



WORLD CHEFS

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Focus

WACS Global
Culinary Certification

Pastry

From Pod
to Dessert

Young chefs

To be or
not to be a Chef

International Chefs' Day

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CHANGES ARE NEW CHALLENGES



GISSUR GUDMUNDSSON
PRESIDENT
OF WACS

DEAR CHEFS,

What a great first seven months of the year it has been! WACS has been present at so many parts of the world, from HOFEX, THAIFEX, the GlobalChef Challenges that took place in Australia, Hong Kong, Namibia and Sweden, and the Continental meetings that have taken place.

One of the big changes is the global launch of the WACS Global Culinary Certification Programme. Developed in partnership with City & Guilds, this is the first global culinary certification scheme in the world. Finally, chefs and cooks who may not have had the opportunity to obtain a qualification can have certification.

I just cannot wait to see what's in store for the next five months.

What we do know for sure, though, is that it will be exciting. I am very happy and proud to see that culinary competitions are really getting support from the government, and that chefs are getting the opportunity to show off their skills.

Earlier this year, the Thai government invited and sponsored 15 national teams from around the world to participate at the Thailand Culinary World Challenge. Zabeel Hospitality and the Dubai government, together with the Emirates Culinary guild and The Dubai World Trade have approached WACS to organise a culinary competition later this year. Likewise, they will be paying all the expenses for the chefs and fly them in to compete. In addition, the Korean government is also working with us, and offering an all-expenses paid opportunity for young chefs to compete later this year.

Another change we are rolling out is the launch of the new WACS website. We hope that this will bring the chef community closer, and that it will help us to communicate more with each other. Kudos to the team who have been working hard on this.

With thanks to you all,

Gissur Gudmundsson
WACS President

WORLD CHEFS MAGAZINE

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We invite external columnists to submit articles and express their views on issues related to the culinary industry. These articles are not the official view of the World Association of Chefs Societies.

If you wish to express your point of view please contact us at office@worldchefs.org

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CONTENTS

04 WELCOME BY THE PRESIDENT OF WACS

WACS AND YOU

- 08 WACS NEWS
- 12 THE FUTURE IS BEAUTIFUL
- 20 GLOBAL CHEFS COMPETE
- 22 SHOW YOUR CULINARY ABILITY
- 24 CHAMPION IN THAILAND
- 28 "TO BE OR NOT TO BE" A CHEF
- 32 IGEHO 2013
- 34 U.S. ARMY CULINARY ARTS COMPETITION

IN&OUT OF THE KITCHEN

- 36 IN&OUT OF THE KITCHEN NEWS
- 38 THE BLIND LEADING THE BLIND
- 39 A PORTUGUESE LEGACY
- 40 SCOTLAND – LAND OF FOOD AND DRINK
- 42 THE MAGIC OF SCOTCH
- 44 BASIC FOOD PHOTOGRAPHY FOR CHEFS
- 46 FROM POD TO DESSERT
- 48 KEY TRENDS: 2013 & BEYOND
- 50 UNDERSTANDING THE CULTURE OF FOOD WASTE
- 52 CHEFS BEYOND THE STOVE
- 54 WACS EVENTS CALENDAR



WACS AND YOU

“THOSE WHO ARE ONE IN FOOD ARE ONE IN LIFE”

— MALAGASI SAYING



WHAT IS WACS?

The World Association of Chefs Societies, first founded in October 1928 at the Sorbonne in Paris, is a global network of member nations; each represented by the countries' most important and prestigious Chef Association or Federation. Today, this global body is made up of over 93 international member nations. It is managed by an elected Executive Committee consisting of the President, Vice-President, Secretary General and Treasurer – as well as a board consisting of the Honorary President, Past President and seven Continental Directors from Africa/Middle East, the Americas, Asia, North, Central and South Europe and the Pacific Region. In addition, special committees oversee all WACS projects: The Culinary Competitions Committee, the Education Committee and the Marketing and Communications Committee.

MISSION STATEMENT

The World Association of Chefs Societies is a non-political professional organisation, dedicated to maintaining and improving the culinary standards of global cuisines. We accomplish these goals through education, training and professional development of our international membership. As an authority and opinion leader on food, WACS represents a global voice on all issues related to the culinary profession.

THE ALL NEW WWW.WORLDCHEFS.ORG

The World Association of Chefs Societies is proud to introduce the new WorldChefs website! With a dedicated team that has been tirelessly designing, building and transferring all the information into the new website, expect new features that will connect you to the rest of the global chef community.

Other than all-round-the-clock news, we will amp up the content with videos, as well as community features, so you can start networking with your fellow chefs in other parts of the world. Please share with all your friends, family and colleagues about this new website, which we have designed and relaunched to serve YOU.

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- Especially hygienic with seamless connection between steel blade and handle
- Ergonomic, abrasion proof and non-slip handle, perfect in volume
- Forged series for starters and trainees





NEW PRESIDENT FOR WORLD CHEFS WITHOUT BORDERS

WACS IS PROUD TO ANNOUNCE THAT CHEF WILLMENT LEONG IS THE NEW PRESIDENT FOR WORLD CHEFS WITHOUT BORDERS.

Chef Willment Leong is the founder Chairman of the Thailand Culinary Academy, which was formed to provide culinary support to the younger chefs, improve the Thai culinary scene and to assist local cooks and chefs to earn the recognition and respect from the international community. A Singaporean who has been working in Bangkok for several years, Leong is also the Vice President of the Thai Chefs' Association, and has been instrumental in various humanitarian efforts in Thailand and the region. During the Thailand tsunami, Leong was pivotal in organising the chefs for relief efforts and fund raising. In 2013, he was awarded the Deliciae Lifetime Achievement Award at the World Gourmet Series, which honours individuals who have contributed to the profession. Says Gissur Gudmundsson, President of the World Association of Chefs Societies, "As the previous Vice President of World Chefs Without Borders, Willment fits into this new role perfectly. We look forward to his contributions."

CAMBODIA JOINS THE WACS FAMILY

The WACS family is growing, thanks to the hard work of all of you who have worked alongside us towards being the global authority of chefs!

The Cambodia CCA based in Siem Reap, is now part of the family. Led by the President Mr. Hai Vuthy and his executive committee, we hope all the chefs will warmly welcome them.

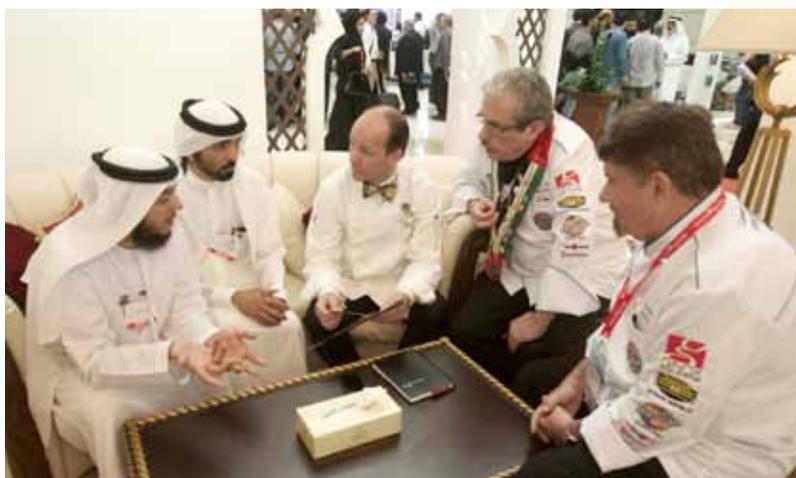


WACS CONGRESS 2016

Athens WACS Congress 2016 was presented at the international trade show for the hospitality and food-service industry 8th HORECA Expo.

Greek government and industry is backing the Chefs of Greece with great enthusiasm to set up a great congress as the eyes of the culinary world turn towards Greece in 2016. The well attended press conference was hosted by Mrs Despina Amarantidou, Partner & Communication Manager, ARTION Conferences & Events, Mr Giorgos Kaminis, Mayor of the City of Athens, Mr Miltos Karoubas, President of the Hellenic Chefs' Federation, Mr Gissur Gudmundsson, President of WACS Mr Giorgos Broulias, Chairman of the Athens Tourism & Economic Development Company.

WACS NEWS



RAISING THE BAR FOR CULINARY COMPETITIONS

THE WORLD ASSOCIATION OF CHEFS SOCIETIES HAS ENDORSED THE FIRST DUBAI WORLD HOSPITALITY CHAMPIONSHIP.

After several meetings with the organisers, we are truly excited about the first competition in November! More than 12 of the world's best National culinary teams will be invited to compete at this high-level competition.



COLLEGES CULINARY COMPETITION

Chef students from five International Culinary Colleges / Institutes gathered in Wellington to showcase their in-service practical skills which provided a unique platform of opportunities to exchange, compare, assess, discuss, explore and demonstrate culinary skills amongst colleagues from USA, New Zealand, Hong Kong, UK and Australia. The competition was held at the Wellington Institute of Technology (WelTec) from 18-22 March.

To further enhance the learning domains and culture to all delegates and competitors, Chef Lecture Scott Campbell of WelTec arranged visits throughout Wellington to explore the culture and nature including a visit to the rural community of the Maori culture, the Waiwhetu Marae (Maori Meeting House). Teams comprising of 2 chef students of their respective institute prepared a 3-course menu in regards to sustainability awareness and product knowledge comprising exclusive New Zealand Food Commodities. The competition results: Team USA, Johnson Country Community College alongside Chef Lecturer Mr Felix Sturmer were awarded best Entree and best Main Course whilst Team Australia, Polytechnic West, Perth alongside Chef Lecturer Dennis Boulet took the best Dessert award. Team New Zealand, Wellington Institute of Technology alongside Chef Lecturer Mr Scott Campbell were awarded overall Winner.

THAILAND ULTIMATE CHEF CHALLENGE

THE 2ND EDITION OF THAILAND ULTIMATE CHEF CHALLENGE (TUCC) HELD AT THAIFEX- WORLD OF FOOD ASIA, BANGKOK, THAILAND ENDED WITH MUCH FANFARE.

It was once again conducted over 5 exciting days, demonstrating creative and talented culinary skills by junior and professional chefs. Teams from Asia Pacific and Indo-China joining contestants from Thailand brought close to 500 eager participants. 20 judges (including 10 WACS-endorsed judges) appointed the winners in the signature category of Mekong Culinary Challenge, as well as a new category: World Ocean Seafood Culinary Challenge. This new category celebrates the launch of World of Seafood at this year's THAIFEX – World of Food Asia.



TRAINING ON SUSTAINABILITY IN FOODSERVICE

UNILEVER FOOD SOLUTIONS ANNOUNCES COLLABORATION WITH WORLD ASSOCIATION OF CHEFS SOCIETIES TO DELIVER TRAINING ON SUSTAINABILITY IN FOODSERVICE.

Unilever Food Solutions, the professional foodservice division of Unilever; known for its Knorr, Hellmann's and Lipton products, on March 22nd 2013 started a partnership with the World Association of Chefs Societies (WACS) to raise professionalism of the foodservice industry through jointly developing and delivering training programmes in sustainability.

Sustainability is a topic little understood by chefs but, with rising pressure on the global food chain and growing guest demand, one that will become increasingly intrinsic to their future business success. These training programmes will educate chefs about sustainability, helping them understand why making it part of the way they run their future daily operation will protect the planet, people and their profit and teaching them the practical behaviours that will enable them to run a sustainable kitchen. The first programme will be developed in 2013.



YOUNG CHEFS EXCHANGE VISIT

On a recent trip to Ho Chi Minh City, Vietnam, young chef ambassador Jasper Jek was invited by Vietnam Young Chefs Club SPC to attend a workshop by Vietnam Iron Chef David Thai. Chef David Thai is currently in the Jury of Iron Chef Vietnam. He had his culinary education in France, and has worked in many top establishments across the world, in countries such as France, Spain, Dubai, Jordan and more. His workshop was “Presenting food in a Modern way”. Jasper shared, “The room was filled with young chefs who were enthusiastic and eager to learn. Chef David later told me that he wanted to help and expose the young chefs here as they do not have much opportunity to be open to the cuisines of the world.”

Later in the evening, he went with Nhan Vo, his committee and Committee Members of the Saigon Professional Chefs Guild to the Festival Cultural Village, where they explained dishes from the diverse ethnic communities in the whole of Vietnam. Discussions on recruitment of members ensued. As Jasper shared, “It was truly memorable and I can feel the energy and enthusiasm of the junior chefs.”

NEW CULINARY PUBLICATION

Bill Gallagher has started his own culinary publication, titled The Culinary Artist E-book. It spotlights the South African culinary and wine scene, and is filled with luscious photos of gastronomic dishes found around the world. It's just a click away, so do check it out: searchformag.com/The-Culinary-Artist-Ebook/



CONTINENTAL COMPETITION IN KOREA

INTERNATIONAL YOUNG CHEFS CHALLENGE

Here's a great opportunity for all young chefs! From 6~9 November, Korea will host the International Young Chefs Challenge. This will provide channels that would promote culinary experience, skills and abilities of Young Chefs from all over the world, plus build friendships and relationships.

The winner of 2013 International Young Chef Challenge will receive USD\$2000 and hold the International Young Chef Champion trophy for the next four years.

YOUNG CHEFS NEWS



NEW MEMBERS TO THE FAMILY!

