



World Master Chefs Society

NEWSLETTER

April
2014

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

Greetings dear World Master Chefs!

A Gathering Of The Clan

Gary Filbey, FWMCS (UK), has been on his travels again!

The 12th Istanbul Gastronomy Festival took place from 11-15 February 2014 and, once again, it was held at the Tuyap Trade Centre in Istanbul. This Festival was even larger than in the previous eleven years and by far the largest competition in Europe. Three very large halls were occupied - the size of an aeroplane hangar.



INTERNATIONAL
ISTANBUL
GASTRONOMY
FESTIVAL

This year I was once again invited to be President of the International Jury for the fourth time. We had 22 international Judges coming from England, India, South Africa, Saudi Arabia, USA, Bulgaria, Japan, Germany, Cyprus, Greece, Switzerland, Poland, Pakistan, Albania, Israel, Romania, Serbia, Italy, Slovenia and 40 Turkish Judges. As you can see – we were multi-international!

I have now been lucky enough to have been involved with this festival since the beginning twelve years ago when Trudy (my partner) and I took her programme from Malta to Turkey. Nearly double the amount of countries took part, totalling up to 50 countries. The number of competitors also rose with a total of 1,852 registered compared to 1,600 at the last festival. "WOW!" 1,200 actually competed and many awards were won on a daily basis.

The result table on completion was 78 Gold Medals, 31 of these were won in the Handicapped Competition. This competition has run now for several years and all participants are awarded a Gold Medal as you cannot discriminate one disability from another. 260 Silver Medals, 460 Bronze Medals, and in the region of 150 Certificates of Merit, were also awarded. As I always stress during my speeches, it is the taking part that is important, not the winning!

We had glorious blue skies with a chill in the air during the festival, but we were inside for the majority of the time from 8.00am to 8.00pm. Many painstaking strides/miles were covered by the Judges over the four day period to gain the results. I feel that the strongest possible team of international Judges had gathered and they were all hand-picked by the President. My deepest thanks go out to them for their dedication and hard work in Istanbul.

What was the likelihood of getting the largest total of World Master Chefs together in one place? Well, I can report that this was

Istanbul! After working so hard over the past year, it was my intention to recruit as many of my international colleagues as possible and act as an ambassador for our Society.

Members of the Judging Team included:

2 Vice Presidents: Frank Bordonni and Daniel Ayton (England),

3 Fellows: Uros Urosevic, Fikret Ozdemir and Gary Filbey (Serbia, Turkey, England),

9 Members: Alma Rekic, Veselina Slavcheva, Konstantin Katafaj, Zeljko Neven Bremec, Ivan Buzolic, Ceka Arjan, Ismail Akologan, Ismail Ay, Ertan Korkmaz (Slovenia, Bulgaria, Serbia, Croatia, Croatia, Albania, Turkey, Turkey and Turkey).

Unfortunately Luis Alves was due but could not attend due to illness (Portugal).

Whilst writing this report it has come to my attention that our newsletters only come out every two or three months and generally the same people are writing up their Chapter's news and information. Surely with the membership growing and numerous Chapters opening, there should be lots of good news from around the globe within your Chapters. It would be nice if we could have a newsletter going out every month, so why not share your news/information with other members around the globe. Let's get writing and give us all your gossip. Kim is waiting with fingertips at the ready to compile all the news. Having spoken to her very recently, she is planning lots of new things for our Federation - so watch this space!

Trying to get everyone together wasn't easy . . .



Picture from left to right : Fellow Uros Urosevic (Serbia), Zeljko Bremec (Croatia), Alma Rekic (Slovenia), Vice President Frank Bordonni (England), Fellow Gary Filbey (England), Vice President Daniel Ayton (England), Fellow Fikret Ozdemir (Turkey), Konstantin Katafaj (Croatia), Ertan Korkmaz (Turkey), Ismail Ay (Turkey) & Ismail Akdogan (Turkey)

No food and little drink left at the Awards Ceremony when the Judges arrived so . . . the next best thing . . . MACDONALDS!!



Daniel Ayton and Gary Filbey . . . taken at The Tower, Istanbul.



The 3rd IAGI International Art of Gastronomy in Istria

"Umag in Croatia was the venue for this event held from 27 February – 2 March 2014.

Many countries were represented, including - England, Serbia, Switzerland, Croatia, Israel, Jerusalem, Slovenia, Albania, Poland, Tunisia, Palestine, Malta, Czech Republic, Italy and a few more.

This was not a competition but a seminar with workshops, lectures and tastings with many chefs taking part and their teams also present. Several of the countries represented completed the set tasks by cooking one of their national dishes, and the main representative gave a lecture on the cuisine and spoke for approximately 25 minutes.

Some very interesting dishes were prepared - unusual combinations and flavours - but wholesome food and tasty dishes.

