



Chaîne Des Rôtisseurs

Jeunes Chef Rôtisseurs

Competition Manual

The United States of America

2022

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October 15, 2021

Baillis, Regional Conseiller Culinaires, Baillis Provinciaux begin to contact and identify competitors for the regional competitions, which may involve creation of local Bailliage competitions to select one possible regional competitor.

On or before October 31, 2021

Final day to post the date and location of regional competitions for 2022 with the Conseiller Culinaire et des Professionnels National and the Chaîne National Office. Soon thereafter check the accuracy of the posting by the National Office and let them know of any corrections that may be needed.

On or before April 02, 2022

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

June 02-04, 2022

National Competition and Culinary Weekend

(Competition scheduled for June 03 & 04, 2022 in Atlanta, GA at Schular Institute LLC for consideration as competitor in international competition in 2022 & 2023, dates and venue currently unknown)

September 2022

(Anticipated for 2022 Winner)

International Competition

TBD

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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 (Competitors must be born on or after October 1, 1996 to be eligible) 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 a fair, unbiased, and professional forum.

*Our national competition to be held in 2022 will be to determine our winner for 2023 and 2022. These persons will be considered for representing the Bailliage des Etats-Unis in **2023 respectively** Jeunes Chef Rotisseurs competition. It is our desire to afford mentoring for our 2022 winner and may allow that person to compete. Young chefs entering this competition are agreeing to participate in training and being available to participate in an international competition in or about September 2023.*

General Organization

Name

The name of the competition is **The United States Jeunes Chefs 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. For a young chef to be eligible to move on to the International Competition he or she must be employed by a Chaîne member chef and be approved by the Conseiller Culinaire et des Professionnels or the Vice Conseiller to represent it as a competitor in the international competition.***

Competitors

In order to attract the highest quality potential competitors to the regional competitions all young chefs, intending to participate, ***must be interviewed and must qualify in accordance with the criteria specified in this Manual. Only 1 competitor will be allowed to compete per establishment (single employment location).***

Ideally, the sponsoring Bailliage's Vice Conseiller Culinaire will interview the potential competitor and ensure that he/she is familiar with the mystery box competition format and has prepared several mystery boxes with mentoring by a Chef 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. He or she will also be responsible for communicating with the Baillis of his/her region in writing with the names of all competitors and indicate that they have met all the

criteria to receive final review conducted with the Bailli Provincial for his/her respective region.

It is imperative that the **competitor(s) have previous culinary 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 want to attract the most qualified and skilled individuals so they can acquit themselves well on the national and international level. **To be eligible 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 quality of competitors and the competition improves, and we need to send the best!

General Regulations

Each Jeunes Chefs Rôtisseurs regional event needs to take place in the calendar year of the national and international competition and be completed with results submitted on or before April 02, 2022, to the Conseiller Culinaire and Vice Conseiller Culinaire et des Professionnels National. One regional winner will be selected to represent their respective region at the National Competition. Competitors cannot participate in a regional or in national competition more than two times. A person that wins the National Competition is ineligible to compete again in this competition. Only one competitor may be selected that may represent the United States at the International competition. This is a one-time selection.

Any young Chef applying to enter a regional competition must be born on or after October 1, 1996 of the calendar year in which they would compete in the International competition. 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 United States that shows that he or she has been a resident of the United States for at least three years prior to October 1 of the year of the competition. Each competitor must be sponsored by a Chaîne Bailliage in his/her region. Persons meeting the age and experience requirements described in this Manual and residing in the area of other chapters of the Bailliage des Etats-Unis (i.e. Puerto Rico, Bahamas, Grand Cayman, Barbados, Jamaica, Turks & Caicos) may compete. Such individuals need to have their application reviewed by the Culinaire Provincial Caribbean/Atlantic Islands, Bailli Provincial Caribbean/Atlantic Islands and the Conseiller Culinaire et des Professionnels National to determine his or her eligibility.

For a regional representative to go to the National Final, the region *must* hold a regional competition to ensure he/she possesses the quality and experience to compete at the national level and then possibly the International level. **There will no exceptions.** Professionalism is as important as the cooking skills that will be evidenced during competition.

The International competition will take place at a **time and place to be determined** (these dates are being verified and will be announced once known and are subject to change). By applying to compete, the individual acknowledges his or her understanding

and agreement to travel to and participate as a competitor in the International Competition if requested by the Bailliage des Etats-Unis to do so.