THE WACS YOUNG CHEFS DEVELOPMENT TEAM WELCOMES AND EXTENDS IT HEARTIEST CONGRATULATIONS TO THE FORMATION OF THE FOLLOWING YOUNG CHEFS CLUBS:

SACA Young Chefs Club
Australia Young Chefs Club
Russian Junior League of Culinaris

South Africa
Australia
Russia

Adrian Vigus-Brown
Rosie Utteridge
Ravil Tazutdinov

We would also like to congratulate Jan Horak from the Czech Republic on being appointed WACS Young Chef Ambassador (Central Europe). May we all give them our fullest support.

THE FIRST SAPUTO JUNIOR CULINARY EXCHANGE 2012 IN CANADA

BY MELANIE ROBINSON – USA



“As a mature student trying to find my way in the culinary world I thought that having an opportunity like this early in my career would guide me in direction of who I wanted to be as a chef. Being chosen as one of four junior chefs across Canada was a chance of a lifetime that I was not going to take for granted.

On August 10, 2012 we arrived in Kelowna, BC with welcoming arms from members of the Okanagan Chefs Association. Over the two weeks we would be dining at the most prestigious wineries in the Okanagan valley, Mission Hill, Quails Gate and Hester Creek to name a few. At each winery we met with the Chef and on some occasions they also sat with us and shared their stories. There were daily educational trips planned to places like Okanagan Game Meats where the venison, wild boar and lamb roamed at the foot of small mountains. As a perfect pairing for wine we also visited many independent Cheese makers like Armstrong cheese company, Popular Grove on the Naramata bench and Carmelis Goat cheese farm that barely escaped local forest fires in 2007. Sitting and sharing stories with these artisans was inspiring, the most common theme was to always follow your passion whether it is growing the perfect tomato, raising beautiful chickens at Sterling Springs Chicken farm or the most cared for wine and cheeses. The Okanagan Valley is a blank canvas waiting for you to be inspired by it.

We were welcomed into the kitchens for 2 days at four locations. We worked under Chef Rod Butters at RauDz Regional Table where the open kitchen draws you in to the creations behind the

glass. Sitting on the beautiful edge of the Okanagan Lake, Chef Bernard Casavant keeps the staff at Wild Apple Restaurant creating masterpieces.

At Summerhill Winery, Chef Jesse Croy is a mad scientist working with liquid nitrogen and naturally fermented pickles, he and his staff are very forward thinking. Located at Grey Monk Winery Chef Willi Franz and his wife Marie run Grapevine restaurant where there attention to detail, friendly personalities and years of experience in the industry make this one of the most visited restaurants in the area.

At the end of our journey, I was so overwhelmed by the love that each person has for their craft. We were honored that we had the chance to give back to everyone that touched us along the way by cooking a beautiful meal for them. We picked fresh produce that morning at Stoney Paradise Farm and also held the farewell dinner there. We cooked outdoors with the river, mountains and sunshine as our back drop. We welcomed all of our new friends and sent our love back to them the best way a cook knows how, with a large amount of food! We shared laughs, tears, and new stories of our journey that will never be forgotten.

The friendships that were formed with the fellow junior chefs I participated with will last a lifetime. I have to extend a big thank you to Saputo for making this possible and everyone involved I will remember this forever.”

WACS CULINARY CERTIFICATION SCHEME





THE FUTURE IS BEAUTIFUL

World Association of Chefs Societies Launches First Global Culinary Certification Scheme in the World.

On 8 May 2013, the World Association of Chefs Societies (WACS) launched the first global culinary certification scheme in the world. The event took place during HOFEX, the largest food and hospitality trade show in Asia Pacific.

WACS is a global network of 93 national chefs associations founded in 1928, representing over 10 million professional chefs. WACS dedicates all of its activities to maintaining and improving the culinary standards of cuisines around the world.

‘This is the most important day in the history of WACS’, commented Gissur Gudmundsson, President of WACS. ‘For the first time ever, cooks and chefs operating at all levels within the industry are able to seek international recognition for the skills, experience and knowledge they have gained while working. Equally importantly, the scheme covers culinary educators whose work underpins the culinary talent of the future.’

The scheme has been developed in partnership with City & Guilds, one of the world’s leading certification bodies. WACS has been working with City & Guilds for nearly three years to define the nine certification levels which make up the scheme, and to ensure that these levels reflect the typical career progression within the industry.

‘We only work with the best and City & Guilds has been the perfect choice for us’, noted Gudmundsson. ‘Our teams have worked tirelessly not only on designing the standards, but also to come up with a world-class quality assurance mechanism which is suitable for the scheme.’ ‘One of the biggest challenges we have faced is geography’, says Gudmundsson. ‘We wanted to make the scheme completely global so that chefs and culinary educators anywhere in the world could apply. This meant that we needed to find a way in which we can use technology to receive and process applications, without alienating those that the scheme is aimed at.’

The innovative use of technology means that the scheme is both accessible and affordable. Details of the nine certification levels are published on the WACS website. Interested applicants are required to read the requirements and determine which level is the right one for their skills and experience. If they choose to apply, they are prompted to pay an application fee and the rest of the application is handled online, where candidates are required to submit different pieces of evidence for application.

‘We see learning in the workplace as an essential part of improving industry standards’, says John Clancy, Chairman of the WACS Education Committee. ‘There is hardly anything available for chefs



and cooks who are busy working in the industry and who may not have the time to go back to formal education or never had the opportunity to obtain a qualification.’

‘We have been absolutely delighted by the feedback from industry on the launch day and since’, adds Gudmundsson. ‘Employers welcome the fact that individuals can take the initiative and get their skills recognised as it demonstrates passion, commitment and a desire to continuously improve, all essential qualities to succeed in the industry. What we were even more pleased with is that many of the employers we have spoken to are interested in exploring how the scheme can be incorporated into their staff training and development – which is exactly where we are hoping we can make the biggest difference.’

As well as targeting cooks and chefs, the scheme also recognises the role culinary educators play in the training and education of the next generation of chefs.

‘The work of teachers and trainers is not always as visible as it deserves to be’, comments Clancy. ‘The scheme brings to the forefront the invaluable contribution of educators around the world and allows us to formally acknowledge the positive difference they make in the professional and personal development of young cooks as they are starting out in the industry.’

The WACS scheme complements qualifications and certification schemes already available around the world. ‘We have made a conscious effort to incorporate existing certification schemes and competitions into the requirements where it was appropriate to do so’, adds Clancy. ‘For example, we will accept Master Chef and Master Pastry Chef certificates from around the world as part of the entry requirements for applications at the WACS Certified Master Chef and Master Pastry Chef levels. Equally, WACS recognised schools will also have an opportunity to link their programme to the WACS Certified Professional Cook level, provided that they can meet the WACS requirements.’

‘We are very excited about the launch of the scheme and look forward to working with the millions of friends and members of WACS around the world to spread the good news’, said Gudmundsson in closing.

‘The future is beautiful’ is one of the scheme’s mottos and if the reactions on the launch day are anything to go by, WACS has a lot to look forward to.

“THE FUTURE IS BEAUTIFUL”

FROM HONG KONG TO EUROPE

The Global Culinary Certification Scheme Fever Reaches Europe.

Following the success of the global launch in Hong Kong, the culinary certification scheme of the World Association of Chefs Societies (WACS) was also introduced to Europe during the annual congress of the Nordic Chefs Association (NCA), held in Gothenburg, Sweden from 9-12 May 2013. NCA represent chefs from Norway, Sweden, Iceland, Denmark and Finland, the Nordic contingent of WACS.

Gissur Gudmundsson, President of WACS, presented the certification scheme to the Nordic Youth Forum and also to the main Congress. Both times, he received a standing ovation and there is a great sentiment of optimism and satisfaction regarding the scheme amongst the chefs. As Gudmundsson states: 'It's a very exciting time for chefs. This scheme will ensure the quality of people in the industry: no matter where you are from or what position you hold, this programme can support you at every stage in your career. Our mission at WACS is to raise the culinary standards globally so we are delighted to be launching this scheme in association with City & Guilds – the future is beautiful!'

During the congress, we saw chefs competing for the titles of Nordic Chef of the Year and the Global Pastry Chef. The challenge which saw a lot of excitement was the Global Chefs Challenge Semi Final – a five-hour competition to select the Northern European representative to go forward and compete against other WACS country members in the final in 2014.

This was won by Christopher Davidsen from Norway and his win generated much excitement amongst the spectators – it was clear how much it meant and how hard the competitors trained for the event.

It was also great to have the opportunity to meet the members of the Nordic Junior Forum. 'WACS have many youth forums to bring together young promising chefs from different nations to discuss issues that affect the culinary industry today,' Uffe Nilsen, President of the Nordic Chefs Associations comments. 'They compete in friendly competitions and to enjoy the same level of interaction and learning as the professional chefs do during the congresses.'

The future is indeed beautiful if it is in the hands of the young people who attended the event in Sweden. The young chefs arranged a 'Rock and Roll' night of hospitality for all delegates, with some spectacular food on offer. They also presented their networking and learning experiences at the gala banquet on the closing night which was just another example of the difference WACS is making, through bringing their members together, in raising standards within the industry.



ABOUT WACS

WACS is the leading authority in global cuisine, dedicated to defining and promoting standards within professional cooking and hospitality around the world. Through educational programmes, international culinary competitions and congresses and assemblies, WACS has been leading the way in shaping the role of the professional chef since it was established in 1928.

WACS membership includes cooks, chefs and culinary educators from over 93 countries; representing over 10 million professionals.

ABOUT CITY & GUILDS

City & Guilds is one of the world's leading vocational education businesses, offering over 500 qualifications across 28 industries. The organisation operates in 80 countries with a network of over 20 regional offices around the world.

City & Guilds has over 130 years of experience in designing qualifications and assessment and its qualifications are considered by employers to be the benchmark for workplace excellence around the world. Last year alone, nearly two million people studied towards City & Guilds qualification.

The City & Guilds Group comprises City & Guilds, the Institute of Leadership & Management (management and leadership qualifications), Learning Assistant, the Centre for Skills Development (research arm) and City & Guilds' latest acquisition, Kineo, an awarding winning e-solutions company.

City & Guilds, unlike many other certification bodies, is a charity and therefore a not-for-profit organisation. Any surpluses made through its work is reinvested into education or used to support educational programmes.

HOW DOES THE NEW SCHEME WORK?

The new WACS global culinary certification scheme reflects the typical career progression within the industry. There are nine professional titles which can be achieved through the scheme.

WACS CERTIFIED PROFESSIONAL COOK (COMMIS CHEF)

A professional cook who performs a variety of basic cooking or baking tasks in a food service operation under the supervision of a professional chef.

WACS CERTIFIED PROFESSIONAL CHEF (CHEF DE PARTIE)

A professional chef (de Partie) responsible for one or more designated sections in the kitchen such as grill, sauce corner, larder and/or pastry corner.

WACS CERTIFIED SOUS CHEF

A professional chef who reports directly to the Chef de Cuisine or Executive Chef, supervises an entire area of the kitchen, or assists the chef in managing the entire food service operation.

WACS CERTIFIED CHEF DE CUISINE

A professional chef who is responsible for planning and supervising the food production, management and development of staff and kitchen management. A Chef de Cuisine may also be referred to as a Head Chef of a professional kitchen.

WACS CERTIFIED EXECUTIVE CHEF

A professional chef who is the head of multiple food service outlets within an operation.

WACS CERTIFIED PASTRY CHEF

A professional pastry chef or baker who is responsible for producing pastry, baking and dessert products and managing pastry staff.

WACS CERTIFIED MASTER CHEF

A professional chef who creates innovative dishes of exceptional quality and holds a reputation for culinary excellence.

WACS CERTIFIED MASTER PASTRY CHEF

A professional chef who creates innovative dishes of exceptional quality and holds a reputation for culinary excellence.

WACS CERTIFIED CULINARY EDUCATOR

A professional educator who has industry experience and holds a teaching or lecturing position in an accredited school, college or other educational institution.

To achieve certification, a candidate needs to provide evidence of their competency for the relevant WACS certification level. For each certification level, there are four standards:

- Entry requirements: minimum requirements for certification, including length of experience in the industry.
- Technical expertise: culinary skills appropriate for the level.
- Professional development: steps taken to maintain occupational competency.
- Professionalism in the work role: conduct and attitude in the work role.

Interested individuals are invited to visit the certification pages on the WACS website to find out if they have the skills, knowledge and experience required for the chosen level.

If they think they qualify, they can apply for the scheme on the website www.worldchefs.org/certification.

APPLICATION AND ASSESSMENT PROCESS

Here is what is going to happen when you apply for WACS global culinary certification scheme.

- 1** Read the requirements to decide if you are eligible for certification and at which level.
- 2** Decide which level you want to apply for.
- 3** Complete the registration process on the WACS website.
- 4** Pay the application fee.
- 5** You will be issued with a personal electronic learning account, called Learning Assistant.
- 6** Compile and submit your evidence using your Learning Assistant account.
- 7** You will be contacted by WACS to tell you if and what additional information you may need to submit.
- 8** WACS processes your application and makes a decision whether your application has been.
- 9** WACS will notify you of the outcome of your application.
- 10** Professionalism in the work role: steps taken to develop and maintain professionalism and professional reputation.

