



World Master Chefs Society

NEWSLETTER

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2015

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

Seasons Greetings dear World Master Chefs!

Master Chef Daniel Ayton, FWMCS, Vice President, has been accepted into the Disciples d'Escoffier



Daniel, who heads the culinary website, Chefbytes, is the Chairman of the London Division for the Craft Guild of Chefs, and has been at the two Taj London Properties, five star 51 Buckingham Gate and four star Saint James Court for the last eight years. He was accepted into the prestigious Disciples d'Escoffier international culinary order for his "commitment to promote our industry and to support the development of the profession".

He joins a stellar line-up of UK disciples that includes Raymond Blanc, Brian Turner, Anton Mosimann and Gary Rhodes, as well as David Fosskett, who was Daniel's tutor at university. Daniel added "to share a world stage with such names is humbling."

The Disciples d'Escoffier promote the work of Auguste Escoffier, the French chef who developed the modern kitchen system and

wrote the Complete Guide to the Art of Modern Cookery which is still referenced today. This Organisation was founded about 80 years ago after the death of Auguste Escoffier in Europe. The Disciples Escoffier is the premier gastronomic society established in France to maintain the good name and traditions of French cuisine and it continues to work in close co-operation with schools, establishing contacts between professionals and students, to organize culinary events worthy of these traditions, to honour those in the culinary profession who work to maintain the high standards of French haute cuisine and to unite all Disciples Escoffier from around the world. The goals of the Disciples Escoffier International are to honour the memory of Auguste Escoffier, in France and worldwide, promoting and preserving his work and maintaining the great culinary traditions; to promote culinary education and apprenticeship, encouraging young people to discover the desire and motivation to work as a professional chef.

Daniel commented: "It is a great honour and one I don't take lightly. In life we have moments which take our breath away and this was one for me. I am very honoured to continue Escoffier's work in preserving and maintaining the great traditions of French cooking, as well as promoting culinary education and encouraging people to discover the desire and motivation to work as a professional chef."

Philippe Vanderwalle, President of Disciples d'Escoffier UK, said to Daniel: "For many years you have shown your commitment to promote our industry and to support the development of the profession in its various aspects. We believe that all those years of hard work and your constant motivation deserve to be recognised and rewarded."

A training mentor for Chaine des Rotisseurs Team UK in the International Jeunes des Chef Competition, last year's international final in Budapest was represented by 22 countries, and next year's will be held in Manchester.

Daniel received his sash and certificate from Michael Escoffier, great grandson of the order's founder, at an induction ceremony at the Landmark Hotel in Marylebone, London, in October.

5th GOLDEN LADLE INTERNATIONAL GASTRONOMY AND CULINARY COMPETITION

A report from Master Chef Gary Filbey, FWMCS, Vice President -

"As one gets older, the years pass so quickly and it doesn't seem a year ago I was reporting on another gastronomy festival in Alanya, Turkey.

Last year's event was my first in Alanya with around 3-4 other countries participating, but this year the organisers asked me to make this a much bigger international celebration of gastronomy.

Having contacted many of my good friends from around the globe, we did manage to over-double the entries this year with 624 competitors. There was also a new venue this time – a very good establishment – apart from the leaky ventilation system!

Trudy and I arrived some five days prior to the event and as usual some very hard work ensued to get the show off the ground, following last minute changes which necessitated some of our already prepared work to be re-done. However, we managed to sort everything in time and the Festival proved a great success.

Judges and teams from 16 different countries eventually arrived safely from England, Serbia, Croatia, Cyprus, Greece, Albania, Spain, Slovenia, Bulgaria, Romania, Slovakia, Israel, Sweden, South Korea, USA, Portugal – and not forgetting Turkey!

The event ran for three days from 23 – 25 October, 2015, starting at 8.00am and finishing around 9.00pm. This year the awards were spread evenly amongst the countries participating.

We had several members of the World Master Chefs Society present, including old and new colleagues:

Luis Alves (Portugal), Uros Urosevic (Serbia), Alma Rekic and Zdravko Krnjajic (Slovenia), Milos Lachkovic (Slovakia), Ivan Buzolic (Croatia), Christos Gkotsis (Greece), Arjan Ceka (Albania) and myself – Gary Filbey (England). Those from Turkey included: Cengiz Yildiz, Mustafa Nail Ozden, Fikret Ozdemir, Ahmet Kartal, Arif Akturk, Ilker Omer Ozdemir and Ismail Ay.

This year I also had the great pleasure of inviting Dragan Unic from Sweden who is Director of Northern Europe for WACS and also a good friend from past competitions.