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 best chance of success for a competitor reaching the podium at the International competition.

Photography

Photos and videos may be taken at any time during the competition, thereafter, and at the awards presentation/event. Each competitor, judge and participant by his or her presence acknowledges an understanding of this and agrees to the use by the Bailliage des Etats-Unis of the Chaîne and agrees that his or her name may be used, and that photography and filming of his or her likeness and commentary made by that individual may be used in the presentation and advertising of the said material for any purpose for the benefit of the organization and in the medium whether known or hereafter developed for the later use.

Competition Manual

This Manual shall be used exclusively to determine the official policies for the regional and national Jeunes Chefs Rôtisseurs competitions. The manual may be amended by the Conseiller Culinaire et des Professionnels National, with input from such national and regional professional members as he/she deems appropriate.

The latest version of this Official Competition Manual is on-line and available for download from the national web site of <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 is comprised of all National officers having Culinaire in his or her title and all Conseiller Culinaires Provinciaux. They will meet when possible at the Grand Chapitre and periodically in telephone conference calls when appropriate as noticed by the Conseiller Culinaire et des Professionnels National. During one or more of their meetings the Manual and requirements relating to the Competition will be discussed for the upcoming year's competition. The Conseiller Culinaire et des Professionnels National will communicate to the Conseiller Culinaires Provinciaux and Baillis Provinciaux for all regions and to the Chaîne National Office for posting on-line all changes and updates. *It is the responsibility of the regional officers to access the Manual, review and adhere to it.*

The Baillis Provinciaux and Conseiller Culinaires Provinciaux will be responsible for applying the rules and requirements set forth in this Manual for their respective 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 requirements prior to attending a regional or national competition. A copy of the Manual shall be at each regional and national competition site for review should questions arise at the time of the competition.

Competition Requirements

It is recommended that the regional competitions be scheduled in concurrence with a Regional Chapitre. 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 Conseiller Culinaire Provincial is responsible for the overall event and the Bailli Provincial will assist in officiating at the competition. The Conseiller Culinaire Provincial with the assistance of the Bailli Provincial shall be responsible for the awards event, and the awards ceremony shall be conducted by the Conseiller Culinaire Provincial with participation of the Bailli Provincial 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 awards dinner event. The national competition will be part of a National organized two or three-night three event and the Awards dinner being the highlight event of that program. In the absence of the Bailli Délégué, the inducting officer at the event will be the Bailli Provincial for the region unless otherwise directed by the Bailli Délégué or the Bailli Provincial for that region. The details of regional event will be distributed to all National Council Members within the respective region, all Directors and National Officers, along with invitations and sign-up materials 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 with all the requirements set forth in this Manual and such other competition rules as may be communicated in writing by the Conseiller Culinaire et des Professionnels National, or in his/her absence, by the Vice Conseiller Culinaire et des Professionnels National in charge of competitions. 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 be available at the venue, is largely borne by the venue and the organizing region.**

Personnel - Requirements

Transportation Management

Registration Management

Competition Logistics that focus on:

- Mystery basket and par stock listing, can be sponsored by local vendors used by Chaîne chefs and the venue
- Appointment, instructions, management of judges and Kitchen Manager
- 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 Conseiller Culinaires Professionnel find and secure funding for his or her respective regional competition. This coverage is for expenses related to the mystery baskets and other food items needed for the competition, with a maximum of **6 competitors per region**. A 7th competitor may be allowed, but only with the prior written approval of the Conseiller Culinaire des Professionnels National. ***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 baskets and other items over 6 competitors or additional financial support needs must be addressed to the Conseiller Culinaire et des Professionnels National in writing and well in advance of the competition and will be reviewed on an individual basis. Requests for funds to cover mystery baskets and other food items must be established in advance of the competition so that funds can be allocated appropriately and in a timely manner. Remember funds for travel and overnight accommodations are the responsibility of the sponsoring Bailliage of the competitor. Please keep the competition financially self-funding with the assistance of your professional hotelier members and local vendors known to all your chefs in the community.

It is suggested that the Bailli Provincial conduct an annual fundraiser to obtain monies needed to support the young chefs' competitors in their region. However, before doing so, contact the Executive Director to obtain guidance because of various legal issues and requirements that may exist.

National

The Chaîne National Budget assumes and covers certain costs of the competition.

