

La Chaîne des Rôtisseurs



Concours International des Jeunes Chefs Rôtisseurs

Official Competition Manual 2013

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Major Continuing Sponsors of the Concours International

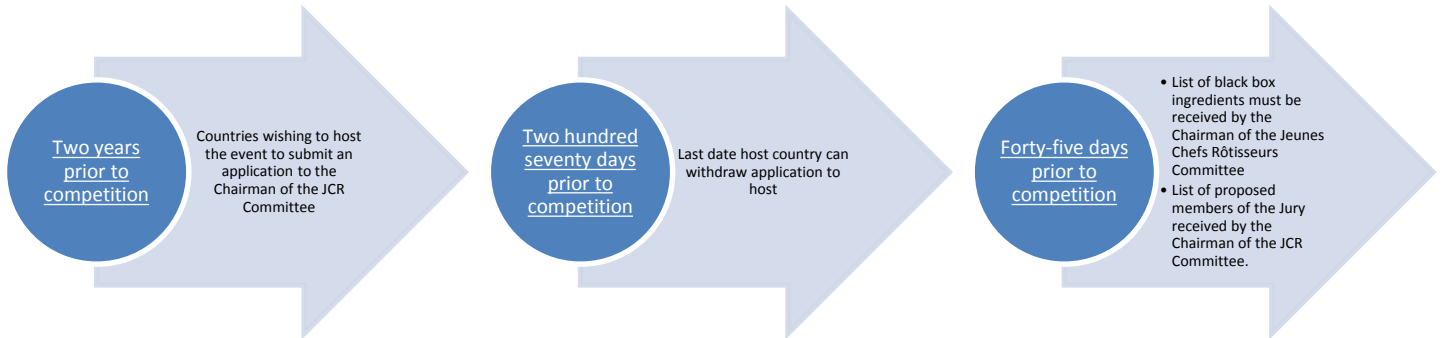


BRAGARD



WÜSTHOF 

Important Dates Host Country



Competitors and Sponsoring Bailliages

June 30 of the year of the competition: Application and entry fee for the competitor must be received by la Chaîne des Rôtisseurs Siège Mondial, Paris

August 1: name of competitor must be submitted if not already on application

Contact Information

For further information go to the Jeunes Chefs Rôtisseurs section of our website at <http://www.chaine-des-rotisseurs.net>

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Mission Statement

The purpose of this competition is to encourage and promote the culinary expertise of young Chefs Rôtisseurs in the tradition of the Chaîne des Rôtisseurs by exposing them to a competitive environment with their peers. This competition will offer the opportunity for the Jeunes Chefs to showcase their talents and creativity in an international arena.

Goal

Our goal is to encourage the cultural differences in food presentation and preparation using a traditional approach.

I. GENERAL ORGANIZATION

Name

The name of the international competition shall be **Concours International des Jeunes Chefs Rôtisseurs**. The competitors are referred to as **Jeunes Chefs Rôtisseurs** or **Jeunes Chefs**. In order to protect the importance and prestige of the competition, all printed material must comply with this style. For the purpose of consistency, it is recommended that all regional and national competitions comply with this style.

Organization

As la Chaîne des Rôtisseurs is a gastronomic organization founded by both non-professionals and professionals, and continues with a large percentage of non-professional members, we encourage non-professional members to be actively involved in the competition.

General Requirements of the International Competition

- Concours International des Jeunes Chefs Rôtisseurs takes place annually in September
- Must be in conjunction with a Grand Chapitre event
- Competitors, comprised of finalists from properly conducted Jeunes Chefs Rôtisseurs national competitions, may compete in the international competition
- International competitors may not represent their country unless they have been successful in winning both their national and regional competitions, details of which are required.

Recommendations for Regional and National Competitions

The Committee recommends that regional and national competitions be organized in a manner consistent with the rules of the international competition. This will ensure the greatest chance of success for competitors reaching the level of the international competition.

The Committee recommends that national competitions award Gold, Silver and Bronze medals for the winners of the competition. These medals will be made available through the Siege Mondial.

Competition Manual



The latest version of the Official Competition Manual will be used exclusively to determine official policies for the Concours International. The Jeunes Chefs Rôtisseurs Committee may amend the Official Competition Manual at any time.

The Jeunes Chefs Committee is responsible for the distribution of the competition manuals and ensures that all Bailliages receive revised versions as they become available. The Official Competition Manual and all related forms can be obtained from the Jeunes Chefs Rôtisseur section of the Chaîne des Rôtisseurs website at <http://www.chaine-des-rotisseurs.net>

The Bailli Délégué and/or Conseiller Culinaire will be responsible for the distribution of the Official Competition Manual to the event committee, if a host country, or to the competitor representing the country entering the competition.

It is strongly recommended that countries applying to host the competition, all associated officials and competitors read the complete manual to ensure they are familiar with the requirements and expenses incurred while hosting this event.

Scoring Software Programme

Available through the Jeunes Chefs Committee or from the international website, and is required for the scoring of the competition.

II. HOST COUNTRY

Application to Host

Any country wanting to host the Concours International des Jeunes Chefs Rôtisseurs must do so by formal application. This application must include:

- a letter outlining
 - the facilities available with photographs and floor plans
 - the reason for wanting to host the competition
 - proposed four day programme for competitors
 - details of the programme for the Grand Chapitre
 - details of hotels arranged for the event

The application will be reviewed by the Committee, and approved on a conditional basis, or rejected. Within three months of the conditionally approved application, a professional member of the Committee, or an official delegate, has the right to inspect the competition facility, and file a report to the Committee. At that time, a decision will be made on the application, and the sponsoring Bailliage will be notified. At this point, the application will be submitted to the Conseil d'Administration for final approval, and the Bailliage will be notified.

