

CHAÎNE DES RÔTISSEURS
JEUNES COMMIS RÔTISSEURS
MANUAL
THE UNITED STATES OF AMERICA
2008





TIME LINE

January 15, 2008

Final day to post the date and location of regional competitions for 2008 with Conseiller National and Chaîne office. Also, review posting after submission to the Web site for accuracy.

April 15, 2008

Complete regional competition and submit winning chef's information with completed application to Conseiller Culinaire National and Chaîne National office

May 1-3, 2008

National Competition

National Competition Location:

Johnson & Wales University Charlotte
801 West Trade Street
Charlotte, NC 28202

September 18, 2008

International Competition – Paris, France

John Nihoff

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MISSION STATEMENT

The purpose of this competition is to encourage and promote the culinary expertise of young Commis des Rôtisseurs by exposing them to a competitive environment with their peers. This competition will offer the opportunity for the Jeunes Commis 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 Commis Rôtisseurs**. The competitors are referred to as **Jeunes Commis Rôtisseurs** or **Jeunes Commis**. In order to protect the importance and prestige of the competition, in both a national and international basis, all printed material needs to comply with this style. For the purpose of consistency all regional competitions should also comply with this style.

General Regulations

Each Jeunes Commis 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, 2008. One regional winner will be selected to represent their respective region at the National competition. The competitor must not have participated in a regional competition more than three times and in the national competition more than twice.

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 their Regional and National competition in the calendar year of the International competition.

Any Jeunes Commis applying to enter a regional competition cannot have reached his/her twenty-seventh birthday by September 1st of the calendar year in which they would compete in the International competition.

The International competition will take place in Paris, France on September 18, 2008.

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

Competition Manual

Manual shall be used exclusively to determine official policies for the United States Jeunes Commis Rôtisseurs competition. The manual may be amended at any time by the Conseiller Culinaire National, with input of the Jeunes Commis Committee.

The latest version of the Official Competition manual is on line in the national web site.
http://www.chaineus.org/chefs_competition/applicationrelease.htm

CULINARY COMPETITION

United States Jeunes Commis Rôtisseurs

The Jeunes Commis Competition Committee will officially meet every year at the Chaîne National meeting. At that time the competition manual and regulations will be discussed for the upcoming year competition. The Conseiller Culinaire National will insure that any changes are communicated to the Conseiller Culinaire and Bailli Provincial for the ten regions and to the Chaîne National office. It is the responsibility of the regional the officers to access the manual, and to review it on the national web site.

The Bailli Provincial and Conseiller Culinaire Provincial will be responsible for applying the rules and regulations as set forth in the manual for all regional competitions.

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

Competition Requirements

The Jeunes Commis 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 awards ceremony. If it is not possible to hold a lunch or dinner for the awards ceremony, then it may immediately follow the competition. For the National competition there will be a formal event scheduled for the announcement of the winners.

Members of the Jeunes Commis Rôtisseurs committee as well as the Conseiller Culinaire National are available to assist the individual regions with their competition.

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. 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 a local culinary program
- Commis mystery basket and par stock listing
- Appointment and management of judges
- Media coverage
- Organization of awards ceremony and or dinner
- Communication and timely notifications to national office and Conseiller Culinaire National

FINANCIAL RESPONSIBILITIES

Regional

The Chaîne National will reimburse a regional site per competitor for a regional competition, with a maximum of 10 competitors. Financial guidelines are sent to the Conseiller Culinaire and Bailli Provinciaux on or about December 1st. Requirements to fund over 10 competitors or additional financial support needs to be addressed to the Conseiller Culinaire National and will be reviewed on an individual basis, prior to the competition.

National

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

- The competitor's round trip transportation from their home city, accommodations, transportation and meals for the competitors during the competition and related events.
- Round trip transportation, accommodations and all meals for the Conseiller Culinaire National, event controller and the National Coordinator.
- Judges are invited to the awards ceremony and have the option of bringing a guest as consideration for their time and efforts in the Competition National Jeunes Commis.
- Set-up and par stock of the competition venue
- Mystery Basket ingredients
- Stationary, signage and related expenses as directly related to conducting the competition.

Marketing and Advertising

Local and regional officers and especially the Chargé de Presse need to be involved in the planning and media coverage. Local, regional, and national media outlets should be sent a notice and 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 and the Chaîne organization.

MANDATORY MINIMUM REQUIREMENTS

Room Requirements

Waiting Room, for Jeunes Commis that is quiet and has a supply of coffee, water and juice, plus a small snack.

Writing Area, for Jeunes Commis, that is 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 and secure from contestants and visitors. The room needs to have cutlery for the judges, napkins, water, pens, 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. The Professional and the Gastronomes jury members may be seated in separate sections, or combined.

Media/Viewing Table, a table that is clearly marked with the numbers of the individual contestants, and is secured from the jury room view. The individual plates are delivered to this area after they have been photographed and released from that area.

Kitchen or Kitchens, need to have water for the kitchen judges, helpers and Jeunes Commis, 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 equipment for the kitchen and in sufficient quantity for each competitor:
- Large cutting board (one for each competitors mandatory) a meat/fish/poultry board (each competitor), strainers, 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).

Kitchen assistants may be used at the decision of the Conseiller Culinaire. They can be used as food runners and general help, however they cannot be involved in any direct cooking, food preparation or final plating. If used then one for every two competitors is the recommended minimum.

