



World Master Chefs Society

NEWSLETTER

March
2013

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

New Year's Greetings to all our World Master Chefs!

Istanbul International Gastronomic Festival

Daniel Ayton FWMCS, Vice Chairman of the London Chapter, has just returned from the very successful International Gastronomic Festival in Istanbul. Daniel's role was Hot Kitchen Manager/Live Theatre Controller at the Salon and he was responsible for organising 21 cooking stations over 25 separate hot competitions.

The Salon was organised by Gary Filbey MWMCS in his position as Vice Chairman of the Judges and acting Salon Director. There were over 110 judges and 1,200 competitors in the hot arena and 33 static display classes with 200 competitors in the cold arena.

The competition ran over 5 days and attracted teams from 10 countries including -

Azerbaijan, Bulgaria, Croatia, Greece, Pakistan, Serbia, South Korea, Sweden, Turkey and Russia.

There were a total of 941 medals awarded, 86 Gold, 279 Silver, 385 Bronze, 191 Merit.

Daniel said they are looking forward to a couple of months off before looking to start organising the competition again for next year!



Photographed with Daniel (second left) are fellow chef judges; Chef Gary Filbey MWMCS (centre) and next to him is Chef Fikret Özdemir FWMCS and Chairman of the Turkey Chapter. Also pictured are - Chef Ahmet Kartal MWMCS, Chef Servet Kılıç MWMCS, Chef İsmail Ay MWMCS, Chef İsmail Akdoğan MWMCS, Chef Arif Aktürk MWMCS

Kudos Awards



Kudos, part of the Crown Group held its annual "K" Awards at Gibson Hall, London, on Friday, 18 January, to recognise the efforts of its staff across all its business units.

The coveted Chef of the Year award was presented to Norman Webb FWMCS who is World Master Chef at the Church House Conference Centre.

The Menu, designed by World Master Chef, Frank Bordoni FWMCS and Vice President of the World Master Chefs Society consisted of:

Starter

Gin and vanilla cured salmon
Fennel salad, shellfish mayo, fennel seed bread

Main

Stuffed breast of lamb
Crispy lamb bacon, shallot puree, confit shallot, crispy shallot,
lamb shoulder and potato fondant, lamb jus

Dessert

Vanilla cheesecake
Raspberry marshmallow, lemon syrup, macerated raspberries

Calling All Old Welsh Members (And Any New Ones Welcome)

Paul Palmer FWMCS was one of our original members and involved with the late Jean Conil in setting up the Welsh Chapter of the WMCS. He was the Chairman and National Officer for Wales. For the past twelve years he has been the senior lecturer in professional cookery at Coleg Morgannwg which last summer moved to their brand new state of the art building in Nant Garw. Paul says that the new college has four superbly fitted kitchens, a restaurant and function rooms and it would be a superb base to house the Welsh Chapter. If anyone would like to contact Paul, or nominate anyone for membership to the Welsh Chapter, please contact Kim.



Daniel Clifford

@ Dining With The Stars

Stephanie Moore MBE established the Bobby Moore Fund, in partnership with Cancer Research UK, in 1993. The Fund was set up in memory of Stephanie's late husband, legendary footballer Bobby Moore, who sadly died from bowel cancer aged just 51.



To mark its 20th anniversary, the Bobby Moore Fund, in partnership with Electrolux, held a charity dinner comprising of five courses each cooked by a different Michelin starred chef. Top chefs, led by two-Michelin-starred Daniel Clifford FWMCS, produced a culinary feast for 250 guests.

The line up of chefs on the evening where:



Daniel Clifford

Chef Patron and owner of two Michelin-starred Midsummer House, Cambridge



Atul Kochhar

Chef Patron of Michelin star Benares, Mayfair



Simon Rogan

Chef Patron and owner of Michelin-starred L'Ecluse in Cumbria & Roganic in London



Simon Hulstone

Head Chef at Michelin starred restaurant The Elephant in Torquay



Jonray & Peter Sanchez

Head Chefs and owners of Michelin-star Casamia, Westbury on Trym



Welcome to our New Members

Martin Sperber - Egypt



Martin was born in Germany, but currently lives in Egypt where he is F & B Consultant/Culinary Lecturer at MSHR Consulting Ltd.

He commenced his culinary training at Strandcafe Heinzler Immenstaad Bodensee, Germany, in 1973. Martin went on to work as Commi de Cuisine and Demi Chef, Chef de Partie and Sous Chef in Germany, Switzerland and Austria. In 1980 he took the challenge of working at the Swiss Centre Piccadilly Circus, UK, as Executive Sous Chef with more than 3,000 covers daily.

1985 -1986 he studied for the German Chef Master Certificate and graduated with Honours from the German Chamber of Commerce

From 1986 -1988 he worked as Executive Sous Chef at Senegambia Beach Hotel, The Gambia, West Africa and has since worked in Vietnam, Egypt and Russia.