The Committee may revoke any approved application within 180 days of the competition date, by proper notification to the Bailli Délégué and the Conseiller Culinaire of the host country. Reasons for the revocation may include

- non-adherence to the international competition rules of the Jeunes Chefs Rôtisseurs
- non-compliance with the established technical requirements for a competition as outlined in the manual
- change of venue in the country
- change of senior officers on the Conseil National
- by order of the President of la Chaîne des Rôtisseurs
- any other significant reason at the discretion of the Committee.

Any host country may decide to withdraw from hosting the competition. The Chairman of the Jeunes Chefs Rôtisseurs Committee must receive notice to that effect a minimum of 270 days before the date of the specified international competition.

Competition and Associated Events - General Expectations

Countries applying to host an international competition are advised to read the complete manual to ensure they are familiar with all of the requirements and expenses associated with hosting this event.

The host country must uphold the high standards of the Chaîne des Rôtisseurs by hosting a well-organized and professional event that provides an interesting and educational program for participants and guests.

The host country must ensure that the competition complies with all rules of the Concours International des Jeunes Chefs Rôtisseurs Official Competition Manual, and that it is conducted with the highest standards in facilities, equipment, and personnel.

The host country must make every effort to support its local professional members of la Chaîne des Rôtisseurs (hotels, restaurants etc) during the event.

Competition and Associated Events - Requirements

Concours International des Jeunes Chefs Rôtisseurs competition

- must be accompanied by a Grand Chapître function
- must include educational events for the Chefs
- must include an official lunch or dinner the day before the competition for all competitors and their companions and/or translators
 - An awards dinner following the competition is recommended, but is not mandatory. If it is not possible to hold a separate awards dinner, the Jeunes Chefs awards must be presented in an appropriately elegant fashion, immediately before the induction ceremony at the Grand Chapître. The President of the Competition officiates at the awards ceremony.

Grand Chapître

- minimum three days in length
- final Grand Chapître dinner must be a black tie event
- induction ceremony must be scheduled with the black tie event, for a minimum of twenty new members (not including the Jeunes Chefs being inducted)

Marketing and Development - Requirements

The host country must make every effort to create an Internet presence for their competition and Grand Chapître event.

The members of the Jeunes Chefs Rôtisseurs Committee are available to assist the host country in the organization and development of their competition and the Grand Chapître events. Contact the Chairman of the Jeunes Chefs Rôtisseurs Committee for further assistance.

Personnel - Requirements

Hosting an event of this type requires the dedicated support of the local membership. There are a great number of duties, many of which are often filled by volunteers. Duties will include, but will not be limited to, the following:

- transportation management
- registration management
- competition logistics
- chaperoning Chefs
- black box creation
- appointment of jury members
- marketing

- organization of coordinated events
- entertainment
- research
- accounting staff
- translators

Financial Responsibilities of the Host Country

The host country assumes the financing of the competition.

Expenses will include, but will not be limited to, the following:

- five nights accommodation and all meals for the competitors,
- five nights accommodation and all meals for the President of the Competition, and respective companion
- five nights accommodation and all meals for a second member of the JCR Committee and companion
- additional excursions for the competitors
- transportation for competitors, Jury members and officials to and from competition venue, dinners and associated events
- supply of competition chefs' jackets for the competitors and the Jury members (details listed below)
- qualified first aid or medical personnel at the competition
- translating list of black box ingredients into each competitor's home language
- marketing expenses
- set-up and stocking of competition venue
- black box ingredients
- stationery items required by the competitors, Jury members and officials (Refer to complete list in Appendix I)
- refreshments for competitors, Jury members and officials during the competition (Refer to complete list in Appendix I)
- photos on CD/DVD format of competitors and their finished product for distribution to the Jeunes Chefs and the Baillis Délégués

Other than what is listed above, the host country is not responsible for the following expenses:

- travel or accommodation expenses of Jury members and guest observers
- expenses of competitors' companions
- transportation for competitors or translators to and from their home country
- transportation for officials to and from their home country
- translators for languages except for the list of ingredients of the Black Box
- additional accommodation for competitors before or after the competition

The host country must provide

- name tag for each competitor, showing name and country represented, to be worn at all times except during the competition
- one chef's dress white jacket for each competitor to wear during the formal programme of the Grand Chapitre. This jacket will show the name of the competitor, and the logo of la Chaîne.
- one chef's working jacket for each competitor to wear during the competition.
 - must include the name and location of the competition
 - must include the logos of the sponsors, including the logo of la Chaîne, which is placed on the front left of the jacket. All other major sponsor logos are to be placed on the sleeves in order of sponsorship level.
 - must be white
 - the working jacket must not include the name or country of the competitor. Only the first name of the competitor is permitted.

The host country must provide one chef's jacket for each member of the Jury and the International Jeunes Chefs Committee, to wear during the competition.

- The jacket :
 - must include the name and location of the competition
 - must include the logos of the sponsors including the logo of la Chaîne, which is placed on the front left of the jacket. All other major sponsor logos are to be placed on the sleeves in order of sponsorship level.
 - must include the name of the Jury member
 - must be white

Traditionally, Bragard of France sponsors the dress jacket for each competitor and is arranged by the Siege Mondial.

Traditionally, Chefs-Hat Inc. of Canada sponsors the dress jacket for each competitor and member of the jury. The host country is responsible for all embroidery on the jacket.

