

THE WORLD MASTER CHEFS SOCIETY OFFICIAL MAGAZINE

CHOPPED

FEBRUARY 2024





Dear Members of The World Master Chefs Society

I have pleasure in sending our Winter edition of Chopped magazine, which I hope you will enjoy. We would like to let you know that we have changed our publications back to quarterly editions.

I was very proud to announce the launch of our new esteemed World Master Chef Society plaque in September, which will be great to display in your restaurant or place of work.

We are always looking for contributions for our Chopped magazine, so if you feel you would like to write something to be included please request a content template from our Society Manager.

For future editions, if you send us self photos for publication please ensure you are wearing your WMCS chef's jacket.

I hope you enjoy the January 2024 edition of CHOPPED.

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

“I have been a member of the World Master Chefs Society for over seven years and it has been an amazing experience. The Society has provided me with a platform to share my passion for excellence and learn from some of the best chefs in the industry. Being part of this society has not only helped me improve my culinary skills through their ongoing education, but has also given me the opportunity to make new friends and expand my professional network.”

Master Chef Daniel Hiltbrunner, Australia

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 Committee's 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



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 a new design ribbon (red with white edging) and an additional gold star when they renew their annual membership subscription – so don't forget to renew!



New Member Recruiter

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



Bin Badge

All new members receive one of these with their initial kit

News from around the world

Ambassador Master Chef Luca Massimiliano Radice, Kuwait

was very honoured and happy to receive a visit from the Italian Ambassador in Kuwait, His Excellency Dr Carlo Baldocchi, in his GIA Restaurant in Avenues to test and enjoy their Italian menu.



Congratulations to Master Chef Ibrahim Al Tamimi, UAE

who has recently taken up a new post as Regional Sales Manager for RATIONAL Middle East and will be looking after Saudi Arabia market. If you have any enquiries or would like some support regarding Rational ovens, please contact him i.altamimi@rational-online.com, he is happy to help.



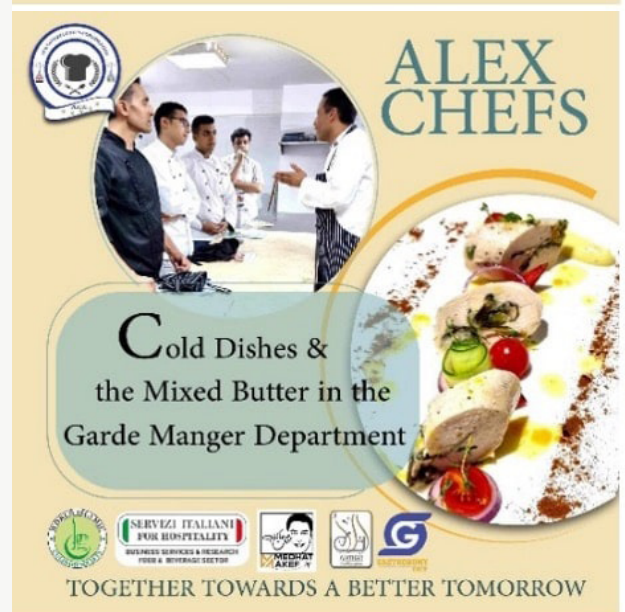
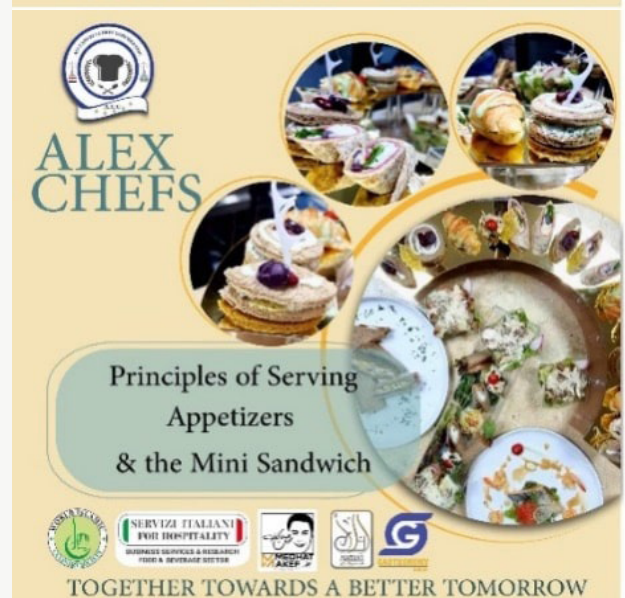
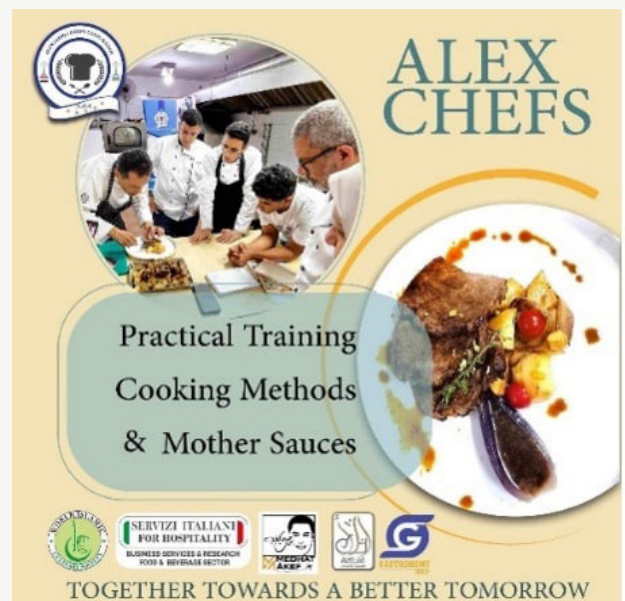
Mohamed Elbedwihy

