



*Confrérie de la Chaîne des Rôtisseurs*

# **2024 NATIONAL CULINARY WEEKEND & JEUNES CHEFS RÔTISSEURS COMPETITION**



**Seattle, WA | June 7-8, 2024**



# 2024 NATIONAL CULINARY WEEKEND & *Jeunes Chefs Rôtisseurs* Competition



*June 7, 2024*

Welcome Reception at Seattle Culinary Academy  
Turkish Taste One Pot Competition

*June 8, 2024*

**Jeunes Chefs Rôtisseurs Competition**

Competition Day Seminars and Lunch at Renton Technical College  
Induction and Gala Dinner at Renton Technical College  
Jeunes Chefs Rôtisseurs Recognition

*with Special Thanks to*



**Seattle, WA | June 7-8, 2024**



# 2024 NATIONAL CULINARY WEEKEND & Jeunes Chefs Rôtisseurs Competition



**FRIDAY, JUNE 7**

**6:00 PM**

## **Welcome Reception at the Seattle Culinary Academy**

Address: 1701 Broadway BE2120, Seattle, WA 98122

The Welcome Reception will feature the first ever Turkish Taste One Pot Competition where professional Chaîne chefs will compete to see who can create the greatest hors d'oeuvres using all Turkish Taste ingredients. The *Brillat Savarin Foundation* will be gifting their first student scholarship to last years Jeunes Chefs Rôtisseurs 2nd Place Competitor Danika Holtz to continue her studies at the Seattle Culinary Academy. Please come out and support these two firsts for the Chaîne des Rôtisseurs and the Culinary Program!



## **Turkish Tastes**

**Seattle, WA | June 7-8, 2024**





# 2024 NATIONAL CULINARY WEEKEND & *Jeunes Chefs Rôtisseurs* Competition



**SATURDAY, JUNE 8**

**2024 Jeunes Chefs Rôtisseurs Competition Day (\$50pp)**

Renton Technical College

Watch and see the Jeunes Chefs Rôtisseurs compete for the top spot as the best young chef across the entire United States Bailliage. The winner of the U.S. competition will compete internationally in 2025!

The competition day will also feature three super seminars:

**9:30-10:30 AM Honey, Honey!**

Have you ever wanted to learn more about honey? Join Pacific Northwest Bailli Provincial Robert Cugini who has been beekeeping for over 30 years. He will take you through the history of honey and the art of beekeeping. Members will get the chance to sample honey from multiple sources from around the world. Members will also sample various honey types and other products made with honey.



**10:45-11:45 AM Seafood Seminar with Chelsea Farms**

Chelsea Farms has been serving world-class seafood to the Seattle area since 1987! They have always lived by the idea that sustainability is the most important way to farm. Through their sustainable practices, they have continued to honor their environmental obligation to the South Sound and Pacific Northwest. Come and learn more about farming in the Puget Sound and all things shellfish from true masters of the industry!



*Continued next page*

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**12:30-1:00 PM**

## Charlie's Produce Seminar

Charlie's Produce has helped many of our area local farmer/grower operations sustain their farm by distributing their goods. Charlie's Produce Seattle opened in 1978. They are a full-service wholesale produce company covering all of Western Washington. Charlie's Produce has earned the highest blue book services rating. Throughout Charlie's distribution network, their team of experts includes trained executive chefs and restaurant managers along with experienced retail produce managers and merchandisers. Learn about the art of both service and retail and about how Charlie's Produce has become the largest independent produce company on the West Coast.

**CHARLIE'S  
PRODUCE**  
CULTIVATING FRESH



**12:00-2:00 PM**

## Lunch Served by Renton Technical College



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# 2024 NATIONAL CULINARY WEEKEND & *Jeunes Chefs Rôtisseurs* Competition



**SATURDAY EVENING, JUNE 8**

**6:00 PM**

**Induction**

**7:00 PM**

**Gala Dinner at Renton Technical College**

Address: 3000 NE 4th St, Renton, WA 98056

This year's Gala Dinner will be held at Renton Technical College. This dinner will feature culinary students at Renton Tech. The students will be led by Chef Tony Parker. Chef Tony Parker started his career in culinary arts by accident. He was making his way through engineering college by cooking in a local restaurant and after a year and a half decided that he was happier when he was cooking. He dropped out of college and went to Seattle to register at SSCC for their culinary arts program. With his mentors at school, Tony was helped along into an apprenticeship and on his way to becoming a chef. Tony Parker is a Certified Executive Chef who currently is the lead Chef Instructor at Renton Technical College. In 2015, Chef Parker was inducted into the American Academy of Chefs honor society. During Tony's over 43 years of working experience he became a master ice sculptor and has won numerous International Ice Competition medals. In addition, Tony has proven to be a leader by successfully captaining a team representing the USA at five World Ice Art Championships in Alaska. Chef Tony Parker has also been named Chef of the Year by the Washington State Chef's Association twice, in 2009 and 2022.



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The **1st, 2nd and 3rd place winners**, as well as the winner for a best featured course, to be determined at a later date, will be announced at the Gala. Make sure to reserve your seat at the Gala and support our Jeunes Chefs Rôtisseurs while having fun doing so.

Register online for the Culinary Weekend events [HERE](#).

*Thank you for supporting the Jeunes Chefs Rôtisseurs Program!*

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## *The Competition...*

### Jeunes Chefs Rôtisseurs Competition at Renton Technical College

3000 NE 4th St, Renton, WA 98056

Saturday, June 8, 2024 | Competition begins at **7:30 AM**

#### Hosted by:

The Seattle Bailliage

Conseiller Culinaire des Etats-Unis and Chef, Reimund Pitz, CEC, CCE, AAC HOF, WCMC

Vice Conseillers Culinaire des Etats-Unis, Chef Mark Wright and Chef John Coletta



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**Renton Technical College** is a public community college in Renton, Washington. Renton has a top-notch Culinary Program lead by Chef Tony Parker: *Cooking is the closest thing to alchemy you will find. You mix a few ingredients, add a spark and voilà, you have created a tasty treasure.* The Culinary Arts program shows you the tricks of the trade, preparing students to work in the hospitality industry. Using a professionally equipped kitchen, students learn knife skills, advanced cooking methodologies, garde manger techniques, and more.



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# 2024 NATIONAL CULINARY WEEKEND

## Registration



The **Seattle National Culinary Weekend** will have several great events for members to participate in and hone their culinary knowledge. We have a bevy of activities and of course the Jeunes Chefs Rotisseurs Competition. All while staying in the "Emerald City" as our organization supports our Culinary Program and makes this weekend one for the ages. [Register Online Here](#)

EVENT DATE	EVENT	PRICE PER GUEST
June 7, 2024	Welcome Reception; business casual w/ribbons	\$75
June 8, 2024	Seminars for Culinary Competition: <i>All inclusive with 3 Seminars and lunch</i> business casual w/ribbons	\$50
June 8, 2024	Gala Reception, Dinner & Awards; Cocktail w/ribbons	\$195
June 7-8, 2024	2024 Culinary Weekend Registration	\$50

Please see the brochure for detailed descriptions of the events. Register at the link above.



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