Location of Competition

The preferred location of the international competition is a culinary or hotel management school, as they are most suited for this kind of event. However, other venues will be considered for the international competition, upon approval by the Jeunes Chefs Rôtisseurs Committee. The minimum requirements for technical and culinary equipment will be strictly enforced. See Appendix I.

Consideration for a location for the international competition rests solely with the Jeunes Chefs Rôtisseurs Committee, with final approval by the Conseil d'Administration.

Sponsors

The host country is encouraged to look for sponsors to assist with the expenses of the competition and the Grand Chapître events. These sponsors must reflect the values and ideals of la Chaîne des Rôtisseurs. It is preferable to have several sponsors so as to support the hospitality and food services industry.

The Continuing Sponsors of the Concours International will be contacted by the Jeunes Chefs Committee. The Host Country should not contact these sponsors.

Financial Assistance

Financial assistance from la Chaîne des Rôtisseurs Siège Mondial is available:

- **The entrance fee paid by the competitors.** The entrance fees will be transferred to the Bailliage of the host country during the 90-day period immediately preceding the competition. The transfer will be in Euros.
- **Financial Grant from Siege Mondial**
 - Host Country requiring funds will submit a budget for approval at the time of the Application to Host the event is received
 - Budget and location to be approved by JCR committee and then Conseil d'Administration
 - Financial statements to be received by Host Country within 60 days after JCR competition for approval of final financial settlement, if applicable.
 - Final statements to be approved by JCR Committee, then sent to Grand Argentier and President for final approval.
 - Host Country to receive as follows:
 - All revenue from entry fees, currently 600 Euros per competitor
 - The deficit, after the inclusion of sponsorships and entry fees to be split as follows:
 - 35% Host Country
 - 65% Siege Mondial

- Airline fares for JCR President and one other committee member to attend competition to be covered by Siege Mondial.
- The Host country will remain responsible for the accommodation, meals and events for the President of the Committee and spouse, and the second Committee member and Spouse.
- Total exposure for Siege Mondial maximum 30,000 Euros, including airline fares.

Guest Observer

The Bailli Délégué or Conseiller Culinaire of a country applying to host a future Concours International des Jeunes Chefs Rôtisseurs, or an appointed senior representative, may request to observe the competition.

There may be a maximum of one guest observer. The application for this position must be presented, in writing, to the Chairman of the Jeunes Chefs Rôtisseurs Committee, at least two months prior to the date of the competition. All expenses are the responsibility of the participant or his/her Bailliage.

Visa Requirements

It is the responsibility of the host country to outline the visa requirements for each competitor in a timely manner and to provide the necessary documentation as required by their Immigration Department.

Following the Event

At the conclusion of the event, the host country must provide the following:

- Within ninety days of the closing of the event, the Bailliage of the host country must supply the Chairman of the Jeunes Chefs Rôtisseurs Committee with a summary of the entire event, complete with a final financial statement.

III. COMPETITORS

Eligibility Requirements

Any Jeune Chef applying to enter the competition cannot have reached his/her twenty-seventh birthday by September 1 of the year in which he/she is to compete in the international competition. En français, pour participer à la compétition internationale, le Chefs aura moins de 27 ans au premier septembre.

To be eligible to compete in the Concours International des Jeunes Chefs Rôtisseurs, candidates must:

- represent the country where he won the National Competition
- be a citizen of the country being represented at the competition. Citizenship may be by birth or naturalization.
- be employed by a Maître or Chef member in good standing of la Chaîne des Rôtisseurs, in the country which he is representing. The Maître or Chef member must be active in his profession, and may not be a Maître Honoraire or Chef Honoraire member.
- The competitor must be a direct employee of the Maître or Chef member. The Maître or Chef member must be the direct supervisor of the competitor.

The competitor must not:

- have been a competitor in a regional Jeunes Chefs Rôtisseurs competition more than three times
- have been a competitor in a national Jeunes Chefs Rôtisseurs competition more than twice
- have been a competitor in any other international Jeunes Chefs Rôtisseurs competition

Entrance Fee

A non-refundable (after June 30) entrance fee of 600 Euros per candidate must be **received** by the Siege Mondial **between January 1 and June 30** of the year in which the competition is to be held. The entrance fee must be transferred by wire or invoiced by the Siege Mondial. If by invoice, there will be no credit after June 30 for non-participation.

An invoice from the Siège Mondial will be provided on request.

Application to Compete and Acceptance

The Application to Compete Form must be accompanied by:

- a copy of the applicant's valid passport of the country represented in the competition
- Professional Membership Application Form

Incomplete applications will be rejected, disqualifying candidates from participating in the competition.

All competitors and national Bailliages should note that:

- a country may reserve a position in the international competition for their national competitor before their competitor has been selected. Bailliages wishing to reserve a place for a competitor must provide a completed Application to Compete form and the entrance fee. The Siège Mondial must receive this prior to June 30. The name of the competitor for whom the position is being held must be given to the Chairman of the Jeunes Chefs Rôtisseurs Committee prior to August 1
- application forms received after the June 30 deadline will be rejected
- entrance fees are non-refundable after June 30
- only one competitor for each country may apply to compete in an international competition

A competitor will be accepted upon receipt of the Application to Compete form duly completed as specified above. Competitors will be notified of their acceptance or rejection by mail, e-mail, or fax. Copies of the acceptance will be sent to the Bailli Délégué of the country hosting the competition, and the Bailli Délégué of the country sponsoring the competitor. This notification will come from the Jeunes Chefs Committee.

