



International Jeunes Chefs Rôtisseurs Competition Report

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It takes an incredible team to put on two major competitions in two years but the Bailliage of South Africa, with the assistance of its local Bailliage of Kwa-Zulu Natal, created an event that this year's competing young chefs will never forget. A heartfelt thank you to Bailli Delegeue François Ferreira and his team including Argentier Philip Mostert and Chef Sean Webber. Along with our sponsors, an outstanding programme for the competitors was provided.

The competitors came from 20 countries, Australia, Austria, Belgium, Canada, Columbia, Finland, Guadeloupe, Germany, Hungary, Italy, Malaysia, Norway, Russia, South Africa, Sweden, Switzerland, Taiwan, Turkey, UK and USA. This year's competition had 5 female and 15 male competitors, of which only 6 had English as their home language.

The two days prior to the competition were the short course in everything South African. Competitors were taken out to a small game reserve where they were lucky enough to see some of Africa's majestic animals. They also had the opportunity to visit and experience a Zulu cultural centre. South Africa has a rich history with Indian cuisine. The young chefs were treated to a tour, cooking lesson and tasting at the Durban Spice Emporium where they learned about the unlimited combinations of spices that make up the local flavours.

With a 04h30 wake up call, 'Group A' of the competitors arrived at Unilever and by 06h00 drew for kitchen positions and start times. The black box was finally revealed when they entered the menu writing room. This year's mandatory ingredients were 1 whole cape salmon, a whole chicken, and ostrich fillet as the proteins along with butternut squash, avocado, tomato and pawpaw. The contestants had to use at least 50% of each of the above mentioned items and could complement them with a large array of non-mandatory items. By 12h30, the group had completed the competition and Group B was just beginning. The competition was completely over by 18h00. Again, this year's competition was streamed over the internet during the afternoon session.

The kitchen and tasting judges provided excellent and fair scoring which resulted in a Winner's medal for Peter Lex, Bailliage of Germany, Runner-up's medal for Rupert Garcia, Bailliage of Canada and Third Place medal for Jhao-Rong Fu, Bailliage of Taiwan. Congratulations also to Morgan Keyte, Bailliage of Australia for winning the Wüsthof Award for Kitchen Excellence.

Competitions like this rely on the expertise and dedication of both the kitchen judges and the tasting judges, all of whom are professional chefs. Thank you to those judges that attended from all corners of the world.

We are grateful to Le Cordon Bleu, Wüsthof Manufacturing, Bragard and Chef's Hat who continue to support the International Competition year after year. Also thanks are very much due to our two new sponsors Valrhona and La Cornue. We are especially indebted to Michael Mellis, Managing Director of Unilever South Africa, for making the kitchens available for this year's final.

Next year the 39th International Final will be held on September 11, 2015, in Budapest, Hungary.