MWMCS, Egypt

Master Chef Mohamed Elbedwihy led an eight day Mini Diploma for Culinary Arts course at the Alexandria Chefs Club in Egypt.

The diploma covered –

- General definition of the art of cooking
- Shed light on the hot section in all its aspects
- Shed light on the cold department in all its divisions
- Identifying raw materials and their various uses in the kitchen departments and how to benefit from them in a professional manner, while applying quality and sustainability standards within the kitchen



Article from Chapter Chairman

Master Chef Patrick Mitchell

Ambassador, FWMCS, USA Chapter

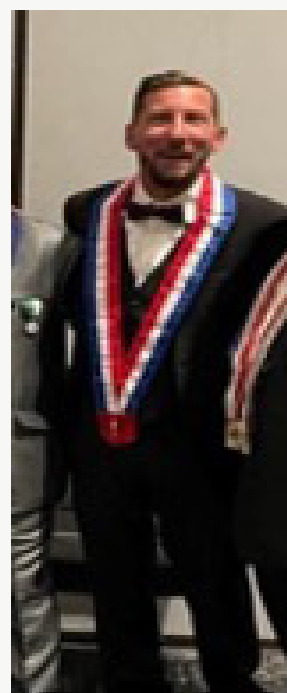
USA Chapter WMCS chefs recognised at American Culinary Federation National Convention

This past July the American Culinary Federation held its annual Conference in New Orleans, Louisiana and the World Master Chefs Society was well represented and several of the members were honored during the conference!

Within the ACF is the American Academy of Chefs (AAC) which is the Honour Society of the ACF. One of the highlights of the conference is the induction ceremony at the AAC dinner. All the candidates that meet the requirements to be inducted that year are celebrated and trumpeted in with the “pomp & circumstance” they deserve for their accomplishments over the course of their careers. It is quite an honour to be sponsored as a candidate into this great society and is something that takes years to accomplish! I explain it this way:

“Those that get inducted have done many things to advance the chefs profession, giving back to the industry and community, as well as the younger generations, over the course of many years. The things they did in their careers are what got them into the academy, but they never did them for the purpose of getting into the academy, they did them because that’s who they are and what they do!”

Having said that, **Chef Rick Neal, CEC, AAC, MWMCS** was inducted into the Academy this year at the dinner. Chef Neal has worked tirelessly to better himself and give back to others and is very deserving of this honour. Not only was Chef Neal inducted into the academy at the conference, he also was awarded a “Cutting Edge Award” by the National President of the ACF for giving his time in mentoring young culinarians.