Expectations

All competitors must attend and participate in official competition functions, receptions, dinners, and must remain at the competition until the results of the competition are announced. Competitors will be included in as many functions as possible in order to learn about the culinary and community aspects of the country they are visiting. In this way, the competitors are able to create links with other Jeunes Chefs around the world.

Competitors must participate in any promotional or public relations activities relating to the competition, and events associated with the Grand Chapitre.

Companions

Competitors may bring a companion to the competition and events, but will be responsible for all extra charges relating to this extra person. Companions might include their spouse, friends, or family members, sponsors, the Conseiller Culinaire of their country or a member of their regional or national executive. The Companion may not accompany the competitor to the competition kitchen, but is expected to accompany the competitor to the briefing and the menu writing session (only if necessary for translation purposes).

The Companion may not be a member of the Jury.

The Companion may also be the Translator.

Expenses

- The host country is responsible for the expenses of the competitors while they attend official scheduled functions. This includes local transportation, all meals, and all other competition-related expenses.
- The cost of travel to and from the competition is the responsibility of the competitor's national Bailliage.
- Lodging for the competitors is the responsibility of the host country, for the days of the competition, for a minimum of five nights. Candidates may be booked in alternate accommodation from the official event hotel, and/or in double rooms, at the discretion of the host country.
- If any competitors wish to stay longer, it is their responsibility to make their own arrangements in conjunction with the host committee.

Visa Requirements

It is the responsibility of the host country to outline the visa requirements for each competitor in a timely manner and to provide the necessary documentation as required by their Immigration Department.

Dress Code for Competitors

- **Competition** The required uniform for the competitors is a traditional, formal kitchen uniform. This includes chef's hat (toque), white jacket, black or black-checked pants, white apron, and neckerchief. Competitors without the required uniform will have marks deducted from their final score. The host country will supply the jacket for the competition; the competitor must supply other uniform items. There must be no personal identification on the uniform.
- **Dinners** The competitors will be presented with a formal jacket, which they will wear at the official dinners. Black chefs' pants, or dress pants, neckerchief or tie, and toque must be worn with the jacket.
- **Other events** It is the responsibility of the competitor to dress in a manner that reflects the professionalism and ideals of the Chaîne des Rôtisseurs. Competitors should be sensitive to the generally accepted dress of the host country.

Kitchen Tools

Cost of transportation of the tools to the event is the responsibility of the competitor and/or his/her Bailliage. Please be aware that airlines can refuse to transport luggage containing items they determine to be hazardous.

Recipes, menus or any other printed material is not permitted in the competition.

Acceptable Hand Tools for Competitors

- Knives
- Mould, Ring
- Cutters
- Vegetable Peeler
- Skewer (only for the cooking)
- String
- Acetate (clear plastic strip)
- Parchment paper (not transfer)
- Spatulas (metal, rubber etc.)

- Piping bag (cloth, plastic) and tube
- Serving spoon, small
- Scoop (for fruits, vegetables)
- Oven towels
- Weigh scales
- Thermometer
- Silicone mats
- Graters
- Piping bottle

Non-Acceptable Hand Tools for Competitors

- Blowtorch
- Turning slicer
- Utensils (fry pan, sauce pan, oven pan)
- Mandoline (any type)
- Any container, plastic, metal, etc.
- Pasta machine
- Ice cream making machine
- Oven dish (for display)
- Transfer acetate or parchment paper for baking or chocolate
- Table cloth, napkins, linen
- Saucepan, roasting pans, bowls

Competition Rules and Protocol

Competitors must be familiar with the rules of the competition set out in this manual.

Guest Chef Observer

In order to give the opportunity of competition to aspiring chefs who are not quite ready to compete, the competition will allow one Jeune Chef to observe the competition, without competing. One Jeune Chef per competition may apply for this position, in writing, stating the reasons for requesting this position. A professional member in good standing must sponsor this Jeune Chef. All expenses are the responsibility of the participant. The written request must be received by the Chairman of the Jeunes Chefs Rôtisseurs Committee prior to August 1 of the year of the competition.

IV. THE JURY

Selection of the Jury

The Jeunes Chefs International Committee will select the members of the jury from applications received by prospective candidates. Professional tasting judges and professional kitchen judges must be working chefs (chefs de cuisine) with either a Maître Rôtisseur or Chef Rôtisseur grade in la Chaîne des Rôtisseurs.

The Conseiller Culinaire of the host country will act as the Chairman of the Jury.

All members of the Jury must be volunteers and be members in good standing of la Chaîne des Rôtisseurs.

Jury members and officials may not be sponsors, companions, or employers of a competitor.

The Jury must include the following:

- 1 kitchen supervisor and 3 kitchen judges, all professional chefs de cuisine, employed full-time in a culinary establishment
- 9 tasting judges, professional chefs de cuisine, employed full-time in a culinary establishment
- 1 Assistant Kitchen Supervisor to work with the Kitchen Supervisor (must be a professional)

It is preferable that Jury members are chosen from the international professionals and officers attending the Grand Chapître. It is recommended that only two jury members from each country may be present on the jury, except in the case of the host country, which may have more than two representatives on the juries.

The Chairman of the Jury may not participate in the judging. He may appoint an officer of the Conseil National to fulfill the role of Chairman of the Jury; however, this appointee must be a professional.

Jury members are responsible for their own expenses.

Expectations

Jury members are expected to be impartial and fair in their adjudication. Jury members should excuse themselves if for any reason they are unable to fulfill their duties of impartiality. As this is a competition to encourage professional conduct from our young competitors, it is expected that jury members exhibit exemplary professionalism and courtesy.

Dress Requirements

The host country must provide one chef's jacket for each member of the Jury to wear during the competition.

