



JCR Newsletter



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This newsletter will 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 please contact Lois Gilbert, International JCR Committee Member at Lois-gilbert@rogers.com

Winners of the 2019 International Competition

Congratulations to all the competitors that participated in the 2019 International Jeunes Chefs Rôtisseurs Competition in Calgary. You represented your countries honorably.

First place winner

Darnell Mark Banman Canada

Second place winner

Jordon Powell United Kingdom

Third place winner

Theresa Rogl Austria

Kitchen Award Darnell Mark Banman Canada



What's in store for International

Now that you are back in your home country, you need to contact the National Conseiller Culinaire and provide them feedback on the competition as well as assisting with the mentoring of the new international competitor. You are now a Rôtisseurs for the next 5 years in your Bailliage as well as being a member of the OMGD. This membership will provide you the opportunity to network with other professionals as well as non-professionals. Take advantage and attend events when you can.

Winners Spotlight



Advice to future competitors

“Practice like your competing everyday in your work place. It’s one thing to take time and work on components, but’s In another to constantly work against the clock, clean as you go, and take pride in everything you do.”



Advice to future competitors

“Do the best you can and have fun. Focus on you and the product. I feel honored that my country celebrated me like a winner.”

Darnell Banman Winner of International Jeunes Chefs Competition 2019

Tell us a bit about yourself

I grew up in Winkler Manitoba just south of Winnipeg. I started working in a kitchen when I was 14 years old, as a dishwasher and from there the curiosity and passion in the kitchen grew.

How old are you and what are you currently doing?

I am 26 years old and the Executive Sous Chef for the Winnipeg Squash and Racket club.

How long was it from the time you won Nationals till you competed at International?

In Canada the National competition is about one year prior to the International competition.

Did you practice black boxes, if so how often and did you have a mentor?

My chef Cameron Huley had me doing two trials a month leading up to the International competition. He would invite the Chaine board to taste my food and give me feedback. Takashi Murakami, Klaus Leiendecker, Bernard Mirlycourtois, were also influential mentors when it came down to teaching me finesse, refinement, and most importantly having confidence.

Do you plan in competing in any other events?

As far as competing in anything further I haven't decided yet, but it's defiantly not out the question.

Theresa Rogl, Bronze Winner

How old are you and how long was it from your National competition to International?

I am 22 yrs old. In Austria, the National competition was in April so I only had 5 months to practice both black boxes and menu writing.

Did you have a mentor?

Philipp Stohner and Thomas Penz were my mentors. They are both members of VKO but are not members of Chaîne des Rôtisseurs but offered to train me.

What is your current role and where are you working now?

During the summer I work in my parents' restaurant called Braugasthof Glocknerblink. I am the Chef de Partie. In the winter when our restaurant is closed I work at different restaurants to work with different staff and to learn new things.

Will you compete in other competitions?

I will be competing as a member of the Young National Team of Austria in the Olympiade.