Chef Rick Neal CEC, AAC, MWMCS after the induction ceremony into the American Academy of Chefs

During the conference each year there are competitions and national awards given out. The single biggest award is the National Chef of the Year. This is awarded through a process where candidates apply to make it into the qualifier round. The process includes having been awarded Chef of the Year for your chapter, a list of qualifications, and a menu with recipes and pictures of the dishes. **Chef Chad Burnett CEC, MWMCS** submitted the application back at the end of the year and was chosen as one of the finalists to cook for a spot in the final four contenders. He made it into the top four at the qualifier then went on to cook at the national competition for the title of National Chef of the Year. At Nationals he did an outstanding job, was well prepared and worked extremely clean in the kitchen. During the awards ceremony we were all on the edge of our seats waiting for the announcement as it was a very close competition. Even though Chef Burnett was not the name they announced that night, we were all so proud of the way he represented Texas and the World Master Chef Society.



Chef Chad Burnett CEC, MWMCS ready to start cooking for the National Chef of the Year competition



Chef Chad plating up his final course during the competition

One of the other awards they give out is named after one of the great pastry chefs – The Hermann G. Roush Lifetime Achievement award. This year **Chef Patrick Mitchell CEC, AAC, FWMCS** was awarded this honour for the Central Region of the United States. This “award honors chefs who have demonstrated the highest level of commitment to both ACF and the culinary profession. Such chefs, through their involvement with and contributions to ACF and our craft, have advanced the culinary profession and ensured the enrichment of students, our members and those in the profession”.

It was very humbling to receive this award!

Chef Patrick Mitchell CEC, AAC, FWMCS with his Herman G Rusch award



Prior to the conference elections are held to fill the national offices that are up for re-election. Elections are done early so at the end of the conference we can swear in the new board, and they take over at that point. Chef Rene Marquis CEC, CCE, CCA, AAC, WMCS is the incoming President of the American Culinary Federation and took the podium after the swearing in and inspired the group with a rousing speech! He spoke about his vision for the future of the Federation and how he will re-energise the membership and take it to new heights! Congratulations Chef Marquis!

Chef Rene Marquis CEC, CCE, CCA, AAC, WMCS
newly elected president of the ACF



Two weeks after we got back, the Texas Chefs Association held their annual Convention, and the World Master Chefs Society had several members recognised there as well!

Chef Jack Bretzke CEC, AAC, FWMCS was inducted in the inaugural class of the Texas Chef Hall of Fame for his contributions to the industry and chefs around the world. Chef Bretzke was one of the founding members of the Board for the USA chapter in 1991. He was International Vice Chair of Judges for the WMCS International Banqueting Competition from 1992 – 1994 and Chairman of Judges from 1995 – 1997. This honour was very well deserved!

Chef Jack Bretzke CEC, AAC, FWMCS



These conventions are great because it gives us a chance to see WMCS members from across the country that we may only see once a year! Congratulations to all that were recognised, and it was great to see everyone!

The AAC induction class of 2023



Article from

Master Chef Elaina Kourie, Special Ambassador Education

MWMCS, Canada

Culinary Collaboration: Nourishing knowledge through shared insights

In the bustling and aromatic realm of the culinary world, the concept of collaboration has always been a cornerstone. Behind every delectable dish, there lies a symphony of shared ideas, skilful hands and the harmonious dance of teamwork. This ethos of collaboration extends beyond the kitchen doors, evolving into a fundamental principle in culinary education. In the contemporary culinary landscape, the interactive approach has emerged as a transformative method, allowing participants to not only learn but also thrive through the exchange of shared insights.

The culinary domain is a tapestry woven with diverse threads - techniques passed down through generations, innovation sparked by experimentation and the invaluable wisdom shared by seasoned professionals. At the heart of this intricate tapestry lies collaboration, where chefs and culinary enthusiasts alike come together to learn, create and evolve. Kitchens, often bustling with energy, bear witness to the collaborative spirit that transforms raw ingredients into gastronomic masterpieces.

The collaborative nature of culinary endeavours transcends the confines of the kitchen. It extends to the realm of culinary education, where the interactive approach has emerged as a catalyst for immersive and effective learning. This approach doesn't merely instruct; it embraces the collaborative essence by creating an environment where participants and mentors join together to forge a journey of shared knowledge and growth.