Professional Jury members must wear a traditional, formal kitchen uniform and Chaîne ribbon. This includes chef's jacket (supplied), black or black-checked pants, white apron, and neckerchief.

Duties Prior to the Competition

Members of the Jury are welcomed the day before the competition by the President of the Competition, the President of la Chaîne des Rôtisseurs, the Bailli Délégué of the host country, and the Chairman of the Jury.

At this event, the Kitchen and Tasting Juries will be briefed by the President of the Competition and the Kitchen Supervisor on the rules of the competition, and the protocol of the judging criteria. The Jury will then participate in a tour through the competition facility.

The kitchen judges will also participate in the briefing for the Jeunes Chefs competitors. This briefing will be presented by the President of the Competition and the Kitchen Supervisor.

Duties at the Competition

- The Jury must arrive at the competition at the time specified by the Chairman of the Jury.
- Jury members are not permitted to carry mobile phones during the day of the competition.
- Jury members must strive to judge objectively and professionally. They must not be able to distinguish the work of the competitors nor have seen them at work.
- Jury members are not permitted to assist the competitors in any way nor are they permitted to give advice to the competitors before or during the competition
- The ingredients in the black box are confidential until the day of the competition. Any competitor, judge, other official, or any other person with knowledge of the black box not respecting this confidentiality will be dismissed from the competition, as will be the competitor from his country.
- The strictest anonymity must be observed until the announcement of the result.

- The tasting judges must be seated before the first course enters the judging area, and may only discuss the technical aspects of the courses during the competition with other members of the Jury.
- The jury is required to stay after each competition for a discussion session with the competitors, and to attend the awards dinner.

V. THE COMPETITION

Who May Attend

Only the competitors, the Jury, and other designated officials may attend the competition.

The competitors must attend the competition and briefing alone, or with a maximum of one other person (Companion, Translator).

Preserving Anonymity

The competitors will only be known to the tasting judges by their competition number, and to the kitchen judge, their first name.

The members of the judging panel must not be able to distinguish the work of the competitors nor have seen them at work. The strictest anonymity must be observed until the announcement of the result.

Competitors, judges or anyone involved at the competition are not permitted to carry mobile phones during the day of the competition.

Translators

- If the competitor requires a translator for any other language, this will be the responsibility of the competitor's national Bailliage.
- The list of black box ingredients will be translated into the competitor's home language, at the expense of the host country.
- Translators are not permitted in the competition area during the preparation of the courses.
- Translators are required to leave the area immediately after the menu has been translated, but may remain in the culinary school to assist their competitor, if called upon.
- The President of the Competition must approve additional assistance by a translator.

Before the Competition

- The President of the Competition and the Kitchen Supervisor must inspect the competition venue and all equipment at least two days prior to the competition. All ovens to be tested at this time.
- Competitors and Jury members must view the competition venue at least one day prior to the competition. At this briefing session:
 - numbers will be drawn for the order of the competitors in the competition
 - the morning and afternoon sessions will be drawn the day before the competition
 - the order of each session will be drawn when the competitors arrive at the competition venue on the day of the competition
 - the competitors and the jury will review the competition rules
 - the competitors and the jury will tour the competition venue
 - competitors must be able to view all equipment during the tour of the competition venue
- The Host Country will ensure that two servers will be assigned to each competitor for the purpose of serving the presentation plates to the Tasting Jury.
- The Host Country will ensure that one person will be assigned for each Tasting Jury table to assist with supply of cutlery, water, and other supplies for the Jury during the competition.

During the Competition

- Each competitor will receive an identical black box, permitting them to compose a menu of their choice to be prepared for four people, consisting of:
 - Appetizer
 - Main course
 - Dessert
- While examining the black box, competitors will have 30 minutes to write out a three-course menu, in their home language, or English or French. If written in a language other than English or French, the competitor's translator must translate it to English or French.
- The menu must be prepared for four persons within 3.5 hours. The total time for the menu and preparation is 4.0 hours.
- During the menu-writing period, the President of the Competition and Kitchen Supervisor will inspect all competitors' toolboxes. Only approved tools will be permitted to be taken into the kitchen area.
- Each competitor must prepare one complete course to be presented every 15 minutes, according to the official schedule.
- Servers will be assigned to carry the plates from the kitchen to the Jury Room, and back to the dishwashing room when the tasting of each course is finished. Two non-exclusive servers per competitor will be required.
- One person per jury table will be required to reset table with cutlery, water etc on an ongoing basis.
- The Tasting Jury will be divided into three groups of 3. Each group of 3 will be assigned a round table where the plates will be presented to them. The location of the plates on each table will be marked with the Competitors' numbers.
- Division of the judging panel:
 - Appetizer: 1 plate should go to each of three groups of three judges
 - Main Course 1 plate should go to each of three groups of three judges
 - Dessert: 1 plates should go to each of three groups of three judges

One plate of each course will remain in the room for the Jury if necessary, and for the photographer.

Each jury member will taste each course.

The time between courses is 15 minutes; however, the plates will be removed from the Jury tables at 13 minutes in order to make room for the next course.

Plates will not be presented early.

- The members of the Kitchen Jury are not permitted to have conversations with the competitors, unless they are of a technical nature concerning the competition. If there are any questions, the Kitchen Jury will defer any decisions to the Kitchen Supervisor.
- The competitors may not be interviewed during the competition.
- Videographing the competition is allowed at the discretion of the President of the Competition provided no disturbance of the competitors take place.
- The jury score sheets will be collected during the mid-day break, and returned to the jury members when the competition begins in the afternoon.