Expenses include, but are not limited to, the following:

- The competitors' round trip transportation from their home city, accommodations, transportation and meals for the competitors during the competition and related events, and travel to their home city. 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.
- Judges are invited to the awards ceremony and are guests of the Chaîne as a thank you for their efforts. Each can bring guests if they choose to the awards ceremony and event, although this is at their own expense. Prior advance reservations for events are required and must be timely made.
- Stationary, signage and related expenses as directly related to conducting the competition and under the approval of our Chaîne Executive Director.

In the Appendix section in this manual, you will find recommendations/guidelines on how to raise funds for the “Culinaire’s Fund” to assist in the financial needs for your Regional, National, and International competitions.

Marketing and Advertising

Local and regional officers and especially the Chargé(e) de Presse Provincial with the help of the Vice Chargé(e) de Presse of the local Bailliage need to be involved in the planning and media coverage. Local, regional, and national media outlets should be sent a notice about the competition and related events and are to be encouraged to attend and provide coverage. 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. The Charge de Presse Provincial and Bailli Provincial should be involved in this process and copies of all press releases should be concurrently provided to the National office to the attention of the Executive Director, the Culinaire et des Professionnels National and Bailli Delegee.

Fundraising and Sponsorships

Significant effort must be made to seek and obtain sponsorships for extra awards and give-a ways to the competitors. It is also very helpful to get sponsorships for wine at dinner, products and any food items for the mystery basket and pantry of the competition. Additional sponsors are welcome but must be approved by the Vice Conseiller Culinaire des Professionnel National to ensure there is no conflict of interest with National sponsors. This is significant 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 and, if

possible, soft drinks. Breakfast and lunch should be provided for the young Chefs and judges.

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 a minimum of 4 culinary professional tasting judges. **All judges must be professional chef members!** No other scores will be counted if they are non-professional. You may engage up to 6 judges if your area has sufficient professionals that want to volunteer and who will participate. It is preferable for judges to have previous judging experience with either the Chaîne or the ACF. Chaîne members serving as judges should wear his or her Chaîne ribbon throughout the competition. The Professional Jury members will wear Chefs coats. **Non-Professional Jury members are not permitted to wear Chefs coats; there will be no exceptions.** With exception for media purposes, the Bailli Délégué and Bailli Provincial are permitted to wear Chef coats. **Tasting Judges will be seated at two separate tables seated two to a table.** If there are six tasting judges then, three tables are needed. This arrangement must prevent the judges from communicating together during the judging. It is important that judges do not have the opportunity to take hints from the other to preserve truly independent judging by each; it is strongly recommended that no exchange of ideas or judgment between judges takes place until all judging is complete and score sheets turned in. A separate table is set up for the display of all the plates prepared by the competitors. This is also helpful sometimes for a re-visit by the judges prior to rendering their scores.

Kitchen judges and Kitchen Manager, to include 2 kitchen judges, who **preferably are culinary instructors**, and 1 kitchen manager who is 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 professional photographer or seasoned Chargé de Presse with photographic skills 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, but not always available) 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 quantities 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, 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, **a total of 3 kitchen runners for the competition**. They 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.

The contents of the competitor's toolbox will be checked by the Kitchen Judge at the start of the competitor's time slot in the menu writing room. The purpose is to eliminate if at all possible, anything being taken into the competition that may result in disqualification of a competitor.

Judging Criteria

The Competition

Each competitor is to receive an identical mystery basket which includes the 1 protein item announced 1 month prior to the competition, permitting he or she 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 and a half hours to prepare the items and must begin the

presentation to the Jury within their designated 30-minute window (***The first course must present exactly after the 3 and a half hours and 15 minutes for the next two course***).

Timing summary 30 minutes to view the mystery basket and write a menu. 3 ½ hours to prepare the dishes. 30 minutes to present the individual courses, in 15-minute increments. Total allotted time is 4 hours and 30 minutes

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, or employer of the contestant. Any individual who has helped a contestant to get ready for the competition, regardless of his or her profession, is also excluded from participation in the selection of or 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 Conseiller Culinaire Provincial with the help of the Bailli Provincial in region. ***Best results are reached when the Conseiller Culinaire Provincial is the creator of the Mystery basket and he or she does not have any of the above-mentioned relationships with any competitor***.

