

# Concours National des Jeunes Chefs Rôtisseurs Vancouver 2016

Canada's best young chefs battled it out at this year's national Jeunes Chefs Rôtisseurs competition on Friday, October 14 at the Vancouver Community College Campus. The winner of the Chaîne des Rôtisseurs gold medal earned the right to represent Canada at the 2017 Concours International des Jeunes Chefs Rôtisseurs in Perth, Australia.

All the competitors were recognized at the induction ceremony of the Grand Chapitre du Canada on Saturday evening. The seven contestants were all regional winners, representing the following Bailliages and sponsoring restaurants:

Halifax	Keegan Patey	Fresh 21
Toronto	Joseph Punzal	Mississauga Golf & Country Club
Winnipeg	Amiel Camet	The Cornerstone Bar & Restaurant
Edmonton	Austin Schwabe	The Fairmont Hotel MacDonald
Calgary	Landon Schwarz	The Nash
Vancouver	Michael Roszell	Pear Tree Restaurant
Victoria	Joseph Tran	Inn at Laurel Point

Using the contents of a very challenging "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. Each chef's written menu had to be completed within the first half-hour, with three and a half hours allowed for preparation. In the black box, the competitors found the following compulsory items: whole Arctic char (4 lbs); one 2 lb. whole Dungeness crab; two pieces (2 lbs each) whole pheasant; 200g fresh B.C. chanterelle mushrooms, 8 oz. B.C. celery root, two Bosc pears; and 8 oz of dark chocolate. Non-compulsory items included various 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 nonprofessional judges, under the watchful eye of Executive Chef Takashi Murakami, C.M., Conseiller Culinaire.

"This competition is unlike any other in the world," said David Tétrault, Bailli Délégué du Canada and President of the Concours International. "It is a true black box for a specific age group of young chefs. It is difficult and it is stressful. It is judged at the international level by accomplished professional member chefs."

#### *The kitchen judges were:*

Jan Hansen, Vice-Conseiller Culinaire, Calgary  
Colin Gill, Head of the Vancouver Community College Culinary Arts Program  
Julian Bond, Maître Rôtisseur, Vancouver

#### *The dining room judges included:*

Dr. Jane Ruddick, Bailli Provincial de la Colombie-Britannique, Vancouver  
Bruno Marti, Grand Officier Maître Rôtisseur Honoraire, Vancouver  
Remy Richard, Chargé de Missions Honoraire, Halifax  
Mark Hills, Chevalier, Vancouver  
Cameron Ballendine, Maître Rôtisseur, Vancouver  
Lois Gilbert, Bailli Honoraire, Toronto  
Harjeet Singh Mehdwan, Vice-Conseiller Culinaire, Edmonton  
Christopher Lee, Vice-Chargé de Missions, Vancouver  
Tina Hills, Hills Meats (who provided the competition protein), Vancouver  
Edmund Yee, Vice-Conseiller Culinaire, Vancouver  
Herve Martin, Maître Rôtisseur, Vancouver

Chef Jan Hansen, Vice-Conseiller Culinaire, Calgary, led the young competitors into the room. Chef Takashi Murakami thanked the Vancouver Community College for their amazing kitchen facilities and the Vancouver team for their organization. He recognized the sponsors of the competition (Wüsthof; CattleBoyz; Medium Rare Chef Apparel; Uniglobe Lexus Travel and Chef's Hat Inc.), then introduced the seven competitors as they joined him on stage. Each received a diploma from the Chaîne and a Wüsthof knife. Chef Murakami then announced the winners of the national Jeunes Chefs Rôtisseurs competition.

The winner of the gold medal and the Fulgence Charpentier trophy was Vancouver's Michael Roszell, from the Pear Tree Restaurant. Michael earned the right to represent Canada at the 2017 Concours International des Jeunes Chefs Rôtisseurs in Perth, Australia.

The silver medal was presented to Calgary's Landon Schwarz from The Nash restaurant. Landon was also recognized for having the highest kitchen score and received the Chef Paul Mastalir Award for Kitchen Excellence along with a Wüsthof knife attaché set. The bronze medallist was Victoria's Joseph Tran from the Inn at Laurel Point.

**Next year's Canadian national competition will be held on Friday October 27, 2017 in Ottawa.**



Chef Jan Hansen enters a mark.



The judges.



Tasting judges discuss the dishes.

### The Winning Menu

#### Appetizer/Entrée

Slow baked Arctic char over fresh picked crab with potato gnocchi, leeks and celery cooked in crab stock and pickled shallot

#### Main course/Plat principal

Pheasant roasted on the crown served with pithivier of pheasant leg and chanterelle celeriac purée, roast celeriac, glazed carrot and pheasant jus

#### Dessert/Dessert

Baked Alaska of Bosc pear and chocolate on an almond dacquoise, red wine poached pear/chocolate ganache Fresh Fruit



Chef Murakami (left) and Chef Hansen (right); congratulate gold medallist Michael Roszell.



Winning appetizer.



Winning main course.



Winning Dessert.



Michael puts the finishing touches to his appetizer.

Photos courtesy of Roland Milaire.

## Sponsors of the Jeunes Chefs Competition



# Michael Roszell Biography

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 the 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 (left) as the action heats up.



Working on his main course.



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