After the Competition

- All competitors will remain in the kitchen until dismissed by the Kitchen Supervisor.
- The Jury is required to stay after each competition for a discussion session with the competitors.
- Plates photographed at the morning session should be left on display for the afternoon jury.

- A de-briefing session will be held the morning of the day after the competition for all competitors and jury members. The session is intended to assist the competitors with the results of the competition and their individual performance.

Appeals

- Decisions made by the Jury are final.
- No changes or appeals are allowed, based on the culinary judging.
- Appeals may be made to the Chairman of the Jeunes Chefs Rôtisseurs Committee, based on protocol or procedure that allegedly deviates from the official rules.
- This appeal must be made in writing, and received by the Chairman no later than three days after the competition date.

VI. BLACK BOX

The black box of ingredients is essential to the theme of the competition. It should be comprised of ingredients that give the competitors a challenge, and be enough to test the abilities of the Jeunes Chefs at their technical level or slightly higher. In addition to skills testing, the competition also exists for educational purposes.

- There must be one black box for each of the competitors, one black box for display during the menu-writing phase, and one black box for display to the Jury. In case of two juries, there must be one black box for the second jury.
- Proportions allowed correspond to the production for four people (appetizer, main course, dessert).
- Each black box must be identical (quality and quantity of ingredients).
- The ingredients in the black box are confidential until the day of the competition. Any competitor, judge, other official, or any other person with knowledge of the black box not respecting this confidentiality will be dismissed from the competition, as will be the competitor from his country.

Selection of Black Box Ingredients

- The Conseiller Culinaire (or his appointed official) of the host country will prepare the list of items for the black box for the international competition. The International Jeunes Chefs Rôtisseurs Committee must approve the black box ingredients, and this list must be submitted to the Chairman of the Committee no less than forty-five days before the date of the competition.
 - The ingredients must be well researched
 - The ingredients must be listed both with their local name and their international name
 - The Black Box should refrain from using very unique and rare produce found only in the host country that have no culinary value
 - Information on the host country, its culture, regional food specialties and climate should be available to the competitors either on the host country website, or in an information brochure sent to each of the competitors
- The designer of the black box must be culturally aware of other countries' customs and religions as they affect the candidates.
- a portion of the black box ingredients are to be food items of local origin with culinary value
 - local ingredients may be mandatory if they are available for purchase internationally
 - ingredients exclusive to the host country must be listed as optional
 - one meat and one fish or shellfish need to be mandatory
 - one meat and one fish or shellfish need to be a local specialty item and optional
 - offal or sweetbreads may be included, neither mandatory

Identification of Black Box Ingredients

- The list of ingredients of the black box must be presented in writing to the competitors in each competitor's home language and English

- The list of ingredients of the black box must be presented in writing to the members of the Jury in English and French

Use of Black Box Ingredients

- Use of selected items in the black box will be identified as mandatory; use of items not identified as mandatory is optional.
- It is not required to use mandatory items in their entirety, but at least 50% of each mandatory item must be used. If a mandatory item is not used in the presentation, 50% of the product utilization marks will be deducted by the Kitchen Judges.

Use of Ingredients not in the Black Box

- Competitors may only use black box ingredients or products designated for competitors' use at their cooking stations.
- Competitors using any other products will be expelled from the competition.

Additional Black Box Considerations

The black box must be accurate. The amount of a particular ingredient supplied to the competitors must correspond exactly to the stated quantity on the list of ingredients.

Common Table

A limited common table will be used in the competition to supply the competitors with various ingredients not included in the black box. These ingredients are available to the competitors as required, however it is important to note that ingredients taken from the common table and not used will be considered waste, and points deducted accordingly.

VII. JUDGING CRITERIA

Each dish will be judged upon the following:

Taste.

- Balance of four basic tastes.
- Maximum 15 points, awarded by tasting judges
- Flavours must work in harmony; no over-powering flavours
- Appropriately seasoned food
- Avoid competing flavours on the plate
- Accurately cooked food items
- Hot foods must be served hot, and cold foods must be served cold
- The textures must reflect the cooking technique

Presentation

- Maximum 5 points, awarded by tasting judges
- Judges will be looking for visually appealing presentations that show creativity and innovation. Each entry must show a proficiency of skills using: contrasting or complementary colors, shapes, flavours, sizes and with a variety of mediums while maintaining consistent portion sizes
- The portion must be appropriate to the dish
- Pay attention to nutritional quality, variety, balance (protein and carbohydrate), and moderation
- Strong visual impact and harmony of colours
- Clean plates

- Meat and vegetable juices should not make a dish look unappetizing.
- Sliced meats should be presented properly, arranged in order and size
- Points will be deducted for vegetables that are not cut/turned uniformly, or do not correspond with the description on the menu.
- Plate arrangements should be practical yet appealing, and should comply with the current industry trends
- Deductions will be made for
 - inconsistent portioning
 - disproportional sauce and garnishing to main piece
 - direct plagiarism from culinary publications
 - unappealing presentations
 - dressing the rims of the plates

Originality.

