



International Jeunes Chefs Rôtisseurs Competition Report

PARIS, France, September 2008

The 32nd annual Concours des Jeunes Commis Rôtisseurs was held at the Cordon Bleu, Paris, France, on September 19, 2008.

This year the competition hosted twenty representatives from the following countries: Austria, Australia, Cyprus, Greece, New Zealand, United States, Korea, Malaysia, Italy, Germany, Portugal, France, Belgium, Great Britain, Finland, Russia, Sweden, Canada, South Africa, and Turkey.

Jury members, both professional and non-professional, represented Canada, United States, Germany, Turkey, South Africa, France, Austria, Finland, and Sweden.

This year the black box, designed by Chef Patrick Terrien of le Cordon Bleu, Paris, included only two mandatory ingredients: Magret duck and red mullet fish.

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

This change from previous years was made in order to give the competitors more latitude for creativity.

The showing of talent this year was of very high calibre. The Jeunes Commis produced excellent results working under strict rules and in close quarters. Electric stoves and ovens, necessary because of the location of the school in central Paris, provided an additional challenge for those commis who are accustomed to cooking with gas.

The competitors enjoyed a full schedule of events during their stay in Paris. On Thursday morning at 0400, they visited the Rungis market, one of the largest markets in the world. After the competition, they enjoyed a show and dinner at le Paradis Latin. Saturday they toured the Seine on a boat, and enjoyed a special lunch.

Winners were: third place, Daniel Schilcher from Austria; second place Michael Dekker from Canada; and first place Tobias Günther from Germany.

The Chaîne des Rôtisseurs appreciates the support of the Bailliage of France, which hosted the competition this year. We are especially grateful to Mme. Claire Veaux, Conseiller Gastronomique, who was awarded the Silver Medal of la Chaîne des Rôtisseurs for her extraordinary efforts in organizing the competitors and the events during the week.

We also appreciate the support of M. Andre Cointreau, President of le Cordon Bleu, and his exceptional team led by Catherine Baschet and Chef Patrick Terrien.

The sponsors are also an integral part of our competition. Le Cordon Bleu sponsors the first prize for the winning competitor, which is a five week culinary course in Paris. The transportation and accommodation are sponsored by the international Chaîne des Rôtisseurs.

Wüsthof Manufacturing, Germany, generously sponsors culinary knife sets for the three winners of the competition, and individual knives for competitors. They also are involved in the sponsorship of knife sets for the winners at many Chaîne national competitions.

Bragard, France, has for many years donated dress white chefs jackets for the competitors, which they wear at the formal presentation dinner.

Chef's-Hat (Canada) sponsors the working jackets for the competitors, and chef's jackets for the jury.

This year we had an unexpected sponsorship in the form of Champagne for each of the competitors, from la Maison Raoul Collet.

The 33rd Concours des Jeunes Commis Rotisseurs will be held October 2, 2009, at the Culinary Institute of America in Hyde Park, New York, USA.