The interactive approach to culinary education is a fundamental change - a departure from traditional methods that emphasise passive instruction. This approach acknowledges that learning is not a solitary pursuit; it's a communal endeavour that thrives when participants engage, discuss and explore together. In teaching kitchens that adopt the interactive approach, professional chefs and experienced instructors are not just sources of information; they transform into mentors, guides and facilitators of collaboration.



Within this dynamic learning environment, participants embark on a journey that encourages the exchange of insights. They become active contributors to discussions, offering their perspectives, asking questions and sharing their experiences. This interplay of voices creates a rich tapestry of perspectives that mirrors the diversity of the culinary world itself.

Mentorship is a vital facet of culinary collaboration within the interactive approach. Professional chefs and instructors don the mantle of mentors, offering guidance that extends beyond basic instruction. They become adept navigators, guiding participants through challenges, troubleshooting unexpected hurdles and providing a roadmap for innovation. In this mentor-mentee relationship, culinary knowledge is shared not as a monologue but as a dialogue - a reciprocal exchange that cultivates an atmosphere of continuous learning. As mentors share their insights, they provide a window into the multifaceted nature of the culinary arts. They offer glimpses into the decision-making processes behind flavour pairings, the art of crafting textures and the science of precise techniques. These insights are not just educational; they are an invitation for participants to explore their creativity and discover their unique culinary voices.

The interactive approach fosters a culture of open dialogue - an environment where questions are encouraged and curiosity is celebrated. In this atmosphere, participants feel empowered to seek clarity, express their thoughts and engage in meaningful conversations. This culture of open dialogue is a reflection of the camaraderie that flourishes within professional kitchens, where collaboration thrives when ideas are shared and perspectives are respected.

As participants and mentors engage in discussions an intangible bond forms - a connection that extends beyond the confines of the teaching kitchen. This connection transforms strangers into a culinary community, united by a shared passion for the art of cooking and a commitment to nurturing knowledge through dialogue.

Culinary collaboration is not confined to the classroom or the kitchen; it's a lifelong pursuit that shapes the journey of every culinary enthusiast. The interactive approach, with its emphasis on shared insights, reinforces the essence of collaboration by providing a platform for individuals to learn, discover and grow together. Through mentorship, open dialogue and the exchange of culinary wisdom, participants emerge not just as proficient cooks but as active contributors to the evolving narrative of the culinary arts.



The interactive approach to culinary education has revitalised the concept of culinary collaboration. It has transformed teaching kitchens into dynamic spaces where participants and mentors unite in a journey of shared insights. This approach doesn't just impart knowledge, it fosters a collaborative spirit that empowers participants to embrace their creativity, navigate challenges and embark on a culinary journey enriched by the collective wisdom of the culinary community.

Article from

Master Chef Philip Golding

FWMCS, Chapter Chairman, Philippines

Size Matters: Sizing up the new test kitchen at CCA BGC

Fellow Master Chef and CCA Manila Culinary Director Philip Golding leads the institution's thrust into a new era of culinary education armed with years of experience in both the international and local F&B scene. Set up with the latest in state-of-the-art equipment as well as multiple individual work stations, CCA Manila's new show kitchen, based at the UP Campus in Bonifacio Global City, is the gateway to culinary dreams, providing various courses to start a culinary journey.

In addition to the enormous kitchen space, CCA Manila also has a special and exclusive dining area that can accommodate 20-25 diners ideal for private dining, events and special collaborations. Like a creative incubator for innovative ideas, the new kitchen becomes a stage for limitless culinary expressions.

A culinary course could be the first step in a journey to become a chef, baker, culinary entrepreneur or just an all-round yet passionate home cook. A culinary career isn't easy, there will be long hours in the kitchen, intensive classroom work and unbelievable pressure. It takes a whole lot of heat and dedication to succeed in an increasingly competitive field, more so in the age of social media where culinary trends come and go.

But for those ready and up for the challenge, the path to success can be rewarding and fulfilling!



Article from

Master Chef Carlos Duran Herrera

MWMCS, Spain

Master Chef Carlos Duran recently participated in the gastronomic congress of Ibero-American American Gastronomy held in the city of Havana. They exposed and taught the values of our society; knowledge, friendship and discipline. As Corporate Chef for the Canadian company Blue Diamonds Resort, he developed a menu with the concept of current Hispanic and Latin cuisine under the slogan “Haute cuisine in Cuban hospitality” joined by Pastry Chef Jose Guadalupe from Mexico International Pastry Consultant and Sous Chef Iulio Toledo from the Grand Hotel Inglaterra.