THINGS TO REMEMBER BEFORE APPLYING

- Read the requirements very carefully to make sure you qualify for the level you have chosen to apply for. It is your responsibility to select the level and ensure that the level you have selected is the right one for you.
- The requirements are outlined in the handbooks which can be downloaded on the WACS website: www.worldchefs.org/certification.
- It is not possible to 'transfer' an application from one level to another. If you have paid the application fee and then realise that you have applied for the wrong level, you will need to make a new application at the correct level. Refund will not be given for applications made at the incorrect level.
- The application and the assessment processes are completely electronic. The application is done on the WACS website, while all the evidence is uploaded and assessed on an online portal called Learning Assistant.
- You will require internet access to upload your evidence, access feedback from the assessors and to respond to the assessor's feedback.
- Follow the instructions you are given at every stage of the process.
- Take your time to prepare your evidence to ensure that it is as good quality as it can be.
- The evidence you submit as part of your application must be your own work.
- The application and the assessment processes are in English. You may ask for help from family and friends, but you will need to have a sufficient level of English which allows you to read and understand the requirements, the tasks during the application process and the feedback from the assessor.
- If you are successful and meet the requirements for certification, you will be issued with an electronic certificate (e-certificate) which is a pdf version of the certificate. If you wish to receive a professionally printed copy, you will have the option of ordering a hard copy, for a fee.
- The certification is valid for seven years.

For more information please visit WACS website www.worldchefs.org/certification.

DON'T GET LEFT BEHIND

The culinary community welcomed the launch of the WACS global certification scheme. Here is what some of the world's best known chefs have said about the programme.



CHEF ERIC TEO

PRESIDENT MENTOR OF SINGAPORE CHEFS' ASSOCIATION
CULINARY CONSULTANT
AND FOUNDER, ET CULINARY ARTS, SINGAPORE

I am very impressed with the certification scheme and believe that it will become a very useful tool for employers to recruit and retain the right talent.

I will encourage the Singapore Chefs' Association and employers in the F&B industry to implement the scheme as part of their daily operations: they won't need to change anything, just allow staff a few minutes here and there to make a record of some of their work.



CHEF BENT STIANSEN

MASTER CHEF
BOCUSE D'OR WINNER (1993)

The WACS certification scheme is very good for Chefs when we have to employ cooks from all over the world as a result of the globalisation of the industry.



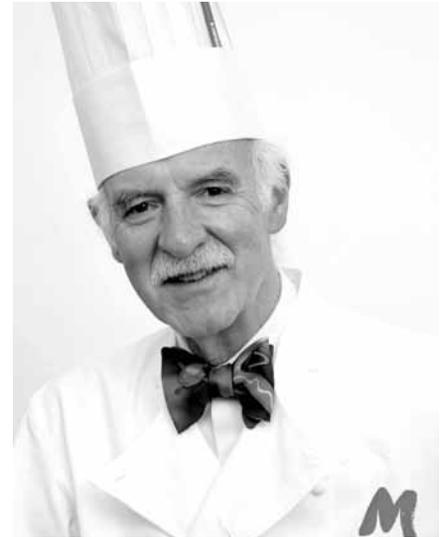
CHEF **OSAMA EL-SAYED**
CELEBRITY CHEF

“I welcome the launch of the certification scheme as it allows chefs around the world, no matter where they work, to get their skills and experience recognised by WACS.”



CHEF **SANJEEV KAPOOR**
MASTER AND CELEBRITY CHEF
UN AMBASSADOR

“I like the clear structure of the scheme: it covers the typical job roles in the industry and shows how one can progress to the next level.”



CHEF **ANTON MOSIMANN OBE, DL**
MASTER AND CELEBRITY CHEF
MULTIPLE MICHELIN STARS WINNER

“I like the international nature of the scheme: WACS is the global voice for the industry and it is wholly appropriate that they have developed a scheme which can benefit the industry globally.”

GLOBAL CHEFS COMPETE

The time of the year is here – countries are pitting their best against each other, in the hope that they can represent the continent at the Global Chef finals. For those of us who missed the action, here are some memories.



ASIA

GLOBAL CHEF

Winner:	Choi Chun Fai Calvin	Hong Kong
1 st Runner-up:	Jaclyn Kong	Singapore
2 nd Runner-up:	Daniel Edward	Indonesia

HANS BUESCHKENS

Winner:	Marcel Sumarga	Indonesia
1 st runner-up:	Lau Lap Pong	Hong Kong
2 nd Runner-up:	Pratchaya Chopngam	Thailand

GLOBAL PASTRY CHEF

Winner	Chen Li-Che	Taiwan
1 st Runner-up	Tai Chien Lin	Singapore
2 nd Runner-up:	Tan Wei Loon	Malaysia

PACIFIC RIM

GLOBAL CHEF

Winner:	Stephen Le Corre	New Zealand
1 st Runner-up:	Priya Darshani	Fiji
2 nd Runner-up:	Shannon Kellam	Australia

HANS BUESCHKENS

Winner:	Claire Nickel	New Zealand
1 st Runner-up:	Abhinesh Sharma	Fiji
2 nd Runner-up:	Cameron Wetton	Australia

GLOBAL PASTRY CHEF

Winner:	Jie Min Aw	New Zealand
1 st Runner-up:	Kelera Nalewabau	Fiji
2 nd Runner-up:	Buddika Gunawardana	Australia



NORTHERN EUROPE

GLOBAL CHEF

Winner: Christopher Davidsen Norway
 1st Runner-up: Fredrik Hedlund Sweden
 2nd runner-up: Eero Vottonen Finland

HANS BUESCHKENS

Winner: Kasper Christensen Denmark
 1st Runner-up: Christer Rodseth Norway
 2nd Runner-up: Pi Le Sweden

GLOBAL PASTRY CHEF

Winner: Olli Koukkannen Finland
 1st Runner-up: Kalle Bengtsson Sweden
 2nd Runner-up: Gabriel Ahlgren Denmark

AFRICA/MIDDLE EAST

GLOBAL CHEF

Winner: Candice Philip RSA
 1st Runner-up: Juraj Kalna UAE
 2nd Runner-up: David Thomas Namibia

HANS BUESCHKENS

Winner: Rahil Rathod UAE
 1st Runner-up: Michiel Geldenhuys RSA
 2nd Runner-up: Soufiane Bellari Morocco

GLOBAL PASTRY CHEF

Winner: Achala Weerasinghe UAE
 1st Runner-up: Mourad Mounir Morocco
 2nd Runner-up: Minette Smith RSA



SHOW YOUR CULINARY ABILITY

This year, chef associations around the world will gather to contribute back to the society in their own ways, all based on one theme: Show Your Culinary Ability.

Since 2004, members of the World Association of Chefs have committed themselves to dedicating 20 October as the day they will wear their chef uniforms and unanimously contribute to the community. Created by Chef Bill Gallagher from South Africa during his term as Honorary President of WACS, International Chefs' Day was formally introduced during the IKA Culinary Competition in Erfurt, Germany.

In 2009, the association introduced themes so that chefs worldwide can work towards a common goal globally. It started with 'A Focus on Food Waste and Food Safety', in response to the knowledge that 40 million people have fallen to poverty and hunger in 2008 as a result of the sharp rise in food prices, and the total number of people suffering from hunger and malnutrition has reached 963 million worldwide. Following this was 'Go Green with Chefs' in 2010, which eventually led to the introduction of the 'How to Feed the Planet' declaration and programme introduced in 2012.

The 2013 'Show Your Culinary Ability' goes back to basics, and encourages chefs to show off their skills in whatever ways they can.

Says Gissur Gudmundsson, President of the World Association of Chefs Societies, "Chefs can make a big difference when they share their skills. By doing so, they educate people around them. The ways chefs can contribute is countless: They can also go to a school and teach the kids about food hygiene. Washing hands before handling food may be taken for granted, but from my travels around the world, it is obvious that humans need to be constantly reminded. Or for example, chefs can teach a group of cooks the proper way of butchering meat, so this will generally help to prevent wastage."

He adds, "If you are good at what you do, you can play your small part in feeding the planet in the future. Chefs can make an impact with people's lives with their skills, and it goes beyond just pure pleasure on the plate."

For updates on what chefs have done during the past International Chefs' Days, please visit www.worldchefs.org and www.facebook.com/wacsworldchefs

ABOUT INTERNATIONAL CHEFS' DAY

The International Chefs' Day is created by Chef Bill Gallagher from South Africa during his term as Honorary President of WACS and formally introduced during the Culinary Olympics in Erfurt, Germany.

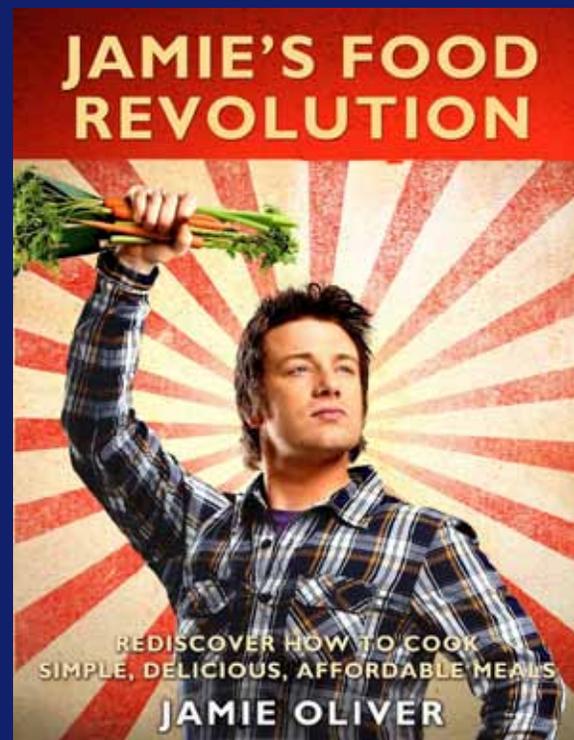
Each year, on the 20th of October, members of the World Association of Chefs Societies (WACS) celebrate International Chefs Day. On this day, chefs around the world celebrate their profession and take the opportunity to not only promote the organization (WACS) but also goodwill and friendship amongst each other, as well as taking the time to help people who are less fortunate. It is also a day, on which to assist the younger chefs, but most importantly, the day when we recognize the very important role that chefs play in our societies, for we have a great responsibility not only to feed, but also to give nourishment.

WACS SUPPORTS JAMIE OLIVER'S FOOD REVOLUTION DAY

Food Revolution Day is a global day of action for people to make a stand for good food and essential cooking skills. It's a chance for people to come together within their homes, schools, workplaces and communities to cook and share their kitchen skills, food knowledge and resources. Food Revolution Day aims to raise awareness about the importance of good food and better food education for everyone by focusing on three simple actions – cook it, share it, live it.

HERE'S HOW YOU CHEFS CAN TAKE PART:

1. Chefs can name one of their dishes in honour of FRD on their menus or written in their restaurants - you can add this to the global map of activities on www.frd.com
2. Use FRD collateral, like posters and coloring in templates, in their restaurants: www.foodrevolution-day.com/downloads
3. Support through social media: www.thunderclap.it/foodrevolutionday
4. Watch Jamie live on FRD: Tune in to Jamie's live hangout on Friday, 7pm GMT



CHAMPION IN THAILAND

At the first ever Thailand Culinary World Challenge, Team Singapore emerged champion. They share their winning recipes.



THAI STYLE BANANA BLOSSOM SALAD

4 SERVINGS

SALAD

70gm Banana Blossom, Julienned
20gm Carrot, Julienned
35gm Tomato, Sliced
20gm Shallot, Sliced
5gm Chilli Padi, Chopped
3gm Coriander, Chopped
2gm Mint, Chopped
8gm Fried Shallot
10gm Dried Shrimp
10gm Peanut, Grounded
20gm Palm Sugar
50gm Lime Juice
70gm Fish Sauce
40gm Coconut Milk

Mix well all ingredients and keep chilled upon serving.

SEAFOOD

4pcs Prawn, Deveined
4pcs Flower Crab Claw
4pcs Flower Crab Claw
25gm Fish Sauce
1.5ltr White Pepper Powder
10gm Corn Flour

Blanch prawn and crab claw till cooked. Refresh in ice water and peel. Keep chilled.

SINGAPORE STYLE LAKSA SOUP

4 SERVINGS

LAKSA PASTE

25gm Ginger
100gm Shallot
5gm Chilli Paste
28gm Lemongrass
5gm Tumeric, Fresh
20gm Dry Shrimp Grounded

LAKSA SOUP

25gm Lemongrass
10gm Laksa Leave
200gm Laksa Paste
800ml Chicken Stock
8gm Salt
3gm Sugar
150ml Coconut Cream
60ml Evaporated Milk

Blend all ingredients until it becomes a paste. Cook over low flame till fragrant and add the rest of the ingredients. Cook for another 20mins and adjust seasoning.

TAU POK

Deep –fry until golden brown.

SEAFOOD

Taupok
Lobster Claw
Squid Tentacles
Sugar Pea
Quail Egg , Boiled

Cook all seafood in stock. Keep warm upon serving.



GLOBAL FLAVOURS

Members of the Young Chefs Club worldwide are embarking on a recipe database where they can share recipes rooted in their culture.



GNOCCHI WITH CHICKEN AND GREEN BEANS

SERVES 4

BY CHEF ADAM KHAZAL – AUSTRALIA

POTATO GNOCCHI INGREDIENTS

400g Potatoes
125g Flour
60g Parmesan
60g Butter
1 Egg yolk, beaten
Salt and nutmeg to taste

METHOD

Wrap the potatoes in foil and bake in oven (180°C) until soft. Peel potatoes, and place through a ricer, reheat if necessary. Add flour and egg yolk to very hot dry potato puree. Season with salt and nutmeg, mix thoroughly to a smooth consistency. Mould mixture into small balls, dusting lightly with flour, mark them a one side with a fork. Place into boiling salted water. Gentle boil until they rise to the top, remove straight away and refresh, drain, store until needed in the refrigerator.