Competitors **may** bring on their own: 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 determines to give an individual an unfair advantage for the competition.**

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 has 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 45 minute window (15 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. 45 minutes to present the individual courses, in 15 minute increments.

Competitors are to be furnished with a basket of identical foodstuffs (4 to 5 items is the recommended number), 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 basis 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 a 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/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 point, awarded by tasting judge.
- Primarily based on the originality of the artistic work and the degree of difficulty and effort.

The Kitchen Judging

They should monitor the placement of the course/competitor stickers on the individual plates to insure accuracy and anonymity.

The kitchen judge is also in charge of kitchen assistants, if used, and must insure that the assistants do not directly prepare or plate any item used in the final presentation of a competitor.

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 components 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 or (toque), jacket, Chef's pants, apron, and professional kitchen shoes.

Sanitation Maximum 15 Points

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 that 30 minutes in late time during the competition may be asked to withdraw from the competition. This is at the discretion of the presiding Conseiller Culinaire.

Point Totals:

Six Tasting Judges x 90 each	540
Kitchen judge.....	100
	<u>Maximum Points...640</u>

1. In the event of a tie, the winner will be decided upon by 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 Commis Competitors start at 15-30 minute intervals, based upon the number of competitors. This time frame gives the judges sufficient time to evaluate the food presentations. It is also recommended to insert an additional open time of 15-30 minutes in the middle of the competition depending on the number of competitors. This will give the judges an opportunity to evaluate all plates fairly and completely. Competitor number one, chosen by drawing, shall submit their first dish at the time set by the Competition Committee. The other competitors will then send their dishes according to the timetable established by the Conseiller Culinaire using the national rules as a guide.

2. The supplies are the responsibility of the competition site with coordination of the Conseiller Culinaire, Regional Bailli, local officers, and members.

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

Appetizer	10"- 12" /26-32 centimeters
Main Course	12"/32 centimeters
Dessert	10"- 12"/12-32 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.

RESULTS

An individual assigned by the Conseiller Culinaire should independently tabulate the competition scores. The Conseiller Culinaire assists in the tabulation. The results should be known only to the Conseiller Culinaire 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. These documents should not be distributed to the competitors or any other individual associated or not associated with the competition. The Conseiller Culinaire National can request these documents from the regional officer, if and when there is a dispute concerning the awards. Therefore, the Conseiller Culinaire Provincial should retain and seal the documents immediately following the final tabulation.

The results should 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 should announce the results with the assistance of local, regional, or national officers.

The 1st place winner's application form should immediately be sent to the National office and the Conseiller Culinaire National.

Each regional winner will be contacted by the Conseiller 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 National and Bailli Provincial.

Each regional winner can and 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.

REGIONAL AWARDS

Regional competitors will receive the following awards:

First Place

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

All Other Competitors

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

NATIONAL AWARDS

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

- Competition Diploma of la Chaîne des Rôtisseurs
- One year Rôtisseur membership in la Chaîne des Rôtisseurs
- Bragard Chef Dress Jacket
- One-year Subscription to Gastronomer magazine

Medal winners will also receive the following prizes.

First Place

- Crystal Winners Trophy
- \$1,000 Scholarship to attend Advanced Culinary Classes
- Three years Professional Membership

Second Place

- Silver Medal of la Chaîne des Rôtisseurs

Third Place

- Bronze Medal of la Chaîne des Rôtisseurs

APPENDIX FORMS



United States Jeunes Commis Rôtisseurs Culinary Competition

APPLICATION

Send completed to Regional Conseiller Culinaire

First Name(s) _____ Family Name _____

Male ____ Female ____

Date of Birth (State issued drivers license or passport): _____

First Name(s) _____ Family Name _____

Primary Residence _____

Name and address of current employer and or school

Home telephone _____ Work telephone _____

Email _____ Cell# _____

(Sponsor Information)

Name _____ Address _____

Contact Telephone number _____ E-mail _____

Chaîne Grade _____ Bailliage _____

Please attach an outline of culinary background and education as well as an approximately 200 word essay stating your desire and interest in the competition and long term goals in the field.



**United States Jeunes Commis Rôtisseurs
Culinary Competition**

COMPETITOR RELEASE FORM

Complete and submit with the Application Form

First Name(s) _____ Family Name _____

Primary Residence _____

Home telephone _____ Email _____

Work telephone _____ Cell# _____

I agree to participate in photography or filming of my person in relation to the Jeunes Commis 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.

Signature _____ Date _____

Witness to competitor's signature _____

Name of Witness _____

Address of Witness _____



**United States Jeunes Commis Rôtisseurs
Culinary Competition**

STARTING TIMES MASTER LIST

Location and Date:
Chair of The Jury:

COMPETITOR	MENU	COOKING TIME	PLATING TIME 15 minutes each Course
1.			
2.			
3.			
4.			
5.			
6.			
7.			
8.			
9.			
10.			

30 minutes

3.0 hours

45 minutes

Total Time for each competitor



**United States Jeunes Commis 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
1							
2							
3							
4							
5							
6							
7							
8							
9							
10							

Kitchen Judge SIGNATURE: _____

Timing

Each course is to be completed and released to the judges within the allocated 15 minute time frame. Each course not released to the judges in the 15 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.

