



World Master Chefs Society

NEWSLETTER

September
2012

Please keep us updated with all your news in order that we can share it with your fellow Chefs and colleagues.

Greetings to all our World Master Chefs!

News from Turkey



Fikret Ozdemir and five of his fellow World Master Chefs met on 26 May at the Fish of the North Restaurant in Istanbul to set up a new Chapter for Turkey. Fikret was elected unanimously as Chapter Chairman. Some of the goals agreed upon are to encourage Turkish chefs to become members and to encourage higher standards, as well as arranging competitions and publishing press releases.

Fikret has 14 years' experience of working for Marriott International Hotels and Resorts in Frankfurt and Hamburg in Germany, Lisbon and Obidos in Portugal. At the age of 41 he was

transferred to Turkey's first Marriott Hotel.

He always had a passion for cooking and studied gastronomy in Belfort, France. After graduating he got his first job in the Frankfurt Marriott and was part of the team involved in opening 3 new Marriott Hotels. He has represented Marriott Hotels in more than 5 Food Festivals around the world.

Fikret said he is enjoying sharing his knowledge of international cuisine in his home country. He is continuously educating his team in using new and unusual ingredients of Latin American and Portuguese cuisine.

News from Malaysia

Leu Kien Chung is Chef Lecturer at Riam Institute of Technology's Culinary Arts Department in Sarawak, Malaysia. He has 98 students at present. You can see him in the photograph below wearing his WMC jacket!



Recently Riam Insitute of Technology signed an agreement with the University of West London to create a friendly collaboration between the two so that RIT students may study at UWL after obtaining their C & G diploma. Leu Kien Chung said that as a World Master Chef he is proud to be handling this project professionally.

News from Peru



Felix Picasso is in the process of opening the Morgana Cafe and Lounge in the high end District of Miraflores in Lima. It will have a seafood bar (like a Sushi bar) but with Peruvian specialties like Mussels in Criolla Salsa, White Clam Ceviche, Octopus Tiradito (sashimi style but with lime juice, olive oil and rocoto aji confit), Shrimp and Scallops Cocktail with yellow aji alioli, Green Lima Beans Mash with lime juice, olive oil and aji topped with octopus in a spicy black olive alioli, Lenguado (flounder) Escabeche, Trout Ceviche with passion fruit juice and Fried Black Oysters and Red Peruvian Prawns Chowder to name but a few.

Felix would like to do a Peruvian Food Festival in England if he can find a restaurant or hotel who would be interested. Please contact Kim at World Master Chefs' head office if anyone would like to speak to Felix about this exciting opportunity.



Keep Us Informed.....

Let us know what happening in
your part of the world



News from the UK

Jeremy Ravenshaw Fowler FIH FWMCS has made his career in the international field of hospitality which enables him to travel extensively around the world, having held many key positions such as Group Executive Chef for the hotels of a German Shipping company based in Cyprus, Personal Chef to HRH Prince Bandar (The Saudi Ambassador to Washington), Executive Chef for the Sultan of Brunei, Personal Chef to the Owner of the Peninsula Hotel Group and the previous owner of Harrods - Mohamed Al Fayed, General Manager of the Royal Southampton Yacht

Jeremy wrote an article for the National Barbecue News in America and we are delighted to share an extract from it with you. Jeremy's home town is Harrogate, a spa town in Yorkshire. In 1887 an Ox Roast was held to commemorate Queen Victoria's Diamond Jubilee. They used a traction engine to turn the spit and fed some 400 needy families in the area who all had a chunk of the ox to take home. It was decided to recreate the Ox Roast as a charity event on the occasion of our current Queen's Diamond Jubilee. Jeremy informed the organisers that he had access to the custom made ox carving tools originally used by Queen Victoria and the job was his!

Queens Diamond Jubilee Ox Roast Harrogate UK 1887 - 2012

There are times in our lives when we work hard and get lucky, more so if you actually get paid for what you do. Then when it is all over and you are into the next challenge or simply too busy and forget what happened you miss out and cannot revisit it. Yet there are times when something special happens and you feel that throughout it was simply meant to be, something that was good and as such will be marked in time with you being proud to have been associated with it. Such was the case for me when I was one of many who celebrated the Queen of England's Diamond Jubilee.

I gave the specifications for the pit itself and wrote up the risk assessments and HACCAP. This included the fact that to dig a pit in the Stray had to have direct permission from the Queen herself as the land belongs to the Duchy of Lancaster and she is the Duke.