INGREDIENTS

200g Chicken breast, diced
80g Green beans, blanched, refreshed
400g Gnocchi
200ml Thickened cream
40g Flaked almonds, toasted
25g Butter
1 clove garlic
Salt and pepper
Some grated parmesan to served

METHOD

In a heavy based pan, sauté diced chicken in 10g of butter. Add 15g of butter and the garlic cook over low heat for 1 minute add the cream reduce until thicken a little. Add green bean and reheat. Reheat the gnocchi in boiling water. Add gnocchi to the sauce and toss through, taste and season with salt and pepper.

To sever place Gnocchi and sauce in a bowl and sprinkle the roasted almond on the top and grate some fresh parmesan.

STUFFED CALAMARI TUBES

SERVED WITH MICRO GREEN SALAD ON A BED OF BALSAMIC REDUCTION AND FINISHED UP WITH EXTRA VIRGIN OLIVE OIL

SERVES 4

BY CHEF MOKEBE FRANS MATSEKOLENG – SOUTH AFRICA

“I was inspired by cheesy citrus flavors combined with calamari when making this dish. The dish is not dairy free nor vegetarian.”

INGREDIENTS

16 Calamari tubes each (cleaned)
30ml Olive oil
5ml Chopped chives
2.5ml Lemon and orange zest
410g Cut corn
110g Plain goat cheese
5ml Salt
Pinch freshly ground pepper

METHOD

Cream goat cheese, then add olive oil(5ml), chopped chives, zest, cut corn, salt and pepper. Spoon the stuffing mixture loosely into each tube and close with a tooth pick. Add the remaining oil in the pan large enough to hold the tubes. Heat oil and arrange the tubes, brown all side lightly. Finish them in the oven for 5 minutes.

Serve with micro green salad.

NOTES

Remove tooth pick just before serving.



“TO BE OR NOT TO BE” A CHEF?

A young chef, Mojmir Šiftar, confesses his former dilemma.

BY MOJMIR ŠIFTAR – YOUNG CHEF AMBASSADOR, SLOVENIA



“To be or not to be is the question now” is what Shakespeare wrote in his play and that is also a question that many of young people ask themselves when wondering what they want to be when they grow up.

I had the same dilemma at the age of 13 when I was deciding between a profession that involves knives, fire, long shifts and hard work and a profession where you sit behind a desk 8 hours a day five days a week. At the age of 21 I don't regret my choice of becoming a chef for a single second.

However, when I take a look around my peers I see not everybody made the same choice. When I talk to students that study economics or something alike they seem to me unhappy as if they lost the will

for life. They always complain how much they have to study or when they are working how many papers they have to “put from one bunch to another”.

The other problem that can occur when a young person is studying for a chef is losing interest. I have seen a lot of colleges that came to the culinary and hospitality school full with ambition of becoming a great chef but that ambition in our country disappears quickly, mostly after a couple of years. I don't like pointing fingers but there are currently a lot of factors that can affect the choice of becoming a chef. It actually doesn't matter if the problem is that the school system teaches you more about mathematics, geography or astro

“I have seen a lot of colleges that came to the culinary and hospitality school full with ambition of becoming a great chef but that ambition in our country disappears quickly, mostly after a couple of years.”

physics than cooking and how to be successful in your calling. Or if the problem is when you start you internship at a hotel or restaurant where you are thrown in a working process where you have to wash dishes or peel potatoes for a half of year and nobody is willing to teach you anything regarding actual cooking. Many of young students change their mind about being a chef because they don't want to live that kind of tough life. At least that is what they think because they quit before they have a chance to discover the “BEAUTY” of creating new dishes and making people happy behind the “BEAST” of working long and hard hours.

I am not saying that apprentices shouldn't wash the dishes and peel potatoes because that is the basic and all of the great chefs started their journey behind the sink full of big and dirty dishes. But if you can do the dishes and the potatoes correct and acquire positive thinking, you have all the possibilities to move on and stand behind the pot for 16 hours a day without losing any energy. I try to be a good example for my younger colleagues and show each and every one of them the BEAUTY and the pleasure of our profession. So to tell the long story short the answer on the question “To be or not to be” is most definitely TO BE.

Changing tables



Figgjo's products are designed to accompany one another. Create your own unique solution depending on the desired function and expression you aim for. By adding new products you create new experiences on the table – Changing tables.

www.figgjo.com


FIGGJO
NORWAY

QUALITY CULINARY EDUCATION

The WACS Recognition of Quality Culinary Education Program recognizes schools, colleges, educational centers and chef associations around the world which consistently offer quality culinary and pastry education programs to their students. Twenty-eight programs in twenty different countries have joined this prestigious group since its inception in 2010.

Four top culinary programs have recently joined the list of WACS Recognized Programs. They are: School of Culinary Arts at the Dublin Institute of Technology Ireland; Humber College in Canada; Bournemouth and Poole in the United Kingdom; and International Culinary Institute Switzerland in Lucerne, Switzerland.

SCHOOL OF CULINARY ARTS AT THE DUBLIN INSTITUTE OF TECHNOLOGY IRELAND

The School of Culinary Arts has been in existence for more than half a century and has an international reputation for the excellence of its graduates. It is the leading provider of education, training and research for the culinary and food related industries in Ireland. Graduates are working successfully in senior positions both nationally and internationally in restaurants, bars, bakeries; food product development, food retailing, food education and a number have opened their own businesses.

The School provides a range of unique and innovative programs (usually first in their field) in a modular format including higher certificate, degree, masters degree and postgraduate research degrees. Culinary Arts and Food Technology is a multidisciplinary field and areas of study include culinary performing arts, gastronomy, bakery operations, bar management, food product development, health, hygiene & safety and

wine studies. Modules from their full-time programs are available on a part-time continuing professional development (CPD) basis. The School offers a wide range of short, specifically tailored professional development courses designed to meet the needs of industry and has an active research and development service through its close ties to the DIT Food Product Development Centre. The School of Culinary Arts is closely involved with the latest developments in its core disciplines and maintains strong links with academia, industry, national and international bodies and with alumni thus ensuring that graduates are much sought after and have the skills and knowledge necessary to compete at the highest level. Research interests include, food allergies and anxieties, organic foods, nutrition and well being, value added food products, enterprise and technology, food safety, quality enhancement and the culinary performing arts, new food innovation, food management systems, gastronomy and culture.

HUMBER COLLEGE

Established in 1967, Humber College in Toronto, Canada is one of Canada's leading postsecondary institutions. Committed to student success through excellence in teaching and learning, Humber's three campuses serve more than 27,500 full-time students and 56,000 continuing education registrants. With an internationally recognized reputation for quality learning,

Humber offers a wide-range of career-focused opportunities for students to personalize their educational path. Their 150 full-time programs include four-year bachelor's degrees, two and three-year diplomas, one and two-year certificates, and apprenticeship training.

As a founding member of Polytechnics Canada, Humber offers students the opportunity to participate in applied research projects that find solutions for issues confronting small and medium-sized enterprises. Humber is one of 12 Vanguard Learning Colleges as identified by the League for Innovation, and the League's only Canadian board member. More than four out of five Humber graduates are employed within six months of completing their studies. Humber is the home of the Canadian Centre of Culinary Arts & Science, Canada's leading centre of excellence in culinary education, apprenticeship training and culinary research and development.

Humber's dedicated kitchen labs comprise the most modern facilities in the world. Among the seven on-campus labs are the award-winning Compass Group Canada culinary demonstration theatre and kitchen lab, and the Garland and Mandarin induction cooking labs, all of which feature a high-tech exhaust system, a theatre-style seating area, a cooking demonstration area,



and plasma screen TVs. Other labs include a dedicated butchery and charcuterie lab, small quantity multi-purpose kitchens, the kitchens of the Humber Room restaurant and the Callebaut baking and pastry lab.

The Humber Room is their full-service restaurant, where lunches and dinners are prepared by students studying in a culinary program and service is provided by students in a hospitality program. The restaurant is open to the public during the school semester, providing their students with a real-life restaurant experience as a part of their program.

BOURNEMOUTH AND POOLE COLLEGE

Bournemouth and Poole College is celebrating its centenary this year and has widely been regarded as one of the best catering colleges in the UK for the past 40 years. Their students have won both national and international awards. Most notably was Aaron Potter who has just won an Annual Award of Excellence from the Academy of Culinary Arts, a competition that is open to all the best chefs in the UK. This prestigious award had never been won by a student before. He currently works at the Trinity Restaurant in London under Adam Byatt.

Perhaps the reason for the college's success is the absolute quality of the placements they use ranging from The Ritz (currently 12 students), Claridges (4 students) and even Buckingham Palace (3 students) as well as French placements in 3 Michelin star restaurants

In 2011 the Escoffier Restaurant (which is a fine dining training restaurant) won "Best Restaurant in Bournemouth" at the Dorset Tourism Awards against 350 professional restaurants and is the first college to ever win such an award.

Bournemouth and Poole College has also been awarded the Gold standard by the newly formed Hospitality Guild; the first college in the country to receive this accolade.

The college is located in Bournemouth on the South Coast in a beautiful seaside town and offers courses from level 1 to Foundation Degree.

INTERNATIONAL CULINARY INSTITUTE SWITZERLAND

The International Culinary Institute Switzerland (ICI) offers intensive, in depth courses incorporating practical training with a quality education. Their promise is to find

paid practical training after every semester to ensure that our students are among the most employable of all graduates.

Situated in the heart of Europe, ICI offers a hands-on approach to gastronomy drawing their inspiration from a variety of culinary traditions. They instil their students with a passion for food and a desire for excellence in all aspects of culinary practice.

All courses contain transferable elements which will prepare you for management positions in gastronomy or across any sector. ICI's Career Services Department organises regular on-campus recruitment days and promises to support students throughout their career. They promise to find job opportunities for all their graduates.

The personal attention you receive at ICI will allow you to perfect your culinary skills from first steps to the latest in fine dining. Today's industry demands individuality. Their small class sizes allow their future graduates to develop their own flair and creativity. They allow their students to cultivate their own style while ensuring that they have the highest quality education to support their dreams.



IGEHO 2013 AND THE SALON CULINAIRE MONDIAL IN THE NEW EXHIBITION HALL COMPLEX

Igeho, the international exhibition for hotels, catering and extra-domestic consumption, and the Mefa and Lefatec trade fairs being staged in parallel, are being held in the new Hall I at Messe Basel for the first time from 23 to 27 November 2013.

The internationally renowned Salon Culinaire Mondial 2013 will be occupying the Event Hall on the ground floor with its Restaurant Des Nations and the show kitchens. The new building designed by Basel architects Herzog & de Meuron combines functionality and aesthetics in the ideal manner. The new building is an impressive architectural visiting card and offers the perfect setting for an Igeho 2013 full of surprises.

IGEHO 2103 – CLEAR, COMPACT, PROFESSIONAL

The compact design of the new hall building permits an attractive positioning concept for the exhibitors and makes for greater convenience and comfort for the visitors. The entrances take visitors through the two foyers in the so-called City Lounge, which has a striking atrium. The new Hall 1 complex has two upper storeys extending over Exhibition Square, making it possible for Igeho and the two trade fairs running in parallel – Mefa (meat trade) and Lefatec (food production) – to benefit from an attractive layout. The “Boulevard” positioning concept ensures a win-win situation for all exhibitors. In the centre of the hall are stands of up to 80 square metres, with a maximum height of 4 metres. To the left and right of the main aisle come stands of 80 square metres and above, which can be up to 9 metres high and have two storeys. Hall 1 is linked directly via a walkway to Hall 2 where Igeho will be presenting its theme worlds of “Specialities, delicatessen, wines” and the “World of Interiors”.

GRATIFYING NUMBER OF REGISTRATIONS – A HIGH LEVEL OF INTEREST

Despite the difficult economic climate and the tense situation in the industry, the Igeho exhibition management is able to report a positive level of registrations already. Some 400 exhibitors have registered and are already occupying some 75 percent of the overall surface area. The key exhibitors from the relevant sectors will be attending, and the presence of manufacturers and producers has been confirmed. In addition, there is a wide selection of special presentations and accompanying events at which the industry’s national and international decision-makers traditionally meet up.

SALON CULINAIRE MONDIAL – WORLD-CLASS CUISINE IN BASEL

Der Salon Culinaire Mondial is one of the world’s top five culinary art shows. The ten best national teams, 20 regional teams and 40 individual exhibitors cook in different categories for awards and points that count towards the world rank order list. An international jury assesses all the work and awards gold, silver and bronze medals. The top national teams of chefs come from Singapore, Hong Kong, Canada, South Africa, Germany, Norway, the Netherlands, Italy, the Czech Republic and Switzerland. The WACS World Association of Chefs Societies, the Swiss chefs’ association Schweizer Kochverband, and Messe Basel with Igeho have been behind this world-class cooking competition for many decades. Eight years after the last competition, the 6th Salon Culinaire Mondial 2013 is now being staged in the new Event Hall as part of Igeho. Thanks to its exclusive location on the ground floor, which is directly accessible from Exhibition Square, this spectacular cooking competition can also be attended by hobby chefs for the first time. The Salon Culinaire Mondial occupies an area of 2000 square metres and will be presenting hot show kitchens, cold show tables and the Restaurant



Des Nations where a three-course menu will be cooked every day and sold to 200 guests each lunch time.