Zoran Stanisavljevic was the organiser for the chefs at this event from Croatia. I played my part by completing a lecture about English cuisine and also producing, with the assistance of the Albanian Team (teaching in progress), shepherd's pie for 100 covers. This was certainly devoured during the lunch time period as were the other dishes created from the different countries. All things considered, I think this went down well as they have invited me back again for next year's event!

May I wish you all a fabulous 2014 with lots of new happenings and maybe one day we can all gather in one of our own Festivals!"

Gary Filbey FWMCS (UK)

We are delighted to announce that Gary has been promoted to Vice President of the World Master Chefs Society in recognition of his great work as a loyal ambassador and his outstanding commitment to our industry, as well as the Society. Congratulations, Gary! Some messages we have received -

"Dear Colleagues,

I'd like to congratulate Gary Filbey on his promotion to the position of Vice President.

I honestly think that Gary certainly deserves it and that it is the result of his hard and professional work. Knowing Gary for many years, I can testify how much effort he has invested in the development of the profession, all over the world. Gary is a professional who specifically in the last two years has been a true representative of WMCS and can be attributed with increasing the visibility of the association and expanding the network of professionals who are involved in the association. We wish him good luck in his future work.

Srdačan pozdrav / Best regards

Uroš Urošević" (Serbia)

Panayiotis Hadjisymeou from Cyprus says

"Congratulations to Gary. I have known him for 19 years and he is a person who I can easily say is professional and a gentleman."

News from Martin Sperber MWMCS, (Egypt/Germany)

Washington, D.C. April 1, 2014— Martin Sperber, an executive chef, culinary lecturer, and consultant currently working in Egypt is the 2014 recipient of the Lamp of Knowledge Award for Outstanding Distance Learning Student, presented by the American Hotel & Lodging Educational Institute (EI). Sperber received the award during the American Hotel & Lodging Association (AH&LA) Legislative Action Summit in Washington, D.C., during the Stars of the Industry Awards Breakfast on Tuesday, April 1.

As a Certified Master Chef and World Master Chef, Sperber has worked in executive food and beverage positions at hotels and resorts in Egypt, Vietnam, and Myanmar. He felt the need to enhance his decades of practical experience with a globally-recognized education he could pursue whilst working full-time. He began taking EI's Distance Learning courses and is one of only a handful of students to complete their Dual Diploma curriculum, earning BOTH the Hospitality Management and Food and Beverage Management diplomas. He uses the information gained from his coursework in teaching his own students and in his work as a consultant.

Martin says that he is acting as a Consultant at the moment, working on implementing menus and re-branding of concepts. He is currently seeking a new challenge as Executive Chef or F&B Manager, Chef Development.



From his cookbook, Culinary Flavors
Farm Egg soft boiled egg, summer beans, bacon, pumpkin toast

News from Tom Bridge FWMCS (UK)

I will be judging again for the British Pie Awards on 30 April in Melton Mowbray, link on to www.britishpieawards.co.uk and enter your pies, pasties and puddings. Good Luck and Happy Baking...

Tom Bridge - Master Chef & Author

www.piesocietybook.co.uk - www.cookerydetective.com

News from Simon Firth MWMCS (UK)



The last year has been a hugely busy time for me.

Manchester Central goes from strength to strength as we develop food and hospitality standards to maintain and improve the venue's world-class service.

Meanwhile Manchester Central is working with new venues in the city across their catering and hospitality offers as we look to improve further still the city's reputation as one of the UK's leading events destinations.

Outside of the day job, I jointly led an initiative bringing together some of the executive and head chefs from Manchester's hotels and restaurants to exchange ideas and share best practice.

One of the highlights of the year has been being able to gain inspiration, ideas and techniques from some of the world's best restaurants and looking at how we can implement them at Manchester Central. Restaurants visited include the Fat Duck in Bray, Girona's El Celler de Can Roca and the L'Atelier in Paris.

High profile events over the course of the last year have included several dinners for leading international figures, as well as the Conservative Political Party Conference.

Many Congratulations to our New Members

Gianna Santini, Texas, USA.

John Williams, Wisconsin, USA.

Pero Savanovic, Croatia, who says

"I would like to thank the WMCS for this award. It is really a great honour. I would also like to thank all the colleagues from the culinary world because I am really proud to be a part of this community. At the end, I can only say that I hope to continue doing the job I love the most - cooking."

Branko Ognjenovic, Croatia.



Sylvester Rozario, Bahrain, who says

"My message to all of my WMCS friends - During my young age I always heard from my mother, sisters and my wife how they enjoy bathing a baby and it's the happiest thing in the world and men are not enjoying this kind of activity. I

believe it's true that men cannot feel this kind of happiness, but this amazing Master Chef recognition made me feel the same level of happiness that they are telling me. After 35 years in the culinary field, the day when I put the medal on my neck was the happiest moment in my career life. Thank you and culinary regards!"

Zoran Veljkovic, Serbia.

Wail Al Hunaidi, United Arab Emirates.

Mohamed Rafik Tlatli, Tunisia.

Brandon Parry, USA.