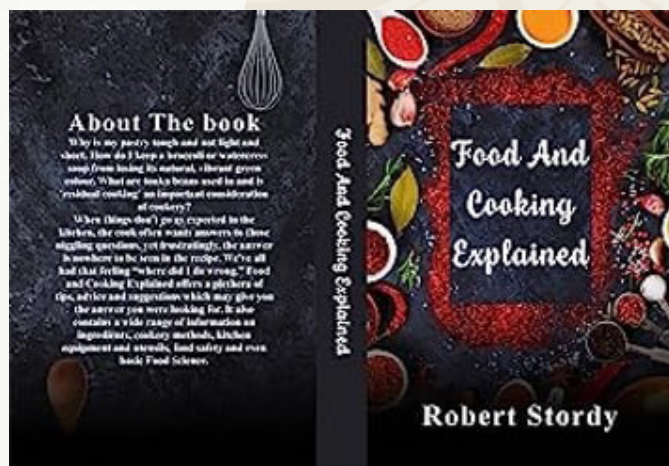


News from the UK

Master Chef Robert Stordy

FWMCS, UK

has recently published his new culinary book “Food and Cooking Explained”. It is available as a paperback and e-book from Amazon and Kindle.



“Why is my pastry tough and not light and short? How do I keep a broccoli or watercress soup from losing its natural, vibrant green colour? What are tonka beans used in and is ‘residual cooking’ an important consideration of cookery? When things don’t go as expected in the kitchen, the cook often wants answers to those niggling questions, yet frustratingly, the answer is nowhere to be seen in the recipe. We’ve all had that feeling “where did I do wrong.” Food and Cooking Explained offers a plethora of tips, advice and suggestions which may give you the answer you were looking for. It also contains a wide range of information on ingredients, cookery methods, kitchen equipment and utensils, food safety and even basic food science.

As a reference book, it is a must for those who have a passion for food and cooking both amateur and professional alike, or for those who just want to learn more about food and cooking.

Robert Stordy is a fellow of the World Master Chefs Society and has a wealth of knowledge and experience gained through nearly fifty years of working as a chef in the catering industry and as a University lecturer.”

Master Chef Tom Bridge

FWMCS, UK

was one of our very first members and a good friend of the Society’s founder Chef Jean Conil. He has enjoyed a distinguished career as a chef, being presented to HRH The Princess Royal and appearing on The Great British Bake Off with Mel Giedroyc. He is now retired and over the years has published 13 cookery books, congratulations!



Latest News

We were very proud to launch our new special World Master Chef Society plaque. Enhance your status as a World Master Chef and display our esteemed plaque inside or outside your restaurant, at your place of work, or anywhere else you would wish. If you, or your employer, would like to purchase a plaque please email the Society Manager mail@worldmasterchefs.com

Cost £435 plus shipping fee - The design is gold anodised aluminium with a wooden backboard, 30cm in diameter.



Congratulations to Master Chef Sang Jin Han

MWMCS, Canada

who has been included in the 100 best world chefs by American Business Magazine. He has also recently been appointed President of the Canadian Restaurant Sports Federation and Certified Judge by the World Federation of the Restaurant Sports <https://wfrs.rest/en/federations/Canada>.

Well done!



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.



Mahdi Dihdashti

MWMCS, Turkey

M Master Chef Mahdi Dihdashti is known by his stage name, Ivan. He is a lecturer on molecular food, advanced food technology, fusion food, nutrition and hospitality at the AREL University.

In 2023 he obtained his food industry certificate at Istanbul AREL University and Girne American University in hotel business management.

Since 2003 he has had fruitful and brilliant activities in various positions in five-star restaurants and hotels in Shiraz, Beirut, Princess Cruise Ship, Antalya, and Istanbul. He has also participated individually and as a team in international cooking competitions and festivals and has won many awards and positions. In international competitions he has been a strong leader and coach for his country's team and has achieved amazing results.

Due to the acquisition of cooking knowledge and scientific and practical training, he has invented a unique style of cooking and food science that is based on research, stabilisation, and sustainable development. In this regard, he is writing a series of articles under the title of Gastronomy Foundation in the style of Ivan and has made writing a means of transferring knowledge to students and also continues to cultivate experts on this style in the dining community.



