

THE WORLD MASTER CHEFS SOCIETY OFFICIAL MAGAZINE

CHOPPED

AUTUMN 2024





Dear All Member of The World Master Chefs Society,

In the words of our Society Manager, 'Good Day' to you all. As we draw to the end of 2024, I wanted to thank those that have contributed to this year's Chopped editions. Please don't forget that any recipes, events that you attend, judging that you are doing, achievements you have can be shared through CHOPPED magazine. You, our members, are our readers and CHOPPED is for you to share your experiences with your other world chefs. What are your food traditions in your country for instance, Christmas and New Year, special celebrations throughout the year, where you prepare and provide specific dishes? We would love to share these traditions and the reasons behind them. Please do contact Daisy with any news you wish to share.

Remember the special offer that we have, introduce 4 new members (with them noting your name when they apply) who join and receive your next annual membership renewal for free. It doesn't stop there, the next 4 new members who join and were introduced by yourself, you get another year renewal for free. Don't forget our plaques which are becoming popular with employers. They are purchasing them to display them in the work place whether that be a restaurant or educational establishment and are proud to recognise the achievements of our Master Chefs, fellow chefs and customers/clients. Please contact Daisy for more information on how to purchase a plaque.

Wishing all our members around the world health and happiness during this time and look forward to hearing from you all on your achievements as we move into 2025.

Enjoy the read.

Please do send Daisy (mail@worldmasterchefs.co.uk) anything you would like to be included in Chopped or our social media pages.

Russell Morgan

The World President

Become a member

Why be an Executive Chef when you could be a World Master Chef? If you are an Executive Chef and think you can go no further in your profession, think again, your next step is to become a World Master Chef.

JOIN THE SOCIETY TODAY

“We fully recognise the diverse international and cultural training methods and techniques that are adopted around the globe and the experience and wisdom of our Board of Directors and Chapter Chairmen allows every application to be assessed individually and fairly.”

DANIEL J AYTON, WMCS Senior Vice President

Master Member

MWMCS

To qualify as a Master Member of the Society, you must be a Head Chef, Head Baker, Head Pâtissier, Executive Chef, Consultant Chef or a Chef de Cuisine.

Successful applicants will receive the highly acclaimed Culinary Order of Merit medal, a framed Diploma in Culinary Excellence and a personalised World Master Chefs Society chef's jacket. Master Members will also be able to use the title of MWMCS after their name.

Associate Member

AWMCS

To qualify as an Associate Member of the Society you must be a Sous Chef, Demi Chef or a Chef de Partie.

Student Member

To qualify as a Student Member of the Society you must be recommended by your Lecturer, or another qualified person within your educational establishment.

Fellow Member

FWMCS

To qualify as a Fellow you will have to be a Member of the Society. It is the International Management Committees' sole responsibility to vote for a member to become a Fellow. The International Management Committee also has the sole right to invite a member who they feel fits the required criteria to become a Fellow.

Commercial Sponsor

To qualify as a Commercial Sponsor Member you must be an owner or manager of a restaurant or catering company.

Corporate Member

The Society collaborates with Corporate Members to effectively support our World Master Chefs and reach out and connect with them to inspire and enhance their culinary toolkit with new products and service enhancements.

Medals

Please ensure you wear your WMCS chef's jacket and medal when taking part in culinary activities and events and in your photos you send us!



Chapter Chairman

The 'Chapter Chairman' pin badge will be awarded to our Chapter Chairmen for their loyalty and continued support to the Society. We look forward to receiving your recommendations for new members!



WMCS Medal

This is our main medal given to new members. For new members the medal will come with a plain red ribbon. Two stars are attached on the plain red medal ribbon for new Master members. When existing members renew their subscription they receive a new star, together with the white edged ribbon.

Annual Membership Subscription

Existing paying members will receive an additional gold star when they renew their annual membership subscription. For those renewing for their second year, a new design ribbon (red and white) will be issued along with an additional gold star. So don't forget to renew!



