

INTERNATIONAL JCR FINAL - FRANKFURT SEPT 6-9, 2017

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This year the Jeunes Chefs Rotisseurs Competition had a last minute change of venue from Perth to Frankfurt where it was last hosted in 2007. It takes a lot of work and organization to put on a world class competition in the normal period of time but the German Bailliage under the direction of Bailli Délégué Klaus Tritschler achieved a near impossible task in just 8 months.

The competitors came from 21 countries, Australia, Belgium, Canada, Columbia, Finland, Germany, Hungary, India, Malaysia, Norway, Singapore, South Africa, Sweden, Switzerland, Taiwan, Turkey, UAE, UK and USA with Cook Islands and Netherlands being the two new countries. This year's competition had 7 female and 14 male competitors.

Some of the highlights of the week were a tour of the Lufthansa Production kitchen given by Boris Maskow, which produces over 120,000 meals each day, a VITAMIX demonstration from Jens Jorra, a POMMERY Champagne tasting at Main Tower lead by Boris Maskow and a visit to HASSIA Springwater hosted by Michael Hock. We are grateful to these sponsors for providing such unique experiences to our Jeunes Chefs. In addition all competitors received an engraved silver-plated gourmet spoon and money clip provided by ROBBE & BERKING.

This year's primary protein was revealed two months in advance to the competitors while the rest of the black box was revealed to the contestants when each group of chefs entered the menu writing room. This year's black box consisted of 1 whole sole, 1 whole cutthroat trout, lamb hip, rack of lamb, artichoke, pea pods and mango. The contestants had to use at least 50% of the above items and could compliment them with a large array of non-mandatory items. The competition allows the young chefs 30 minutes to write their menu, 3.5 hour to their first course followed by 15 minutes until their main and a final 15 minutes to their dessert.

The kitchen and tasting judges provided excellent and fair scoring which resulted in a First Place medal for Amelia Men Vern Ng, Bailliage of Malaysia, Second Place medal for Michel Oude Boojink, Bailliage of Netherlands and Third Place medal for Christopher Allan Malone, Bailliage of Australia. Congratulations also to first place winner Amelia Ng of Malaysia for achieving the highest marks in the kitchen, for which she received the Wüsthof Award of a set of three knives. Additional prizes of a watch for first place from WEMPE Jeweller, Sterling Silver Ball Point Pen by GRAF-VON-FABER CASTELL for second place and a pair of Silver plated Champagne flutes from ROBBE & BERKING for third place.

Competitions like this rely on the expertise and unbiased fairness of both the Kitchen Judges and the Tasting judges. Thank you to those judges that attended from all corners of the world.

We are grateful to le Cordon Bleu, Paris represented by Chef Eric Briffard, Wüsthof Manufacturing, Germany, represented by Harald Wüsthof, and Chef's-Hat Canada. These are our perpetual sponsors, and we are very grateful for their generous contributions to the competition.

Next year we will celebrate the 42th Concours International des Jeunes Chef Rotisseurs to be held Sept 7th in Taiwan.
