

National Jeunes Commis Rôtisseurs Competition 2008

On Friday, October 31, 2008, ten up-and-coming young chefs from across Canada will meet at Québec's Collège Mérici for the honour of representing Canada at the 2009 Concours International des Jeunes Commis Rôtisseurs in Hyde Park, NY, USA, next October 2nd.

The ten contestants are all regional winners, representing the following Bailliages and sponsoring restaurants:

Calgary	Kimberly McNeil	Delta Calgary South
Edmonton	Amanda Erin Van Brabant	Fairmont Hotel Macdonald
Montreal	Raphael Secours	Fairmont Le Château Frontenac
Nova Scotia	Vincent Scigliano	Prince George Hotel
Okanagan	Robyn Sigurdson	Fresco Restaurant
Ottawa	Mariane Weber	Le Baccare-Casino du Lac-Leamy
Toronto	Melissa Salas	Oliver Bonacini Restaurant
Vancouver	Jessica Devlin	Marriott Pinnacle
Victoria	Jordan Gravelle	The Fairmont Empress
Winnipeg	Melissa Makarrenko	The Fairmont Winnipeg

Using only the contents of a "black box," the young chefs will be given three hours in which to create a menu and prepare and serve an appetizer, a main course and a

dessert for four. Contestants will be judged on taste, originality, creativity, presentation, portion size, nutrition, dress, kitchen cleanliness and timing by a team of professional and non-professional judges, under the watchful eye of Executive Chef Takashi Murakami, C.M., Conseiller Culinaire.

Located in Quebec City, adjacent to the Plains of Abraham and overlooking the majestic St. Lawrence River, Collège Mérici is a private co-educational college-level institution offering a variety of pre-university and professional programs. Founded in 1930, by the Sisters of the Ursuline Order, Collège Mérici has remained faithful to a long tradition of excellence while constantly adjusting to the changing educational needs of its students.

Equipped with a state-of-the-art pedagogical kitchen and a dining room open to the public, the college offers students interested in making a career as a chef or restaurateur a program combining both production and management skills. In addition to the specialized cooking skills developed in the training kitchen, students acquire the planning, supervisory and organisational competencies that today's restaurant business demands.



Executive Chef Takashi Murakami, C.M.,
Conseiller Culinaire.