



BOCUSE D'OR TEAM USA 2021 FAQ

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 2021 (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) starting as early as December 2019. Complete details and application can be found at <https://www.mentorbkb.org/team-usa-2021-national-selection/>

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 Foundation Board of Directors. The Commis must be an American citizen and 22 years of age or younger at the time of the final competition in Lyon, France in January 2021 (exact date TBD).

What is required to submit an application?

1. Completed Application Forms submitted on or before Tuesday, June 11, 2019.
2. Short essays, 350 words maximum for each question, for the Chef Applicant explaining the following:
 - i. Why is the Bocuse d'Or important?
 - ii. Why are you motivated to participate in the competition?
 - iii. What do you hope to gain from this experience?
 - iv. Describe how you have demonstrated leadership and organizational skills throughout your career.
 - v. Describe your most meaningful attributes and accomplishments.
 - vi. Describe your greatest weakness or opportunity area.
 - vii. Describe how you take and give feedback and how it has helped you grow and why was it important for you to hear.
3. Short essays, 350 words maximum for each question, for the Commis Applicant explaining the following:
 - i. Why is the Bocuse d'Or important?
 - ii. Why are you motivated to participate in the competition?

- iii. What do you hope to gain from this experience?
- iv. Describe your most meaningful attributes and accomplishments.
- 4. A current dinner menu, along with select photos of the menu items, from the restaurant in which the Chef Applicant is presently employed
- 5. Two signed letters of recommendation from chefs and/or restaurateurs for the Chef Applicant (at least one must be from the Executive Chef where applicant is currently employed).
- 6. One signed letter of recommendation for the Commis Applicant.
- 7. Signed copy of Competition Rules & Regulations Form.
- 8. Signed letter of Intent from Chef and Commis Applicant Sponsors (current employer)
- 9. Authorization and Release Forms signed by Chef Applicant and Commis Applicant and notarized.
- 10. Photocopy of proof of US Citizenship for Chef and Commis Applicants.
Recent, high resolution, individual photo portraits of Chef and Commis Applicants in chef uniform to be shared physically and digitally (in JPEG or TIFF) upon submission of application.

If chosen to compete in the National Selection, who will be my coach?

You will need to provide your own coach for the National Selection*. Please note that if you are selected to become Team USA 2021, this coach will not move on to become a member of Team USA.

**Please note, all members of the applicant's Team, including the commis and the coach, must be approved by Ment'or's Board of Directors. If the Candidate and Commis move on to become Team USA 2021, all Team members including, but not limited to, team assistants, assistant coaches, advisors and vendors, will be assigned by Ment'or's Board of Directors.*

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 Member Chefs Daniel Boulud, Thomas Keller, and Gavin Kaysen. Training will commence in Winter 2019/2020 and the team will be relocated to the Team USA training center in Napa, CA as early as December 2019 for an intensive training schedule.

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

The training schedule may be full time throughout the year, where it may not be possible for the Chef to work at any other job.

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

The Ment'or BKB Foundation does compensate both the Chef and the Commis during the training period. Along with compensation, the foundation will provide an allocation for relocation expenses* to Northern California for both Chef and Commis.

**Expenses related to relocation must be pre-approved with Ment'or and be within the budget outlined.*

What are the prizes?

- 1st Place Team: \$7,500 (\$6,000 to the Head Chef, \$1,500 to the Commis); awarded Team USA 2021
- 2nd Place Team: \$4,000 (\$3,000 to the Head Chef, \$1,000 to the Commis); OR a trip to the Bocuse d'Or Finale in 2021
- Best Commis; Opportunity to stage for one month with Team USA 2021 (dates TBD) OR \$1,000 cash prize

Who will be judging the competitors?

Ment'or is supported by a Culinary Council that is comprised of some of the country's most well-respected chefs. A panel of judges drawn from this Council will serve as officials at the competition. Although they will not serve as judges, ment'or founders, Daniel Boulud, Thomas Keller, and will be in attendance.

I have some questions about competing at the National Selection that were not addressed in the application, how should I go about having those answered?

All questions should be emailed to Rebecca O'Neill, Competitions Manager, at rebecca.oneill@mentorbkb.org. If chosen to compete in the National Selection, there will be a shared document that will be continuously updated with a running list of questions from each competitor.

ABOUT BOCUSE D'OR

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 2021. A total of 24 teams compete, each team having five hours and thirty-five minutes to execute their Platter and Plate Presentations. All participants prepare the same selected proteins and are notified of the protein selection in advance of the competition. The winners are announced on the second day of the competition.

Who judges the Bocuse d'Or?

One representative (Team President) from each competing country (total of 24) sits on the Tasting Panel. The Kitchen Supervision Committee scores on hygiene, cleanliness, work skills and optimization of products used.

How do I support Team USA?

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