New Member Recruiter

The 'New Member Recruiter' pin badge will be awarded to those existing members who recruit four or more new paid members to the Society. Spread the word about our elite Society to your colleagues!



Pin Badge

All new members receive one of these with their initial kit.



**News from
around the
world**

Article from

Ambassador for Master Chef Steven Morgan-Cummins

MWMCS, Portugal

Why I am a chef

All I wanted was to be a classically trained chef like my father. Working with my father from a young age gave me the passion I have for food and I fell in love with the culinary arts.

Initially I went to college to study catering, but the classroom wasn't for me and I hated it. It was then I decided to do an apprenticeship and spent two years at Canterbury County Cricket Club before another two years in London with Crown Society Catering Company where I met my mentor, Chef Peter Pettigrew.

Chef Peter's guidance, skills, and immense knowledge helped mould me into the type of chef I have become. Over the next 12 years my career took me to various prestigious catering events including dinners for high-ranking government officials, royal events, celebrity weddings, industry award dinners and even a few opportunities to learn more travelling in Spain, Italy, and France.

On my return I took on my first head chef's position in Canterbury at a small boutique hotel, before I returned to London, where I met my lovely wife and had the opportunity to work in some of the best venues in London.

During this time I had the great privilege to become a member of the World Master Chefs Society, something as a chef I hold great pride in. Following several years providing luxurious outside catering across the UK, Victoria and I decided to take a leap across Europe to the sunny shores of the Algarve and take on a new challenge for us, living in Portugal with our Portuguese Pointer and run Casa Monte Cristo Collection.



Picking the best ingredients

My main principle when it comes to food is “simple”. I purchase good local ingredients, as much as possible and great ingredients are in abundance here in Portugal. It has taken me a few years to source the right suppliers with the best produce, but the journey has been worth it. The food we create for our guests is always a talking point and I am personally humbled when we receive the comments we do over our menus. I am very lucky and very proud to work with some amazing people to serve this beautiful local produce to our guests at Casa Monte Cristo Collection.

The reason I use good local Portuguese ingredients and source from local farms here in the Algarve and Alentejo, is they offer higher quality and freshness than imported or processed products. This means that they retain more of their natural nutrients, colours, textures and aromas which allows me to keep my dishes simple, to let the flavours speak for themselves.

For example, I use tomatoes and onions which grow in our own allotments here at Casa Monte Cristo Collection, Flor de Sal which forms on the surface of the salt pans at the Ria Formosa near Olhão and contains around 84 minerals and nutrients beneficial to the human body and as it is farmed by hand, it is less refined and just tastes amazing. With Extra Virgin Olive Oil from Olives grown in the Algarve and blended then pressed in Moncarapacho near Faro, these ingredients help me showcase the freshness and quality of the food we create, leaving you with great memories of the best of Portugal on your plate.

Being a Chef I like to look at sustainable sources of food which is why we also grow a large amount of the fresh produce we use. Over the last few years we have worked closely with our gardening team and now have a great supply of chillies for our homemade Piri Piri sauce, watermelons, herbs, lettuces, peppers, courgettes, onions and a few other surprises, as the gardeners like to keep me on my toes. There is nothing better than serving our guests food which has been loved and cared for by people you know and trust on the land they are standing on.



Designing my menus

We have made big changes to the style of food and service here at Casa Monte Cristo Collection. We have changed the approach we had to both the way in which we serve the food and the food itself. This is mainly due to the venue. The marquees are both set in beautiful green spaces with a super chilled and relaxing feel, so we have taken that and have created a style of service and food to match. First, it is not a new idea, it is BBQ, but not your normal BBQ.

I have put together a BBQ menu where you can pick several items from some of the best local seafood and a selection of prime cuts of meat source from local farms, then choose some mouthwatering salads that are created using the freshest local and our own grown produce.