Competitors are to be furnished with a basket of identical food items, including the 1 protein item announced 1 month prior to develop a menu. 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 30 points

- Balance of four basic tastes.
- Maximum 30 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 15 points

- Maximum 15 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 current industry trends.
- Must use more than 50% of each mandatory food item (those in the mystery box).
- Deductions will be made for
 - Inconsistent portioning
 - Disproportional sauce and garnishing to main piece
 - Unappealing presentations

Originality - Maximum 15 points

- New Creation of dishes and preparation of food.
- Maximum 15 points, awarded by tasting judges.
- 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 number with the corresponding of the competitor, which identify to the judges 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. **Competitors may only ask questions to the kitchen manager.**

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 ensure 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 ensure accuracy and anonymity. ***The Kitchen Manager does not score any of the competitors.***

Kitchen Technique - Maximum 40 points

Evaluation consists of the following:

Kitchen Techniques Maximum 15 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 10 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 5 Points

If a mandatory item is not identified and used in the presentation, then the **kitchen judge will deduct up to 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 5 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. Competitors should be mindful of having a professional appearance throughout the competition.

Sanitation Maximum 5 Points

Proper sanitary preparation methods must always be used 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 et des Professionnels National.

Point Totals:

Four Tasting Judges x 60 each (Average of 3 courses)	240
Two Kitchen judges x 40 each	<u>80</u>
Maximum Points	<u>320</u>

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 in flights of 3 or more at 45-minute intervals (whenever possible), based upon the number of competitors. This time frame gives the judges sufficient time to evaluate the food presentations of each competitor. 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 45 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: Sizes of china will be announced by the Host menu 30 days in advance. Exceptions to this rule may be made if *all* competitors have access to the same plate in example an oval, rectangular or triangular plate.

Three months prior to the competition, each competitor will be given a list of china available during the competition with dimension. This will be for his/her appetizer, entrée and dessert course.

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. ***Individual scores for contestants remain confidential and are not disclosed beyond those involved in the tabulation and the checking/verifying of the calculations.***

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 as directed by the Conseiller Culinaire et des Professionnels National (either by him or her, or the Chaîne National Office). These documents should not be distributed to the competitors or any other individual, regardless of whether 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 actual scores will not be revealed.***

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 up to \$5,000 and for a national competition up to \$20,000. ***The Venue must have a 501(c)(3) status to be eligible for payment and evidence of that status and the exact name to be placed on the check shall be provided to the Chaîne's Executive Director and Conseiller Culinaire et des Professionnels National not less than 30 days in advance of the date of competition.***

It is the responsibility of the Conseiller Culinaire Provincial to request from the National Office the scholarship check payable to the school that hosts the competition in a manner that satisfies IRS requirements. For the national competition, it will be the responsibility of either Conseiller Culinaire et des Professionnels National or the Vice-Conseiller Culinaire et des Professionnels National. Note: the amount of the financial disbursement is subject to change based on the agreement and performance of the host facility.

The 1st and 2nd place winner's application form must immediately be sent to the National Office and with a copy to the Conseiller Culinaire and Vice 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 2nd 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 then current rates.

Each regional winner will be sponsored to attend the National Competition by his or her respective Region ***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

Professionnels National and the Executive Director. Advance notice of who will be in attendance is required and shall be provided by the contestant by the deadline indicated to him or her.

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
- One year's membership in 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 prize or gift if you so wish in addition to the above. Any other prize or gift that will be awarded shall be communicated to the Conseiller Culinaire et des Professionnels National at least seven (7) days in advance of the competition day and he/she may indicate that a proposed item should not be presented.

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 (1) year's national membership in the Chaîne des Rôtisseurs as a Chef Rôtisseur (also indicated above)
- Chef Dress Jacket

Medal winners will receive the following prizes.

First Place

- Five (5) years of 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

Best Entree

- Trophy or Medal as determined by the Conseiller Culinaire et des Professionnels National

Appendix:

**Forms,
Common Table Ingredients,
Conseiller Culinaire Fund Criteria
and Competition Application**



United States Jeunes Chefs Rôtisseurs Culinary Competition



STARTING TIMES MASTER LIST

Location and Date:
Chair of the Jury:

COMPETITOR	MENU WRITING	COOKING TIME	PLATING TIME 15 minutes each Course
1.	6:00AM – 6:30AM	6:30AM – 10:00AM	10:00AM – 10:30AM
2.	6:00AM – 6:30AM	6:30AM – 10:00AM	10:00AM – 10:30AM
3.	6:00AM – 6:30AM	6:30AM – 10:00AM	10:00AM – 10:30AM
4.	6:45AM – 7:15AM	7:15AM – 10:45AM	10:45AM – 11:15AM
5.	6:45AM – 7:15AM	7:15AM – 10:45AM	10:45AM – 11:15AM
6.	6:45AM – 7:15AM	7:15AM – 10:45AM	10:45AM – 11:15AM
7.	7:30AM – 8:00AM	8:00AM – 11:30AM	11:30PM – 12:00PM
8.	7:30AM – 8:00AM	8:00AM – 11:30AM	11:30PM – 12:00PM
9.	7:30AM – 8:00AM	8:00AM – 11:30AM	11:30PM – 12:00PM
10.	7:30AM – 8:00AM	8:00AM – 11:30AM	11:30PM – 12:00PM

