

**CHAÎNE DES RÔTISSEURS**  
**Jeunes Chef Rôtisseurs**  
**MANUAL**  
**THE UNITED STATES OF AMERICA**  
**2015**





## TIME LINE

### **January 31, 2015**

Final day to post the date and location of regional competitions for 2014/2015 with the Conseiller Culinaire et des Professionnels National and Chaîne office. Also, please review your posting for accuracy after it has been posted to the Web site by the administration.

### **April 15, 2015**

Complete regional competitions and submit winning chef's personal information with completed application to Conseiller Culinaire et des Professionnels National and Chaîne office.

### **June 11-13, 2015**

#### **National Competition**

Le Cordon Bleu, 1451 Center Crossing Rd, Las Vegas, NV 89144

### **September 11, 2015**

#### **International Competition**

Bank Center, Szabadsag ter 7. 1054, Budapest, Hungary

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## MISSION STATEMENT

*The purpose of this competition is to encourage and promote the culinary expertise of young Chefs under the age of 27 by exposing them to a competitive environment with their peers. This competition will offer the opportunity for the Jeunes Chef Rôtisseurs to showcase their talents and creativity in a fair, unbiased, and professional forum.*

## GENERAL ORGANIZATION

### **Name**

The name of the competition shall be **The United States Jeunes Chef Rôtisseurs Competition**. The competitors are referred to as **Jeunes Chef Rôtisseurs** or **Jeunes Chefs**. In order to protect the importance and prestige of the competition, in both a national and international forum, all printed material needs to comply with the style exhibited in this Manual. For the purpose of consistency all regional competitions must comply with this Manual. All competitors must be sponsored by a Bailliage in the same specific Chaîne region in which the competitor is participating.

### **Competitors**

In order to attract the highest quality potential competitor to the regional competition all young chefs, intending to participate, must be interviewed and must qualify per the criteria outlined herewith.

The sponsoring Bailliage's Conseiller Culinaire must interview the potential competitor and ensure that he/she is familiar with the mystery box competition system and has prepared several mystery box events before the actual competition. This can be delegated to another Chef in the community, but it cannot be the chef of the current employment place of the competitor or an instructor at the school of the competitor, should he/she be a student chef. If none of the above chefs are available, the interview must be completed by the Conseiller Culinaire Provincial of the region. It is imperative that the competitors have previous experience and possess a very strong understanding of competition cooking. Prior competition participation such as involvement with the ACF junior Olympic programs is very helpful. We have to attract the highest qualified individuals in order to compete well on the national and international level. A competitor must be employed by a Chaîne chef at a restaurant or hotel or be a full-time student at a school with one or more instructors who are Chaîne members. Every year the competition is getting fiercer and we need to send the best!

## **General Regulations**

Each Jeunes Chef Rôtisseurs regional event needs to take place in the calendar year of the national and international competition and be completed with results submitted by April 15, 2015. One regional winner will be selected to represent their respective region at the National competition. Any competitor cannot participate in a regional or in the national competition more than three times. Only one competitor will be selected to represent the United States at the International competition. This is a one-time selection.

The International competitor must have won his/her Regional and National competition in the calendar year of the International competition.

Any young Chef applying to enter a regional competition may not be older than twenty-seven (27) by September 1<sup>st</sup> of the calendar year in which they would compete in the International competition (i.e. 2015). The competitor must be either a born citizen of the US, a naturalized citizen, or have a Certificate of Residency allowing him or her to legally work in the US that shows that he/she has been a resident of the US for at least three years prior to September 1 of the year of the competition. Again, the competitor must be sponsored by a Chaîne Bailliage in his/her region.

The International competition will take place in **Budapest, Hungary on September 11, 2015**

Regional competitions must be organized in a manner consistent with the rules as set forth in this National Competition manual. This will ensure a fair contest and the greatest chance of success for a competitor reaching the podium at the International competition.

## **Competition Manual**

This manual shall be used exclusively to determine the official policies for the regional and the national Jeunes Chef Rôtisseurs competitions. The manual may be amended once a year by the Conseiller Culinaire et des Professionnels National, with input of the members of the Culinaire and Professional Committee.

The latest version of this Official Competition Manual is on line and available for download in the national web site.

<http://www.chaineus.org> click on Outreach, click on Jeunes Chefs Competition to find this Manual at the bottom of the page and download this manual.