A local delicatessen sponsored the ox from their own Angus herd and so we were set. I had estimated a 3 day cook process. As things unravelled I found that the abattoir would release the beast for me to pop on a spit, but they would not release it with the spine in. A compromise was reached - the ox was translated into a full sized paper mache ox which would be ceremoniously burnt over the pit as a highlight to the occasion. The food to be offered was now to be pork butts slow cooked on day one, and pork and whole 5 bone beef fore ribs on the grand day itself.

As this event was charity based I was not bringing any of my normal team, yet I had plenty of helpers to serve the food on the day. This left me with a lone vigil over what turned into a 72 hour straight shift to produce some 1200 covers. More fool me, I knew it before I started, so I had to 'bite the bullet' and carry on.

Over the set up and cooking of the pork through the first night I had no challenges. I was using my new pork rub which has a surprising 22 ingredients, some of which include rose petals and Hyssop (look it up folks). I believe that the quote my good buddy and mentor, Rocky Danner, uses would aptly describe my rub "It will make a puppy pull a freight train".

The night soon passed and the service began with my carving and pulling pork and generally making a nuisance of myself with the help of some friendly volunteers. A professional film producer showed up who liked what we were doing so much he made a mini film of it all. This can be viewed

through <http://vimeo.com/44262413> and look at the Queen's Jubilee Ox Roast tab. It is well worth watching to get a feel of what was undertaken.

At the end of the day it was the normal clear down prior to repeating the exercise with beef and pork through the night for the next day. The only difference was that the Barbecue in England is not complete without some rain and so, true to form, it poured down really heavily through the night and was exceedingly cold. This is not the first time I have cooked in heavy rain; it has a different set of rules and countermeasures to follow and requires much vigilance. Given that I had already missed one night's sleep and had been burning myself out, I really had to focus. Through the night I had an array of challenges. I met my old childhood sweetheart from primary school, I spotted her straight away and surprisingly she remembered me. I had to out face a group of Middle European guys who had clearly over imbibed and became angry when at 3am I would not cook them a burger. Yet it was the sound of a whole rack falling inside the cooker in the dark, the rain and in the early hours that made my blood chill. Now there was a challenge, I had to deal with it or there would be total failure. So I donned a silly hat, a pair of thinsulate gloves that went past my elbows and I entered the cooker through the cleaning trap at the back. Yes, I climbed three quarters of the way into the cooker with my little legs dangling out the back and with nobody to take the crispy remains out in the morning or to shove an apple in my mouth and serve me up. Upon consideration, as I later sat under a wet blanket cuddling a boiled kettle, I was very near to tears.

Morning however soon came with its inky black rainclouds remaining like giant lumps of frosted coal ready to be cast upon the event and so dash all our petty human hopes and aspirations. This produced a number of images in the morning light of tents split or toppled as water became too much for them which I had not noticed as I was rather preoccupied in the night. But the grand day was upon us and the benchmark against Queen Victoria's Golden Jubilee simply had to take place.

The rain became worse, the meat neared completion and the general public simply appeared as if wraiths from an old movie set. The next thing I knew was the Mayor's procession appearing and I was still not changed - very wet but not changed, something I soon remedied.

I provided one of the many 5 bone fore ribs so the Mayor could use the antique blade for the ceremony. The speeches began and the Ox was set alight, the rain continued and the Town Crier was inspirational in his endeavours which the public loved.

It was soon all over, clearing up in the rain took place and I said to myself that I did not want too many more events like this one. Yet I must never say 'never', life has funny ways of turning things around and presenting wonderful moments in time. This for me was just one of many - and maybe worthy of relaying to you.

Partnership with the International Taste & Quality Institute

Some exciting news! iTQi is an independent chef and sommelier based organisation dedicated to testing, awarding and promoting superior tasting food and drink. Manufacturers, retailers and distributors use the Superior Taste Awards for their quality management, as a sales argument for business negotiations and as a marketing tool for the promotion of their products.

The World Master Chefs Society has agreed to annually designate a minimum of 10 qualified chef members to participate in the iTQi international juries for the annual tasting in Brussels with all expenses being paid.

Daniel Ayton FWMCS is a regular judge and later in the year we will be asking him to give us an insight into what is entailed at which time we will be asking for volunteers!!!