30 minutes

3½ hours

30 minutes



2021 Scoring Sheets Definitions Jeunes Chefs Rotisseurs Competition

Tasting Jury

Presentation Portion size and Nutritional Balance, Arrangement and Composition, Complementary Colours, Temp of food, Clean plates & within rim.	20
Creativity & Complexity Number and Execution of Components and Skills Displayed on the plate, Technical Degree of Difficulty	10
Menu Compatibility Menu description matches what is presented on the plate	5
Flavour Overall Balance of Taste, Aroma, Texture & Doneness. Would I pay for this dish.?	30
Tasting Room Total Score	65

Kitchen Jury

Professionalism, Hygiene & Personal Safety 1) Demeanour, professional conduct in the kitchen. (-2) 2) Dress code (Shoes, Pants, Apron, No towels on person or apron). (-3) 3) Personal grooming (Hairnet, Facial Hair, Nails, No jewellery). (-2) 4) Hand-washing regimen, At start, between tasks, at end. (-3) 5) Glove or Tongs/Tweezers regimen at plating stage. (-2)	12
Food Safety, Workstation Safety & Sanitation 1) Clean as you go Cleaning & Sanitation of workstation regimen (at start, between tasks, at end). (-2) 2) Cross-Contamination prevention (sinks, boards, cloths, towels, toolboxes, fridge drip contamination). (-3) 3) Tasting Spoon regimen, (no double dipping or use of fingers). (-2) 4) Time-Temperature control (food not left out). (-3) 5) Knife safety (one at a time, correct knife for task, board secured, sharpness). (-2)	12
Organisation & Planning 1) Workstation Setup, neat, clear and uncluttered counters. (-3)? 2) Systematic Food Preparation. (-2) 3) Cooking and Cleaning Workflow. (-2) 4) Observed Work Plan documentation and methodical execution. (-2) 5) Storage procedures (Containers Covered/Wrapped and Labelled, Storage of Utensils and Equipment). (-3)	12
Product Utilisation & Wastage 1) Use of Mandatory items. (deduct 4 marks if less than 50% of any item not used, maximum of 8 points deducted.) 2) All products fully utilised, including items taken from Common Table. (-2) 3) Waste Minimised. No over-production. (-3) 4) Food and Non-food Waste separated (recycling/composting). (-3)	12
Techniques and Skills Execution 1) Correct food preparation and cooking techniques used. (-2) 2) Correct equipment used. (-2) 3) Accuracy. (-2) 4) Quality. (-2) 5) Speed. (-2) 6) Finesse (-2)	12
Kitchen Sub Total	60
Less: Correct Plate Temperature - (Y/N) Hot, Cold or Ambient Subtract two points per 'No' per course (Assistant Kitchen Supervisor) (Maximum 6 points)	-
Less: Service Timing Subtract one point per minute late for each course served late (Kitchen Supervisor)	-
Less: Finishing Timing Subtract one point per minute for kitchen not cleaned and left within 30 minutes after dessert service time. Maximum 10 points. (Kitchen Supervisor)	-
Kitchen Total Score	