Marvin Ramsay

AWMCS, USA Chapter

Master Chef Marvin has been working in the kitchen for 12 years. He has worked at several places like The Cheesecake Factory, Walt Disney World as an intern, Norwegian Cruise Line, Hofbrauhaus Chicago, Weber Grill, Wolfwoods Camp, Aramark, Thomas Cuisine, City Cruises, Elinor, Quest Food Service and he was a sous chef with Compass Group.

His passion for food started in high school, completing a basic and an advanced culinary class, with a mentor who helped him become a great culinary professional. He admired Rachael Ray who inspired him to attend culinary school. He received his certificate and an associate's degree in culinary at Le Cordon Bleu and a certification in baking and pastry at Triton College.



Tertuliano Augusto Gomes de Senna Fernandes

MWMCS, Macau China

Master Chef Tertuliano was born and raised in Macao where fusion food originated. He has enjoyed get-together weekends where big and multicultural families meet for an exotic gastronomical experience, where the dishes are a combination of cuisines from Europe, South America, Africa and Asia. He has always been passionate about culinary and took an interest in culinary at the age of eight and learnt to cook Portuguese and Macanese food. To improve his culinary skills he learnt the art of cooking Cantonese food.

Through the launch of the "2018 Macao Year Gastronomy" plan, the UNESCO was designated "Creative City of Gastronomy" which is home to a number of internationally renowned chefs and some of the world's finest and most imaginative restaurants. As a Macanese, he is proud to be an ambassador to the Macanese cuisine and hopes to share with the world the first authentic fusion food - the Macanese cuisine.



Ahmad Algharabli

MWMCS, New Zealand

Master Chef Ahmed is originally from Jordan. He started working in the profession at the age of 17 washing dishes, while he was studying at the College of Culinary Arts. When his studies ended he worked in the Four Seasons Hotel Amman as a trainee, continuing onto working in various other hotels and restaurants. He is now Head Chef for a group of resorts in New Zealand.

He has won a competition medal from Jordan and obtained a College of Culinary Arts Diploma from Leeds College.

He is also working towards obtaining his first Michelin Star and creating his own recipe book. He wishes success to all the chefs of the world.



Jose Amaya

MWMCS, Spain

Master Chef Jose Amaya has more than 23 years of experience working in kitchens, starting in a French restaurant, passing through top restaurants in Malaga and various hotels. About 10 years ago he was lucky enough to be able to train at B squet Culinary Center (San Sebasti n Spain). Carrying out various courses for professionals such as:

- Trends in hotel restoration.
- Optimisation in hotel management.
- Kitchen for celiacs.
- Evolution of culinary technologies and trends.
- Amazonian Cuisine and Nikkey.
- Vacuum and low temperature.
- Cuisine and cutting-edge machinery.
- Seaweed the flavour of the sea in the kitchen.
- Renew your offer of tapas and pinchos.
- Relative processes in restaurants.

He is currently serving as Executive Chef at Blue Diamond.

Mark Wilson

MWMCS, USA Chapter

Master Chef Mark is the Executive Chef at Culinary Business Academy in Tampa Florida. His culinary journey started at a young age. This passion is easily traceable to his upbringing for he was fortunate to grow up around several amazing chefs, cooks that embraced the joy of cooking. He is dedicated to the culinary riches of Louisiana keeping him rooted to his family traditions. He wanted to develop his skills, so he started taking courses. In 2007 he completed a course and received a certificate from the American Personal and Private Chef Institute. Continuing his education in 2011, he received a Personal Chef Diploma along with a Certified Culinary Instructor designation. He was offered an opportunity to attend Auguste Escoffier School of Culinary Arts where he graduated with honours in 2013.

After graduation, he wanted to provide his cooking expertise through a direct yet personal approach. He opened Chop And Serve, LLC, working as a private chef. This allowed him to express creativity through cooking and entertainment, cooking in a more intimate setting and helping families eat healthy, upscale foods while trying new food selections. He also enjoyed the ability to teach cooking flavourful, healthy foods, despite the false beliefs of many that healthy food cannot taste good.

