



World Master Chefs Society

NEWSLETTER

December
2014

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

Holiday Greetings dear World Master Chefs!

A message from Russell Morgan, MHCIMA MCFA FEWMCS and World President

Dear Fellows and Master Chefs

We have had a very busy, successful year at the World Master Chefs Society. We have seen our membership dramatically increase with members from countries new to the Society such as Albania, Austria, Bahrain, Bulgaria, Croatia, Jordan, Kazahstan, Norway, Palestine, Romania, Saudi Arabia, Slovenia, South Korea, Sweden, and Tunisia. We have also recruited many new members in Serbia, Turkey, the UK and the USA. Special thanks must be passed on to two of our UK Vice Presidents who have been working tirelessly on the Society's behalf, Gary Filbey and Daniel Ayton. Their efforts are greatly appreciated.



The World Master Chefs Society was founded in 1982 by Jean Conil who was known as one of the world's leading culinary professionals. It was a great honour to be his successor. The Society has gone from strength to strength over the years and we can boast that we have some of the most talented Chefs in the world among our membership.

It is an honour and a pleasure to be World President of the World Master Chefs Society. I would like to personally wish you the best of holidays and a prosperous 2015.

Vacancy for UK Chapter Chairman



Brian Henry, FWMCS and Chapter Chairman for London and the South East, has moved to pastures new (Scotland) and we are therefore looking for a replacement. There are currently 125 members and no active Chapters in the UK. Chapter Chairmen are encouraged to organise events and competitions for the members of their Chapter and also to help promote the Society and its members as each event

or competition provides great networking opportunities. Our Chapter Chairmen are promoted to "Fellow" members and their annual membership subscription is therefore waived for life. Each Chapter must contain at least five World Master Chef members who must vote in the Chapter Chairman. Please contact Kim if you would be interested in applying and she will contact members in your area to arrange for you to get together.

Chapter in Scotland

Brian would like to start up a Chapter in Scotland. He is currently living and working in Argyll and would love to hear from any of our members who would be interested in meeting up and re-forming what used to be a very active Scottish Chapter. Please let Kim know if you would like to contact Brian.

News from Japan



The World Sushi Cup 2014 in Tokyo reunited 20 countries from Europe, USA and Asia at the most important contest of the year for Sushi cooks. The contest had two sections - preparing Edomae Sushi (traditional Sushi) and preparing Creative Sushi.

Alexandru Racatau from Romania won 3rd place. He was trained in the culinary art of preparing traditional Japanese Sushi by Tsuchiya Naofumi, MWMCS, owner and Master Chef of the Tokyo Group in Romania.

News from the USA

On 14 September the World Master Chefs Society's USA chapter held a fundraising dinner to support the team they are sending to

compete in the Culinary World Cup competition at Expogast. The event takes place 22 – 27 November in Luxembourg. The 7 member team consists of Patrick Mitchell CEC, AAC of Ben E Keith Foods - team captain, Morris Salerno of Bistecca, Michele Brown of Brook Hollow Golf Club, Sean Daniels of Advanced Sales & Marketing, Salvatore Gisellu of Urban Crust, Andre Bedouret, retired and “giving back to the industry”, and Mario Reyes of Nestle. They will compete over 2 days (23 and 25 November) while they are there. We wish them every success in their venture!

At the dinner they took the opportunity to perform the induction ceremony for the 2 newest members of the World Master Chefs Society.



Chef Pete Nolasco of Chef Pete Catering in Addison



Chef Yutaka Yamato of Yutaka Sushi Bistro in Dallas.

News from Romania

Four World Master Chefs met up in September at the 8th Cluj Open Air International Cooking Championship in Romania.



The line up was from left to right Uros Uroevic, FWMCS and Chapter Chairman of Serbia, Nao C Tsuchiya, MWMCS from Romania, Jovica Djurdjevic MWMCS from Switzerland & Daniel Ayton, FWMCS and Vice President

Daniel says that this championship reunited the culinary diversity of Chefs and countries from Europe, Middle East and Azerbaijan.

It also proved that maybe Chefs should run the politics of the world as Chefs from Jerusalem and Israel judged side by side whilst their countries are in conflict.