Concours International des Jeunes Commis Rôtisseurs

KITCHEN JUDGING SCORING FORM

Date: _____ Location: _____ Judge Last Name: _____

Competitors	Judge 1									Judge 2						Judge 3											
	Professionalism/Hygiene/Safety	Food&Workstation Safety/Sanitation	Organization & Planning	Product Utilization & Wastage	Techniques and Skills Execution	Plate Temperature (-2 per course)	Plate Service Timing (- one point p.minute)	Finishing Clean-Up Timing	Total score	Professionalism/Hygiene/Safety	Food&Workstation Safety/Sanitation	Organization & Planning	Product Utilization & Wastage	Techniques and Skills Execution	Plate Temperature (-2 per course)	Plate Service Timing (- one point p.minute)	Finishing Clean-Up Timing	Total score	Professionalism/Hygiene/Safety	Food&Workstation Safety/Sanitation	Organization & Planning	Product Utilization & Wastage	Techniques and Skills Execution	Plate Temperature (-2 per course)	Plate Service Timing (- one point p.minute)	Finishing Clean-Up Timing	Total score
	12	12	12	12	12	-6	No Max.	-10	60 -time	12	12	12	12	12	-6	No Max.	-10	60 -time	12	12	12	12	12	-6	No Max.	-10	60 -time
A1								0									0									0	
A2								0									0									0	
A3								0									0									0	
A4								0									0									0	
A5								0									0									0	
A6								0									0									0	
A7								0									0									0	
A8								0									0									0	
A9								0									0									0	
A10								0									0									0	
A11								0									0									0	
A12								0									0									0	
B1								0									0									0	
B2								0									0									0	
B3								0									0									0	
B4								0									0									0	
B5								0									0									0	
B6								0									0									0	
B7								0									0									0	
B8								0									0									0	
B9								0									0									0	
B10								0									0									0	
B11								0									0									0	
B12								0									0									0	

Judge Signature Below



Concours International des Jeunes Chefs Rôtisseurs

Kitchen Supervisor Time Fault Sheet

Date

Location

Competitors						Print Judge Name
	Appetizer Timing (- one point p.minute)	Main Timing (- one point p.minute)	Dessert Timing (- one point p.minute)	Total Time Faults	Finishing Timing -10	
	No Max.	No Max.	No Max.		-10	
A1						
A2						
A3						
A4						
A5						
A6						
A7						
A8						
A9						
A10						
A11						
A12						
B1						
B2						
B3						
B4						
B5						
B6						
B7						
B8						
B9						
B10						
B11						
B12						



Concours International des Jeunes Chefs Rôtisseurs

TASTING JUDGE SCORING FORM

MENU (TO BE COMPLETED BY HOST COUNTRY)

Appetizer Menu

Main Course Menu

Dessert Menu

Competitor Number →

Comments (please write legibly)

Temp of Plate and Use of Mandatory Items will be scored in the Kitchen

SCORING

	Max Points Per Course
Presentation Portion Size & nutritional Balance, Arrangement & Composition, Temp of Food, clean plates, colours, within rim	20
Creativity & Complexity - Number & execution of components, technical difficulty	10
Menu Compatability - menu description matches plate	5
Flavour - Overall balance of taste & aroma	30
SubTotal	

Appetizer		Main		Dessert	
Prelim	Final	Prelim	Final	Prelim	Final

Competitor Number

Judge Name & Signature

TOTAL
 */195

Average
 =Total /3*

No changes may be made to any Preliminary Score. The Final Score may not be more or less than 5% (five percent) of the Prelim Score. **If you are using the Scoring Spreadsheet to score, enter the three individual totals, not the TOTAL or the Average.**



Concours International des Jeunes Chefs Rôtisseurs TALLY SHEET SCORING	Date _____
---	------------

Competitor Number		
--------------------------	--	--

Competitor Name _____	Location _____
------------------------------	-----------------------

KITCHEN FLOOR SCORES		
Judge 1	0-60	
Judge 2	0-60	
Judge 3	0-60	
Judge 4	0-60	
Judge 5	0-60	
Subtotal (A)		

Number of Judges (B)

Kitchen Score (A/B)	
LESS Faults	

Final Kitchen Score (D)	
--------------------------------	--

FINAL TABULATION	
Final Kitchen Score (D)	
Final Service/Tasting Score (H)	
FINAL SCORE	max 125

SERVICE/TASTING AVERAGE SCORES		
Judge 1	0-65	
Judge 2	0-65	
Judge 3	0-65	
Judge 4	0-65	
Judge 5	0-65	
Judge 6	0-65	
Judge 7	0-65	
Judge 8	0-65	
Judge 9	0-65	
Judge 10	0-65	
Subtotal (F)		

Number of Judges (G)

Final Service/Tasting Score (F/G)	H
--	---

Jeunes Chefs Rotisseurs Par List

Produce:

- *Shallots
- *Whole Garlic (2-3 Cloves)
- *Ginger Root (1#)
- *Lemons (2)
- *Limes (3)
- Yellow Onions
- Carrots
- Celery Stalk
- Potatoes, Idaho
- Potatoes, Sweet
- Tomatoes (6X6)
- Mushroom, White
- Mushroom, Shitaki
- Orange, Navel
- Mango
- Strawberries
- Blueberries
- Arugala
- Romaine
- Endive
- Baby Spinach

