

# Jeunes Commis Rôtisseurs National Competition Québec 2008

On Friday, October 31, 2008, ten young cooks from across Canada met at Québec's Collège Mérici for the 2008 National Jeunes Commis Rôtisseurs competition. The winner of the gold medal earned the right to represent Canada at the 2009 Concours International des Jeunes Commis Rôtisseurs in Hyde Park, NY, USA, October 2, 2009.

At the induction ceremony of the Chapitre du Canada on Saturday, all competitors were inducted as members into la Chaîne des Rôtisseurs.

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 Baccara-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 were given four hours in which to create a menu and prepare and serve an appetizer, a main course and a dessert for four. In the black box, the competitors found the following compulsory items: 2 whole pheasants, striped

bass, figs, duck foie gras (150 g), bacon (100 g), golden beets, gala apples, chanterelle (150 g) and dark chocolate (300 g), along with various other vegetables, fruits, liquors and fresh herbs.

Contestants were 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.

The kitchen judges were Scott Riess, Vice-Chargé de Mission, Toronto; Vincent Parkinson, Chancelier, Bailliage du Canada; and Caroline Baldie from Collège Mérici, Québec City. The dining room judges included: Valli Arlette, Argentier, Bailliage du Canada; Stewart Roth, Chevalier, Edmonton; Dr. Jane Ruddick, Bailli Régional, Vancouver; Jim Jaworski, Bailli Régional, Winnipeg; Ekkehard Herling, Bailli Régional, Toronto; Peter J. Graham, Bailli Régional, Edmonton; Stephen Burchert, Bailli Régional, Nanaimo; Josie Richard, Bailli Régional, Halifax; Roger Baekeland, Echanson, Bailliage du Canada; Colin Mantell, Bailli Régional, Victoria; Dr. Pierre Charbonnier, Bailli Régional, Ottawa; Yvon Godbout, Maître Rôtisseur, Québec.

The winner of the gold medal and the Fulgence Charpentier Trophy was Ottawa regional winner Mariane Weber, aide-cuisinier at Le Baccara Restaurant, Casino du Lac Leamy, Gatineau, Québec. The silver medal was presented to Raphael Secours from the Fairmont Le Château Frontenac, Québec while the bronze medallist was Jordan Gravelle, The Fairmont Empress, in Victoria, BC.



Kitchen Judge Caroline Baldie, Collège Mérici, studies a competitor's technique.



Judges Roger Baekeland, Echanson, and Valli Arlette, Argentier, compare notes.



The Jeunes Commis Rôtisseurs competitors line up to hear the judges' remarks.

# Mariane Weber Biography

Graduating with high distinction from La Cité Collégiale Arts Culinaires program in 2004, Mariane began her career at Le St-Estèphe in Gatineau, Québec as garde-manger. She moved on to Le Baccara Restaurant at Casino du Lac Leamy in 2007, joining Chef de Cuisine Serge Roure and serving as aide-cuisinier. While at Le Baccara, Marianne has trained as garde-manger, entremétier and grillardin. During 2007-2008, she also found time to graduate with high distinction from the Gestion de Cuisines program at La Cité Collégiale and received her certificat de qualification professionnelle in 2008. Her exemplary talents have been recognized during her young career with her receipt of the “Culinary scholarship for academic excellence, leadership qualities and demonstrated aptitude for the hospitality industry” from the Canadian Hospitality Foundation in 2004 and the “Scholarship for academic excellence” from the AOPMB (Association Outaouaise des Professionnels de Metiers de Bouche). Mariane won Ottawa’s 2008 Regional Jeunes Commis Rôtisseurs competition (and the Jean Zonda – Hector Laflamme Trophée) and will now go on to represent Canada at the 2009 Concours International des Jeunes Commis Rôtisseurs to be held in Hyde Park, NY, USA, in October.



Mariane hard at work during the competition.



Winning appetizer.



Winning main course.



Winning dessert.

## Winning Menu

### *Appetizer*

Bar Rayé saisi sur la peau  
émulsion de pommes à la Vanille  
tombée de légumes au citron confit

### *Main Course*

Faisan en 2 façons:  
La poitrine Rôtie et son effritoché braisé  
Médallion de foie gras poêlé  
Napoléon de Betteraves jaunes et poireaux  
Fricassée de Chantrelles  
Jus de Viande au Madère

### *Dessert*

Croquant aux amandes en chocolat  
Figues au Vin Rouge  
et crème fraîche au miel  
et épices douces