des Rôtisseurs
Participation Medal of la Chaîne des Rôtisseurs
Five year Rôtisseur membership in la Chaîne des Rôtisseurs
Wüsthof kitchen knife



Chefs-Hat Inc. Chef Working Jacket



Medals winners will also receive the following prizes:

First Place:

Arthur Bolli Memorial Trophy
Gold Medal of la Chaîne des Rôtisseurs
Le Cordon Bleu Académie d'Art Culinaire de Paris Prix Scholastique



Wüsthof knife attaché case



Arthur Bolli (1906–1983), was a Swiss Chef. He held the position of Chairman of the Committee of Professional Members, and was often a member of the Jury during international competitions. Chef Bolli created the "black box" for the culinary competitions. Chef Bolli was elected to the Conseil Magistral in 1962. In 1974, he was promoted to Chargé de Missions of the Bailliage of Switzerland, then to Conseiller Culinaire in 1975.

To maintain the tradition of Arthur Bolli, the Bailliage of Switzerland created a trophy, which remains in the office of the Chaîne des Rôtisseurs in Paris, where it is engraved with the name of the winner of the Concours International des Jeunes Chefs Rôtisseurs. A miniature trophy is awarded to the competitor.

Second place :

Gaston-Landry Panuel Award
Silver Medal of la Chaîne des Rôtisseurs
Wüsthof 3-piece knife set



Mr. Gaston-Landry Panuel was the first Bailli from Provence. A restaurant owner, he managed a hotel and restaurant in Montigny. He also managed a restaurant in Marseille, on the old port of la Rascasse. Mr. Panuel was the organizer of the Concours National Français in Paris, 1974 through 1976.

For many years, Gaston-Landry Panuel has been a member of the Conseil Magistral, Vice- President Délégué of la Chaîne, and Grand Conseiller Culinaire. He is now a member of the Conseil d'Honneur.

Third place :

Jean Valby Trophy
Bronze Medal of la Chaîne des Rôtisseurs
Wüsthof 2-piece knife set

WÜSTHOF 

In 1950, three gastronomes, Curnonsky, Elected Prince of Gastronomes, Dr. Auguste Becart, and Jean Valby, and two professionals, Louis Giraudon and Marcel Dorin, met in Paris and decided to revive the form and tradition of the Chaîne by restoring the pride of culinary excellence lost during a period of wartime starvation. The Chaîne des Rôtisseurs was re-incorporated and the coat of arms of the ancient Guild was restored to the Fraternity.

APPENDIX

Appendix 1

Room Requirements

- Waiting room for Jeunes Chefs Rôtisseurs
 - Stocked with coffee, water, and juice, plus a small snack
- Writing room, for Jeunes Chefs Rôtisseurs to write menu
 - Sufficient chairs and desks for each competitor
 - Pens and blank paper
 - Clock (not digital)
 - Sample black box with the list of black box ingredients in the language of each competitor
- Administration office for competition
 - Used to translate and type the menus, and tabulate the score sheets
 - A cooking dictionary must be available
- Room for tasting judges
 - Cutlery for each judge
 - Napkins, coffee, water, and juice
 - A black box, with items listed in French and English
 - Three round tables, capable of sitting three judges comfortably, with room for cutlery and food plates.
- Kitchen for the competition, in addition to required kitchen setup (below)
 - Table and chairs for kitchen Jury members
 - Coffee, juice and bottled water for Kitchen Jury, plus a snack for lunch
 - Clipboards, score sheets, and pens for Jury members
 - Each station to be identified with a large number
 - Clock or clocks visible to all competitors (not digital)
 - Bottled water for competitors
 - First aid kit and medical assistant trained in first aid
- Display Room, for viewing the completed plates after the competition, and for the photography of these plates during the competition.

Required Kitchen Setup

- Individual equipment, per competitor
 - Gas or electric stove with 4 burners and an oven
 - Induction stove acceptable
 - Stainless steel working table with sink
 - Additional stainless-steel working table
- General Equipment
 - Refrigerator space (at least three shelves per competitor, 45cm x 65cm each shelf)
 - Freezer space (at least one shelf per competitor)
 - Hand blender (at least 1 per 2 competitors)
 - Food processor (at least 1 per 2 competitors)
 - Mixer with whisk, paddle (at least 1 per 3 competitors)
 - Kitchen scale (at least 1 per 2 competitors), in metric and imperial measurements
- Small Equipment, per competitor
 - Large cutting board
 - 2 strainers, different sizes
 - 1 Chinois
 - 3 mixing bowls, different sizes
 - 10 small bowls or containers (plastic is acceptable)
 - 1 measuring pitcher
 - 2 large kitchen spoons
 - 1 rolling pin

- 2 wooden spoons
- 2 large whisks
- 2 small whisks
- 3 baking sheets 45cm x 65cm
- 2 large sauté pans
- 2 smaller sauté pans
- 1 non-stick sauté pan
- 1 2 -litre sauce pan
- 1 4-litre sauce pan
- 1 1-litre sauce pot
- 1 pepper mill
- 1 roll plastic stretch film
- 1 aluminum foil
- 1 parchment roll
- 1 wax paper roll
- Cleaning and General Equipment, per competitor
 - Trash bin
 - Scouring pads
 - Liquid hand soap
 - 1 roll paper towels
 - Liquid dishwashing soap
 - Dish towels for drying
 - 1 bottle of hand sanitizer

Plate Requirements

Plates must be white, without markings or decoration, round, and only of the following sizes:

Type of Plate	Size in Inches	Size in centimetres	Quantity
Appetizer	10" – 12"	26 to 32 cm	4 by Competitor
Main Course	10" – 12"	32 cm	4 by Competitor
Dessert	10" – 12"	26 to 32 cm	4 by Competitor
Optional additional deep dish plate	Not greater than 12"	Not greater than 32 cm	4 by Competitor

Administrative and Miscellaneous Requirements

- File folder for every Jury member, containing:
 - The final menus
 - Tasting Judge Scoring Form **OR** Kitchen Judge Scoring Form
 - Writing paper/pad
 - Composition of the black box, in English and French
 - List of the Jury members
 - Rules of the competition
 - Time schedule sheet
- File folder for each competitor, containing
 - Writing paper/pad
 - List of the ingredients in the black box, in his/her home/preferred language
 - List of the equivalent grams/pounds, Celsius and Fahrenheit
 - Rules of the competition
 - Time schedule sheet
 - A pen
- File folder for President of the Competition containing
 - Final menus
 - Writing paper/pad
 - List of the ingredients in the black box, in his/her home/preferred language
 - List of the competitors, without their allocated numbers
 - List of the Jury members

- Rules of the competition
- Time schedule sheet
- Additional items required for the competition
 - Large clocks
 - One kitchen clock will be designated by the Chairman of the Jury as the Official Timing Clock. This designation must be made known to the Jury and the competitors.
 - Additional clock, in the kitchen, visible to all competitors
 - Additional clock, in the tasting area
 - Clocks must be synchronized with the official clock in the kitchen.
- Deep kitchen clean must be done by kitchen staff of venue before afternoon session