Fresh Herbs:

- Basil
- Chervil
- Parsley, Italian
- Parsley, Cilantro
- Tarragon
- Thyme

Dairy:

- Eggs
- Butter, Unsalted
- Butter, Clarified
- Sour Cream
- Shortening
- Cheese, Swiss
- Cheese, Parmesan
- Cheese, Mozzarella
- Cheese, Mild Cheddar
- Milk, Whole
- Cream, Whipping
- Buttermilk

Grocery:

- Arrowroot
- Corn Starch
- Flour, All Purpose
- Flour, Bread
- Flour, Semolina Durum
- Graham Cracker Crumbs
- Bread, Sliced White
- Baking Powder
- Chili Garlic Sauce
- Baking Soda
- Honey
- Molasses
- Gelatin Sheets
- Sugar, Powder
- Sugar, Granulated
- Sugar, Brown
- Spices & Herbs, Dry – Assorted
- Wasabi Powder
- Mustard, Dijon
- Soy Sauce
- Oil, Peanut
- Oil, Olive Extra Virgin
- Oil, Rape Seed
- Oil, Sesame Seed
- Oil, Vegetable
- Vinegar, White Wine
- Vinegar, Red Wine
- Vinegar, Balsamic
- Vinegar, Tarragon

Chocolate:

- Semi Sweet Chips
- Couverture Dark
- Cocoa Powder

Grain, Nuts & Legumes:

- Arborio
- Couscous
- Rice, Long Grain
- Quinoa
- Almonds, Sliced
- Pistachio
- Walnuts

Revised March 31, 2021 by Michael Ty

* Denotes these items must be on each station at the beginning of the competition

Jeunes Chefs Rotisseurs Par List

Fresh Stock:

Chicken
Veal
Fish
Vegetable

Wine and Liquors:

Wine, Red
Wine, Port
Wine, Sherry Dry
Wine, White
Brandy
Grand Marnier
Kirschwasser
Pernod

Conseiller Culinaire Funds

The Objective of creating this fund is to assist Culinaires' regional and national with financial challenges in their region or national events. In addition, part of the funds will be utilized to assist Young Chefs prepare for the International competition each year. If there are ample funds in the account in the future, these funds can assist in travel and hotel accommodations for regional competitors' travel, but only if the account has received funds from that region's Culinaire.

The funds will be generated from the following:

1. Personal and corporate donations
2. Regional and/or National Fundraising activities
 - a. Silent and Live Auctions
 - b. Raffles
 - c. Chaîne Chefs Training Facility revenue and renewal fees (every three years)
 - d. Participation in National Culinary Fundraising Dinner or conducting a Regional Fundraising Dinner
 - e. Regional Culinaires must request approval for partners in their region to ensure that they are not in conflict with other entities, i.e., Foundation and Chaîne National events
3. Profits from the National Culinary Weekend or Regional fundraising events
 - a. Residual funds from a National Culinary Weekend
 - b. National Partnerships with foodservice corporations, i.e., Jones Dairy Farms
 - c. In-kind donations (which more recently have saved expenditures that the Chaîne had to fund in the past; we currently do not pay for these expenses.
 - d. Residual funds from a Regional Young Chefs Competitions
 - i. Regional Culinaires can seek partnerships in their region
 - ii. Regional Culinaires may conduct a raffle during their competition for donated prizes

All residual funds are sent to the National Office with an accounting of all revenue received and all expenses incurred. Copies of all checks and receipts for all expenditures must be turned into the National Office within 30 days of the completion of each regional competition.

- a. Each Provincial Culinaire is required to submit a budget to the National Culinaire and Vice Culinaire each year in September of the year prior to that of the competition
 - i. This includes an itemization of his/her partnerships and other revenue streams that will be available
 - ii. This includes their expenditures for the coming year's expenses, which includes travel, meals, hotel accommodations, incidental expenses, recognition awards and gifts
- b. Approved expenditures include travel, hotel accommodations and reasonable incidental expenses for the Culinaire of the region
- c. For recognition/gifts for the jury members and host competition site
- d. Possible additional recognition for the Young Chefs and/or Pastry competitors
- e. Any other expenditures not on the budget must receive prior approval from the National Culinaire or the Vice Chair in writing, and sent to them a minimum of 4 weeks prior to their competition