He says "Cooking is all about people. Food is maybe the only universal thing that really has the power to bring everyone together. No matter what culture, everywhere around the world, people get together to eat."



Achievements –

- **Awarded:** Top Chef 2020 APPCA
- **Awarded:** Best of Tampa, Executive Chef 2019
- **Awarded:** Best of Tampa, Personal Chef. 2015, 2016, 2017
- **Awarded:** Chef of the year, M.C.A. (2015)
- **Featured:** In Mosaic magazine (2010) (2012)
- **Featured:** In We Are Chefs (2016)
- **Featured:** Chef on live cooking stage shows
- **Featured:** On Cover of Super Chef Magazine
- **Books:** Cook Like A Chef
- **Associations:** Escoffier Disciples, Escoffier Alumni, American Culinary Federation, World Master Chefs Society

Deyan Mihaylov

MWMCS, Bulgaria

Master Chef Deyan has a passion which has allowed him to rise from a young cook from Bulgaria to become a culinary authority.

Working in the cruise ship industry, travelling, eating and cooking the world over has provided him with endless culinary inspiration; working with top hospitality executives of some of the most prestigious culinary operations on the planet has given him bottom-line corporate understanding, accountability and overall business agility.

He brings an unparalleled diversity in expertise in different aspects of culinary, hospitality management and execution to every organisation with which he works. From his expertise in human resources to mapping out kitchen and operational design, from menu and speciality food product development to fiscal analysis and reporting, from team building and fostering creativity to creating new culinary trends, the scope of his experience has covered every conceivable responsibility and opportunity in the high-end culinary arena. He prides himself as being a change agent in the culinary industry as a whole and a responsive team player in every individual working environment.

In 2015, he turned his passion for helping others into a full-time job. He was living in Varna at the time and offered his services to the many students who reached out for help. Through his years of experience as an Executive Chef, he has gained the reputation to guarantee great results and the skills to get students to excel in a variety of subjects. He is currently working on a pilot project in Bulgaria for social development and sustainable and healthy nutrition, developed and initiated jointly by Varna University of Management and the International College, with the financial support of the Agency for People with Disabilities. He oversees the activities of the “Akademika” Food & Drink, which is home to the Center for Sheltered Employment “Credo”, the first center in Varna and the second in Bulgaria, providing an adapted and protected workplace for disadvantaged people.

<https://www.facebook.com/BistroAcademicaVarna/>

<https://vum.bg/>

<https://mk-edu.eu/en/sustainable-nutrition-club-and-protected-employment-centre-credo/>

https://mk-edu.eu/en/home_en/

<https://www.culinaryartseurope.com/>

<https://www.facebook.com/dcm.consult.ltd/>





Marvin Ramsay

MWMCS, Philippines

Master Chef Patrick Henry V Maravilla has an extensive employment history, both in academic and industry-related roles. Some of his positions, institutions and inclusive dates include:

- Assistant Professor of De La Salle Lipa
- Full-time Faculty of De La Salle Lipa
- Program Chair of Institute of Culinary Arts of De La Salle Lipa
- Assessment Center Manager of De La Salle Lipa
- Chef Consultant of Various Restaurants and Food Establishments
- Former Food and Beverage Associate
- Former Housekeeper

Achievements:

- Graduate School - Master of Business Administration in Hotel and Restaurant Management (MBA-HRM) (St. Paul University Manila)
- Tertiary education - Bachelor of Science in Hotel and Restaurant Management (De La Salle Lipa)
- Filipino Brand of Service Excellence
- Trainers Methodology 1 (TM1)
- TESDA (Tourism Promotion Services NCII)
- TESDA (Cookery NCII)
- TESDA (Events Management NC III)
- Certification in Hotel Industry Analytics (CHIA) Online Course and Exam
- ServSafe Food Handler Employee Food Safety Online Course and Exam
- Certified Guest Service Professional (CGSP) Training the Trainer
- ServSafe Food Protection Manager Certification



William Burruss

MWMCS, USA

Master Chef William Burruss has had a long career in the culinary field spanning the last 37 years. Dr Burruss began his culinary journey at Cove Creek Scout Reservation teaching scouts outdoor cooking skills over open fire and the use of cast iron cooking vessels, which later led to overall management of the camp's foodservice operations and feeding countless scouts over the years.

