



Association
Mondiale de la
Gastronomie

COMPETITION CHECK LIST 2026 Istanbul, Turkey

Congratulations on winning your National Jeunes Chefs Rôtisseurs Competition. The following list will allow you to come prepared to the competition. All items in **BOLD** are mandatory.

Visa

Some countries require a visa to enter Turkey. Please check the link to see if you require a visa.

<https://evisa.gov.tr>

Remember that it can take up to 2 months to get a visa.

Current health requirements for Turkey: Turkey is fully open to tourists. If you become sick while at the International Competition, contact Lois Gilbert immediately on WhatsApp link, remain in your room and wait for further instructions.

Electrical

In Turkey the power plug sockets are of type F. The standard voltage is 220 V and the frequency is 50 Hz.

Power plug adapter needed in Turkey?

In Turkey the power plug sockets are of type F. Check out the following picture. The following plugs are used:



Personal devices:

Cell Phone: During your time in Turkey, the Jeunes Chefs Rôtisseurs (JCR) Committee will need to communicate with you through email and text. Please ensure that the email you have provided on your application is your **personal** email that you are able to access in Istanbul. Lois Gilbert, the Committee JCR On-Site Manager, will be contacting you prior to the competition with a newsletter about the events for the week. She will be asking you to verify your email and phone number. If you need to contact her, her email is lois.gilbert@me.com and her phone is

+12892219195. Please download **WhatsApp**, as that will be our preferred method of communication while in Istanbul.

Companion/Translator

The competition is conducted in English and does not supply translation services. The Black Box ingredients will be written in your home language. Your companion may act as your translator during the day. If you write your menu in your home language, your translator must translate it to English. This will take place after you have left the writing room for the kitchen. Your translator may not consult with you when translating the menu. We do not provide menu, so please make sure that there is someone available from your country's Bailliage to assist in translation. Please discuss this with your sponsor.

Competition Manual

It is in your best interest to read and understand the chapter of the competition manual that relates to the competitor. The manual is found on the competition web page <https://competitions.chainedesrotisseurs.com> . The Common Table ingredients listed in the manual are what will be available to you on the competition day. The Common Table Standard is on the website at <https://competitions.chainedesrotisseurs.com/pages/146/common-table-standard.html>

PERSONAL – CLOTHING (mandatory)

For the Competition

Plain white, long sleeve chef jacket, with name and Chaîne logo only
Chef Pants (black or black-checked)
Apron (black or white)
Shoes (no open toed shoes or sandal-type)

For the Awards

Black dress pants
Black dress shoes
Chef's jacket – we will supply a dress jacket for this event

COMPETITION

Approved Hand Tools for Competitors (none of the following items will be supplied). These are approved, but not mandatory.

All tools must fit in a 1/1 gastronorm pan with lid flat. Dimensions 325mm(W)x 530mm (L)x 200mm(D). This is 28 litres. This gastronorm pan will be supplied by the competitor and brought to the competition unless notified in advance that the competition venue has sufficient quantity. A knife roll with only knives and a steel may be brought and will be separate from the gastronorm pan.



Turkey – there are enough pans. You do not need to bring one.

Allowed Hand Tools:

- **Knives**
- **Gastropan with lid (see above)**
- **Knife Sharpener**
- Acetate (clear plastic strip)
- Blowtorch (gas must be purchased in Turkey)
- Cutters
- Electric hand blender
- Graters
- Juicer (non-electric)
- Mandolin
- Mold Ring
- Oven towels
- Parchment paper (not transfer)
- Piping bag (cloth, plastic) and tube
- Piping bottle
- Scoop (for fruits, vegetables)
- Serving spoon, small
- Silicone mats
- Skewer (only for cooking)
- 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 scale

If you have questions on tools, please make your question on WhatsApp Group.

Cutting Board Colours – Turkey

- GREEN – Vegetables/Salads/Fruits
- BLUE – Raw proteins
- YELLOW – Cooked Products/Ready to Plate
- White – Pastry Products