## **CULINARY COMPETITIONS**

### **Regional and National Jeunes Chef Rôtisseurs Competitions**

The Culinary and Professional Committee, comprised of the Vice Conseiller Culinaire et des Professionnels National as well as all ten Conseillers Culinaires Provinciaux, will officially meet every year at the Grand Chapitre and occasionally over the phone in conference when appropriate. At that time the competition manual and regulations will be discussed for the upcoming year competition. The Conseiller Culinaire et des Professionnels National will insure that any changes are communicated to the Conseillers Culinaires Provinciaux and Baillis Provinciaux for all ten regions and to the Chaîne National office for posting on line. It is the responsibility of the regional officers to access the manual, review and adhere to it.

The Baillis Provinciaux and Conseillers Culinaires Provinciaux will be responsible for applying the rules and regulations as set forth in the manual for all regional competitions and no deviations are permitted.

It is strongly recommended that all individuals selected as judges also access the manual and familiarize themselves with the rules and regulations prior to attending a regional or national competition.

### **Competition Requirements**

It is recommended, as much as possible, that the regional competition be scheduled in concurrence with a Regional Assemblée. If that is not possible than at least a daylong event and dinner, involving the nearest Bailliages, should be convened. A large participation of members at the Awards dinner shows how much the membership cares to support the young chefs and their efforts.

The Jeunes Chefs Rôtisseurs awards must be presented in an appropriate manner. The Bailli Provincial is responsible for the overall event and the Conseiller Culinaire is responsible for the judging and officiating at the competition. The Bailli Provincial with the help of the Conseiller Culinaire Provincial will command over the awards ceremony prior to the award dinner. If it is not possible to hold a lunch or dinner for the awards ceremony, then it may immediately follow the competition, although every effort must be made to organize an award dinner event. The national competition will be part of a National organized two night three day event and the Awards dinner the highlight thereof. The details of this event will be distributed to all members of the national council including sign up material well in advance of the event weekend.

Please note that the members of the culinaire and professional committee as well as the Conseiller and Vice Conseiller Culinaire et des Professionnels National are available to assist the individual regions with their competition needs.

## **Hosting a Competition**

The host location must abide to all competition rules and regulations as provided in the competition manual. Hosting a Regional or National competition requires the support of the regional officers, local officers and membership. The financial burden of the competition, as it concerns the purchase of items for the mystery box and other related items necessary to have at the venue is largely borne by the venue and the organizing region. A small amount of money is available from the national office but the funds are very limited. Please make sure you take this into consideration when organizing the financial aspects of your regional event. There are a great number of duties, many of which need to be filled by volunteers. Duties include, but will not be limited to, the following:

## **Personnel - Requirements**

Transportation Management

Registration Management

Competition Logistics that focus on:

- Kitchen helpers from the culinary program at the competition venue at least one per competitor and three runners for the service of plates
- Mystery basket and par stock listing, could be sponsored by local vendors used by Chaîne chefs and the venue
- Appointment, instructions and management of judges
- Media coverage
- Organization of awards ceremony and or dinner
- Communication and timely notifications to national office and Conseiller Culinaire et des Professionnels National

## **FINANCIAL RESPONSIBILITIES**

### **Regional**

While it is strongly recommended that you find and secure funding on your own, the Chaîne National Budget will reimburse a regional site for a regional competition. This coverage is for expenses related to the mystery baskets and other directly related food items, with a maximum of 6 competitors. Financial assistance for overnight stays and meals is not available and funds must be generated locally for such expenses. Requirements to fund food cost for mystery basket and other items over 6 competitors or additional financial support needs to be addressed to the Conseiller Culinaire et des Professionnels National and will be reviewed on an individual basis, prior to the competition. Provisions to request such funds to cover mystery baskets and other food items must be established in advance of the competition so that funds can be allocated appropriately in time. Remember funds for travel and overnight accommodations are the responsibility of the sponsoring Bailliage of the competitor. Please keep the competition financially self-sufficient with the assistance of your professional hotelier members and local vendors known to all your chefs in the community.

## **National**

The Chaîne National Budget assumes the financing of the competition. Expenses will include, but will not be limited to, the following:

- The 10 competitors' round trip transportation from their home city, accommodations, transportation and meals for the competitors during the competition and related events. All accompanying family and friends must cover their own expenses.
- Round trip transportation, accommodations and all meals for the Conseiller Culinaire et des Professionnels National, and his appointed event coordinator, who must be a member of the Culinaire and Professional Committee.
- Judges are invited to the awards ceremony and have the option of bringing a guest as consideration for their time and efforts.
- Set-up and par stock of the competition venue over and above normally used items
- Mystery Basket ingredients
- Stationary, signage and related expenses as directly related to conducting the competition and under the approval of our Executive Director.

