

**MENT'OR BKB FOUNDATION  
BOCUSE D'OR TEAM USA  
2017 FAQ**

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**1. I am a chef interested in applying, what are the guidelines?**

Chef applicants must be an American citizen and 23 years of age or older at the date of competition in Lyon, France, in January 2017 (specific date TBD). Chef applicants must have at least five years of experience at a fine dining establishment and be able to participate in a robust selection and training schedule (as outlined below) beginning in September 2015. Complete details and application can be found at [www.mentorbkb.org](http://www.mentorbkb.org).

**2. What are the guidelines for the Commis applicant?**

Commis applicants are selected by the Chef applicant and are subject to approval by the ment'or BKB Board of Directors. The Commis must be an American citizen between the ages of 18-22 at the time of the final competition in Lyon, France in January 2017 (exact date TBD).

**3. What is required to submit an application?**

Chef applicants are required to fill out an application and submit all supporting documentation no later than August 19, 2015. Along with the written form, Chefs are asked to submit the following:

- An essay explaining why they believe they should represent the United States in the 2017 Bocuse d'Or competition
- An essay explaining why the Commis applicant should represent the United States in the 2017 Bocuse d'Or competition
- A current dinner menu from the Chef Applicant's current place of employment
- Two signed letters of recommendation from chefs and/or restaurateurs (at least one letter must be from the applicant's current place of employment)
- Signed copy of Competition Rules & Regulation Form
- Signed letter of intent from applicant's sponsor restaurant
- Proof of US Citizenship for Chef & Commis (Birth Certificate or Passport)
- Authorization and Release Forms signed by Chef & Commis Applicant
- Recent, high resolution, individual photo portraits of Chef & Commis in chef uniform

**4. If I'm selected to represent the United States, what will be required of me?**

The Chef and Commis chosen to represent the United States will be required to undergo an extensive training program conducted by one Head Coach under the supervision of ment'or Board of Directors Chefs Daniel Boulud, Thomas Keller, and Jérôme Bocuse. Training will commence in January 2016 and the team will be relocated to the Team USA

training center in Northern California beginning in August 2016 for an intensive five-day a week training schedule.

5. **Am I able to hold a full-time job while training for the Bocuse d'Or?**

The demands of the training schedule may not be conducive to holding a full time position and should be discussed with your host restaurant. Training for both Chef & Commis is set to begin in January 2016. The ment'or team will work directly with the selected Chef and Commis to outline a training schedule that works for all parties.

6. **Will I be compensated during the training period for Bocuse d'Or?**

The ment'or BKB Foundation does compensate both Chef & Commis during the training period through the 2017 Bocuse d'Or competition. Along with compensation, the foundation pays for relocation expenses to Northern California for both Chef and Commis.

7. **Who was on Team USA in 2015 and how did they place?**

We are incredibly proud of Chef Philip Tessier and Commis Skylar Stover who represented the United States in 2015. The team came home with a Silver Statue and became the highest-ranking US Team ever to place at the Bocuse d'Or.

8. **Who will be the head coach and mentors?**

2015 Team USA Silver Statue Winner, Philip Tessier, will act as Head Coach for the 2017 team. ment'or BKB Foundation board of directors Chefs Daniel Boulud, Thomas Keller and Jérôme Bocuse will oversee and act as mentors throughout the entire process.

## ABOUT BOCUSE D'OR

9. **What is the Bocuse d'Or**

The Bocuse d'Or is named after Chef Paul Bocuse and is one of the most prestigious cooking competitions in the world. The competition takes place over the course of two days in Lyon, France every two years, the next set to take place in January 2017. A total of 24 teams compete, each team having five and a half hours to execute their Fish and Meat Presentations. All participants cook the same proteins and are notified of the protein selection in advance of the competition. The winners are announced on the second day of the competition.

10. **Who judges the Bocuse d'Or?**

One representative from each competing country (total of 24) sits on the judging panel. While all 24 judges taste each team's food, judges do not score their home country's entry into the competition.

11. **Why should Americans support the Bocuse d'Or competition?**

Participating in the Bocuse d'Or is a symbol of our country's dedication to upholding the highest of culinary standards, and to mentoring the next generation of chefs in this nation. The Silver Statue win in 2015 by Chef Philip Tessier and Commis Skylar Stover solidified the United States as a culinary tour-de-force. This long overdue recognition inspires chefs around the country to keep evolving and striving for continued culinary excellence for their respective dishes and for everyone dining in their restaurant.

12. **How do I support Team USA?**

You can support Team USA by signing up for our email communication and making a donation at [www.mentorbkb.org](http://www.mentorbkb.org). Follow the chefs on their journey to the Bocuse d'Or by joining us on [Facebook](#) and follow us on [Instagram](#) and Twitter @mentorbkb.