In the Live Theatre we had 15 stations with a turnaround of individual contests running non-stop throughout each day and also team events including Black Box, Chef of the Year and Team of the Year in Junior, University and Senior level. The static/display area also included vegetable carving and pizza competitions on a daily basis where the sponsors also had their stands.

If I am lucky enough with health and effort I will look forward to making this event even bigger and better within the next few years. For now, it is all about passing on the experience one has acquired over many years to the future generations, encouraging the youngsters of today and making them aware of the possibilities and gateways that can open with hard work and dedication within the culinary world. They are our future and it gives me great pleasure in seeing the younger generation move upwards and onwards and making a success of their capabilities.

Lastly, as Vice President of our Society, I would like to thank everyone for their co-operation in organising such an event, to the international judges for giving up their own time to be with us and to all the competitors who made this event successful and I look forward to another event in 2016.

Many thanks to my right-hand woman – Trudy Hayter (Honorary Member of WMCS) – for all her hard work in getting this show off the ground, very seldom mentioned but always in the background.

I would like to finish by wishing everyone a wonderful Christmas season and a happy New Year!"



Congratulations to our New Fellow

Master Chef Sasa Beslic, FWMCS, is Executive Chef at the Grand Hotel Adriatic in Croatia. He has been promoted to Fellow in recognition of the outstanding commitment that he has demonstrated to our industry and the World Master Chefs Society. Sasa has achieved great success in spreading the word about our goal of ensuring the succession of fine culinary art both with his students and in competitions worldwide.



Sasa (in the middle) now has 9 WMCS Student members

New Members

Mario Savona, Freelance Executive Chef, Italy, was presented with his certificate and medal by **Daniel Ayton**, FWMCS and Vice President, in Italy. On the right is **Milos Lachkovic**, MWMCS, Bratislava



Ilker Ozdemir, Executive Chef, Holiday Inn, Istanbul

Austen Douglas Reid, Executive Chef, Hilton Dead Sea Resort and Spa, Jordan



A native of Scotland, Chef Reid's journey in the kitchen started in a family restaurant at the age of 15. From that time he has gradually advanced to hold the position of Executive Chef in the operational and pre-operational phases of a number of first-class hotels worldwide.

The winner of several globally recognized awards and accolades, Chef Austen has prepared dishes for high-profile government members and royalties across the world. He worked in reputable establishments in Scotland such as the Michelin star holder, One Devonshire Gardens, and Turnberry Hotel, a part of the Starwood luxury collection, before he decided to leave the comforts of his homeland and start a career in the Middle East where he worked in Burj Al Arab Hotel with a team of 180 international chefs. Austen later worked in several international hotels and resorts across the Caribbean, the United Arab Emirates, the Sultanate

Oman, Kuwait and Federal Republic of Nigeria.

Bringing more than 24 years of experience in the hospitality industry, Austen Reid is currently the pre-opening Executive chef of the Hilton Dead Sea Resort & Spa, overseeing the resort's 7 food and beverage outlets, in addition to the renowned King Hussein Bin Talal Convention Centre managed by the Hilton.

Austen has represented Scotland in the first ever junior Olympic team and was awarded Silver medal and he was the winner of the WACS Congress International Junior Championships 2000, the Emirates Culinary Guild's 2005 Overall Hygiene Award winner, 2006 Nestle Cookbook entrant of the Middle East, and the 2009 captain and overall winner of the Oman Chefs Black Box Competition. Chef Austen is also a trained Hazard Analysis Critical Control Points (HACCAP) professional and a qualified first aider. More recently he has assisted in judging competitions in Jordan held at the Royal Academy of Culinary Arts in Amman.

Mohammed Ali Abu Aisheh, Executive Chef, working at Amari, Doha, joining the Chapter in Jordan



Mohammad Mogayyer, Executive Chef, Radisson Blu, Saudi Arabia, who is also joining the Jordanian Chapter

Kamal Alkhatib, Executive Chef, Al Salam Medical Group, Riyadh, KSA, for the Chapter in Jordan.

Master Chef Kamal says he is very proud to be part of the World Master Chefs Society. His company celebrated his award which was presented to him by Sheikh Nasser AlSehani, Chairman of SMGC (Al Salam Medical Group Company) and Mr Nayef AlSehani, CEO of SMGC. All his team attended and they celebrated with a great set menu for lunch which was made even more special because it was the first meal served from their newly designed kitchen by the newly graduated Saudi cooks that he had trained for the previous 5 months. Chef Kamal said this made him twice proud.