## **Marketing and Advertising**

Local and regional officers and especially the Chargé de Presse Provincial with the help of the Vice Chargé de Presse of the local Bailliage need to be involved in the planning and media coverage. Local, regional, and national media outlets should be receiving a notice and are encouraged to attend. Additionally, a press release should be sent pre and post competition to the appropriate media. This can and will help to expand the prestige of the competition, the Chaîne organization overall and particularly attract new professional members.

## **Fundraising and Sponsorships**

An all-out effort must be made to seek sponsorships for extra awards and give-aways to the competitors. It is also very helpful to get sponsorships for wine at dinner and produce for the mystery basket and pantry of the competition. This is of particular importance to the national competition.

# MANDATORY MINIMUM REQUIREMENTS

## Room Requirements at the competition venue

**Waiting Room**, for the young Chefs while they wait for their turn to start the competition. This room has to be quiet and stocked with coffee and water

**Writing Area**, for the young Chefs, must be separate from the waiting room and not visible by the other contestants. This is where they are presented their mystery basket and an area to write their individual menu. There should be sufficient chairs and desks, pens and blank paper, an official menu form for each competitor, a clock (not digital), synchronized with the official kitchen clock, (not digital), and a cooking dictionary.

**Administration Room**, that is secure and to be used to tabulate the score sheets.

**Tasting Judges (Jury Room)**, for evaluation of the individual plates must be secure from contestants and visitors. The room needs to have cutlery for the judges, napkins, water, pencils, blank paper, official scoring sheets for each competitor (pre-numbered), calculators, mystery basket list for each judge, plate review area (clearly marked), and a plate photography area or section. There need to be 4 culinary professional tasting judges. You may engage up to 6 judges if your area has sufficient voluntary professionals who will participate. These judges should preferably have previous judging experience with either the Chaîne or the ACF but must not necessarily be members of the Chaîne although preferred. The Professional Jury members will wear Chefs coats. They will be seated at two separate tables Seated two to a table. This arrangement must prevent the judges from communicating together during the judging. It is important that neither judge has the opportunity to take hints from the other to preserve a truly independent judgment; it is strongly recommended that no exchange of ideas or judgment between judges takes place. A separate table is set up for the display of all the plates prepared by the competitors. This is also helpful sometime for a re visit by the judges prior to rendering their scores.

**Kitchen judges and Manager**, there is a need for 2 kitchen judges, who preferably are culinary instructors, and 1 kitchen manager who must be a culinary instructor at the venue and familiar with the kitchen and all equipment. Their duties will be addressed in the following pages.

**Media/Viewing Table**, a table, clearly marked with the numbers of the individual contestants, and secured from the jury room view. The individual plates are delivered to this area after they have been photographed and released from that area. A seasoned Chargé de Presse or preferably a professional photographer is to be on hand for shots of every plate that is produced as well as action shots in the kitchen during the competition.

**Kitchen or Kitchens**, need to have water for the kitchen judges, helpers and young Chefs, a clock visible (not digital) to the competitors, each station identified with a large number and the Chaîne logo, a first aid kit, and a plan for medical assistance, if needed. Kitchen setup should include individual equipment:

- Gas stove (preferred) with 4 burners and an oven, a stainless working table with an accessible sink for each competitor
- Refrigerator space (at least three shelves per competitor)
- Freezer space (at least one shelf per competitor)
- Hand blender (at least 1 for 2 competitors)
- Food processors (at least 1 for 2 contestants)
- Mixer with whisk and paddle (at least 1 for 4 competitors)
- Ice cream machine (**optional, and stated prior to the start of the competition**). 2 per kitchen or 1 per 5 competitors.
- Kitchen scale (at least 1 for 2 competitors)
- Small kitchen equipment in sufficient quantity for each competitor:
- Large cutting board (one for each competitor is mandatory) a meat/fish/poultry board (each competitor), strainers of different sizes, chinois, mixing bowls of different sizes, small bowls or containers (plastic is acceptable), and recommend 10 per competitor, measuring pitchers, kitchen spoons, rolling pin, wooden spoons, large whisks, small whisks, baking sheets, sauté pans, non-stick pan, sauce pan, various sizes, sauce pot, pepper mill, plastic stretch film, aluminum foil, trash bin, hand sink, paper towels (one role per competitor), side towels, aprons, parchment, string, acetate (clear only), Optional (pasta machines, and must be in sufficient quantities for competitors and easily accessible).