WORLD OF INTERIORS – TOP BRANDS AND PRODUCTS

The sophisticated interior and design presentation at Igeho is being staged in the new premium hall under the title “World of Interiors”. In a magical atmosphere, hoteliers, restaurateurs, interior designers and decorators will find top brands, exclusive products, innovative creative boxes, the Igeho forum and the Networking Lounge.

WORLD OF COFFEE – CONCENTRATED COFFEE COMPETENCE

Caterers, hoteliers and coffee bar owners will experience their personal coffee highlight in the World of Coffee and will be able to taste the most delightful coffee varieties and blends from all over the world. For the first time, coffee know-how, coffee roasting companies and the manufacturers of the world’s best coffee machines will be united in the new World of Coffee at Igeho.

HOST REGION APPENZELLERLAND

Culinary specialities from the Appenzellerland are a popular feature of Swiss cuisine. On a joint stand area of 600 square metres, the Appenzellerland will be presenting itself as the official host region at Igeho 2013. The two half-cantons of Appenzell Innerrhoden and Appenzell Ausserrhoden will highlight their region as an attractive tourist destination, while local producers have the opportunity to show their traditional delicatessen products and innovative specialities to Igeho visitors.

Further information is posted at www.igeho.ch, www.salonculinairemondial.com and www.appenzellerland.ch.

U.S. ARMY CULINARY ARTS COMPETITION

Beyond the excitement and thrills, competitions are ideal forums for putting your training to the test while improving your skills and gaining valuable knowledge. The best organizations recognize the value in providing competitions to keep the skills of their members current and relevant.

BY BEATRICE SCHNEIDER – USA

For the past 38 years, the United States Military has organized the annual U.S. Army Culinary Arts Competition as a training event at Fort Lee, Virginia. The event is designed to provide training and improve the overall level of food service for the troops. As a professional development program it provides an opportunity for service personnel to enhance their careers through American Culinary Federation (ACF) certification.

A venue for chefs from all branches of the U.S. armed forces worldwide to showcase their skills, the event features more than 500 judged entries for all levels, from student through master chef, who compete as individuals and in teams. Modeled after the Culinary Olympics in Europe, it offers food centerpieces, ice carving demonstrations, cooking exhibitions, nutritional categories, and gourmet field meals –all alongside continuous competitions.

Many of the competing chefs have honed their skills through training they received at the Fort Lee, U.S. Army Quartermaster School's Joint Culinary Center of Excellence. The center offers programs to military chefs covering the basics, such as the attributes of good plating techniques with S.C.H.I.E.T. (shape, color, height, items, flavor-flow-focal point and texture). It also provides advanced service to support a chef's professional development throughout his or her military career.

ARMED FORCES CHEF OF THE YEAR

In pursuit of the highest individual culinary award bestowed in the military, this year brought eighteen of the best-of-the-best to compete for title of Armed Forces Chef of the Year. Utilizing their years of training and skill, the chefs tackled a mystery basket of ingredients and made use of the well stocked pantry and produce.

With under four hours, chefs were required to present four servings (three for the judges and one for the viewing table) of a four-course menu of their choice. The large kitchens were a flurry of focused activity and after presenting their final plate, each team received valuable critiques by the master chefs on the judge's panel.

The title of Armed Forces Chef of the Year was awarded to Senior Chief Petty Officer Derrick D. Davenport, U.S. Navy, in recognition of his high standard of technical expertise. His very original menu

presentation really impressed the judges. It consisted of;

Flounder and scallop duo with julienne squash and zucchini, quinoa and arugula salad (with a sherry vinaigrette) in a tomato-wine broth; next the white sweet potato soup with squab sausage and leg "lollipop" with mustard-herb crème fraîche; followed by roasted lamb loin with mushroom sauce, basmati and Edam cheese fritter, butternut squash purée, broccolini, red onion jam, glazed root vegetables, and for dessert, a chocolate rum cake enrobed with 71% dark chocolate ganache, topped with milk chocolate Chantilly Crème and candied-salted hazelnut crumb, nougat glace, with macerated fruit, pear sorbet, toasted meringue and raspberry coulis.

Not to be stopped, the next day SCPO Derrick Davenport rolled up his chef whites again for the international competition.

INTERNATIONAL MILITARY COMPETITION

Open to all nations, the international military competition presented each team of two chefs with a mystery basket of ingredients including fresh black trumpet mushrooms, Gouda cheese, and spaghetti squash. The teams then went to work devising a four-course menu (with a composed salad or appetizer, soup, entrée and dessert) that incorporated all the mystery basket ingredients.

Throughout the four hours allowed to cook and present, the chefs were very focused and adapted to the basic kitchens with trained professionalism. Besides quickly adapting to the unfamiliar kitchens that were set up as temporary stations in the field house, the chefs worked with no running water and temperamental ovens.

The audience not only witnessed the high level of competency, but enjoyed seeing each team's distinctive character. Team Canada excelled in the field kitchen with good humor and a beautiful menu presentation; Team USA showed tight teamwork with trained precision; Team France impressed the judges with new techniques used in preparing their dessert and Team Germany appeared to have the most fun preparing their flavorful dishes and, at the last minute, adding delicate flair.

Later, the ACF accredited judges admitted that the teams presented such delicious plates, they had to stop themselves from eating too

much to be able to finish judging. The final scores reflected; Team Canada and Team France - Silver and Team Germany and Team USA - Gold. The title of International Chefs of the Year went to Team USA's Senior Chief Petty Officer Derrick Davenport and Sgt. Sarah Deckert, U.S. Army.

MILITARY HOT KITCHEN COMPETITION

One of the most popular events is the US Military Hot Kitchen Competition. In actual portable field kitchens set up inside the Field House, two teams of chefs prepared and plated fifty-five gourmet three-course meals everyday around noon. These meals were not only for the judges to critique but for the general public who had purchased tickets to enjoy. With ten teams cooking for five days, this year's winning team was Fort Stewart, Georgia with the runner up, Joint Team Hawaii.

U.S. ARMY CULINARY ARTS TEAM

While competing, twenty-eight service members were also trying out for a coveted spot on the U.S. Army Culinary Arts Team (USACAT). The purpose of USACAT is to offer the military chefs an opportunity to sharpen and broaden their cooking skills. As USACAT members are obligated to share knowledge with whoever wishes to learn, they frequently conduct demonstrations and provide training sessions. For further development, USACAT members also compete at local, national, and as the U.S. National Military Culinary Team, at international culinary competitions. We wish the newly selected skilled service men and women all the best on their way to the World Cup & Culinary Olympics in Erfurt, Germany.

TRAINING, SKILLS AND FURTHER EDUCATION

From my perspective, every participating chef appeared focused and driven to present their very best. Thanks to the critiques of the seasoned judges, every competitor walked away with new insights and valuable knowledge that they will bring back to their co-workers and home stations. These valuable skills and training will exponentially improve the quality and production in food service in military dining facilities, which ultimately benefits the soldiering men and women in garrisons and on the battlefield.

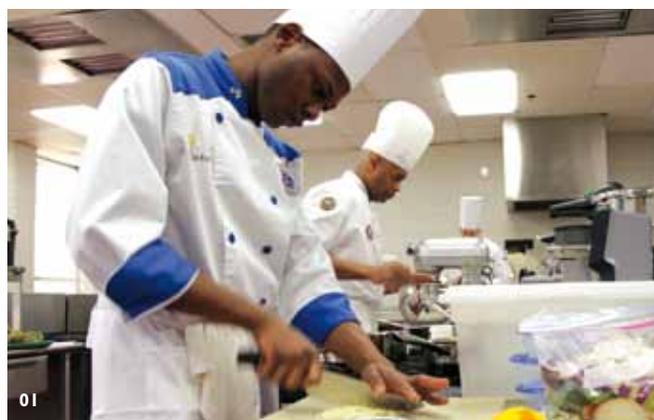
Regardless of affiliation – military or civilian – or location – U.S. based or international – the craft of cooking is about sharing the gift of skillfully prepared nutritious food. With the world becoming increasingly inter-connected, skills need to be kept sharp through continued education and lifelong learning. I encourage you to become involved in qualified culinary organizations. Besides connecting to a larger culinary network, seeking certification and accreditation will engage you with other professionals who will help enable you to hone your skills, train, learn and benefit from countless opportunities to enhance your professional development, as well as give back to the community at large.

BEATRICE SCHNEIDER is the creative director of the Chicago School of Mold Making. CSMM's mission is to inspire, educate and equip chefs by fostering innovation. Beatrice supports chefs by reporting on the world's finest food competitions and sharing her observations in a regular photo feature at www.ChicagoMoldSchool.com.

01 SCPO DERRICK D. DAVENPORT & SPC CHRISTOPHER MCCLINTON

02 JUDGES: GUNTHER HEILAND CMPC, CMB, AAC, CLARKE BERNIER CEC, AND RICHARD SCHNEIDER CMC, AAC.

03 THE INTERNATIONAL COMPETITORS (L TO R): GAËL PESTEL, OLIVIER ESNAULT, STEFAN HILPERT, MORITZ MACKE, DERRICK D. DAVENPORT, SARAH DECKERT, JEAN LOUIS LASSONDE AND JOSH MOLLINS.





72 YEARS OF EXPERIENCE IN 16 PRODUCTS

The spring product launch from Norwegian company Figgjo is the result of working closely with architects, artists, a quality-conscious canteen company and fiercely opinionated celebrity chefs. The new products, 16 in total, have been named Figgjo Felt and Figgjo Pisa.

These 16 products were developed for the new Stavanger Concert Hall, which opened in September 2012. The quality assurance process was thorough. Bocuse d'Or winning chefs were brought in, along with Wilberg, the nation's largest Norwegian-owned canteen company. Gunnar Hvarnes is both a world and Olympic champion. Today, he is also the head chef at the Stavanger Concert Hall. "Nobody can lay on an event for 600 people with such beautiful plates the way we can," says Gunnar Hvarnes, head chef at the Stavanger Concert Hall. Earlier this year, he hosted Det Norske Måltid ("The Norwegian Meal"), feeding 600 demanding guests during a television broadcast, and passed the test with flying colours. "The plates are absolutely perfect in this kind of setting," Hvarnes adds.

BOCUSE D'OR GOES TO RUSSIA

Organized by GL events, the founder of the Bocuse d'Or with Paul Bocuse in 1987, this major event for Russian gastronomy, is established in connection with NTA, its local partner. The contest, chaired by Anatoly Komm, the emblematic chef of new Russian gastronomy, will take place at Le manège, a unique showcase located in front of the Kremlin in Moscow.



A WINE AND FOOD COOKBOOK

The proprietor of Grand Cru Classe Lynch Bages in Pauillac together with Jean-Luc Rocha, the two Michelin starred chef of Chateau Cordeillan-Bages debuted their new book at Vinexpo. The book, devised by Kinou Cazes-Hachemian and her father Jean-Charles, is part family memoir and part gourmet recipe book, drawing on the history of the family, the chateau and the region and using food memories of family members to create a collection of international recipes. Twenty six of the recipes were created especially for this project by Rocha, and the remaining based on the family's heritage recipes. The book, according to a report by decanter.com, is the story of Lynch Bages and the family behind it.

IN&OUT OF THE KITCHEN



NEW STANDARD BY CLAUD MEYER

After making his name with Noma, co-founder Claus Meyer will be opening a waterfront jazz club/restaurant/bar concept, The Standard. It will be a multi-concept establishment, with three restaurants and two bars in total.

The first restaurant is Studio, the debut restaurant from former Noma head chef of R&D Torsten Vildgaard. **The second** will be an Indian concept helmed by chef Karam Sethi of London's Bubbledogs with ex-Osteria dell'Arancio (Grottammare, Italy) pastry chef Rizwana Merchant. **The third restaurant**, will be a partnership between himself, Vildgaard, and another Noma alum, former sous chef Søren Westh; based on food "centered around the food that our grand parents would have made if they had known what we know today." Hmmm...using history to make the future, perhaps?



DISH SUITABLE FOR FINE DINING

FRENCH PRESIDENT'S CHEF DESIGNS LABEL ROUGE SCOTTISH SALMON DISH FIT FOR BOTH THE PRESIDENT OF FRANCE.

The French President's chef has designed a Label Rouge Scottish Salmon dish for a prestigious national culinary competition in Paris.

Eleven young chefs from across France were asked to prepare and present a salmon dish, designed by Bernard Vaussion, which was fit for both the President of France and international guests to the head of state's official residence, Élysée Palace.

Organised by the Master Chefs of France, the trainee chefs were asked to prepare a ballotine of Label Rouge Scottish Salmon as they competed to be crowned Best Young Apprentice Chef.

Christian Têtedoie, President of the Master Chefs of France and having notably worked with the legendary French chefs Paul Bocuse and Georges Blanc, said: "The competition is a fantastic opportunity for young chefs to cook with top quality products and compete on a national stage. The culinary challenge is demanding as it requires the trainee chefs to present food that is suitable for fine dining. Scott Landsburgh, Chief Executive of Scottish Quality Salmon, the management body of Label Rouge Scottish Salmon, said: "As the Master Chefs of France promote excellence in the kitchen and the use of the finest ingredients, it is once again a great honour for the quality of our fish to be recognised by the most highly-starred group of culinary experts in the world. Tançrède Dell'Oste, from Paris, was crowned the overall winner of the competition and winner of the best fish category. The competition was judged by a panel of eighteen Master Chefs of France. The student chefs had previously won regional events to reach the final in Paris.