I can't wait to meet you on your next visit to the Algarve and Casa Monte Cristo Collection, so, come and say hi!

Article from

Master Chef Joseph De'Souza

MWMCS, Caribbean

A Culinary Journey From Passion to Artistry

To All Aspiring Chefs, starting your culinary journey is like stepping into a vibrant world full of flavours, creativity, and determination. As you enter the kitchen, remember, you're not just here to learn recipes; you're becoming a part of a rich tradition—a family of artists who turn simple ingredients into delicious works of art.



1. The Starting Point:

- Start early, even at 17. Your passion for cooking can grow into something truly extraordinary. Find mentors—experienced chefs who will teach you valuable skills and help you grow in your culinary journey.
- Be prepared for challenges: long hours, physical work, and modest pay. The kitchen is a place where you'll develop your craft through hard work.

2. The Hustle of the Kitchen:

- Imagine a lively kitchen—pans sizzling, spices filling the air with wonderful aromas. Amidst the hustle and bustle, you'll find your rhythm.
- Treat your knives and flames with respect; they're your tools, your partners in this journey. Handle them well and they will help you create wonders.

3. The Heart of Home Cooking:

- For many of us, the love of cooking starts in Grandma's kitchen. It's where the smells of stews and freshly baked cookies help us discover our culinary roots.
- Food is more than just fuel; it's a way to bring back memories and make people feel at home.

4. The Joy of Cooking:

- Yes, being a chef can be tough, but the rewards are priceless. You'll create dishes that bring joy, make memories and connect people.
- Travel to taste new flavours, work with other chefs and let their techniques and stories broaden your skills and imagination.

5. The Sacrifice:

- Being a chef comes with sacrifices. Your personal life and relationships might take a back seat to your culinary dreams.
- If you marry a chef understand the late nights, quick kisses and shared recipes—they are all part of the life. Be each other's support system.

6. A Love Letter to Your Partner:

To the one who understands your stresses, who enjoys your cooking—even the burnt bits—and who celebrates your successes:

- Appreciate them. Their support is what helps you thrive.
- Cooking for them is a way to show love that goes beyond words.

Remember future chefs, you're not just making food; you're telling stories, creating flavours and building memories. Your plate is your canvas, your spoon is your brush and each dish you make is a piece of your heart shared with the world.

Bon appétit, future culinary artists!

Article from

Ramão Santos

MWMCS, Brazil

It's never too late to start: The Success of Older People in Gastronomy

The gastronomic sector has a tradition of welcoming talent of any age, demonstrating that it is possible to start a career over the age of 40 or 50.



Many of the world's most renowned chefs and entrepreneurs found their way into gastronomy after the age of 40, indicating that experience combined with passion can change any life.

Julia Child is an iconic example of this, having started her culinary career at the age of 40. As she devoted herself to French techniques and loved cooking, she became an influential figure in the sector.

Julia Child's story still inspires many people around the world and shows that, with focus and curiosity, a new career can begin at any time.

Another example is Harland Sanders, the founder of the globally popular KFC brand, a chain of chicken fast food restaurants, who started his career at the age of 62. Before achieving success, Sanders faced many professional challenges, which means that perseverance and determination are a must. For those who want to work in gastronomy at a mature age, the first step is training and practice. Of course, it's essential to invest in a cooking course, even a basic one, to build a solid foundation.

In addition, cooking at home, experimenting with recipes and developing a personal style are enriching practices. Finally, experience in restaurants or professional kitchens is important for learning about rhythm, organization and teamwork.

Networking is equally important. Attending industry events and sharing experiences with other professionals can open doors and provide opportunities. In addition, a digital presence can be a differentiator. A growing number of contemporary chefs are presenting their creations on social networks and gaining recognition and becoming a reference through them.

Success in gastronomy is the result of a mix of skills, passion and persistence. For older chefs, maturity brings a special look and approach that can be appreciated on the market. The examples of Julia Child and Harland Sanders prove that age is a detail when love of cooking and determination are present.