The venue must provide, without charge, one kitchen assistant per competitor. They can only be used as runners to fetch items and general help; they cannot be involved in any direct cooking, food preparation or final plating. Any deviation from this will disqualify the competitor. In addition to the aforementioned helpers, 3 to 6 plate runners are needed for serving the plates to the jury and setting the display table.

Competitors **MAY BRING**, Knives, ring molds, cutters, vegetable peelers, blowtorch, skewer (only for cooking), small spoons, scoop, oven towels, piping bags with tips, spatulas.

Competitors **MAY NOT BRING**, cell phones, turning slicer, cooking utensils not found in the kitchen, mandoline (any type), recipes, pasta machines (supplied in the kitchen only), individual use ice cream machine, dishes for displaying courses, transfer acetate, formulas or drawings not developed during the 30 minute menu writing period, and any tool that the Conseiller Culinaire et des Professionnels National determines to give an individual an unfair advantage for the competition.

**The contents of the competitor's tool box will be checked by the Kitchen Judge at the start of the competitor's time slot in the menu writing room.**

# JUDGING CRITERIA

## The Competition

Each competitor is to receive an identical mystery basket, permitting them to compose a three-course menu of their choice prepared for four (4) people, consisting of individual plates for Appetizer, Main course, and Dessert. After examining the mystery basket, competitors shall have 30 minutes to write out a three course menu, and only after the 30 minutes have elapsed, be allowed to commence preparation at their designated kitchen station. They then have 3 hours to prepare the items and must begin the presentation to the Jury within their designated 30 minute window (10 minutes for each course, consecutively, and strictly timed) Timing summary 30 minutes to view the mystery basket and write a menu. 3 hours to prepare the dishes. 30 minutes to present the individual courses, in 10 minute increments.

## Mystery basket

In order to prevent an unfair advantage by an individual contestant over another, the mystery basket cannot be composed by anyone that has a relationship to a contestant in that competition. This includes any Chef, Chef Instructor, Restaurant Owner, Hotel Manager, Food & Beverage Manager or any professional member of the Chaîne. Any individual who has helped a contestant to get ready for the competition, regardless of his or her profession, is also excluded from the participation of the creation of the Mystery Basket and serving as a judge. Adherence to the above is of utmost importance and must be enforced by the Bailli Provincial with the help of the Conseiller Culinaire Provincial in your region. Best results are reached when the Conseiller Culinaire Provincial is the creator of the Mystery basket.

Competitors are to be furnished with a basket of identical foodstuffs. It is recommended to use 5 to 6 items with a good variety of proteins, starch, vegetables and fruit to develop and produce a menu of their choice for four people consisting of:

- Appetizer
- Main course
- Dessert

Each of the three courses will be judged independently by the following criterion:

### **Taste - Maximum 15 points**

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

### **Presentation - Maximum 5 points**

- Maximum 5 points, awarded by tasting judges.
- Judges will be looking for visually appealing presentations that show creativity and innovation. Each entry must show proficiency of skills using; contrasting or complementary colors, shapes, flavors, sizes and with a variety of mediums while maintaining consistent portion sizes.
- The portion must be appropriate to the dish and to the standard rules of nutrition.
- Strong visual impact and harmony of colors.
- Meat and vegetable juices should not make a dish look unappetizing.
- Points will be deducted for vegetables that are not cut or turned uniformly.
- Plate arrangements should be practical yet appealing and should comply with the current industry trends.
- Must use more than 50% of each mandatory food item.
- Deductions will be made for;
  - Inconsistent portioning
  - Disproportional sauce and garnishing to main piece
  - Unappealing presentations

### **Originality - Maximum 10 points**

- 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.

## **The Kitchen Judges**

These judges are charged with judging the “work process” of the competitors, the largest part of the overall judging rests with them. All plates will be identified by a sticker with the corresponding number of the competitor. These stickers may be of a different color to signify appetizer, main course and dessert. Kitchen judges do not converse with competitors or answer questions.

## **The Kitchen Manager**

This person is responsible for answering any questions that the competitors may have not regarding their cooking and preparation projects. The kitchen judges do not speak with or engage the competitors. The kitchen manger is also in charge of kitchen assistants, and together with the kitchen judges, must insure that the assistants do not directly prepare or plate any item used in the final presentation of a competitor. The kitchen manager will monitor the placement of the stickers on the individual plates to insure accuracy and anonymity. The Kitchen Manager does not score any of the competitors.