Scottish farmed salmon became the first non-French product and the first fish to obtain the prestigious French government's Label Rouge mark of distinction in 1992. For over ten years it was the only non-French food to meet the quality scheme's rigorous standards.



MEMBER OF MOST EXCELLENT ORDER OF THE BRITISH EMPIRE

Congratulations to Clare Smyth, who has been awarded the prestigious Member of Most Excellent Order of the British Empire (MBE) during the Queen's birthday honours list! The current chef patron at Restaurant Gordon Ramsay in London is the first three Michelin-starred British female chef to be awarded MBE in recognition of her services to the hospitality industry. Trained in modern French cuisine, Chef Smyth cut her teeth working for the famous Chef Heston Blumenthal at the three-michelin stars restaurant, The Fat Duck.



THE WORLD'S BEST RESTAURANTS

The list for The World's 50 Best Restaurants guide is out and every chef should know what's on the top three list! If you have not heard, the crown for 2013 belongs to El Celler de Can Roca (Girona, Spain), followed by Noma (Copenhagen, Denmark) and Osteria Francescana (Modena, Italy). These are followed by Mugaritz (San Sebastian, Spain), Eleven Madison Park (New York, USA), D.O.M (San Paulo, Brazil), Dinner by Heston Blumenthal (UK) and Arzak (San Sebastian, Spain). As chefs, we always applaud our fellow colleagues who deserve the recognition as we know the hard work beyond the stoves.

THE BLIND LEADING THE BLIND

The Culinary Ability Awards 2013 in Ireland was a showcase of spirit and determination.

BY CHRIS SANDFORD – FOUNDER, THE CULINARY ABILITY AWARDS



The Culinary Ability Awards this year took place at Chef Ireland, RDS Dublin, on the 19th February with a record amount of entries. The time and commitment put in by participants is a credit to them all, including their families, mentors and service providers, who are dedicated to enriching and supporting individuals with a wide array of disabilities. With competitors from all over Ireland taking part, the competition was: 40 minutes to plan, prepare and cook two same portions suitable for a celiac. The standard of cooking was excellent.

The method and presentation was so refreshing and the pride in which they all had in presenting their food was pure inspiration. At the ability awards we are constantly evolving and improving this event. We had one of our past competitors, Kevin Mc Pharland from Belfast, who since the event two years ago is in full time employment in one of the city's renowned restaurants. It is quite a feat! It's all about empowering and opportunity and their commitment is "WOW!".

On this occasion there were also two blind competitors taking part and though this isn't the first time we had blind individuals cooking, nonetheless in the past, the title, 'The blind leading the blind' could have been taken in a negative overtone. I can assure you that in this instance, the two competitors were certainly leading the way by encouraging others and showing just what can be achieved through having the courage to stand in front of their peers and do their best with pride!

Here are a few words from Darragh, another of our competitors, who has never cooked at this level before and achieved so much in such a short space of time:

"The Culinary Ability Awards was the biggest event I ever took

part in. I found the competition very insightful and it gave me a great taste experiencing "life in the boots of a chef". Participating in this national event was very exhilarating due to the pressure of getting my plate ready in 40 minutes. Thanks to Nua Healthcare for introducing me to this event. With months of training for the event, it involved discipline and hard work but overall it was it very enjoyable and definitely something I would want to do again. The learning I experienced from the fantastic judge's comments is something that will stand to me for the rest of my life. The fact that I had a mentor was a great help, he helped me keep calm and reminded me what to do when I was flustered. Achieving a gold medal at the event is certainly at the top of my achievements on my CV and I now hope it will help to secure my employment in the future, in the hospitality sector.

Our next event is in IFEX in Belfast 2014 and already there is strong interest. In the meantime we have a trip in April to meet with Anton Mosimann at his renowned M's in London where Chef Mosimann will give a talk and tour with competitors from the republic of Ireland, Northern Ireland and Scotland. Everyone is excited to be taking part in such a unique visit.

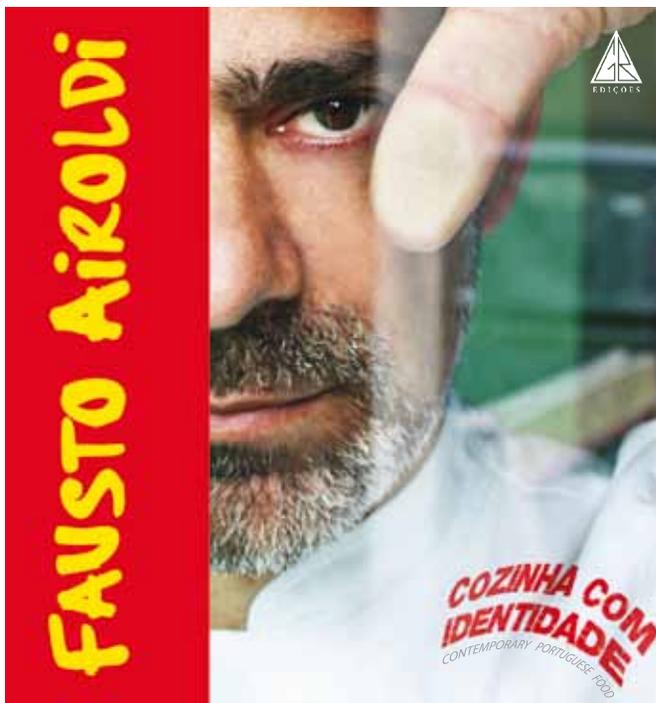
Leadership is a daunting task for many, while others revel in it. I say, we are all in this together; giving talented individuals with disability the opportunity to shine and it shouldn't be a challenge. For me it's an honour, but hey, don't take my word for it! Why not try it and see.

If you would like more information on the ability awards then contact: Chris at info@theculinaryabilityawards. And why not have a firsthand look at the YouTube documentary the culinary ability awards?

A PORTUGUESE LEGACY

Sixty-three traditional Portuguese recipes are given a new lease of life in the 13 chapters of Chef Fausto Airoidi's latest book. An extract from the foreword by Maria de Lourdes sheds light on why this marks a monumental moment for Portugal's cuisine.

BY MARIA DE LOURDES – COOKBOOK AUTHOR, PORTUGUESE CUISINE AUTHORITY



COZINHA COM IDENTIDADE (FOOD WITH AN IDENTITY)

AUTHOR: **FAUSTO AIROLDI**
 PUBLISHER: **GB EDIÇÕES**
 EDITOR: **GLOVER BARRETO**
 PRICE: **14.90€** + TRANSPORT COSTS (DEPENDING ON COUNTRY)

Some things are meant to be. Fausto Airoidi was born in Beira, Mozambique, 48 years ago, and today he is one of the greatest chefs in contemporary Portuguese cuisine. I have had the pleasure of tasting some of his dishes several times and seeing the sensibility with which he transforms simple ingredients into works of culinary perfection. I recall a delicious filleted dory fish over a bed of creamy mashed potatoes. Something described in such a prosaic way becomes memorable. It is also a result of the manner in which it

is cooked and served. The cooking of a great chef is exactly that: from the most simple to the most elaborate. It should have the mark of its creator and it should demonstrate the unique skill that is transforming the simple need to eat into a refined pleasure, through the use of intelligence and harmony.

I am honored to be asked by Fausto Airoidi to write the preface to a book that highlights his great work, in particular his experience in the kitchens of many great restaurants, the events he was involved with, and the awards he received. In short, it is an honor to be able to attest to the work and to the person who has proved himself a master of the culinary arts – in Portugal and abroad. Airoidi once told me that Portuguese cuisine was being stifled by people like me, who strongly defend it and are keen on keeping it traditional. It is true that I am an avid defender of traditional Portuguese cuisine and this is how I wish to be remembered. However, I approve and enjoy innovative contemporary Portuguese cuisine when it is done in a sensible and harmonious manner. Cooking, as with other forms of art, is not static – it evolves. Fausto Airoidi is a master innovator. I respect him all the more because of it. Yet Airoidi is not just a chef. He is the Chef of Chefs, without any offense intended towards other chefs.

Most of the star chefs today had Fausto Airoidi as their first reference. I also hope I am not offending Airoidi's modesty, which is one of the characteristics I like most about his personality. Nonetheless, there is another reason for the epithet that I have used: Airoidi is the president of the Association of Portuguese Professional Chefs (ACPP), and he has contributed to making this institution extraordinarily dynamic. It provides training and workshops where one can learn about all the new cooking techniques, the latest equipment and ingredients. In this way, Airoidi continuously promotes the evolution of Portuguese cuisine. Also admirable is his philanthropy. He does all that he can to help troubled youth by providing them with training and giving them direction in their lives.

This book will allow the reader to get to know and really see the work of this great chef. I am certain that Airoidi, with his art, will help to perpetuate that which is most human in the world: turning the simple act of eating into a cultural experience. From country to country, the cooking of food is different and it is what distinguishes different peoples and different time periods throughout history.

On behalf of the readers, I would like to thank Fausto Airoidi for his generosity in sharing his work with us.

SCOTLAND – LAND OF FOOD AND DRINK

It's often been said that Scotland has the best-stocked natural larder in the world, and certainly the increasing global demand for Scottish food and drink would appear to uphold this statement.

Indeed, Scotland is a country whose food and drink are intimately linked with its people and natural environment. And, thanks to its beautiful, fertile land, clean air and clear waters, Scotland boasts a harvest of some of the world's most natural and healthy ingredients.

From the beef farmer tending his herd in grassy, rural Aberdeenshire, to the salmon farmer nurturing smolts in the cool, clear waters of the North Atlantic, to the master blender perfecting a combination of single malt and grain whisky in a Highland distillery, Scotland's food and drink producers are blessed to work with beautiful unspoilt landscapes, fertile land, clean air and clear waters.

The country's fantastic natural larder has inspired many world-class chefs and this is reflected in Scotland being home to no less than 16 Michelin-starred restaurants.



ANDREW FAIRLIE AT GLENEAGLES

Andrew Fairlie's restaurant is located within the world-famous Gleneagles hotel, a magnificent 'French chateau' set amid gently rolling Perthshire hills in the heart of Scotland. Established in 1924, the hotel soon became known as 'the palace in the glens' and it continues to attract those in search of rest, relaxation and exhilaration.

Hospitality is the heart of the Gleneagles experience, and as Scotland's showcase two-Michelin-starred restaurant, Andrew Fairlie at Gleneagles, recently came first the Sunday Times list of the 100 best eateries in Britain.

According to patron Andrew Fairlie, the reason Scottish food and drink is so special is the purity of the country, which offers the perfect climate for animal husbandry plus coastal waters as pure as they can be. Andrew believes it is this combination which makes the quality of Scottish produce unrivalled anywhere in the world.

He said: "The provenance of the product to us is hugely important, not just for us but for our customers as well, because they like to know that we treat our produce with respect.

We can actually tell you what boat that our fish was landed, who the skipper was and at what time it came out of the water at. The product itself when it comes in the back door for us is pristine, and this is essential for us. As any chef will tell you, with that quality with product it's easier to cook to the level we are cooking at. We are a two-star Michelin restaurant and we have international clientele; the food has to be fantastic, and the pressure is taken off of us slightly by the quality of Scottish produce that is available to us."



MARTIN WISHART AT LOCH LOMOND

Located at Cameron House Hotel on Loch Lomond, this is the second Martin Wishart restaurant to have achieved a prized Michelin star, after Martin's senior team of chefs recreated the original Michelin Star Leith experience and were subsequently awarded their own star in 2011.

The idea has been to create an elegant and stylish, but relaxed environment for guests, encouraging them to be fully open to the fine dining experience, at the same time enjoying the spectacular mountainside beauty of Loch Lomond.

Martin closely directs the work, sharing ideas and developing new signature creations with head chef Graeme Cheevers. Graeme believes that guests at Martin Wishart fully expect Scottish seafood to be on the menu, as the restaurant's typical clientele knows that Scotland is home to the best in class fish and shellfish. Commenting on the menu at Martin Wishart, he said, "We use Scottish seafood because it has the best flavour in the world. The cold waters of Scotland provide an extremely high quality sweet flavour which is different to anywhere else in the world and this flavour is appreciated by all of our customers.

"To ensure consistency of product, our policy is to use fresh local produce such as Orkney scallops, Kilbrannan Sound langoustines, mussels from Shetland, whitefish from Peterhead and salmon from the Hebrides. We're also fortunate in that Loch Duart salmon also does a private smoking for Martin Wishart restaurants, so we have something truly authentic and unique to offer to our diners."



CASTLE TERRACE

One of the latest Scottish restaurants to be awarded a Michelin star, Castle Terrace Restaurant opened its doors on 14th July 2010 to introduce a new dining experience to the city of Edinburgh. Combining the culinary expertise and flair of the team behind award-winning Michelin star restaurant The Kitchin, Castle Terrace Restaurant is led by Edinburgh-born Dominic Jack. Nestled underneath Edinburgh Castle, the restaurant offers a fantastic addition to the fine dining scene in Scotland, with a menu based on Chef Patron Dominic Jack's innovative creations. Chef Patron Dominic Jack aims to use a wide variety of seafood in his menus, driven by the vast array on offer from the Scottish waters. "This allows us to respect seasonality of produce, serving it when it is at its best.

"We use four or five different seafood suppliers at Castle Terrace. They know our seafood has to be wild, fresh and it has to be top quality, if it hits those marker, which Scottish always does, we'll use it. It's great being able to order seafood knowing it's fresh out of the water from your own doorstep. Scottish isn't always the cheapest product, but it is value for money for the high quality product you receive, especially when they arrive live, creel-caught, from fishermen who respect the produce. Even the way we receive the products, including the packaging – every care is taken to ensure the product is of the highest quality, and you can't get better than that!"