He has Gold, Silver and Bronze medals -

Gold Medal, Anuga, Germany, 2008 - Teamwork for hot plated appetizers

Silver Medal, Emirates International Salon Culinary, Dubai, UAE - Teamwork

Gold medal, Salon Culinary Egypt Pastry and Desserts Mena House Cairo 2000

IKA Hoga Culinary Olympics Bronze Medal 1980, Frankfurt, Germany

Martin would like to share his

Memorable Menu

Soup

Tom Yam Kung

Thai herbs flavoured clear soup consisting of tailed shrimp on lemon grass with mild hot and sour bite

Appetizer

Wired Thread Shrimp

Crispy baked tailed shrimp coated on Oriental pasta, on fresh fruits and garden vegetables, orange flavoured jus scented with star anise

Main Dish

Twisted Salmon

Oven baked marinated salmon fillet in basil essence with rounded tower root vegetables

Double Top Fish Steak

Pan Fried Oil fish fillet bed and topped over the whole tomato closet with sautéed fresh spinach and green asparagus stick

Sea Pearl Risotto

Smooth creamy risotto with tail lobster meat scented in Spanish Saffron

Dessert

Classic Tiramisu

Expresso soaked Lady Fingers Biscuits, layered with a delicious Mascarpone cheese crème with chocolate sauce

Andrew Moorhouse - UK



Andrew studied at South Trafford College in Cheshire, UK. He left in 1986 with City and Guilds qualifications after a two year course.

He then went on to work in hotels and restaurants, as well as working for Granada TV.

He has enjoyed success in salon culinaire competitions in London and Birmingham, but his most recent success is being self employed as a caterer catering for all events where he is renowned for his work.

Uros Urosevic - Serbia



Uros is the Manager of the HoReCa training centre in the METRO Cash & Carry, Serbia. His previous position was as Executive Chef of the Zabar restaurant in Belgrade. He was President of the Serbian Chefs Association and Vice President of the Culinary Federation of Serbia. In 2009 and 2011 he organised the 1st and 2nd Balkan Culinary Cup. He also organised hospitality for the WACS Board

Meeting in Serbia. He is a WACS approved judge (b level) and founder and co-editor of Serbian gastronomy magazine, GASTROmag. He is an honorary member of national associations, holder of many awards, medals and has achieved recognition from various competitions and festivals. He has been a judge at international competitions on more than ten occasions, successfully managing the competing teams, and he is also very active in humanitarian work.

He has addressed the following letter to everyone -

"Dear President and Board Members, Esteemed Colleagues,

Firstly, I would like to point out that I'm particularly pleased to achieve the privilege to be part of such a highly professional guild as the World Master Chefs Society. Thanks to years of acquaintance with a number of colleagues who are also WMCS members and who gave me a lot of information about this alliance and helped me to see the importance of this kind of networking and associating, this has coincided with my personal and professional mission in life with the key idea and clear direction of gastronomy in the future to which I personally aspire. In a word, I sincerely feel that the basic idea of WMCS is properly incorporated with the vision of most professionals in the field of gastronomy.

My previous professional experience serves as my belief that this kind of community is the only way to achieve our own professional mission and at the same time provide a contribution to the achievement of global goals.

My previous activity in associations in Serbia has made important steps in raising the level of the profession and the development and improvement of services in the field of gastronomy. I believe that now is the time to take such steps because as a professional I personally feel that we need to over and over again inflict more goals on ourselves, especially when success is in the background.

I want to mention that I will personally try to be a worthy and representative member of WMCS and that I will promote the programs and objectives of the association and that I will invest my resources in the implementation of common projects and tasks which will be in favour of us all. Also I will, especially in Serbia, promote the idea and mission of WMCS and contribute to the expansion of networks of experts to increase the number of members who are also willing to be involved into the community and thus make it bigger, stronger and richer in the professional meaning. I believe that the strength and power of association is measured solely by the strength of all its members.

For me personally, it is a great pleasure that I, as a member of WMCS, acquire new friendships and strengthen relations with the highest and most recognized representatives of our profession and I'd be honoured to share our experiences with each other and to help one another.

Finally, I want to tell everyone that you can expect from me a friendly and professional relationship with all esteemed colleagues, as well as the WMCS, and if you believe that I can in any way contribute to the achievement of the objectives, please feel free to contact me.

Hereby, I want to greet all of you respectfully and thank you for your trust.

Sincerely,

Uros"



World Master Chef

Pin Badge Now Available

As per many requests from our members, we are delighted to inform you that we now have available these beautiful enamelled pin badges (size 25mm).

They are £5.00 each,
which will include postage and packaging.

Please contact Kim Chapman if you wish to order one.

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e: mail@worldmasterchefs.com

w: www.worldmasterchefs.com