## **Kitchen Technique - Maximum 100 points**

Evaluation consists of the following:

### **Kitchen Techniques** .....Maximum 35 Points

- Judges will be looking for professional techniques and skill 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.
- Skillful 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** .....Maximum 15 Points

- 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)

### **Product Utilization**.....Maximum 15 Points

If a mandatory item is not identified and used in the presentation then the kitchen judge will deduct 5 points per item not used. The item in total does not need to be used, however at least 50% of the items must be used and portions not used must be identified and returned to the kitchen judge for inspection.

### **Professionalism** .....Maximum 20 Points

Includes demeanor, attitude, uniform, behavior, respect of fellow competitors, facilities and equipment, assistants, competition management, and judges. The required dress for the competition is chef's hat (toque), jacket, Chef's pants, apron, and professional kitchen shoes.

### **Sanitation** .....Maximum 15 Points

Proper sanitary preparation methods must be used at all times during the competition. Competitors must clean their work areas before leaving the kitchen, and returned to its pre competition condition. The kitchen judge will inspect 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 in an individual time slot. Monitored by the kitchen judge and deducted from their score. Competitors who accumulate more than 30 minutes in late time during the competition may be asked to withdraw from the competition. This is at the discretion of the Conseiller Culinaire & Professionnels National.

**Point Totals:**

<b>Four Tasting Judges x 90 each .....</b>	<b>360</b>
<b>Kitchen judges x 100 each.....</b>	<b>200</b>
<b>Maximum Points</b>	<b>560</b>

In the event of a tie, the winner will be decided upon review of each scoring category. The title will be given to the contestant with the highest score in taste; if still undecided, the highest score in presentation will be used.

It is recommended that Jeunes Chef Rôtisseurs Competitors start at 30 minute intervals, based upon the number of competitors. This time frame gives the judges sufficient time to evaluate the food presentations. Competition numbers are chosen by drawing prior to the competition during the orientation which precedes the competition either the afternoon before or immediately before the first starting time of the first competitor. All following times are dictated by the previously noted timetable. The other competitors will then send their dishes according to the timetable established which is 30 minutes after the previous competitor.

The supplies are the responsibility of the competition site in coordination with the Conseiller Culinaire et des Professionnels National, Bailli Provincial, Vice Conseiller Culinaire Provincial and any other officers of the local Bailliage. .

**Note: Plates must be white, without markings or decoration, round and of the following sizes: Exceptions to this rule may be made as long as all competitors have access to the same plate in example an oval, rectangular or triangular plate.**

Appetizer	10"- 12" /26-32 centimeters
Main Course	12"/32 centimeters
Dessert	10"-12"/26-32 centimeters
Optional:	Additional Deep Dish Plate (Not greater than 12"/32 cm)

**Stickers to label the individuals plates (competitor number, and course only) must be available for each contestant.** It is recommended to prepare the stickers in advance and have the Kitchen Manager distribute them in time for plating.

## RESULTS

An individual assigned by the Conseiller Culinaire Provincial or the Conseiller Culinaire et des Professionnels National should independently tabulate the competition scores. The Conseiller Culinaire Provincial or the Conseiller Culinaire et des Professionnels National assists in the tabulation. The results should be known only to the Conseiller Culinaire Provincial or the Conseiller Culinaire et des Professionnels National until the awards ceremony.

Documents and judging sheets used by members of the jury during the competition remain the property of the Chaîne des Rôtisseurs, and are to be held as a record of the competition by the Conseiller Culinaire Provincial or the Conseiller Culinaire et des Professionnels National. These documents should not be distributed to the competitors or any other individual associated or not associated with the competition. The Conseiller Culinaire et des Professionnels National can request these documents from the Conseiller Culinaire Provincial, if and when there is a dispute concerning the awards. Therefore, the Conseiller Culinaire Provincial or the Conseiller Culinaire et des Professionnels National should retain and seal the documents immediately following the final tabulation.

The results will be announced at an awards ceremony attended by the competitors, the Jury, media, all interested members and guests of the host Bailliage.

The Conseiller Culinaire et des Professionnels will announce the results and thank all participating officers and members for their assistance. At this time the check from the Chaîne Foundation is awarded to the representative of the competition venue for their scholarship fund. The award for a regional competition is \$ 5,000 and for a national competition \$ 25,000.

The 1<sup>st</sup> place winner's application form must immediately be sent to the National office and the Conseiller Culinaire et des Professionnels National following the competition.