Mohammed Kamleh, Executive Chef, Hilton Dead Sea Resort and Spa, Jordan

Zdravko Krnjajic, Head Chef at Hotel Kompas Kranjska Gora, Slovenia



Spiros Dosis, Head Chef, Nautilus Restaurant, Mykonos, Greece



Jan Duda, Executive Chef, Leberfinger Restaurant, Slovakia

Papito Didier, Associate member, Head Chef at Eccleston Square Hotel in London, UK



Massimo Giambelluca, Chef Executive, Sicily.

Johnny Goric, Executive Chef at the Legacy Hotel in Jerusalem, Israel.

Joseph Asfour, Executive Chef, Notre Dame Hotel, Israel.

Antonio Rusan, student member under tuition of Master Chef Sasa Beslic, Tourism and Hospital School, Opatija, Croatia.

Wasfi Alawneh, Executive Chef, Six Sense Hotel, Jordan.

Rudolf Van Nunen, CEO at "Rudolf" Restaurant Concept at Karakoy, Istanbul, Turkey.

Fernando Correia, Master Pastry Chef Instructor, School of Hospitality and Tourism, West Obidos, Portugal.

Navdeep Sharma, Principal, Food Craft Institute, Hoshiarpur, India.

Ashraf Abouissa, Associate member, Senior Chef de Partie, Switzerland.

Photo Gallery

Milos Lachlovic (Slovakia) with David Dong Hyun Kim (South Korea) and Daniel Ayton (UK) at the World Food Fair in Sicily

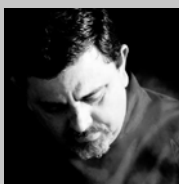


Hasan S Al-Haj Hasan, Executive Chef, Alboom Tourist Village, Dubai, joined the Chapter in Jordan in July



News from the UK

Master Chef Cyrus Todiwala, FWMCS



Chef Cyrus Todiwala is a member of the Worshipful Company of Cooks, one of London's oldest livery companies, dating back to the 12th century. Other prominent members of the Cooks' Company are chefs Brian Turner, CBE, Herbert Berger, MWMCS and Henry Harris.



Cyrus and Pervin Todiwala hosted an evening at Café Spice Namaste when Cyrus cooked a dinner to help raise funds for young aspiring chefs on the Worshipful Company of Cooks Apprentice Programme, run in partnership with Westminster Kingsway College. A number of the apprentices took part in the evening alongside Cyrus.

News from Bahrain



The K Hotel is proud to be the first hotel in The Kingdom of Bahrain to receive five International Quality Certifications

Bahrain, Sep 16, 2015: The K Hotel, Kingdom of Bahrain is an ISO 9001:2008,

ISO 14001:2004, BS OHSAS 18001:2007, ISO 22000:2005, and HACCP certified four-star deluxe property, following the granting of the world's most-recognized quality management certification by TUV NORD CERT, Frankfurt, Germany based in Abu Dhabi, UAE.

The K Hotel, is the first hotel in the Kingdom of Bahrain to be awarded with the Integrated Management System (IMS) certification through TUV NORD CERT for the following standards viz. ISO 9001: 2008 - The Quality Management System, ISO 14001: 2004 - Environment Management System, BS OHSAS 18001 : 2007 - Occupational Health and Safety Management System, ISO 22000: 2005 - Food Safety Management System including HACCP (Hazard Analysis & Critical Control Points).

Mr. Volker Mandlowsky, General Manager said: "this will enable us to ensure that customer needs and expectations are met at all times and show our commitment to offer the highest level of service and quality." Further, we will focus on our operations to be in compliance with all applicable regulations, legal laws and other requirements related to quality, occupational health & safety, environment and food safety.

A Message from Russell Morgan, FWMCS and World President

Dear Colleagues

It is good to see another very successful year at the World Master Chefs Society. Our reputation and standing have been enhanced with the establishing of new Chapters in Jordan and South Korea. We have members from countries new to the Society in the process of setting up Chapters in Egypt, Finland, Greece, India, Israel, Italy, the Philippines, Poland and Slovakia. We have seen the promotion of two members to Fellow in recognition of their tireless work on behalf of the Society, Master Chef Sasa Beslic in Croatia and Master Chef Soon Pau Voon in Malaysia.

The Society owes a debt of thanks to our two Vice Presidents, Master Chef Daniel Ayton and Master Chef Gary Filbey, for not only recruiting new members of the highest calibre, but for their passion in maintaining and promoting excellence in our culinary world.

I am honoured to be World President of the World Master Chefs Society as it goes from strength to strength. I would like to wish you all the very best for the coming holiday season and 2016.

