

## **BOCUSE D'OR TEAM USA 2025 FAQ'S**

I am a chef interested in applying to be the Chef Candidate, what are the guidelines?

Chef Applicants must be an American citizen (proof must be provided at application) and 23 years of age or older at the date of the Bocuse d'Or Final in Lyon, France, in January 2025 (exact date TBD). Chef Applicants must have at least five years of professional experience at a fine dining establishment and be able to participate in a robust selection in September 2023 (exact date TBD) and a training schedule (as outlined below) starting as early as December 2023 through until mid February 2025 (exact date TBD).

For complete details and application, visit: our <u>Team USA overview page</u>.

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 Board of Directors. <u>The Commis must be an American citizen and 22 years of age or younger at the time of the Finale in Lyon, France in January 2025 (exact date TBD)</u>. Proof of citizenship and age must be provided at application.

What is required to submit an application?

- 1. Completed Application Forms <u>by email or postmarked</u> on or before <u>Thursday</u>, <u>May 25, 2023.</u>
- 2. Short essays, 350 words maximum for each question, for the Chef Applicant explaining the following:
  - Why is the Bocuse d'Or important?
  - Why are you motivated to participate in the competition?
  - What do you hope to gain from this experience?
  - Describe how you have demonstrated leadership and organizational skills throughout your career.
  - o Describe your most meaningful attributes and accomplishments.
  - o Describe your greatest weakness or opportunity area.
  - Describe how you take and give feedback and how it has helped you grow and why it was important for you to hear.
- 3. Short essays, 350 words maximum for each question, for the Commis Applicant explaining the following:
  - Why is the Bocuse d'Or important?
  - Why are you motivated to participate in the competition?
  - What do you hope to gain from this experience?
  - o Describe your most meaningful attributes and accomplishments.



- 4. A current or recent dinner menu from the Chef Applicant along with select photos of the food items, from which the Chef Applicant is presently or most recently employed.
- 5. Two <u>signed</u> letters of recommendation from chefs and/or restaurateurs for the Chef Applicant (at least one must be from the Executive Chef where the applicant is currently employed or if currently working independently, it must be from the most recent employer).
- 6. One <u>signed</u> letter of recommendation for the Commis Applicant.
- 7. Signed copy of Competition Rules & Regulations Form.
- 8. Signed and <u>notarized</u> General Release Form (one form each for the Chef Applicant and the Commis Applicant)
- 9. Completed Agreement of Applicant Form (<u>signed</u> by Chef Applicant and Commis Applicant).
- 9. Photocopy of proof of US Citizenship for Chef and Commis Applicants (passport image required).
- 10. Recent, high resolution, individual portraits of Chef and Commis Applicants in chef uniform to be shared digitally (in JPEG or TIFF) upon submission of application.
- 11. Submit Chef Applicant and Commis Applicant website and social media account optional.

# 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 2025, this Coach will not move on to become a member of Team USA. Please submit the name and contact information of your Coach to Ment'or.

\*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 2025, 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.

## What are the prizes for the National Selection?

- 1st Place Team: \$5,000 (\$4,000 to the Head Chef, \$1,000 to the Commis);
  awarded Team USA 2025
- 2nd Place Team: \$3,000 (\$2,400 to the Head Chef, \$600 to the Commis); or a trip (airfare and hotel) to the Bocuse d'Or Final in 2025
- Best Commis: Opportunity to stage for one month with Team USA 2025 (January 2025) or a \$1,000 cash prize

Who will be judging the competitors?



Ment'or is supported by a Culinary Council that is composed 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. Ment'or founders Chefs Daniel Boulud and Thomas Keller 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?

You may email any questions to Ms. Young Yun, Executive Director, Ment'or, at <a href="mailto:young.yun@mentorbkb.org">young.yun@mentorbkb.org</a>. If chosen to compete in the National Selection, there will be a shared document of all questions submitted by each Chef Applicant and the Organizing Committee answers.

If I am 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 the Team USA President. Training will commence in late Fall 2023 (exact date TBD) and the team will be relocated to the Team USA training center (exact date TBD) for an intensive training schedule.

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

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

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

Once selected as Team USA 2025, Ment'or compensates both the Chef and the Commis during the training period. Along with compensation, Ment'or will provide all expenses paid for relocation for both Chef and Commis, within an approved budget.\* Relocation expenses are not covered when your term has ended and you have separated from Ment'or.

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

### Will a computer be provided for me?

Once selected as Team USA 2025, a laptop computer will be provided for the Chef and Commis during the training period. Your personal phone is not paid for during training, however international daily charges may be compensated, with pre-approval by Ment'or, while you are competing at the Americas Selection and the Finale in Lyon, France.



#### 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, with the next edition to take place in January 2025. A total of 24 teams compete, each team having five hours and thirty 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. Find out more at www.bocusedor.com.

## Who judges the Bocuse d'Or?

One representative (typically the 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 <a href="https://www.mentorbkb.org/donate">www.mentorbkb.org/donate</a>. Follow the chefs on their journey to the Bocuse d'Or by joining us on Facebook and follow us on Instagram and Twitter.