



COMPETITION

Concours National des Jeunes Chefs Rôtisseurs.

YOUNG CHEFS ROTISSEURS NATIONAL THAILAND CONTEST 2024



Friday 10th May 2024
08.00 am – 06.00 pm
Le Cordon Bleu Culinary School, Bangkok, Thailand

Requirement:

Prepare a 3 course menu

Appetizer
Main course
Dessert

for **4 persons** within a period of **4 hours**.

- ½ hour for menu creation
- 3½ hours for actual cooking time

The contest will be based on a Black Box, with the same ingredient for each contestant.

There will be sufficient food to prepare the 3 courses with different cooking methods, preferable western cuisine; however the Thai touch could be implemented.

However there will be five food items that are compulsory to use, such as seafood, meat etc.

The menu has to be created on the spot, however cook books, recipes and computers are allowed, also the kitchen supervisor can help with suggestions and tips in how to prepare the meals, to help the contestants a little bit.

Prices:

The winner of the national contest will receive a gold medal and a diploma from the Chaîne des Rôtisseurs Thailand, add the cash amount of 20'000 Baht from the Thailand Bailliage

The winner can attend the international CDR contest, which is this year in Budapest, Hungary on **02th – 07th October 2024** and will there represent Thailand.

The 2nd will receive a silver - medal and a diploma from the head office in Paris, plus a cash amount of 15'000 Baht from the Thailand chapter.

The 3rd will receive a bronze medal and a diploma from the head office in Paris, plus a cash amount of 10'000 Baht from the Thailand chapter.

The 4th place and above will be all the same level, and all will receive a diploma from the Thailand chapter and a cash amount of 5'000 Baht



The competition is conducted at the Co-Organizer in the

**Le Cordon Bleu Dusit
Culinary School
4, 4/5 Zen Tower, 17th-19th Floor
Ratchadamri Road
Pathumwan District
Bangkok 10330**

The competition JEUNES CHEFS RÔTISEURS THAILAND 2024 takes two day.

Thursday	09th May 2024	02 pm - 04 pm	Only for Competitors & Photographer for briefing, Uniform, pictures and other informations
Friday	10th May 2024	08 am – 06 pm	Competition
Friday	10th May 2024	07 pm – 10 pm	Price giving Cocktail at the same place

The number is limited to a maximum of 12 contest participants.

Jury:

The jury will consist of

- 1 professional kitchen manager
- 3 professional chefs kitchen judges
for Hygiene, professionalism, cleanness and work techniques
- 12 professional chefs judges
for presentation and taste of the food

The judges will be selected by the Conseiller Culinaire Thailand national Bailliage.
The decision of the jury team is final and can not be requested.

Participation

Competitors may not have more than five years experience in the culinary kitchen or formal culinary training program after culinary school.

This will be calculated as of September 1 in the year of the international competition.

The maximum age of the competitor will remain at under 27 years on 1st September 2024.

We will require a short CV with a cope of Passport or ID Card.and the Chef Jacket size.



3 / 3



IMPORTANT

Bring your cooking utensils and equipment to the information meeting the day before the competition, Thursday, September 9th, 2024.

Your tools will be placed in a box and left at your cooking workstation for the competition day.

Publication:

The competition is open to public in order to publicize the event more in Thailand.

Registration:April

Registration deadline is 01st April 2024

After their registration they get more information.

Applications address and for more informations:

CHAÎNE DES RÔTISSSEURS	e-mail	alessandro.haab@gmail.com Alessandro E. Haab Chairman of the competition 2024 Conseiller Culinaire National Thaïlande M 089 534 04 04
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VIVE LA CHAÎNE !

CDR/BKK/24.02.2024/AH