



World Master Chefs Society

NEWSLETTER

September
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!

News from the USA

The Global "Taste of Korea" Contest is hosted by the Ministry of Foreign Affairs, Culture and Arts Division and is held in Korea annually. The qualifying rounds are held in 15 countries worldwide (South Africa, Malaysia, Mexico, Belgium, Slovakia, Australia (Sydney), U.S. (Seattle), Britain, Egypt, Italy, China, Chile, Turkey, Philippines and Japan). One winner from each country will advance to the final round in Korea which takes place 20 September – 1 October, 2014.



Master Chef John Fisher, FWMCS, Senior Chef Instructor at Renton Technical College, was a judge at the USA round which was held at the International Culinary Art Institute on 31 May in Seattle.

News from Serbia

2 July, Belgrade - One of the most famous Japanese chefs, Master Chef Tsuchiya Naofumi, MWMCS, arrived in Belgrade at the invitation of Master Chef Uros Urosevic, FWMCS, Horeca Centre Manager at Metro Cash & Carry. During his stay in Serbia Naofumi gave a lecture to Serbian chefs on the topic of Japanese cuisine, philosophy, nutrition and authenticity of the foods that are represented in this most appreciated Eastern cuisine.



During two days of lectures at the Belgrade HoReCa Centre Naofumi demonstrated the preparation of several Japanese dishes using different techniques. He also held a

workshop for cooks who want to acquire some of his skills, for example, the preparation of traditional Japanese food, sushi.

Tsuchiya Naofumi carries the title of Premium Sushi Instructor at the Institute AJSA - Sushi Skill Institute. He is a member of the All Japan Sushi Association. He is the owner of the Tokyo Group with a large number of successful projects in the field of restaurant consulting and also owns several highly prized sushi restaurants.

Master Chef Naofumi's lectures were part of a programme of improvement for hotels and restaurants in Serbia which has been launched by Metro Cash & Carry. Since last year approximately two thousand chefs and sommeliers have attended some of the free training sessions organized in the HoReCa center.

News from Norway

Vice President and Master Chef Daniel Ayton, FWMCS, attended the Chefs' Congress in Norway in July. He reports -



"The main goal for this year's Congress was 'To Inspire'. Through the breakout sessions and workshops Chefs were given an opportunity to interact with one another.

The panel of speakers included international celebrities such as Chef Rick Tramonto (Restaurant R'evolution, USA), Dong Zhenxiang of Da Dong Restaurant (China) and one Michelin star Chef Even Ramsvik (Oslo, Norway). There were also other esteemed speakers who offered different perspectives such as Eric Fleishman on health and fitness, Anita Cheng on how to deal with stress in competitions and Bryan Dodge, a motivational speaker who encouraged Chefs to "bring energy home" and to find balance between their work and personal lives.

One of the highlights was the Feed the Planet round table discussion with a stellar panel moderated by leading science author, Julian Cribb. The panellists included environmentalist

Tristram Stuart, Christopher Koetke (Vice President of both the Kendall College School of Culinary Arts and Laureate International Universities Centre of Excellence in Culinary Arts), Alexander Throne-Holst (Managing Director at Unilever Food Solutions, Nordics) and President of the World Association of Chefs, Gissur Gudmundsson. *"We started the Feed the Planet Programme in 2012 to let the chefs know they can make a difference, and I believe we are moving in the right direction."*



The official WACS 2014 photo

The United Nations Secretary, General Mr. Ban ki-Moon, sent a letter to address the audience - *"Your leadership can help to popularise diets that are tasty, affordable, nutritious and healthy. Promoting good nutrition habits among consumers can contribute to food and agriculture systems that are more sustainable and that help small and family farmers, fishing communities and livestock keepers to enjoy better standards of living"*.

The finals of the Global Pastry Chefs Challenge and the Young Chefs Challenge also took place alongside the Congress. Members were also updated by the Committee of World Chefs Without Borders on their progressive developments and humanitarian efforts since July 2013.

Chef Dong Zhenxiang from Da Dong Restaurant in China wowed the audience with his 'Conception of Artistic Cuisine', which combined the essence of regional Chinese cuisines and influences drawn from artists such as Claude Monet and the art of Chinese calligraphy.

Dilhan Fernando of Dilmah Tea conducted a seminar on the appreciation of tea with a tasting session and spoke about the great charity work the company does.

The Chefs' Congress is an event that brings the world of Chefs together. Many thanks to the Norwegian Chefs' Association for their hospitality and for the 600 chefs who gathered there to rally support. I am already looking forward to the 2016 Congress in Greece.

ATHENS 2016 WACS CONGRESS

World Master Chefs in attendance, amongst others, were Master Chef Thomas A Gugler, MWMCS from the Emirates, Master Chef Dancho Paskov, MWMCS from Norway, Master Chef Brendan O'Neil, MEWMCS from Ireland, and other potential new members awaiting election and certification."

News from UK

Master Chef David Newstead, MWMCS says that his event company, Heathcote & Hare Fine Catering, is getting great reviews and they are booked virtually until the end of the year. He has sent us a few pictures from some of their events -



Congratulations to all our new World Master Chefs -

Nydia Ekstrom, Global Military Executive Chef, New Jersey, USA. Born and raised in Buenos Aires, Argentina, Master Chef Nydia has over 40 years in the food service industry. She is very active with the Adopt a Ship Program for the US Navy, is a member of the Heartwise Task Force, Hennessey Travellers and the ACF Westchester Chapter. She currently has eight seminars certified by the ACF with continuing education hours for American and International Cuisines in two languages, English and Spanish.



Pero Savanovic, Executive Chef at Mediteran Primosten in Croatia for the last 15 years

Jovica Djurdjevic Giorgio, Executive Chef for Glaxo Smith Kline, in Switzerland.

Dancho Paskov, Head Chef, Matvaerket Restaurant, in Norway.

Ben Diaz, Executive Chef, Areal Restaurant, Santa Monica, California, USA.

Franck Pontais, Director and Food Consultant, Food Creation Ltd., Norfolk, UK.

Nikola Bisevac, Executive Chef, Restaurant Deltino, Chief Advisor, Hotel Crowne Plaza, Belgrade, Serbia.

David Dong-Hyun Kim works in the Menu Research and Development Global Team of C J Foodville based in Seoul, South Korea. Chef Kim has been granted Associate member status.

Gradimir Dimitric, Executive Chef, Restaurant Violeta, Slovenia.

Pete Nolasco, USA has been an Executive Chef for many years and is now Owner/Chef of Chef Pete Catering LLC where he also carries out ice sculpting.

Yutaka Tamato, USA Chapter, left Japan in 1997 to pursue a culinary career in America. He has established his own restaurant, Yutaka Sushi Bistro, which has been named as one of the top Japanese restaurants in the country.

It would be great to receive a photograph of everyone in their regalia when they receive it!

WMCS Merchandise

Our merchandise range is **exclusively available to members only**. Please email Kim with your order.



World Master Chefs: Jacket

Price: £60



World Master Chefs: Bag

Price: £35



World Master Chefs: Polo shirt

Price: £20



World Master Chefs: T-Shirt

Price: £16



World Master Chefs: Sweatshirt

Price: £30



World Master Chefs: Fleece

Price: £35



World Master Chefs: Apron

Price: £25

DO NOT FORGET

We can also produce replacement or extra World Master Chef certificates and Culinary Order of Merit medals.

Postage and packing extra.