Each regional winner will be contacted by the Conseiller Culinaire et des Professionnels National and the Chaîne National office to coordinate their attendance and participation in the national competition. If a regional winner is unable to attend, the Conseiller Culinaire Provincial may elect to send the 2<sup>nd</sup> place competitor to represent their region. This should only occur after consulting with the Conseiller Culinaire et des Professionnels National and the Bailli Provincial.

Each regional winner will be inducted into the Chaîne as a Chef Rôtisseur at the National Competition. The membership is for one year, and renewable at the current rates.

Each regional winner will be sponsored to attend the National Competition by the Regional Bailliage at the expense of the national Bailliage. Guests of the regional winners are responsible for their own transportation, hotel room and all other costs of

attendance. Every attempt will be made to accommodate these guests at events during the competition period, but contestants should understand space is limited. Contestants are encouraged to coordinate their guest's presence with the Conseiller Culinaire et des Professionels National and the Executive Director.

## **REGIONAL AWARDS**

Regional competitors will receive the following awards:

### **First Place**

- Silver Medal of la Chaîne des Rôtisseurs
- Competition Diploma of the Chaîne des Rôtisseurs

### **All Other Competitors**

- Bronze Medal of the Chaîne des Rôtisseurs
- Competition Diploma of the Chaîne des Rôtisseurs

You may award any additional price or gift if you so wish in addition to the above.

## **NATIONAL AWARDS**

All trophies and awards are provided by the Chaîne des Rôtisseurs through the Culinary and Professional Committee. All competitors will receive the following awards, regardless of standing:

- Competition Diploma of the Chaîne des Rôtisseurs
- One year national membership in the Chaîne des Rôtisseurs as a Chef Rôtisseur
- Bragard Chef Dress Jacket

**Medal winners will receive the following prizes.**

### **First Place**

- Crystal Winners Trophy
- Five years national membership in the Chaîne des Rôtisseurs
- Red Medal Chaîne des Rôtisseurs

### **Second Place**

- Blue Medal of the Chaîne des Rôtisseurs

### **Third Place**

- Green Medal of the Chaîne des Rôtisseurs

# **APPENDIX FORMS**



**United States Jeunes Chefs Rôtisseurs  
Culinary Competition**

**STARTING TIMES MASTER LIST**

**Location and Date:**  
**Chair of the Jury:**

<b>COMPETITOR</b>	<b>MENU</b>	<b>COOKING TIME</b>	<b>PLATING TIME</b> 10 minutes each Course
1.			
2.			
3.			
4.			
5.			
6.			
7.			
8.			
9.			
10.			

**30 minutes**

**3 hours**

**30 minutes**



## Jeunes Chefs Rôtisseurs TASTING JUDGE SCORING FORM

<b>Competitor Number</b>	<b>Judge's Name and Signature:</b>  _____
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<b>Menu</b>	<b>Comments (Please write legibly)</b>
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<b>SCORE</b>			
<b>Appetizer Taste</b>	<b>Appetizer Presentation</b>	<b>Appetizer Originality</b>	<b>Appetizer Total Score</b>
/15	/5	/10	/30
<b>Main Course Taste</b>	<b>Main Course Presentation</b>	<b>Main Course Originality</b>	<b>Main Course Score</b>
/15	/5	/10	/30
<b>Dessert Taste</b>	<b>Dessert Presentation</b>	<b>Dessert Originality</b>	<b>Dessert Total Score</b>
/15	/5	/10	/30
			<b>GRAND TOTAL</b>
			/90



**United States Jeunes Chefs Rôtisseurs  
Culinary Competition**

**KITCHEN JUDGE'S SCORING SHEET**

**Name of Kitchen Judge:** \_\_\_\_\_

**Date:** \_\_\_\_\_

Competitor Number	Kitchen Techniques 35	Organizational Skills 15	Product Utilization 15	Professionalism 20	Sanitation (Cleaning) 15	Timing deduction	TOTAL 100
<b>1</b>							
<b>2</b>							
<b>3</b>							
<b>4</b>							
<b>5</b>							
<b>6</b>							
<b>7</b>							
<b>8</b>							
<b>9</b>							
<b>10</b>							

**Kitchen Judge SIGNATURE:** \_\_\_\_\_

<p><b>Timing</b> Each course is to be completed and released to the judges within the allocated 10 minute time frame. Each course not released to the judges in the 10 minute window for the individual course will result in a 1 point per minute deduction from the kitchen score total. 5 Points to be deducted for each mandatory item not used and identified on the final menu presentation.</p>
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