The presence of the most experienced in the gastronomic scene offers a range of gains, which enrich the segment in a unique and thriving way. The trajectory and maturity of these professionals gives their view of cooking a differentiated and at the same time profound meaning, bringing an approach that is often more valued and more careful. This audience carries with them a cultural repertoire of flavors, traditional recipes and techniques that can often be lost over time; by sharing them, they help to preserve and renew cuisine, as well as promoting the appreciation of traditions.

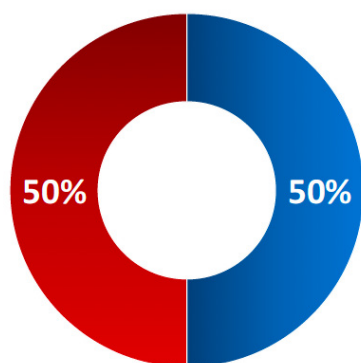
What's more, older people in gastronomy show a work ethic and resilience. When they enter the sector, they are living examples of persistence, overcoming obstacles and flexibility, virtues that inspire their team and often attract customers who see themselves reflected in their stories. They also generally have the ability to manage pressures and challenges, keeping calm in stressful situations.



I, Ramão Hendrichky, as a lecturer at the Estácio University of Gastronomy in Rio de Janeiro, Brazil, I carried out a survey of several older students, both current and graduates, the results of which are illustrated below:

Question 1

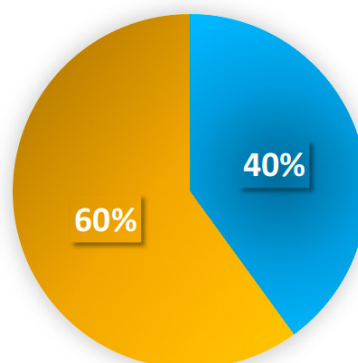
What made you study gastronomy at that age?



- A lack of employment opportunities
- Age discrimination

Question 2

What obstacles did you face when you joined the Gastronomy course?



- I'm financially able
- The children are grown up

And finally, I leave you with a message to all professionals around the world: have you ever thought about making your contribution to valuing the most experienced in gastronomy, offering

Chef Gerald Fairbrac

MWMCS, UK for over 30 years

Words from Donna Kirklan, daughter of Gerald Fairbrace

It is with great sadness that I announce on November 11th 2023, at the age of 85 years old, Master Chef Gerald Fairbrace passed away. I thought talking about my father would be an easy task as he was always an amazing character who seemed larger than life with a passion for catering as well as everything else he tried in his adventurous lifetime. However, this has been harder than expected for that same reason.

Where do I start, his love for catering first started when he joined the Royal Air Force at the age of 15 years old, as a member of the 22nd boy entries. A popular family story of this is of his first leave from the RAF in 1958. When Gerald arrived home, he decided to make some chocolate eclairs. The only problem is that Gerald hadn't been taught how to reduce the recipe he used and had consequently made enough to for the whole street for a week.

Being a part of the RAF meant Gerald did a large amount of travelling in his lifetime, something he seemed to continue even after leaving his RAF career, so in 1971 he was off to Africa. Starting off in Zambia then to Rhodesia (now known as Zimbabwe) which is where he served close to 3 years in the Rhodesian Air Forces and finally moved to South Africa. It was 1983, when as a family, he brought us back home to the United Kingdom and where he lived for the rest of his time.

My father catered for a number of well known people from all over the world, most notable was the Queen of England and Prince Philip. Despite this he loved cooking for just about anyone and everyone. He taught my mother how to cook over the years and so they became an amazing team together. They became well known for their parties, where they often catered for upwards of 50 families at one time. Everyone was always enjoying the music and spending time together and, most importantly, the food. As well as my mother, my older brother Philip and my sister Michelle also worked with my father and by the end of the 1980's I myself joined the family business.