The competition was held in an open air forum and included sections like the “Live Cooking Show” – authentic dishes (ethnic) from the partaking countries and the National Pizza Championship. Daniel says the greatest attraction was to witness so many chefs in the youth teams representing their countries for the first time and walking away with a little more experience and some medals.

Romania won the National Cup, with the runners up being Cyprus and Serbia.

News from India

Daniel Ayton, FWMCS and Vice President reports - “I was lucky enough to be invited to Delhi by the Department of Trade and Industry (UKTI) and the British Embassy in Delhi to create a special lunch for the UK’s Deputy Prime Minister, Nick Clegg.



The UK attracts more Indian investment than the whole of the EU with many of the India’s fastest growing companies working successfully in Britain, generating £19 billion last year. The world’s second largest overseas Indian population lives in the UK.

The lunch I created naturally included British sirloin and I explained the history as to how the loin of beef got knighted to become ‘Sir Loin’ by Charles II as he so loved it.

News from the US Navy Culinary Team

Five ‘top notch’ culinary specialists from the Norfolk, San Diego and Hawaii travelled to the United Kingdom in October to collaborate with the Royal Navy for the 2014 Combined Service Culinary Competition as part of an overall initiative to share culinary training ideas between each military. The trip was months in the making and required logistical coordination with LCDR Steward MacDonald, NAVSUP, and the leadership at HMS Raleigh, especially, Warrant Officer Talbot, the Director of the Royal Navy’s culinary training facility. Team selection and training for the event began in July under the guidance of CSCS (SW) Brandon Parry, CEC, PCEC, MWMCS, Senior Enlisted Aide, PACOM.



Team Captain and Certified Member of the World Master Chefs Society, CSC (SW/AW) Michael Edwards, CEC, PCEC, and Director of Naval Foodservice, CDR Danny King, led the Culinary Specialists to an unprecedented win, resulting in 2 'Best in Show' Hotel Olympia Gold Medals, 6 Silver Medals and 4 Bronze Medals and served a pivotal role in securing the ultimate 'Best Service' Trophy for the Royal Navy (a title they had not attained in 14 years). On the last day of the event, with a 'neck and neck' tie between the branches, Navy Chief Michael Edwards became the first American ever to win the coveted title of the Royal Navy's Armed Forces Chef of the Year, thus winning a 'Best in Show' Gold Medal in the Senior Grand Prix Category.

"Working with the Royal Navy provided a new prospective on Culinary Training, Culinary competition is very important to them. . . Competition is a developmental step in their Navy culinary training," said Edwards. "They receive 16 weeks of basic culinary training within the first year of their service which is based in classic culinary knowledge. They see the value in teaching proper fundamentals as even though equipment on a ship may vary, the basic fundamentals are there for them to produce a variety of 'scratch cooking'. It was a good model to see in action. Most of the Royal Navy team had under 5 years of service but did amazingly well, working a variety of categories; pastry, savoury, tallow, cold food."

The initiative to improve culinary specialists' training began in 2011 when Chief of Naval Operations Adm. Jonathan Greenert, posed the question, "Is the work afloat by culinary specialists allowing them to learn to cook?" NAVSUP sprung to action with a plan to increase scratch cooking and baking with the emphasis on over-the-shoulder training to maintain and increase culinary specialists' skills and ensure oversight presence afloat through appropriate manning.

"The Royal Navy went out of their way to make us feel at home and provided us the tools and training to do our best. Warrant Officer Talbot and the instructors treated us like part of the team. We even wore the Royal Navy Chef coats, shared berthing with the Royal Navy team and practised together every day. The entire team was really committed . . . everyone helping each other out, regardless of rank and nationality, plus we made some good friends for future years . . ." said CS1 Naomi Alba, NFMT Norfolk.