INVERLOCHY CASTLE HOTEL

Inverlochy is one of Scotland's finest luxury hotel and restaurants uniquely located amongst the glens, lochs and mountains of the West Highlands of Scotland. Dinner at Inverlochy is an experience to savour in any of the three dining rooms, each decorated with period and elaborate furniture presented as gifts to Inverlochy Castle from the King of Norway.

Phillip Carnegie, head chef at Inverlochy Castle, is a strong believer in the story behind great Scottish produce.

"Very often, our guests travel up from Inverlochy to Mallaig on the West Coast train line, famous for the Harry Potter films, and take time to visit the fish merchant at the harbour. We know that our customers love being so close to the supply chain, and they appreciate the local connections that we have. I buy our langoustines from a local contact James McLean, who sources them from local boats landing in Tarbert, Loch Fyne and in Mallaig. James knows exactly what we look for, which is extra large langoustines, and so supplies us with exactly the right produce

freshly caught for our customers. We always look to source as locally as possible for the best quality Scottish produce. Our success is built on this approach."



KINLOCH LODGE, ISLE OF SKYE

As the home of one of Scotland's best-loved cooks, Kinloch is justly famed for its marvellous food. The kitchen team is headed up by Marcello Tully who has worked very closely with owner Lady Claire Macdonald, to devise menus that reflect their mutual passion for the finest local and seasonal food.

Among many other accolades, Marcello has attained 3 AA rosettes, Eat Scotland Gold Award and a listing within the wonderful Good Food Guide.

In the dining room of Kinloch's North House, crisp white linen napery, vintage silver cutlery, and perfectly polished glassware provide appropriately splendid compliments to the exceptional food. Here, under the watchful gaze of Macdonald ancestors whose portraits line the walls, guests feast on outstanding produce from Scotland's rich seasonal larder including local poultry, game and shellfish, locally grown salad and herbs.

Chef Marcello maintains that Scotland enjoys the best quality produce in the whole world, especially the Isle of Skye; whose waters, he believes, host the best seafood and fish.

He said "Our langoustines couldn't be more locally caught – we source them through a local family in Drumfearn, just two miles from the hotel, which also supplies the best mussels ever, so clean plump and juicy! Our salmon comes from Mallaig and Buckie and regularly goes on our menu in both fresh and home-cured form – both of which have proven to be popular with diners."

THE MAGIC OF SCOTCH

Why Scotch whisky is beloved around the globe? There are more reasons than one!

BY ROSEMARY GALLAGHER – SCOTCH WHISKY ASSOCIATION COMMUNICATIONS MANAGER

Few products can boast the heritage of Scotch Whisky. Iconic around the world, it is widely recognised as Scotland's national drink. More than 1,000 million bottles a year are sold across some 200 markets around the globe, with more than one million visitors touring distilleries in Scotland every year.

Last year it earned the UK £4.3 billion in exports - £135 per second. But there is much more to Scotch Whisky than economics.

So what makes Scotch Whisky unique and positions it as the tippie of choice from Recife in Brazil to Shanghai in China and New York in the USA?

Its long history clearly has a role to play. The earliest reference to distilling in Scotland appears in the Scottish Exchequer Rolls for 1494. There is an entry of 'eight bolls of malt to Friar John Cor wherewith to make acquavitae'. 'Acquavitae' translates as the water of life – a term commonly used to describe whisky.

Although there has been innovation in the production of whisky over the last five centuries, traditional practices remain at its core. Only three raw materials can be used to make Scotch Whisky – cereals, water and yeast. From these three ingredients more than 100 Single Malt Scotch Whiskies are produced and thousands of brands of Blended Scotch Whisky. There are currently 107 distilleries licensed to produce Scotch Whisky with more in the pipeline to meet increasing global demand.

The reason why every Scotch Whisky has a distinctive taste remains a mystery. It's a combination of a number of factors including the type of cask, the length of time the

spirit is matured in the cask over and above the legal limit of three years, the water, the air, the size and shape of the stills and, of course, the skills of the distillery manager and master blender.

There are five main Scotch Whisky producing regions: Campbeltown, Highland, Islay, Lowland and Speyside. Whiskies from each region can have a distinctive flavour. For example, those from Islay, especially from distilleries in the south of the island, tend to have a peaty taste, whereas those from the Lowland region are lighter in character. Like the scenery, Highland whiskies offer a more robust character, while Speyside malts are generally a little softer on the palate.

But no matter where in Scotland Scotch Whisky is produced, its quality is guaranteed. Years of tradition and legislation, primarily the Scotch Whisky Regulations 2009, protect the integrity of the product. Scotch Whisky is also recognised across the European Union and in many other countries as a product that can only be made in Scotland. Thanks partly to Geographical Indications (GI), Scotch Whisky will never be seen as a generic product, such as cheddar cheese.

The passion, knowledge and experience of those who work in the Scotch Whisky industry are vital components behind its popularity. Generations of the same family often work in distilleries and family-owned producers operate alongside multinational firms to achieve success at home and overseas. From maltsters to coopers, there is no substitute for years of dedication and commitment.

With more Scotch Whisky distilleries opening their own visitor centres in recent years, there

is a greater opportunity than ever before for everyone from the UK and overseas to see how their favourite dram is produced and to taste it in its natural environment.

Visitors can easily combine a visit to one, or more distilleries, with a wider tour of Scotland. For example, anyone visiting the nine distilleries on Islay and Jura can also take in nature reserves, boat trips, golf, folk music and a traditional woollen mill in the course of one weekend. The Speyside Malt Whisky Trail comprises more than half a dozen distilleries and a cooperage in one of the most naturally beautiful areas of Scotland.

Those who prefer a more urban holiday can enjoy traditional music and a dram in pubs in the Scotland's biggest cities, a cocktail in a speakeasy-themed bar or book a day's course to find out more about whisky, for example at Edinburgh's Scotch Whisky Experience. They can also visit distilleries within easy access of Glasgow and Edinburgh – Auchentoshan, Glenkinchie, Deanston and Glengoyne.

There are an increasing number of Scotch Whisky festivals. These include the Islay Music and Whisky Festival and the Spirit of Speyside Festival, as well as events in cities across the country throughout the year, such as the Glasgow Whisky Festival at The Arches.

Visitors to Scotland this summer should take the opportunity to see the SWA's Scotch Whisky: From Grain to Glass exhibition at Glasgow's Mitchell Library. The free-to-enter exhibition was originally curated to celebrate the SWA's Centenary in 2012. After a successful showing at The Scottish Parliament, the exhibition will be in Glasgow from the end of May to the end of July.



The exhibition explores the rich heritage of Scotland's national drink. It brings together an array of images and artefacts from several Scotch Whisky producers and enthusiasts. Many items on display have been stored in archives and personal collections until their inclusion in this exhibition. The display also tracks landmark events in the last 100 years which have shaped the SWA and the industry.

Scotch Whisky's rich past is showcased, highlighting its position as an iconic Scottish product and demonstrating how vital Scotch Whisky is to the country's economy and society.

Visitors will learn everything from how Scotch Whisky is made to how it is marketed and exported. The exhibition explains, through images and words, how the "What is Whisky?" debate of the early 20th century led to a Royal Commission report which helped establish the modern day Scotch Whisky industry.



Scotch Whisky is clearly a unique product. Nobody should come to Scotland without trying to learn more about the country's national drink – and without sampling a wee dram. Drunk neat or with a little water to open up the character is the norm, but Scotch also makes a great long drink or cocktail.

And for chefs with imagination, Scotch is increasingly being served as an accompaniment to great food and not just with smoked salmon, beef and dark chocolate. No longer is Scotch confined to pouring over haggis at a Burns' Supper, it is now paired with a range of foods in top restaurants across the world. While people can still enjoy traditional recipes, such as cranachan, a Scottish dessert made with whisky, cream, honey, raspberries and oatmeal, more adventurous options are available. Why not try oysters or scallops with peaty, Islay malt or a steak with a lighter, Lowland dram. The options are virtually endless, it's just a matter of finding what suits individual tastes and savouring it.



For more information please visit the website of **SCOTCH WHISKY ASSOCIATION**.
www.scotch-whisky.org.uk

BASIC FOOD PHOTOGRAPHY FOR CHEFS

Photography, much like cookery is an art form and is best executed by those passionate about attention to detail and design. Learn how to do justice to your dishes!

BY JODI-ANN PEARTON – SOUTH AFRICA



There are a few basics that need to be adhered to. The foundations of basic photography are really dictated by two factors. A: What equipment you have available to you and B: what your lighting is like.

Firstly try to use the best possible camera you can. If you only have a cell phone available then you will have to rely very heavily upon correct lighting. Set your camera to Auto settings until you are more experienced and are able to adjust your F-stop and ISO settings accurately according to specific circumstances.

Find an area with a lot of natural light and set up a sturdy table and cover it with a white cloth. Now select your props according to what you are trying to achieve. Think very carefully about whether you are

looking for a modern, clean look or a rustic, Earthly look. It is essential to understand your desirable outcomes prior to commencing the shoot.

Choose plates and hardware that compliment the overall look and feel of the shot. Plates with low rims work well as do paler coloured plates. It is often hard to shoot food on dark plates as it detracts from the core elements.

Plate your dish neatly and cleanly trying not to overcomplicate the dishes. Remember that the doneness of proteins is incredibly important as the camera can make meat look very over or under done depending on lighting. Use great quality produce and a variety of colours and textures. It is very important to correctly season your food as visual seasoning will create appetite appeal.

Place your dish with the sunlight lighting it up from behind and take images at various angles to see what works best. Once you have an idea of lighting and composition you can begin to prop the shot if necessary by placing food items, cutlery, crockery and other decorative pieces around the plate to create a scene. Do not over-prop the scene and this will detract from the focal point which is the food.

The best advice I could possibly give is that practice makes perfect, make notes of what does and does not work and keep trying. The more you work with food photography, the easier and more consistent it becomes. Try and take the best possible shot you can as once you begin to fiddle with the images post shoot in editing programs you lose the authenticity of the food and that defeats the purpose. And less is more! Keep it clean, keep it simple and work with as much natural light as you can.

JODI-ANN is a culinary entrepreneur and the founder of The Food Design Agency. She is an experienced competition chef and has worked and competed around the Globe. Jodi-Ann is the competitions director of The South African Chefs Association and a member of the WACS Young Chefs Club support committee. Jodi-Ann focuses on culinary skills up-liftment, menu and product development, food styling and food photography. She is a motivational speaker and chef to travelling celebrities

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FROM POD TO DESSERT

This explains all the stages of chocolate creation, from production to transformation into desserts, making you an expert in everything chocolate.

THE POD AND THE HARVEST

The cacao flower blossoms over the cacao tree, even on the trunk and the main branches. But only one in a thousand flowers will turn into the oblong fruit, the cocoa pod.

A botanical curiosity, one single tree carries fruit at different stages of maturity, as well as the flower buds about to bloom. The cocoa pod harvest is thus spread over the year, with two main periods which vary from country to country, but occur in general from April to June and from October to November.

VARIETIES OF COCOA BEAN

The varieties of cocoa beans include: Criollo, Forestero and Trinitario.

FERMENTATION

The pods are opened with a knife or special stick, releasing an acidic white pulp, holding between 20 – 30 beans, which at this point have no particular smell. Depending on the country, the fermentation process takes place on the ground or in boxes, either in the plantation itself or in a traditional fermentation house.

The beans are carefully spread out and covered with banana leaves. The fermentation process begins naturally, lasts for four to six days. There are two defined phases: first, an alcoholic fermentation, and then an acetic fermentation. The process is essential for developing the 'aroma precursors', these molecules that will be the cornerstone for the formation of the chocolate's unique taste.

DRYING

To preserve the quality of the beans, it is essential they are dried in the open air and in full sunlight. The beans are spread over a stone floor or on matting, and are turned several times a day. This essential ritual prepares the beans for shipping by preventing mold from forming. During the drying process, the level of humidity falls from 60% to just 70%.

CLEANING AND SORTING

Once they are cleaned and sometimes even polished, the beans are sorted and then put in sacks before dispatched to the chocolate factory. Every 10 -15 pods harvested gives one kilo of fresh beans. Once fermented and

dried, this provides 400g of dried beans. A batch is produced from cocoa beans from one single harvest and one single plantation.

QUALITY CONTROL

When they arrive at the factory, the beans are carefully checked. Samples are taken from each batch and made into chocolate squares, tasted daily by a jury at the cacaotheque. This panel of chocolate experts identify, quantify and verify that every aroma perceived conformed to the characteristics sought for that particular creation.

ROASTING

This is an essential stage in taste development. The beans are roasted, batch by batch, at 120 – 140 degree Celsius. The temperature and the roasting time vary, depending on the origins of the beans and the variety. Adjustments can also be made during the process, if the master roaster sees fit.

SHELLING

The cooled beans are crushed and their shells removed, leaving the nibs which are then taken to the blending workshop. This is the last stage during which the beans are handled in batches.

BLENDING AND GRINDING

Every chocolate corresponds to a chocolate formula, a blend of different nibs. The uniqueness of a chocolate therefore depends on the combination of different single-origin cocoa beans, and the proportions of that blend. The measured, mixed and crushed nibs form a paste, known as a liqueur or cocoa paste.