It was in 1990 that Gerald Fairbrace became a Master Chef and by that time it was my mother and myself as the team. Gerald loved teaching and passing on his love of catering and food to anyone that came into his life. He taught me to cook over the years, although most of it was over the phone when I moved out of the family house. He was over the moon when he found out that my daughter and his granddaughter, Sophie, had started working in a local hotel and restaurant in the kitchen. Everytime they talked he would be so happy to hear what she's done and would have a book full of recipes and skills ready to give to her when we went over to visit.

It was always a pleasure to see my father in his element and expressing his passion for catering. Everything he has taught us has been out of, not only his love for cooking, but the love he had for his family. Unfortunately his short battle with cancer was over on the 11th of November 2023. He will forever live on in our memories and in our cooking skills.



Welcome to our New Members

WMCS membership continues to grow and we are extremely pleased to announce other new members who have joined in recent months from around the world. Our presence grows as an organisation in different countries with chapters opening all the time.



Seth Weg

MWMCS, USA

Enveloped by the vibrant culinary scene in his hometown of Brooklyn, NY, Chef Seth knew from a young age he wanted to be a chef. After travelling abroad, he attended the French Culinary Institute to study haute cuisine and molecular gastronomy, later honing his skills at several prestigious culinary institutions such as ABC Kitchen and Eleven Madison Park. Rooting his own culinary expression's in the fusion of the diverse cultural landscape he experienced through his travels, Chef Seth's passion for food and hospitality continue to grow with every service.

Now based in the Washington, D.C. area, Chef Seth has transformed & elevated his culinary expertise into a sought-after boutique epicurean adventure, curating exceptional dining experiences for some of the most influential figures in the Capital region. His innovative approach includes integrating the principals of culinary medicine into his services, crafting personalized nutrition plans and modifying his clients' favorite recipes to support their lifestyles and unique health goals.

Beyond his high profile clientele, Chef Seth actively engages with the community, advocating for the benefits of real food and empowering individuals to make informed choices about their nutrition. Through his dedication to culinary excellence and holistic well-being, Chef Seth continues to make a lasting impact at the crossroads of food and health.



Zaheer Hussain Shah

MWMCS, USA

Master chef Zaheer Hussain Shah is a famous celebrity chef and has worked all over the world. He did his graduation in culinary arts & masters degree in Hospitality, currently working as a Culinary Director in Houston Tx USA. Master chef Zaheer worked all over the world in flagship 5 star Michelin rated huge operations properties, Master chef Zaheer also is a CONSUTANLT & AUTHOR OF SOUTH EAST ASIAN CUISINE BOOK TITLE OF SPICES OF RHYTHM.

The life of a chef is a harmonious blend of Artistry, science & sheer determination. From the quiet moments of menu planning to the Exhilarating crescendo of a bustling service, each day is a new opportunity to craft exceptional experience. The challenges are many, but so are the rewards, making a lasting mark on plates, memories, and the ever-evolving culinary landscape, so. here's to the CHEFS- the unsung heroes behind the scenes, creating magic on a plate at a time and putting smiles in guests' tea cups.

Other New Members

NATHAN GRESHAM

MWMCS, USA Chapter

KENNETH LOO

MWMCS, Hong Kong

DANIELE CHIARI

MWMCS, Saudi Arabia

JAMIE MCAFEE

MWMCS, USA Chapter

**BAKYTZHAN
KURMANBEKOV**

MWMCS, Kazakhstan

Recipe from Master Chef Seth Weg

MWMCS, USA

Duck S'mores

Ingredients

- 4 duck breasts
- 1/2 cup bourbon maple syrup
- 1 tbsp Ground Cinnamon
- 1 tsp Ground nutmeg
- 1 lobe Hudson valley duck liver
- 2 lbs ripe figs, stems removed
- 1 cup golden sugar
- 1 cup water
- 1 LB Lollipop Kale
- 1 lemon, juiced and zested
- 6 oz 70% dark chocolate cuvetts
- 1/1 oz Cocoa Butter
- 2 oz crushed Pecans
- 14.5 oz granulated sugar
- 1/3 cup agave syrup
- 1/2 cup water
- 1/2 cup water for the gelatin
- 3 packets of Knox gelatin
- Pinch of salt
- 1 1/2 tsp pure vanilla extract
- 1 cup confectioner's sugar sifted
- 1/2 cup cornstarchSeasoning

