



World Master Chefs Society

NEWSLETTER

JUNE
2015

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

Meals on Wheels of the Monterey Peninsula recently hosted its food and design extravaganza, the Culinary Classique d'Elegance. The event brought together the region's extraordinary chefs and talented designers and florists. Monterey County business and philanthropic leaders sponsor the event which is attended by 250+ guests. Approximately 100 volunteers help to make the Classique an evening to remember.



The Culinary Classique is the brainchild of Master Chef Bert Cutino FWMCS. A Monterey native, Chef Cutino is a certified Executive Chef and Food Manager, co-founder of the famed Sardine Factory, the Cannery Row Company, and winner of many recognition awards, including the Distinguished College Alumni Award and the local regional national Chef of the Year. He is also a Diplomat and Ambassador of many culinary schools. Chef Cutino's prestige in the culinary world has opened many doors for the Culinary Classique and ensured the popularity of the event with local chefs, designers and guests.

Talented chefs from throughout the north California area host a table of ten guests each. The Culinary Classique menu reflects the many different ways an ingredient can be prepared and presented. Chef Cutino chooses the main ingredients for several courses from which participating chefs create original menus. To tantalize the palette, specially selected wines accompany each course. The menu is always a surprise as guests marvel at the many different ways the same food stuff can be prepared and served.

The Classique is also a floral and visual feast. Each chef is paired with a gifted designer and florist. Table designs, which range from the quietly elegant to "shoot-the-moon" gorgeous, are carefully selected to showcase the unique culinary masterpieces created by the chefs.

Funds raised help to underwrite Meals on Wheels' core nutritional programmes, Home Delivered Meals and Congregate Dining, as

well as health, wellness, exercise and enrichment programs at the Sally Griffin Active Living Centre in Pacific Grove.

News from Serbia



Uros Urosevic, FWMCS and Chapter Chairman Serbia reports - On 7 and 8 April Master Chef Douglas Spiik, MWMCS from Switzerland, held a seminar and workshop on "modern cooking techniques" in Belgrade.

The seminar and workshop were dedicated to modern and molecular cuisine and took place at the Metro HoReCa centre. This type of cuisine has become a culinary trend which represents an entirely different approach in the preparation and serving of food compared to the normal conventional approach.

Douglas Spiik, a former member of the Western Swedish Culinary Team and specialist in modern cuisine and molecular gastronomy, is considered one of the greatest experts in this field. At the invitation of Metro Cash & Carry he presented this modern way of cooking to Serbian chefs, but also showed how specific biochemical and physiochemical processes can be helpful in the preparation of food and drinks in order to get exotic flavour combinations and an unusual appearance of food.



"In preparing the dishes we do not use chemicals, only natural ingredients that are used daily in the kitchen. What makes molecular cuisine different is the inventiveness and creativity of chefs to create the illusion for their guests, surprise them and shock their senses"- says Douglas Spiik.

Participants had the opportunity to prepare and serve table with 12 different dishes. Douglas Spiik presented a way of preparing food using more than 17 different techniques.



"When gastronomy is accompanied by science, a quite new, rather revolutionary cooking trend occurs which becomes a way of expression for more and more chefs, but also conquers people who are willing to try something new and unusual" says Uros Urosevic, FWMCS and Metro Horeca Centre Manager, who was impressed by the passion of the participants on this seminar. He added that he is particularly happy when he sees the results after a seminar like this.

He thanked all the participants, but especially Douglas Spiik for accepting the invitation and giving such a great seminar. The company, Metro Cash & Carry Serbia, will continue to invest in the education of local chefs through organizing similar events as a part of the standard education program in the Horeca Centre.

More News from the USA

On 11 June, our USA Chapter held an induction ceremony for Master Chef Ralph Fernandez, CEC. The ceremony was held at Bent Tree Country Club in Dallas, Texas where Chef Fernandez is the Executive Chef. There were about 80 guests attending the dinner, mostly members of Bent Tree Country Club, members of Chef Fernandez' family and some guests of the World Master Chefs Society. The dinner was prepared by the World Master Chefs Competition team under the direction of Chef Fernandez. Chef Fernandez' team assisted along with students from local culinary programmes. During the ceremony Haissam Baityeh, Bent Tree CC's General Manager, gave a wonderful speech about Chef Fernandez and what an asset he is to the Club. Chef Dave Sokol, FWMCS and USA Chapter President, also spoke about his contributions to the industry and community.



Standing from left to right: Chef Patrick Mitchell CEC, AAC, FWMCS, Haissam Baityeh - Bent Tree CC General Manager, Greg Greene - Bent Tree CC President, LL Cotter - Bent Tree CC House Committee Chair, Chef Morris Salerno FWMCS Past President USA Chapter, Chef Dave Sokol CEC, FWMCS President WMCS-USA Chapter - kneeling, Chef Ralph Fernandez CEC, FWMCS.

