



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@rogers.com

Paris September 23-28, 2020



Tentative itinerary

Wednesday Sept 23:

Long-Haul Competitors arrive

Thursday Sept 24:

Short-Haul Competitors Arrive

Welcome Dinner

Friday Sept 25:

Programme Tour

Kitchen Tour

Competition Brief

Saturday Sept 26:

Competition

Sunday Sept 27:

Competition review

Gala and awards

Monday Sept 28:

Competitors return home

This year we are very privileged to be having our International Competition in Paris. Not only Paris but also competition day will be held at Le Cordon Bleu.

Le Cordon Bleu Culinary School is perhaps the most famous and glorified culinary school in the world - Le Cordon Bleu - was founded in Paris 125 years ago, in 1895. For more than a century of successful work the Le Cordon Bleu symbol - the blue ribbon with its seal on it - has become a symbol of cooking as an art: the school has earned an impeccable reputation and has become the alma mater of the best chefs around the world.

Paris is also the headquarters of our organization, la Chaîne des Rôtisseurs. Experiencing Paris in the Fall will be a once in a lifetime adventure competitors and attendees will never forget.

Do you require a visa to visit France?

Get more information at

france-visa.gouv.fr

Advisor Spotlight



Shaun Smith JCR Advisory Board Member

Tell us a bit about yourself.

I am from South Africa and married to Chef Caryn England, a Maître Rôtisseurs and Commandeur in the Chaîne. Between us, we run a culinary school, a restaurant and an artisan bakery. I am also a National Expert for Worldskills and the International Chief Expert for Worldskills held in Kazan 2019 and will be the Skills Competition Manager for Shanghai, China in 2021.

What is your role in the Chaîne and the International Jeunes Chefs Competition?

I am the Conseiller Culinaire for South Africa and before that I was the Charge de Missions: Jeunes Chefs, in which my role has been to promote and develop South Africa's young chefs and run the regional and national competitions. I have had the privilege to act as a tasting judge at the International level and am thrilled to now be a member of the Advisory Board.

I was originally a guest judge together with my wife for many years at the regional level. Once we were inducted, we then entered our own chefs to compete. We were proud to

have had our competitors win 5 years in a row at which time I could not judge. I was then invited to judge at the international competition in 2014 and since then have judged 5 international competitions (Durban, Budapest, Frankfurt, Taiwan and Calgary).

As a judge (kitchen/tasting) what are three key things you are looking at when judging in your particular area

I have judged 1 competition as a kitchen judge and 4 as a tasting judge. In both aspects, consistency is most important. From beginning to end, one has to deliver consistently across all three courses. One cannot win a competition only on a single "wow" dessert. The person who consistently ticks all the boxes is the winner. In the kitchen, watch hygiene and food safety principles, follow safe working practices, show confidence in your skill and craft and be friendly and polite to your judges and fellow competitors. In your dishes, taste, taste and taste (use tasting spoons and follow hygienic tasting practises)! It is not always that the best-looking plates that win, but rather the tastiest and most skilfully constructed in balance of textures and colours. Above all- use salt! Two things that get forgotten the most at

competitions is salt and the use of herbs.

What do you see as your role as an advisor and what do you look forward to in this role?

It was a great honour to be invited last year to join the Advisory Board. Part of that role is to review the JCR competition and suggest changes to make it better. This includes not only the scoring system, but also extends to the logistics and ethos of the competition. The advisory board brings a wealth of knowledge from a handful of chefs who understand the rich history of this competition but also want to take it forward into the future, incorporating new trends and setting new standards. The JCR competition for me is a truly wonderful international competition that celebrates the achievements of young chefs not only present great looking and tasting dishes but also work with a great display of skills and creativity, looking after their ingredients and making the most efficient and least wasteful use of them in the safest possible way, as well as working within a safe and well planned, structured, environmentally sound and professional environment. To embody all these skillsets is a truly admirable and remarkable achievement for any young chef, and this promotes and honours that.

"Come humble and willing to meet and network with fellow chefs from around the world. Don't be arrogant and stand aloof from your fellow competitors. After the competition you will stay in contact with many of these new friends for years to come. On competition day, cook from your heart, follow good kitchen regimen, use 50% of all mandatory items and taste, taste, taste!"

Next month we will begin to talk about competition rules and what you should be doing from now till competition.