



Association
Mondiale de la
Gastronomie

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@me.com

Budapest, Hungary, October 1-6 2024



Budapest

For a thousand years or so, Hungary's food, like its culture, has had an intriguing double identity, cleverly blending eastern mystique with the traditions of the west.

This year's competition will be held at METRO Kitchens.

Competition Programme

Oct 1st: Arrival

Welcome Dinner Novotel Centrum

Oct 2nd: Budapest Tour Part 1

Visit Domony Lazar Equestrian park, lunch and show

Welcome Dinner Continental Hotel

Oct 3rd: Budapest Tour Part 2

Market Hall Tour

Lunch Fakanal bistro

Competition briefing at Metro (bring tools)

Photographs, toolbox inspection, kitchen tour, number drawing

Dinner at Gerbeaud Atrium

Oct 4th: Competition (4:30am- 5:30 pm)

Dinner at Spider Bistropub

Oct 5th: Competition debriefing (08:30 am- 11:30am)

Lunch at Stand 25 Bistro (Buda)

Awards and Inductions Marriott Budapest Hotel (formal)

Oct 6th: Departures

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

<https://competitions.chainedesrotisseurs.com/pages/186/budapest-october-1-6-2024.html>

Code of Competition

Competition Checklist

2024 Cutting Board Colours

2024 Metro Kitchen Photos

Information for Competitors

What are you doing to prepare?

Check out previous newsletters for past competition black boxes,

Advise from previous competitors

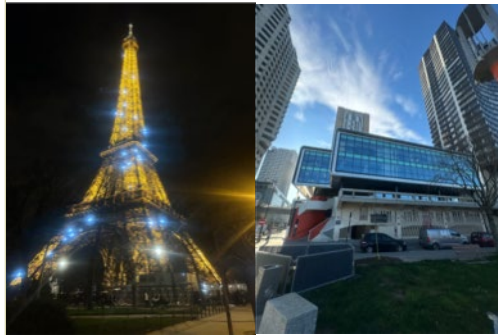
Advise from judges.

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

Profile of 2023 winner.

This Newsletter features the 2023 winner, Joey Baffoe tell us about his experience of 5 weeks at Le Cordon Bleu in Paris. This was one of the prizes the winner of the JCR competition receives.

One of the main reasons I wanted to win the International Finals in Turkey was for the opportunity to continue my training in another country afterwards.



After going through the 5 week Intermediate Intensive Program at LCB Paris, I have fallen in love with Paris. Being able to learn from world renowned Chefs and honing in on the fundamentals has had me like a kid in a candy shop. The fundamentals are so important in this industry and I think falling in love with them is even more important.



In my regular day to day, I'm usually managing a team anywhere between 10-20 people, so to be able to take a step back and really just be the student is so special. I can't praise this opportunity given to me by the Chaine des Rôtisseurs enough. From staying with a local French family that cooks me traditional French cuisine, to getting a food allowance to travel and try all the amazing products Paris has to offer. They really made it easy for me to get the absolute best experience Paris has to offer and I'm forever grateful. This should be the ultimate incentive for young chefs to compete in the Jeunes Chef Competition.



I received numerous full uniforms from LCB, a full knife set, and over 100 tried and true recipes. LCB has a beautiful campus in a really convenient location. We use really great products and work in state of the art facilities. I made lifelong friendships with lots of my classmates and was happy to be able to showcase my work in this program. I couldn't have gotten along with my host family better as we bonded over food and shared the table with many laughs and gratitude. I gifted her a few knives from my LCB set and am looking forward to visiting Paris again (hopefully have a restaurant here one day). The city is amazing and has so much to offer.



It is a bittersweet feeling knowing it is coming to an end, but I will cherish this experience forever and am looking forward to what the future holds.

Joey Baffoe