- New creation of dishes and preparation of food.
- Maximum 10 points, awarded by tasting judge
- Primarily based on the originality of the artistic work and the degree of difficulty and effort

Kitchen Technique

- Maximum 150 points, awarded by kitchen judges
- **Cooking technique**
 - Judges will be looking for professional classical techniques and skills that include cutting, cleaning, slicing, cooking, carving, layering, assembling, piping, decorating, and any aspect of the entry that includes uniform workmanship or manual dexterity. Each entry must show proficiency of skills and cooking techniques with a variety of mediums.
 - Skilful use of hand tools
 - Using the correct tool for the job
 - Preparing and cooking food with accepted techniques
 - Use appropriate cooking method for the food item selected
- **Organizational skills**
 - Having available a detailed plan, outlining the tasks to be accomplished in the time allowed
 - Having a well organized work environment (table, stove and storage areas)
 - Efficient and systematic time management
 - Completing the set tasks in the allotted time
 - Table is kept clear of essentials
 - Correct storage of products
 - Correct storage of tools
- **Product utilization**
 - Reducing waste to a minimum, including excess product taken from the common table
 - Maximizing the use of all products
 - If a mandatory item is not used in the presentation, 50% of the product utilization marks will be deducted by the kitchen judges.
- **Professionalism.**
 - Judges will be looking for professional skills including demeanour, attitude, uniform, behaviour, respect of fellow competitors, and respect of jury and competition management.
 - Being well groomed and dressed appropriately
 - The required uniform for the competitors are chef's hat (toque), white jacket (supplied), black or black-checked pants, white apron, and neckerchief. Competitors without the required uniform will not be permitted to compete.
- **Sanitation**
 - Working cleanly especially during food transitions (meat to vegetable to dairy)
 - Storing foods safely

- Avoiding poor hygiene practices
- Safe use of tools and equipment
- Cutting boards are clean
- Toolbox is clean and sanitary inside
- Correct use of towels and aprons
- Competitors must clean their working areas before leaving kitchen. This will be inspected by kitchen judges and points will be deducted for untidiness.
- **Timing**
 - In case of a delay in the presentation of a course, one point will be deducted from the competitor's score for every minute late.
 - Competitors who accumulate more than 30 minutes in late time during the competition will be asked to withdraw from the competition, at the discretion of the President of the Competition

VIII. RESULTS

Documents and judging sheets used by members of the Jury during the competition remain the property of la Chaîne des Rôtisseurs, which will hold them as a record of the competition. These documents will not be distributed to the competitors or any member of la Chaîne des Rôtisseurs. These documents must be given to the President of the Competition, then sealed and sent to the Siège Mondial in Paris.

Results are announced at a ceremony attended by the competitors, the Jury, the media, all interested members, and other guests by invitation of the host Bailliage.




The President of the Competition announces the results. The President of la Chaîne des Rôtisseurs or his nominated representative of la Chaîne des Rôtisseurs assists him in presenting the awards.

The President of the Competition may publish the results of the competition to the media before this ceremony, in strictest confidence until the results are announced to the competitors.

IX. AWARDS

An awards dinner following the competition is recommended, but is not mandatory. If it is not possible to hold a separate awards dinner, the Jeunes Chefs awards must be presented in an appropriately elegant fashion, immediately following the induction ceremony. The President of the Competition officiates at the awards ceremony.

All trophies and awards are provided by la Chaîne des Rôtisseurs Siège Mondial, through the Jeunes Chefs Rôtisseurs Committee. All competitors will receive the following awards, regardless of standing:

Competition Diploma of la Chaîne des Rôtisseurs
One year Rôtisseur membership in la Chaîne des Rôtisseurs
Bragard Chef Dress Jacket 
Wüsthof kitchen knife  **WÜSTHOF**
Chefs-Hat Inc. Chef Working Jacket 

Medal winners will also receive the following prizes:

First Place

**Arthur Bolli Memorial Trophy
Gold Medal of la Chaîne des Rôtisseurs
le Cordon Bleu Académie d'Art Culinaire de Paris Prix Scholastique
Wüsthof knife attached case **

Arthur Bolli (1906–1983), was a Swiss Chef. He held the position of Chairman of the Committee of Professional Members, and was often a member of the Jury during international competitions. Chef Bolli created the "black box" for the culinary competitions. Chef Bolli was elected to the Conseil Magistral in 1962. In 1974, he was promoted to Chargé de Missions of the Bailliage of Switzerland, then to Conseiller Culinaire in 1975.

To maintain the tradition of Arthur Bolli, the Bailliage of Switzerland created a trophy, which remains in the office of the Chaîne des Rôtisseurs in Paris, where it is engraved with the name of the winner of the Concours International des Jeunes Chefs Rôtisseurs. A miniature trophy is awarded to the competitor.

Second Place

**Gaston-Landry Panuel Award
Silver Medal of la Chaîne des Rôtisseurs
Wüsthof 3-piece knife set **



Mr. Gaston-Landry Panuel was the first Bailli from Provence. A restaurant owner, he managed a hotel and restaurant in Montigny. He also managed a restaurant in Marseille, on the old port of la Rascasse. Mr. Panuel was the organizer of the Concours National Français in Paris, 1974 through 1976.

For many years, Gaston-Landry Panuel has been a member of the Conseil Magistral, Vice- President Délégué of la Chaîne, and Grand Conseiller Culinaire. He is now a member of the Conseil d'Honneur.

Third Place

**Jean Valby Trophy
Bronze Medal of la Chaîne des Rôtisseurs
Wüsthof 2-piece knife set **

In 1950, three gastronomes, Curnonsky, Elected Prince of Gastronomes, Dr. Auguste Becart, and Jean Valby, and two professionals, Louis Giraudon and Marcel Dorin, met in Paris and decided to revive the form and tradition of the Chaîne by restoring the pride of culinary excellence lost during a period of wartime starvation. The Chaîne des Rôtisseurs was re-incorporated and the coat of arms of the ancient Guild was restored to the Fraternity.