MIXING AND REFINING

Depending on the desired chocolate formula, the paste is combined with different ingredients. These include sugar for dark chocolate, or sugar and milk for milk chocolate. The resulting chocolate paste is then refined until the particles measure 15 microns – essential for a smooth texture and velvety taste.

CONCHING

The paste is then taken to the conching machine, a huge mixer where the final chocolate slowly takes shape. It loses its acidity, becomes smoother and gradually reveals its character. The length of the conching process and the temperature are determined in advance. This is a delicate alchemy which brings out all the cocoa bean's treasures.

TEMPERING AND MOLDING

The last stages in the creation, such as the Valrhona Le Grand Chocolat series, is the tempering – a temperature cycle during which the chocolate sets into a stable and glossy form - and molding and chilling, when the chocolate is molded into 5g squares, bars and 1kg blocks for professional users.

This article is contributed by **VALRHONA**. Valrhona is a French chocolatier that has been providing exceptional chocolate since 1922. Created by and for pastry makers, Valrhona has dedicated all its expertise, high standards and passion to culinary professionals for the past 90 years, making each taste an exceptional experience. Chosen by the world's most prestigious chefs and craftsmen for its vast range of aromas continually enhanced by innovation, Valrhona's ambition is to broaden people's culinary horizons by offering a variety of unique and recognizable chocolate flavours, in an effort to continuously create more pleasure and thrills. With a constant focus on dialog and ethics, Valrhona relies on long-term collaborative relationships with planters and prestigious chefs, while respecting people and nature.



PODS



FRESH BEANS



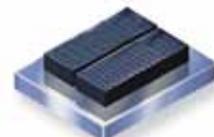
DRIED BEANS



COCOA PASTE



SUGAR



CHOCOLATE

KEY TRENDS 2013 AND BEYOND

We may be halfway through 2013 but the rising awareness of the importance of sustainability is here to stay for more than a few years.



According to a study from the US Department of Agriculture, restaurant food now accounts for almost a third of the calories for a US adult and a quarter of those for UK adults. Recent health scares have led to a more discerning and demanding clientele who not only want to know the source of the food they eat but how and where it was produced. 'Locally sourced' and 'sustainable' are descriptors to be found on almost all the menus of top restaurants around the world.

In response to this demand Hyatt Hotels have just launched "Food, Thoughtfully Sourced, Carefully Served," a global philosophy focused on sourcing and providing food and beverage options that are healthy, for the planet and healthy for local communities. This involves implementing sustainable practices that will improve the long-term health of people and the planet. The 'healthy communities' involves actively supporting farmers' markets and other community events. They include serving at least five local ingredients on menus, partnerships with schools and recruiting its staff from culinary schools focusing on food sourcing and environmental issues.

Hyatt is not alone in this. The National Restaurant Association reported that the number one question from restaurant owners today concerns the origin of food products. Consumers are more interested in

the ingredients of what they are eating than ever before. They want to know how far it has travelled, who produced it, if fair trade principles were applied and if the animals were treated humanely. According to a study by the University of Chicago one third of Chefs interviewed had gardens on site, with most restaurants trying to source their meat produce from within a set diameter from the restaurant. They also reported that the demand for organic ingredients is still a 'hot' trend with requests for organic meat, fish and poultry growing faster than ever. Restaurant owners are demanding responsibly sourced animal products including free range chickens, sustainable and responsible fishing practices and free range pigs.

Even fast food chain McDonalds has bowed to public pressure and has requested the Marine Stewardship Council's blue eco-label for its fish packaging and Marriot have become the first restaurant group to apply for and receive three stars from the Sustainable Restaurant Association.

This trend is also reflected in the new generation of culinary schools determined to teach these principles at grass roots. The International Culinary Institute in Switzerland has built all their courses in International Culinary Arts around these principles. As part of their education at ICI students learn about the importance

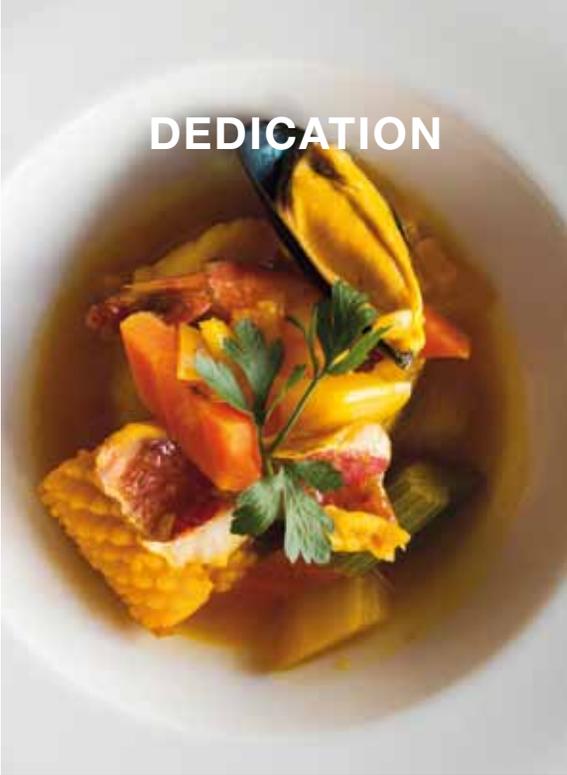
of sourcing the freshest and best quality produce available. In Switzerland this is not difficult as students walk to the lake side in the early morning to greet the fisherman and to take delivery of his morning catch. Others will walk up to farm Kastanienbaum to take receipt of milk, fresh from the cow. There is even the opportunity to help in the milking process. The Greenhouse nearby provides the freshest seasonal vegetables and salads and the free range hens provide all the eggs needed in the busy kitchens at ICI. The greater challenge will be for them to take this knowledge and apply it to the emerging and developing economies in Asia and South America.

'Minimal packaging and transport costs should be a priority for these students, who are the future of the hospitality industry' says Chef Shaun Leonard, Senior Lecturer and ICI. He says, "Our planet depends on a more responsible attitude to recycling and sourcing of local produce. Switzerland is one of the world leaders in this area and we hope that the lessons our students learn at ICI will inform the responsible decisions they make, as the future key practitioners in the hospitality industry'.

This article was contributed by **ICI LUZERN**.
For more information on ICI please visit the
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UNDERSTANDING THE CULTURE OF FOOD WASTE

Why are we wasting so much food?

DR. MARK GIBSON – ASIA

Globally, through combined loss and wastage, we are losing approximately 30% or 1.2 billion tonnes of the all the food produced for human consumption every year. To place this in perspective; consider the projected 70% increase in current food production levels that is going to be needed in order to feed the Earth's expected 9 billion by 2050 and the scale of these losses take on increased importance. Yet while it seems many if not most of us are all too aware of the problem and what needs to be done – it seems that far too many of us are still lagging behind in taking up the challenge. Indeed one could go as far as to say that over the last 3-4 decades humankind, especially in the developed economies, has unconsciously created or fostered a culture of wastage as never before. Amid these concerns there has been a concerted drive of late to highlight the food wastage problem with both the UN and the European Parliament dedicating the year 2014 as the year against food waste.

There is little doubt that individually and collectively we generally recognise food waste as a bad thing and something to be avoided. This seems to have been the default position for many of us since time immemorial. Indeed harking back through pre-history, it is not difficult to understand that hunter-gatherer communities would cherish their food, preserve it and maintain a good healthy vigilance on wastage for they were never quite sure where the next meal would come from. Equally since such times, both Neolithic and modern day farmers have also been aware of the fickleness of Mother

Nature and fully understood that a drought or sudden prolonged downpour could ruin a harvest. More recently too, during the First World War, the Women's Institute in the UK encouraged women to get involved in food production and reduce wastage to help offset serious shortages at that time (WI 2013). Later during the Second World War, similar concerns saw the creation of legislation that made the wasting of food a prisonable offence (Spartacus 2013).

So, going back to our opening gambit, one has to ask the question - what has changed to allow such a situation to arise? What is more, if as suggested, many of us are in-fact acutely aware of the problem of waste and are mindful of the right thing to do; then what is stopping us - just how can we plug this cognitive-behavioural gap?

Well in part, despite the good stewardship of our forefathers, the crux of the problem appears to be a growing modern throw-away culture of profligacy and waste. A situation which, not so incidentally, appears to be paralleling trends in increased social development and wealth creation. In our race to improve the lot of mankind we have set ourselves some very specific developmental targets as evidenced by the Millennium Development Goals among many previous incarnations. There are eight goals in all which include reducing poverty and hunger; universal education; improving child health; and environmental sustainability among others. Two in particular are of interest in the waste debate – poverty and hunger. As part of

attempts to alleviate hunger in the world over the last four decades or so there has been a deliberate drive to increase overall global food production. Piggybacking this drive there has also been significant improvements within many country's food supply chain infrastructures as well. This has resulted in such things as greater market access; improved transport systems; better storage (refrigeration etc.); more accessible technologies in production techniques, packaging and food safety etc. Combine these advances with efforts to raise incomes (another developmental goal) and the double whammy of increased food production and better earnings that has resulted in more food at cheaper prices than at any other time throughout history. Of course these improvements have not been equitable with the greater overall share occurring within the developed countries while many hundreds of millions, predominantly within developing countries, remain in food and financial impoverishment. Yet for those that have benefitted in this double bonanza the trend is clear; the better off among us are buying more food than



“There is little doubt that individually and collectively we generally recognise food waste as a bad thing and something to be avoided. This seems to have been the default position for many of us since time immemorial.”



ever before yet at the same time spending considerably less (just 10-20%) of their total incomes on food compared to the poorest of developing countries who spend as much as 80% of their wages (USDA/ERS 2008, WFP 2011).

As far as what has changed; well firstly, as food becomes comparatively cheaper so we have come to value it less. We buy more than we need or can consume, we stock more in our larders and refrigerators - just in case - and not surprisingly - we throw more away. As for what can be done; - that is a much more involved puzzle - simply put, we need to re-assess the value of our food, not only in terms of economic cost but also of the social and ethical costs of food efficiency, sustainability and ultimately waste. If this seems too easy an answer and at the risk of sounding glib, ask yourselves this question - if my weekly food bill was costing me on average 80% of my income - would I buy more than I needed? Would I waste what I had? - I think we all know the answer.

DR. MARK GIBSON was a chef for 20 years before laying down his knives to pursue a career in academia. While he is passionate about all things food however, and after dealing with food at an artistic level for so long Mark's interests shifted focus from foodservice to food culture. Mark now studies and teaches in Asia.

CHEFS BEYOND THE STOVE

PAULINO SCHEMBRI – MALTA



The traditional post of the chef was to cook and prepare food for the customer within the confinements of a kitchen or any other area that has been transformed, even if temporarily, into one as in the case of outside cooking e.g. barbeques.

This in many situations is quite true and still is the main role of the chef, although technology has in some cases deskilled the culinary art as the use of advanced machinery and convenience products have taken over some of the basic skills of the craftsman who previously laboured harder to acquire culinary knowledge and skills. In itself this can be a positive move as one can achieve greater control of the situation and also can almost guarantee that the final product is always of the same consistence and quality. The demand for innovative products and technology needs the input of people that have the knowledge of the industry and who would be able bridge the gap that would exist in the production of food, food compounds or any other food-aid and the development of machinery. The person fitting this description would be a trained chef who would have acquired knowledge through academic training and practical experience. The chef who travels to gather experience of diverse culinary cultures and keenly and respectfully adopts skills into the local food preparation would be a true professional and a great culinarian.

Many areas of food preparation requires knowledge that is hidden from the actual result that the consumer will appreciate in the food served. However it is essential that these hidden aspects are given as much importance as the actual cooking itself. Customers have become more health conscious of what they consume and also would want to know how their food is prepared. In order to answer these questions, catering staff, including food handlers, need to be knowledgeable of the ingredients and the actual preparation of the food served. However scientific studies have shown that there is a lack of knowledge within this service bracket that is of a great concern to assure the consumer that what is offered is exactly what is prepared. The trust of the customer in Europe has lately been dented due to scandals of food adulteration with products that have not been listed and therefore should not have been present. In the late 2014, ingredient information would not be limited to pre-packed products where a label is available, but also to any food served, even if it is free. Religious and cultural beliefs and health issues are all aspects that influence the preparation of food and therefore require the accurate delivery of information to the consumer. Here is where the chef moves away from the stove and venture afield into further training.

Food safety management training is one aspect that would enhance the performance of the chef to the current requirements that the industry is expecting from the people who prepare food. Chefs need to get involved in the production of ingredients, visit farms, fisheries, and production plants to see for themselves that the product that they serve in their operation would be to the standard that is required and declared by the producers. Besides furthering their knowledge of the ingredients, the chefs would be verifying the food safety and also keep in touch with the real world of food production. One of the best aspects of food safety management is that many countries use the same universal tool with the same principles and structures more commonly known by the acronym, HACCP.

PAULINO SCHEMBRI is a MSc. Food Safety Management, Adv.Dip.in Culinary Arts, Cert.HACCP Specialist, Auditor ISO 9001, WACS EC Committee Member and a MCS Committee Member



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17 – 20 September

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20 September

Regional Forum - Asia – Malaysia

24 September

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1 – 3 October

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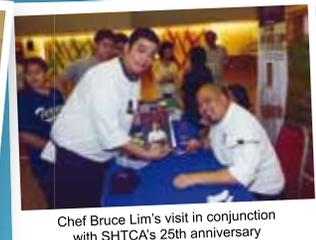
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