Cinnamon Roasted Duck Breast, Foie Gras, Lollipop Kale, Dark Chocolate, Fig Coulis, Crushed Pecans, Toasted Marshmallow

Serves 4



For the Duck:

- Debone the duck breasts and put them in the fridge on a wire rack over a sheet tray uncovered overnight to reduce moisture. Next day, place the duck breasts into a food safe bag with the bourbon maple syrup. Close bag and massage syrup around duck breast. Place in refrigerator to marinate for 30 minutes. Turn convection oven on to 375f.

For the Marshmallows: (make in advance)

- Place the sugar, agave syrup, and water in a pot. Stir until the sugar is moistened and mixed with the water.
- If you're not using agave or corn syrup, Place the sugar in the saucepan and pour the water along the edge of the saucepan. Make an "X" in the sugar using your finger - wall to wall, to let the water spread and moisten the sugar.
- Heat over medium-high heat until the sugar syrup comes to a boil. Gently swirl the pan to evenly distribute the heat.
- Cover the saucepan with a lid and lower the heat to medium. Let the syrup cook for 2 minutes. Do not lift the lid at this point.
- Set the thermometer to between 242 - 245°F. Cook syrup until it reaches this temperature.
- Place ½ cup of water in the mixer bowl. Add the gelatin to the water and mix to moisten the gelatin. Let gelatin bloom while the sugar syrup is cooking (about 10 minutes). Place the bowl in the mixer, with the whisk attachment.
- When the sugar syrup reaches the right stage, remove it from the heat and let the bubbles subside. While the mixer is running on medium - low speed, pour the sugar syrup into the gelatin, along the wall of the bowl. Add the salt and increase the speed to medium - high.
- Whisk on medium - high for 3 to 5 minutes. Increase the speed and mix for a further 3 -5 minutes on high speed, so the marshmallow gains more volume. While the marshmallow base is whisking, prepare the pan and utensils you will be using. Rub an 8 x 8 inch pan with butter (you can line this pan with parchment paper if you prefer). Brush all the utensils - spoon, spatulas with butter as well.
- Add the vanilla to the marshmallow base and whisk for another minute on high speed.
- Scrape the marshmallow base into the prepared pan. Spread the marshmallow evenly in the pan using an oiled spatula.
- Sieve confectioner's sugar over the top of the marshmallow and allow the marshmallow to set.
- Turn the set marshmallow out onto a work surface dusted with dusting powder. Cut the marshmallows with an oiled knife or a pair of scissors. Toss the marshmallow in the dusting powder and store in an air-tight container.

For the Fig Coulis:

- Remove the pulp and any green skins or stems from the figs. Quarter the figs and put them in a medium sauce pan. Add the water, sugar, lemon juice and lemon zest to the sauce pan and set over medium high heat.
- Stir the mixture over the heat until homogenous. Let the mixture begin to boil then reduce to a simmer. Cook fig mixture on low until reduced to about half. Remove from fire and strain out any seeds or other undesirable particles and return to low heat until coulis thicken to Napponte consistency. Hold warm for service.

For the Chocolate:

- Set up a Bain Marie over medium high heat. Put chocolate cuvetts into a metal bowl and set over Bain Marie. Once water begins to boil, lower heat to a simmer and gently mix the chocolate with a rubber spatula as it melts, add cocoa butter to keep the chocolate smooth, reserve for service.

