

# *La Chaîne des Rôtisseurs*

Bailliage de Victoria ~ Victoria, British Columbia, Canada

## **Jeunes Commis Rôtisseurs**

Imagine being confronted with a mystery "market basket" with everything necessary to design and prepare a three-course meal to serve four people using those ingredients—all in four hours time! Such is the challenge given young cooks competing in the Chaîne des Rôtisseurs Jeune Commis Competition.

The Jeune Commis (Young Cooks) Competition was first organized in 1977 in Switzerland to support and promote future young chefs by giving them the opportunity to demonstrate their skills. Competitions are now held at regional, national and international levels in countries around the world.

In Canada, competition begins at the regional level. Proprietors, managers, chefs and culinary instructors at Chaîne affiliated restaurants, hotels and culinary schools within each of the eleven Bailliages in Canada are asked to propose candidates, who complete and submit application forms to a Regional Coordinator, the Vice-Conseiller Culinaire.

At the appointed time, each contestant is given an identical, sealed "market basket" containing all the necessary ingredients for the competition. The contestant must compose and execute a 3-course menu (first course, main course, and dessert) for four people. The written menu must be completed within the first half-hour, with 3-1/2 hours allowed for preparation, after which the finished dishes are presented to be judged within a 30-minute window.

Experienced professionals and non-professionals, who are Chaîne members, are selected to serve as judges. A candidate's sponsor may not serve as a judge. To ensure complete secrecy and objectivity, contestants are identified by number only rather than by name.

Dishes prepared by the contestants are judged on taste, presentation and originality. In addition, scores are given for cleanliness and organization in the kitchen.

The competition is open to young cooks, Rôtisseurs or Grillardins with a minimum of three years of professional cooking experience, culinary schooling not included, whose employer is a member of la Chaîne.

A candidate must be a citizen or legal resident of Canada and be no more than 27 years of age on the date of the International Competition.

A candidate must be nominated by their employer, who must be a member of the Chaîne des Rôtisseurs, and accepted by the Competition Committee. The act of participating in the Competition at any level imposes upon the competitor the acceptance and respect of the rules. Past contestants may compete for a second time, as long as they are eligible under the age and experience ruling. The first place winners of all Regional Competitions are qualified to participate in the National Final. The winner of the National Final will compete in the International Competition

Daniel Craig, apprentice chef at the Delta Ocean Pointe Resort is the winner of the regional Juenes Commis competition and trophy. Daniel Craig accepts the award at a Chaîne dinner amical from Marcel Guichard, VC Culinaire (left). Daniel and his supervisor, Chef Rôtisseur Craig Stoneman (right) admire the perpetual trophy which be on display at the Ocean Pointe Resort for one year. Congratulations to both of you! Well Done. Daniel will represent the Victoria Bailliage of the Chaîne des Rôtisseurs at the National Jeunes Commis Competition in Edmonton on September 23, 2005. [For photos of the 2005 Victoria competition click here.](#)

Dan was the winner of the Edmonton competition and will represent the national bailliage next year in Australia at the international competitions. Way to go Dan! [For photos of the 2005 National competition click here.](#)



**Commis National Trophy**

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<http://www.chainevictoria.com/Commis/commis%20desc.htm>