

Report On The International Young Chefs Competition 2011

Beautiful, historic and diverse Istanbul, Turkey was the site of the 35th International Jeunes Chefs Rôtisseurs Competition 2011 (September 9-11). Originally the ancient Greek colony of Byzantium, the imperial city of Constantinople was expanded by the order of the Roman Emperor Constantine the Great. For nearly a thousand years, it was the last remaining outpost of the Roman (later termed Eastern Roman or Byzantine) Empire. It was finally conquered by the Ottoman Sultan Mehmed II on May 29th, 1453, an event often used to mark the end of the Middle Ages. By the mid-1500s, Istanbul, with a population of almost half a million, was a major cultural, political, and commercial centre. Ottoman rule continued until the Ottoman Empire was defeated in WWI and Istanbul was occupied by the allies. When the Republic of Turkey was born in 1923 after the War of Independence, Kemal Atatürk moved its capital to the city of Ankara. However, Istanbul has continued to expand dramatically; today its population is approximately 16 million. Industry has expanded even as tourism has grown. It continues to be a city that creates its own history at the intersection where Europe meets Asia. Besides its unique geographical position, Istanbul is a huge metropolitan city connecting two continents, cultures, and religions. It is home to sixteen million people, and is one of the greatest business and cultural centres of the region, offering a wide variety of attractions to its visitors.

The competition, open to young cooks under the age of 27, was hosted by la Chaîne des Rôtisseurs. Set against this rich cultural backdrop, all the Chaîne competitors should be congratulated on their performances, as they are all culinary champions from their own countries. Twenty-one of the world's finest young chefs, chosen through selection competi-

tions held in their respective countries, were given four hours in which to compose a menu and prepare a three-course meal for four persons using ingredients presented in a black box. Mandatory items included rack of lamb, 12 bones; one whole lobster; four eggplant (berry/caviar); two leeks, and fresh figs.

A panel of international judges awarded marks for taste, presentation, originality and kitchen technique. The winners of the 2011 competition were:

First Place: Reilly Meehan, United States

Second Place: Michael Dyllong, Germany

Third Place: Jaime Rodriguez Camacho, Colombia

While we are not permitted to announce the exact standings of the other competitors outside of the

medallists, we can report that our own Rôtisseur Jonathan Boerboom from the Vancouver Bailliage, did extremely well, representing Canada in a professional manner. As reported by David Tétrault from the competition, "Jonathan performed in a manner that made both myself and Takashi Murakami very proud. His plates were excellent, and his focus on the competition was very determined. He will go far in his culinary career. I want to thank David Wong for being his direct mentor. Chef Wong's assistance was an inspiration to Jonathan, and helped him all the way along the training process. Thanks also to Vincent Parkinson from Calgary and Takashi Murakami from Winnipeg for taking the time to do a black box with Jonathan. Also, I know there are other chefs who have helped, and I am very grateful for your assistance."



2011 Concours International des Jeunes Chef Rôtisseurs and dignitaries.



Historian and jury member Vedat Basaran, famous Turkish personality, speaks to attendees regarding a tour of the Bazaars.



Vedat Basaran with the group in the Grand Bazaar, which contains 3000 small shops.



Group in the Egyptian Bazaar, now known as the Spice Bazaar.



David Tétrault, Bailli Délégué du Canada, flanked by (left) Barbara Tritschler, Officer, Bailliage of Germany; and (right) Jannece Tapsall, Bailli Délégué of Australia, and member of the JCR committee.

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Jonathan Boerboom – A Background



After completing one year in the Bachelor of Science program at the University of British Columbia, Jonathan decided to pursue his love of the culinary arts by completing his Diploma in Culinary Arts from the Arts Institute of Vancouver Dubrulle in 2007. While at school he worked at the Red Door Pan Asian Grill as Pans Cook (a term unique to Asian kitchens where all the cooking is performed with a Chinese wok). He began his career after graduation as Chef de Partie at “C” Restaurant in Vancouver from 2007-2009, working on the hot and cold lines, ordering and receiving inventory and in the fish butchery. During that same time, he also had another full-time position as Pastry/Brunch Cook at NU Restaurant also in Vancouver. It was obvious that Jonathan was determined and more than willing to work hard to further his career. In 2009, he moved on to The

Fairmont Pacific Rim where he currently holds down the position of 2nd Cook. He continued to build his range of experience by working part-time for Culinary Capers as a Catering Cook. Most recently, Jonathan has moved to Olives Restaurant in Calgary. Yet, despite this heavy workload, Jonathan was no stranger to competition.

Between February 2008 and April 2010, when he submitted his resume to the Jeunes Chefs Rôtisseurs National Competition, Jonathan participated in a number of competitions, including the 1st Annual BC Albacore Tuna Competition (where he won first place), followed in quick succession by an Honourable Mention at the 2009 Arts Institute Rising Chefs Competition, a top-five finish in the 1st Annual Oceanwise Seafood Chowder Competition, third place at the 2010 Arts Institute Rising Chefs Competition, and most recently, a first-place finish at the 14th Annual Hot Competition Live. Perhaps it is his love of jogging, hiking, basketball, gym and “any other sport” that has fuelled his competitive fires. As he put it in his cover letter, “I am not the type of person that will give up and will try under all circumstances to succeed. Being such a young apprentice, I have big aspirations to be proficient in this profession. To do this, I want to learn from the best chefs in the industry.”

<p style="text-align: center;">Jonathan's Menu</p> <p style="text-align: center;">Appetizer Steamed lobster with prawn mousse, salad of squash and char grilled lemon beurre blanc</p> <p style="text-align: center;">Main Course Roasted lamb rack with brown butter eggplant puree, leek ravioli, tomato jam, natural jus</p> <p style="text-align: center;">Dessert Chocolate tart with poached figs, hazelnut semifredo, orange reduction</p>



Jonathan with the Fulgence Charpentier Trophy.



Appetizer.



Main Course.



Dessert.