



CHAÎNE DES RÔTISEURS

JEUNES CHEFS RÔTISEURS COMPETITION INTERNATIONAL AWARDS

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
- Five-year Rôtisseur membership in la Chaîne des Rôtisseurs
- Wüsthof kitchen knife
- 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 Paris five week Intermediate Cuisine or Pastry training
- Wüsthof knife attaché 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.



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Awards (Continued)

Second Place

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

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.

Other Awards

- Kitchen High-Score Award

This award is presented to the competitor who has the highest score in the kitchen for the competition. The award is a special set of Wüsthof knives, sponsored by Harald Wüsthof, Managing Director of Wüsthof Manufacturing.