In addition to the induction, the WMCS USA Chapter presented a cheque for \$1,000 to the local culinary apprenticeship programme at El Centro College. Chef Ewald Scholz, the very first instructor from the programme, was in attendance to receive the cheque. During the evening Chef Scholz said he recognized the name of the chef who was mentor to Chef Fernandez when he started in the industry in San Antonio. Chef Ewald told us that he was the very first apprentice to graduate from the programme under Chef Scholz and went on to become an Executive Chef. He is the one who became Chef Fernandez' mentor! It is amazing how things go full circle!



Above are the WMCS members who put on the dinner. Standing left to right - Michele Brown, Sean Daniels, Dave Sokol, Morris Salerno, Patrick Mitchell, André Bedouret, Mario Reyes, Salvatore Gisellu, Kathi Mancini. Kneeling left to right - Pete Nolasco, Michael Scott, Ralph Fernandez, Yutaka Yamato

More News from Serbia

Belgrade, 21 May - Daniel Ayton, FWMCS, Master Chef and World Vice President of the World Master Chefs Society, visited Metro HoReCa Centre.



Uros Urosevic and Daniel Ayton

Daniel gave a lecture about allergens in hospitality according to the new EU food allergen law.

The seminar combined theory and practice covering the European legislation which came into force in December, 2014. According to the new EU food allergen law, labelling of foodstuffs will be obligatory. This measure will provide clear and accurate information about ingredients for each foodstuff, so it will help reduce the level of allergic reactions in hospitality.



Besides allergens, there was also a section about intolerances, presentation and advertising of foodstuffs.

Daniel is widely considered to be the most knowledgeable chef on the psychological effects of coeliac disease in the UK's hospitality industry. Daniel has changed the landscape of catering guidance rules by educating others with his expert knowledge of this disease, as well as other allergies that trigger abnormal responses to food. This topic is still not completely defined in Serbia which is why this seminar was of great educational importance.

News from our Roving Ambassador, Chef Eslam Ahmad



Master Chef Eslam Ahmad joined the Society in September, 2014. At that time he was living and working in Turkey, although he is originally from Alexandria in Egypt. During his extensive travels he has recruited many new members to the World Master Chefs Society and was awarded Ambassador status. Chef Eslam has a new position as Chef de Cuisine on one of the cruise ships in the Royal Caribbean line.

Congratulations to all our new Master Chefs –

Vladimir Blazevac, Executive Chef, Astana, Kazakhstan.



Jack Hazan, President of the Association of Bakers and Pastry Chefs, Israel.

Andrew Dong-Jin Lim, Professor of Hotel/Restaurant Cooking at Jeonju Kijeon College, South Korea.

Heon Choul Kim, Professor of Hotel/Restaurant Cooking at Gwangju University, South Korea.

Fred Raynaud, President and Founder of the Culinary Executive Leadership Institute, North Carolina, USA.

Waleed Mahajna, Executive Chef and Founder of Culinary School in Israel.



Mohammad Farouq, Jordan.

Master Chef Mohammad's career in hospitality began from an early age. At the age of 15 he was already actively working in hotels and was enrolled in hotel management training, specialising in F&B management.

Mohammad Farouq brings with him 25 years of experience in the hospitality and tourism industry, including seven years working in nature reserves in Jordan and other Arab countries where he was fortunate enough to train Bedouins in cooking and the basic principles of kitchen and food hygiene.

Mohammad was Executive Chef of the Dead Sea Spa Hotel in Jordan, as well as F&B consultant for the Via Nova Group.

His cooking style is simple, yet exciting, and focuses on highlighting natural flavours. He is passionate about developing the Middle Eastern kitchen and adores sharing his knowledge and experience, striving to continually evolve his own knowledge and skills.



Mohammad was invited in May to meet the students at the Jordan Applied University College of Hospitality and Tourism Education as a World Master Chef to present the Society to them.

Krzysztof Gawlik, Culinary Expert and Executive Chef, RM Gastro, Poland.



We have four new Associate members in South Korea, **Tae Kyung Kim, Daniel Young-Won Park, Jong Ho Park, Se Young Park.**

Rafael Fernandez, Executive Chef, Bent Tree Country Club, Texas, USA.

Ovidiu Cheabac, Executive Chef, La Taverna da Bruno, our first World Master Chef in Italy!

Liam Murphy, Head Chef, Portavadie Marina, Argyll, Scotland.

Charles Scott, Executive Sous Chef, Portavadie Marina, Argyll, Scotland.

Abedalrhman Judeh, Executive Chef/Culinary Instructor, Jordan Applied University/College of Hospitality and Tourism Education.

Mohammed Mujahed, Executive Pastry Chef, Riyadh Inter Continental Hotel, Saudi Arabia.



Odeh Abu Al-hawa, Executive Chef, Hotel Seven Arches, Jerusalem, Israel.

Young Ho Lee, Head of Research and Development Department, World Institute of Hotel Cooking and Bakery, South Korea.

Khalid Abu Eid, Culinary Instructor at the Royal Academy of Culinary Arts, Jordan, Treasurer of the Jordanian Chefs Association.



New Chapter in Jordan

There was a meeting held by the current five WMCS members in Jordan. Master Chef Khalid Abu Eid has been unanimously



elected Chapter Chairman of the new Jordanian World Master Chefs Society Chapter. They will be updating us on all their activities shortly.



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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