For the Pecans:

- Take the crushed pecans and toast them in a sauté pan until fragrant. Remove from pan and set aside for service.

For the Kale:

- Wash the kale thoroughly and remove the tough parts of the stems. In a sautoir over medium - high heat, cook the kale down in some water and season with salt & pepper.
- When kale becomes wilted in the pan, transfer to a dish over ice to stop the cooking process. Reserve reduced kale over low heat for service.

For Service:

- Place a large saute pan over medium high heat. Remove the duck breast from the refrigerator, carefully wiping off the excess marinating liquid, then and score the skin. Once the pan is hot, season the duck with cinnamon, nutmeg, and salt and place skin side down in the pan. Sear the duck breasts 2 at a time making sure to pour off the rendered fat into a heatproof container until skin is golden (reserve for another use). Once all the duck breast are seared, empty pan of rendered fat transfer them back to the pan. Set a timer and place the pan in the oven for about 7 minutes or until medium rare (135f). Check temperature with thermometer. When desired temperature is reached remove from oven and let rest on a wire rack.
- Place a clean sauté pan over medium high heat. After detaining the duck liver, slice liver into 1 oz slices. Sear the Foie gras on both sides, 2 at a time pouring off the excess fat until all the pieces are golden on both sides. Reserve on a clean dry dish and keep warm until needed.
- With a clean pastry brush, paint a single line across the center of the plates from rim to rim.
- Place the reserved Kale over the chocolate garnish, at a sight angle.
- With a chefs spoon, drizzle the reserved fig coulis around the plate using circular hand motions.
- Place the marshmallows in a triangular pattern on the plates and toast them with a small torch, careful not to burn the marshmallow.
- Now that the duck breast have rested, slice the breast on a bias, and place over the Kale in a shingle type pattern. Place two piece of foie gras on top of the each of the duck breasts, clean the rims (except for the chocolate) and serve.

SPECIAL OFFER TO ALL EXISTING MEMBERS

Every existing member that recruits 4 new Master Chef members gets their next annual subscription free. There is no limit to how many years you can get free; for example, if you recommend 8 new chefs who all join and pay their 1st-year membership fee, you get 2 years of free membership.

Conditions: The individual applying must mention the name of the current member and must have paid their first-year subscription and membership fee. The 4th person recommended and paid their fee must do this before your subscription for the year ahead is due. For example, if your subscription payment is due on 1st December, all 4 new recruits must have paid by 30th November to enable you to get your renewal for free.



£120 RENEWAL

Ready to elevate your culinary journey? Rejoin our exclusive society with a special offer: just £120 for a full year's membership! This renewal rate is available for current members for the remainder of 2024.

Please note: This exclusive pricing is only for renewing members and is not available for new members.

Are you aspiring to become a highly regarded World Master Chef? Don't miss this opportunity—renew your membership today and continue your path to culinary excellence!

PLAQUE

Elevate your standing as a World Master Chef by proudly showcasing our prestigious plaque either indoors or outdoors—whether it's at your restaurant, workplace or any location of your choosing.

Have you received your prestigious plaque? We would love to see it! Please send us photos of you showcasing the plaque for us to share with the society.

If you or your employer are interested in purchasing a plaque, please email the Society Manager at mail@worldmasterchefs.com

Cost: £435 + shipping fee

The design is gold anodised aluminium with a wooden backboard, 30cm in diameter.



WMCS Merchandise

Ordered yours yet? Have a look at our full range at www.worldmasterchefs.com

SHOP NOW



Are you competing in or attending any

COMPETITIONS OR EVENTS?

Please do remember to keep us up to date on all up-coming competitions and events that you are organising in order that we can share the details with all World Master Chefs worldwide! Please email mail@worldmasterchefs.com

Contact us now!



CORPORATE SPONSORSHIP

We are looking for corporate sponsors to partner with
as there will be so many benefits for everyone.

Please do recommend us to everyone you know!

