



International Jeunes Chefs Rôtisseurs Competition Report

FRANKFURT, Germany, September 2007

The 31st annual Concours International des Jeunes Commis Rôtisseurs was held in Frankfurt, Germany, on September 6, 2007

David R Tétrault
Président du Concours International des Jeunes Commis Rôtisseurs
Membre du Conseil d'Administration
Bailli Délégué du Canada

International Jeunes Commis Rôtisseurs Committee
· Takashi Murakami C.M., Conseiller Culinaire of Canada
· John Nihoff, Conseiller Culinaire of the United States
· Klaus Tritschler, Chancelier of Germany

Seventeen competitors from around the world represented their countries at this event, including Australia, Austria, Belgium, Canada, Finland, France, Germany, Great Britain, Hungary, Italy, Malaysia, Portugal, South Africa, Sweden, Switzerland, Turkey, and the United States.

Unfortunately, the competitor from the Russian Federation withdrew just before the competition after a visa problem prevented him from being able to leave his country.

The competition was held at IB Hotel Training Facility in Frankfurt, an excellent facility that is also used for the National Jeunes Commis Competition for Germany.

The young cooks, under the age of twenty-seven at the time of the competition, qualified for this competition by winning their respective local, regional and national competitions. To compete at this level in this type of competition is a true achievement.

During the week, the competitors participated in events organized by local volunteers that were designed to enhance their culinary knowledge. The young cooks enjoyed a trip to the Achenbach Delikatessen Manufaktur, graciously hosted by Chaîne member Bernd Moos-Achenbach. The upscale market Frische Paradies was also a popular choice, and gave the competitors a view of local fresh produce and meat.

On the day of the competition the first young cooks were in the kitchen by 6:00 am. They were presented with a “black box” of ingredients that they were required to use in the preparation of their meals. The ingredients of the black box were confidential until the day of the competition. The ingredients of the black box vary from year to year; this year the mandatory ingredients for the preparation of the meals were pears, scallops, veal and dark chocolate. The veal was a difficult ingredient, but the competitors rose to the challenge. This year’s competition also included a common table of ingredients, a successful concept that may be continued in future years.

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

The young cooks were allowed 30 minutes to compose their menus, and 3 ½ hours to produce 3 courses for 4 people. The menu was required to include an appetizer, a main course and a dessert. Competitors were judged at every stage of the competition, from their creative use of ingredients to their cleanliness in the kitchen. The Jury included 16 professional and non-professional Chaîne members from around the world, all of whom volunteered their time and travelled at their own expense to assist at this competition. Their generous commitment of their time and expertise was an invaluable contribution to the experience of these young chefs.

The competition and Grand Chapitre were organized by Klaus Tritschler, Chancelier of Germany; Chef Klaus Boehler, Conseiller Culinaire Provincial; Lutz Heyer, Conseiller Gastronomique; and Gertrud Warnecke, Chargée de Presse. This was the culmination of a long planning process, and ended with the awards ceremony and inductions of the Jeunes Commis on September 7, and an exceptional Grand Chapitre dinner on September 8.

The competition was very intense and the calibre of the cooks was very high. The winner was Jesper Bogren from Sweden; in second place was Csaba Adam from Hungary; in third place was Tobias Grignon from Canada.

Jesper Bogren was presented with the Arthur Bolli Memorial trophy, the Chaîne des Rôtisseurs Gold Medal, a scholarship to le Cordon Bleu Académie d'Art Culinaire in Paris, and a Wüsthof knife attaché case complete with a selection of cooking tools. The Cordon Bleu award was presented by Chef Didier Chantefort, from le Cordon Bleu in Paris. Csaba Adam was presented with the Gaston-Landry Panuel trophy, and the Chaîne des Rôtisseurs Silver Medal. Tobias Grignon was presented with the Jean Valby Memorial trophy and the Chaîne des Rôtisseurs Bronze Medal.

All competitors received a chef's knife from Wüsthof, one-year membership in la Chaîne des Rôtisseurs, a Bragard chef jacket, a one-year subscription to Art Culinaire magazine, a Chef's Hat Inc chef jacket, and numerous other gifts.

The Jeunes Commis Committee would like to specifically thank Andre Cointreau of le Cordon Bleu in Paris; Harald Wüsthof of Ed. Wüsthof Dreizackwerk in Solingen, Germany; Gilles Bragard of BRAGARD in Paris; Claude Buzon of Chef's Hat Inc in Canada; and Tafelstern of Germany. We are immensely grateful for their ongoing support of our competition.

The next Concours International des Jeunes Commis Rotisseurs will be held in Paris, France, on September 19, 2008.