

*Wishing Our Competitor Great Success in Frankfurt, Germany!*

## **Michael Roszell – International Jeunes Chefs Rôtisseurs Competition 2017**



Michael Roszell.

Imagine entering a room and being presented with a mystery basket containing seasonal ingredients, sometimes ones you have never seen before. You are then asked to compose and execute a three-course menu (first course, main course, and dessert) for four people using all of these ingredients, as well as drawing on a variety of staples from a pantry. Your written menu must be completed within the first half-hour, and then three and a half hours are allowed for preparation, after which the finished dishes are presented to be judged in fifteen minute intervals. It is an extremely challenging competition.

On September 8, 2017, our own Michael Roszell will be in Frankfurt to meet that challenge at the 41st Concours International des Jeunes Chefs Rôtisseurs, competing against entrants from as many as 20 other countries. Michael has been practicing long and hard at the Pear Tree Restaurant in Vancouver, working

under the guidance of Executive Chef Scott Jaeger, Vancouver Vice-Conseiller Culinaire.

Competitors from Baillages around the world will meet to experience a week of educational culinary experiences, as well as to take part in the 2017 competition. The participants will compete to win a five-week culinary course at le Cordon Bleu, and Wüsthof chefs' knives.

### **Michael Roszell, from Pear Tree Restaurant in Vancouver**

A graduate of F.H. Collins Secondary School in Whitehorse, Yukon in 2011, Michael received awards in Feast 11 and Feast 12, with the highest marks in his high school foods class. He then attended the Pacific Institute of Culinary Arts in Vancouver, receiving his Baking and Pastry Diploma in 2011 (with top practical exam marks) and his Culinary Arts Diploma in 2012 (graduating with honours as the top culinary student) and receiving a scholarship from the BCC Association. During those years, Michael was also extremely busy gaining experience assisting with catering functions and cooking classes at the Pacific Institute of Culinary Arts; as a volunteer; and in entering competitions. His volunteering activities included participating for three years as a student cook in the FEAST high school cafeteria program, preparing salads, sauces and hot items as well as participating at the

Yukon Food for Learning Fundraiser 2010; Growing Chefs 2011, 2012 and 2013 From Farms to Forks Gala Fundraisers; and at the 2012/2013 Spot Prawn Festival. Michael also found the time to compete in the Yukon Territorial Skills Canada Competition for high school students and placed second overall. He followed that up by winning the bronze medal at the 2012 BC Foodservice Expo Hot Competition Live!, competing against other post-secondary culinary students to prepare two scallop-based dishes in under 30 minutes; and placing third overall at the Skills Canada BC Culinary 2012.

Michael's list of achievements in terms of building his culinary skills over a relatively short timeframe is no less impressive. He is Food Safe Level One and Serving It Right certified; has received his Level One and Two certificates in wines from the Wine & Spirit Education Trust (WSET); and has his Food and Beverage Management Certificate.

Michael currently serves as Chef de Partie at the Pear Tree Restaurant in Vancouver, working under the guidance of Executive Chef Scott Jaeger, Vancouver Vice-Conseiller Culinaire. Michael spent the previous two years in Edinburgh, UK, holding the position of Chef de Partie at the Scran and Scallie restaurant and Commis/Garde Manger at the Castle Terrace. Prior to that he

served as patissier at Vancouver's Sweet Spot Bakery; Tournant at Forage Restaurant; third cook at the Four Seasons Vancouver; Garde Manger and Tapas at Sanafir Restaurant; and Cook/Line Cook at the Edgewater Hotel, much of this concurrent or as summer jobs.

Following the competition, he was quick to attribute his success to this broad experience: "Plain and simple cooking makes me happy and I really enjoy the endless possibilities there are in this industry across the globe. This black box was a lot of fun because it contained all ingredients I've

worked with over the years, although I was confident I actually had lost as I exited the competition. I look forward to the upcoming international competition because it gives me an excuse to work harder and learn more than I could on my own."



Michael puts the finishing touches to his appetizer.



Michael (third from left) awaits the judges' comments along with his six fellow competitors.



Michael (left) as the action heats up at the national competition.



Chef Murakami, C.M., National Conseiller Culinaire (left) and Chef Hansen, Calgary Bailli Regional (right) congratulate gold medallist Michael Roszell.

*Photos courtesy of Roland Milaire*

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