BRAGARD



WÜSTHOF 

APPENDICES

Appendix I

MANDATORY MINIMUM REQUIREMENTS

Room Requirements

- Waiting room for Jeunes Chefs Rôtisseurs
 - Stocked with coffee, water, and juice, plus a small snack
- Writing room, for Jeunes Chefs Rôtisseurs to write menu
 - Sufficient chairs and desks for each competitor
 - Pens and blank paper
 - Clock (not digital)
 - Sample black box with the list of black box ingredients in the language of each competitor
- Administration office for competition
 - Used to translate and type the menus, and tabulate the score sheets
 - A cooking dictionary must be available
- Room for tasting judges
 - Cutlery for each judge
 - Napkins, coffee, water, and juice
 - A black box, with items listed in French and English
 - Three round tables, capable of sitting three judges comfortably, with room for cutlery and the food plates.
- Kitchen for the competition, in addition to required kitchen setup (below)
 - Table and chairs for kitchen Jury members
 - Coffee, juice and bottled water for kitchen judges, plus a snack for lunch
 - Clipboards, score sheets, and pens for Jury members
 - Each station to be identified with a large number
 - Clock or clocks visible to all competitors (not digital)
 - Bottled water for competitors
 - First aid kit and medical assistant trained in first aid
- Display Room, for viewing the completed plates after the competition, and for the photography of these plates during the competition.

Required Kitchen Setup

- **Individual equipment, per competitor**
 - Gas or electric stove with 4 burners and an oven
 - Stainless steel working table with sink
 - Additional stainless steel working table
- **General Equipment**
 - Refrigerator space (at least three shelves per competitor, 45cm x 65cm)
 - Freezer space (at least one shelf per competitor)
 - Hand blender (at least 1 for 2 competitors)
 - Food processor (at least 1 for 2 competitors)
 - Mixer with whisk, paddle (at least 1 for 3 competitors)
 - Ice cream machine (at least 1 for 3 competitors)(optional)
 - Kitchen scale (at least 1 for 2 competitors), **in grams and ounces**
- **Small Equipment, per competitor**
 - Large cutting board
 - 2 strainers, different sizes
 - 1 Chinois
 - 3 mixing bowls, different sizes
 - 10 small bowls or containers (plastic is acceptable)
 - 1 metric measuring pitcher
 - 2 large kitchen spoons

- 1 rolling pin
 - 2 wooden spoons
 - 2 large whisks
 - 2 small whisks
 - 3 baking sheets 45cm x 65cm
 - 2 large sauté pans
 - 2 smaller sauté pans
 - 1 non-stick sauté pan
 - 1 2 -litre sauce pan
 - 1 4-litre sauce pan
 - 1 1-litre sauce pot
 - 1 pepper mill
 - 1 plastic stretch film
 - 1 aluminum foil
- **Cleaning and General Equipment, per competitor**
 - Trash bin
 - Scouring pads
 - Liquid hand soap
 - 1 roll paper towels
 - Liquid dishwashing soap
 - Dish towels

Plate Requirements

Plates must be white, without markings or decoration, **round**, and only of the following sizes:

Type of Plate	Size in inches	Size in centimetres	Quantity
Appetizer	10" – 12"	26cm – 32cm	4 per competitor
Main course	12"	32cm	4 per competitor
Dessert	10" – 12"	26cm – 32cm	4 per competitor
Optional additional deep dish plate	Not greater than 12"	Not greater than 32cm	4 per competitor

Administrative and Miscellaneous Requirements

- File folder for every Jury member, containing:
 - The final menus
 - Tasting Judge Scoring Form **OR** Kitchen Judge Scoring Form
 - Writing paper/pad
 - Composition of the black box, in English and French
 - List of the Jury members
 - Rules of the competition
 - Time schedule sheet
- File folder for each competitor, containing
 - Writing paper/pad
 - List of the ingredients in the black box, in his/her home/preferred language
 - List of the equivalent grams/pounds, Celsius and Fahrenheit
 - Rules of the competition
 - Time schedule sheet
 - A pen
- File folder for President of the Competition containing

- Final menus
- Writing paper/pad
- List of the ingredients in the black box, in his/her home/preferred language
- List of the competitors, without their allocated numbers
- List of the Jury members
- Rules of the competition
- Time schedule sheet
- Additional items required for the competition
 - Large clocks
 - One kitchen clock will be designated by the Chairman of the Jury as the Official Timing Clock. This designation must be made known to the Jury and the competitors.
 - Additional clock, in the kitchen, visible to all competitors
 - Additional clock, in the tasting area
 - Clocks must be synchronized with the official clock in the kitchen.
- Calculator for each jury member

APPENDIX II

SUGGESTIONS FROM PREVIOUS HOST COUNTRIES

Competitors

- *Distribute name tags to competitors upon their arrival*
- *Arrange a tour of a local supermarket so competitors can get a feel for the local produce*
 - *Schedule a free night where competitors can explore the city*
 - *Distribute numbered badges to competitors for the competition*
- *Recruit young cooks from the local cooking school to act as volunteer hosts*
 - *Host an evening where competitors meet local Bailliage members*
 - *Inform the local media of the competition*
 - *Consider giving souvenir gift to competitors*
 - *list of competitors sent out to all competitors in August*
- *bring in students from language schools to act as volunteers to assist with competitors who are not fluent in English or French*
 - *competitors should be transported to and from the airport*

Jury

- *Include professional kitchen Jury members in the Jury briefing*
 - *Include previous national winner as a Jury member*
 - *Recognize Jury at awards dinner*

Awards Dinner

- *Ensure all competitors are recognized for their efforts*
- *Ensure major sponsors are recognized for their assistance*
- *Ensure all jury members are recognized for their assistance*