



International Jeunes Chefs Rôtisseurs Competition Report

ADELAIDE, Australia, September 2006

30th Concours International des Jeunes Commis Rôtisseurs September 14, 2006 Adelaide, Australia

After months of preparation, twenty-three young competitors from around the world, dressed in their brilliant white chefs' jackets, were ready to compete in the 30th annual Concours International des Jeunes Commis Rôtisseurs in Adelaide Australia. The competitors gathered at the spacious and well equipped facilities at the Regency TAFE.

Faced with a black box that included saddle of lamb, live marrons (crayfish), veal sweetbreads, blueberries and rhubarb, the commis had just four hours to write a menu and prepare a three-course meal for four people. Some of the competitors found the lively marrons to be one of the most challenging ingredients.

You can download the black box by visiting the www.chainedesrotisseurs.com website.

During the three-day event, the competitors were toured around Adelaide, including local fresh produce and meat markets, wineries and other attractions. The night prior to the competition the commis enjoyed a spit-roasted lamb dinner at the Adelaide Convention Centre, where they had an opportunity to get acquainted. Despite some language difficulties, all the commis found common ground as colleagues studying the culinary arts.

The day of the competition, the first competitors began cooking at 7.00 AM; the last competitor's plate was served at 6.45 PM. The jury members were impressed with the quality of the culinary skills displayed. The tasting judges awarded points on the three categories of taste, presentation and originality. The three kitchen judges, all professionals, awarded points on professionalism, sanitation, cooking skills, and menu composition and balance. They also deducted points for lateness, reflecting real-life challenges.

After the points were tallied, for the first time in the history of the competition, there was a tie. Third place, the Jean Valby Award, was shared by Mikko Kauto from Finland, and Hakan Olsson from Sweden. They were awarded the Chaîne des Rôtisseurs Bronze Medals and Wusthof chefs' knives.

Second place, the Gaston-Landry Panuel Award, was won by Steffi Kerber of Germany. She was awarded the Chaîne des Rôtisseurs Silver Medal and a set of Wusthof chefs' knives.

Daniel Craig of Canada won first place, the Arthur Bolli Memorial Trophy. He was awarded the Chaîne des Rôtisseurs Gold Medal, a five-week scholarship at le Cordon Bleu Academie in Paris, and an attaché case of eight Wusthof chefs' knives.

The Chaîne des Rôtisseurs is proud to host this competition, which embodies the values of this organization: superior standards in culinary arts. The Chaîne des Rôtisseurs is most grateful for the generous support of our sponsors in this endeavour.

Le Cordon Bleu Academie d'Art Culinaire graciously donated the scholarship for the first-place winner to study in Paris for a five-week programme. This is a prize without equal for any young chef. We are most appreciative to le Cordon Bleu and Mr. Andre Cointreau, President of le Cordon Bleu.

Mr. Gilles Bragard and Bragard of Paris donated dress white chefs' jackets as they have for many years. We are grateful for their continued support.

Chef's-Hat of Canada donated the working chefs' jackets for all the competitors which they wore during the competition. We appreciate the continued support by Fabienne and Claude Buzon.

Wusthof is also a valued sponsor, providing the knife sets given as prizes. Harold Wusthof travelled from Germany to present these awards, and we are grateful for his ongoing commitment to our competition and the commis.

The next international competition will be held in Frankfurt, Germany in 2007.