CSCS Jerome Feliciano

SILVER MEDAL: Open Cook and Serve

CSC Michael Edwards

GOLD MEDAL 'Best in Show':

Senior Grand Prix 'Armed Forces Chef of the Year'

GOLD MEDAL 'Best in Show': Open Lamb

SILVER MEDAL: Open Game

BRONZE MEDAL: Cold Platter

CSC Chad Shiflett

SILVER MEDAL: Open Chicken

SILVER MEDAL: Open Dessert

SILVER MEDAL: Open Cook and Serve

CS1 Naomi Alba

BRONZE MEDAL: Jr Chef of the Year

CS2 Sean Zugsmith

SILVER MEDAL: Open Cook and Serve

BRONZE MEDAL: Open Fish

BRAVO ZULU to the US Navy Culinary Competition Team.

News from Turkey

4th International Alanya Municipality Golden Scoop Cooking Contest



From the left – Ivan Buzolic MWMCS, Croatia, Luis Alves FWMCS, Portugal, Daniel Ayton FWMCS and Vice President, UK, Gary Filbey FWMCS and Vice President, UK, Fikret Ozdemir FWMCS and Chapter Chairman of Turkey, Ismail Ay MWMCS, Turkey, and Veselina Slavcheva MWMCS, Bulgaria.

The contest was held in Alanya on 24 – 26 October. This year's contest which was supported by the World Master Chefs Society was a huge success! There were nearly 1,000 chefs and students from Turkey and many other foreign countries. The professional jury evaluated contestants under different categories including live, display, individual, team, and between hotels and universities.

Turkish and international contestants integrated very quickly which made the contest more memorable. Gary Filbey was Head of the Jury, supported by Daniel Ayton and Fikret Özdemir. The contest was also supported by the Governor of Alanya and the Mayor of Alanya and there was much attention from the media. 3,500 people visited in three days.

News from South Africa



Manfred Muellers, FWMCS joined the Society in 1993. He currently consults on financial and F & B management to the South African hospitality industry. He was awarded Honorary Life Membership of WACS this year. By July, 2014 only 100 people in the world out of a total membership of 10 million Chefs have had the honour and right to be called an Honorary Life Member. Manfred has also been awarded the "green blazer" which is the highest award for Chefs in South Africa.

Congratulations to our new Master Chefs

Christopher Maggetti, Chef de Cuisine, Concept Development, Walt Disney Parks and Resorts, California, USA.

Eslam Ahmed, Chef de Cuisine, from Egypt, currently residing and working in Turkey.

Danny King, Director, Navy Food Service, Naval Supply Systems Command, Pennsylvania.

Ilic Veljko, Executive Chef and Training Manager, Melange Restaurant, Kazakhstan.

Chris Hawkins, Executive Chef, Seasoned Events, UK.

Douglas Spiik, well known Chef, educator and instructor in Gothenburg, Sweden.

Ahmad Sammour, President of the Jordanian Chefs' Association and Pastry Instructor at the Royal Academy of Culinary Arts, Jordan.



Josip Carevic, Executive Chef at Restaurant Lubin, Austria.



Agustin Shomali, Food and Beverage Manager and Executive Chef, Ararat Hotel, Bethlehem, Palestine.



Agustin was born with his taste buds feasting on both Palestinian and Spanish culinary influences. From a young age, he kept his eyes and ears open in the kitchen, watching his Spanish mother prepare tortillas and his Palestinian grandmother prepare maftoul.

Agustin's career started when he graduated from the Notre Dame school, where he was taught by Palestinian Chefs, and found a small corner of the American Colony's kitchen to learn the trades of mixing the inspirations of the orient with the creativity of the western gastronomy.

After his graduation, Agustin has participated in several international culinary courses in Spain, Italy and France, not to mention local courses in Bethlehem. He has also conducted cooking courses for local women, both personally and on radio and TV shows.

Since then, Agustin's path has taken him from Jerusalem's kitchens through Spain's Canary Island specialty restaurants to being an Executive Chef at Ararat Hotel in Bethlehem and a Chef Instructor in Dar Al Kalima University, Bethlehem.

Chef Agustin Shomali's many inspirations encourage him to create his fusion cuisine with such mouth-watering inventions as the risotto makloubeh, to funky trios of tartar and a delicious knafe a la vanille that attract his faithful clientele from close by and very far away.

Wishing all our members a very happy and successful New Year!