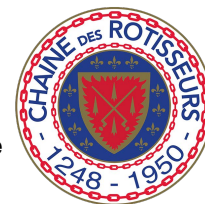
Distribution of the residual funds that are sent to the National Office can be used for future expenditures in accordance with the following:

- a. Any funds turned into the National Office will be earmarked as 60% for the regional Culinaires and 40% for the National
- b. Travel, Hotel Accommodations and Incidental Expenditures related to Culinary Events
- c. Young Chefs grants for the future, based upon their regional pool, not to exceed the share earmarked from the previous year's funds
- d. All requests for funding must be submitted in writing to the National Culinaire and Vice Chair, and a copy given to the Executive Director, a minimum of 4 weeks prior to their event

To establish this fund, we would like to fund this account with a minimum of \$35,000.00 before any funds can start funding your regions request. In order to participate in the fund, the specific region requesting this fund must have participated and contributed for them to be eligible for withdrawal, regardless of the amount contributed to the fund. Every effort will then be taken so the account is maintained at or above this amount; if it drops below this level, no funds will be distributed until it has been restored to the minimum level. The only way a Provincial Culinaire can request financial assistance is by participating and contributing to the pool.

As a courtesy to the respective Bailli Provincial, all communications relating to his or her province are to be copied to him or her.

United States Jeunes Chefs Rôtisseurs Application



Complete and send forms along with copy of Passport and Driver's License to Regional Conseiller Culinaire

Date:

Name:

Address:

City:

State/Province:

Zip/Postal Code:

Chaîne des Rôtisseurs
 285 Madison Avenue
 Madison, New Jersey 07940
 Phone: 973-360-9200
 Fax: 973-360-9330
 www.chaineus.org
 E-mail: chaine@chaineus.org

Home Phone:

Cell Phone:

Work Phone:

E-mail Address:

*Date of Birth: Date confirmed by Culinaire (Initial) _____

Country of Citizenship:

**Passport Number:

Male Female

***Date of Birth must be verified by the Conseiller Culinaire Provincial**

Contestants must be born on or after October 1, 1995 of the calendar year in which they would compete in the 2022 International Competition.

****Passport is required for Culinary Competition Finals.**

Education

Type of School	Name of School and Complete Mailing Address	No. Years Completed	Major or Degree
High School			
College Bus. Or Trade School			
Other			

Employment

Name of Employer: Job Title:

Complete Address:

Phone: Web site:

Sponsor Information

Name:

Position & Chapter:

Address:

Phone:

E-mail:

Please use space below to outline culinary background and education as well as an approximately 150-word essay stating your desire and interest in the competition and long-term goals in the field.

United States Jeunes Chefs Rôtisseurs Culinary Competition



Chaîne des Rôtisseurs
285 Madison Avenue
Madison, New Jersey 07940
Phone: 973-360-9200
Fax: 973-360-9330
www.chaineus.org
E-mail: chaine@chaineus.org

Competitor Release Form

Name:

Address:

City:

State/Province:

Zip/Postal Code:

**Complete and send forms to:
Regional Conseiller Culinarie**

I agree to participate in photography or filming of my person in relation to the Jeunes Chefs Rôtisseurs competitions in the United States.

I acknowledge and agree that my name, photography and filming of my likeness and commentary made by myself may be used in the presentation and advertising of the said material of any purpose and in the medium whether known or hereafter developed for the later use.

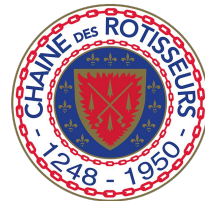
I agree that the United States Chaîne des Rôtisseurs and its officers may assign or license this release to any person or organization at their sole discretion, as they shall see fit without any obligation to notify me.

Should I place first in the U.S. national competition, if invited by the Bailliage des Etats-Unis, I also agree to appear and compete as its representative in that year's International Jeunes Chefs Rôtisseurs competition or forfeit all considerations and titles if I fail to do so.

Date:

Competitors Signature:

Witness to Competitor's
Signature:



Witness' Address:

Chaîne des Rotisseur Jeunes Chefs Uniform

This form must be completed by all regional competitors

Please print legibly

Name:	
Region:	
Address:	
City/State/Zip Code:	
Mobile Phone Number:	
Email Address:	
Chef Jacket Size:	
	Men's size is numerical, i.e. 42, 44, 52, etc. Women's size: 8, 10, 12, 16, etc.
Culinaire Name:	
Culinaire Signature:	
Date Verified:	