While completing his Doctoral degree at Oklahoma State University he developed the foodservice and conference operations at the Wes Watkins Center for International Trade Development. Dr Burruss oversaw many high-level events and food events during his time at the Wes Watkins Center such as dinners for The School of International Studies Global Speaker series which included Steve Forbes, former US Secretary of State Condoleezza Rice, Former British Prime Minister Tony Blair, Former Mexico President Vicente Fox, 2014 Reigning Miss America and Boone T Pickens OSU alum to name a few.

Once returning to Arkansas Dr Burruss served as a faculty member at the University of Arkansas Pulaski Technical College (UAPTC) Culinary Arts and Hospitality Management Institute for seven years and returned to managing the Foodservice program for the local Boy Scout Council. While at UAPTC, he was the inaugural "Lead" Hospitality Instructor realigning and expanding the program's associate degree and certificate programs in Hospitality Management. He was responsible for writing the self-study for the Hospitality Management Programs' accreditation with the Accreditation Commission for Programs in Hospitality Administration (ACPHA) which is an international accreditation organisation for Colleges who offer Hospitality degrees. Dr Burruss was responsible for overseeing the accreditation site visit, responding to inquiries from the Commission and the site evaluators. UAPTC is only one of two colleges in Arkansas who have successfully achieved and maintained ACPHA accreditation. Dr Burruss also worked closely with the faculty team for ACFEF accreditation site visits. During his time at UAPTC he worked with high schools to recruit students, served on various college, community committees and taskforce groups to promote Hospitality in the State of Arkansas. He successfully completed his Worldchefs Master Chef (WCMC) Worldchefs Certified Executive Chef WCEC, Worldchefs Certified Hospitality Educator (WCHE) and Worldchefs Certified Culinary Educator (WCCE) from Worldchefs.

In fall of 2022 Dr Burruss became a full time Assistant Professor at the University of Arkansas at Pine Bluff (UAPB) where he is working on updating and realignment of the culinary and hospitality curriculum, teaching kitchens, writing grants for funding for hospitality and culinary projects, and developing partnerships to assist UAPB graduates in finding employment while in school and after graduation.

Master Chef Burruss also is with the Food and Beverage department at the Saracen Casino and Resort in Pine Bluff serving as Chef de Cuisine and working with the Red Oak restaurant the premier restaurant at Saracen Casino and Resort, as well as, throughout the State.



Willie Rochford

MWMCS, Ireland

With over 45 years' experience working in the catering and hospitality industry Master Chef Willie Rochford brings with him a reputation for managing kitchens and food outlets wherever he has worked. Hailing from New Ross, Ireland he started work in the local hotel in the 70's and from there went on to be trained by CERT, Irelands Council for Education, Recruitment and Training in the Hospitality industry and served his time in some of Ireland's top hotels before moving to London in the early 80's where he worked in the West End of London, before moving to take up a position as Sous Chef at the Humana Wellington in St. Johns Wood, London. After one year there he was promoted to the position of Senior Sous Chef, a position he held until he returned to Ireland in the 90's to take a Sous Chefs position in Waterford's award winning restaurant The Reginald.

After six years at the Reginald, Willie opened his own outside catering business in New Ross which he ran for twenty successful years. During this time Willie competed in and won various culinary competitions in Ireland and went on to manage the Junior National and International Culinary teams which won Silver at the Culinary Olympics and Gold at Scothot. Following this Willie then qualified as a WACS accredited culinary judge for all WACS run culinary competitions.

Willie then decided to go back to college to study for a degree in Culinary Arts at the Institute of Technology Tallaght and then a Master's degree in Culinary Innovation and Food Product Development at Dublin Institute of Technology Cathal Brugha Street. During this time Willie also managed the catering operation at the world famous Hook Lighthouse in Co. Wexford, as well as starting to lecture in culinary arts in different colleges around Ireland before accepting a more permanent teaching position at the Bray Institute of Further Education. After a couple of years in this college Willie again returned to education, this time to study for a Level 9 Diploma in Education and Training at Waterford Institute of Technology. Willie presently teaches Culinary Arts at Bray Institute of Further Education and is also Managing Director of Chef Consulting Services a business he set up after the 2008 recession to help pubs and restaurants by supplying advice to chefs and hospitality business and providing innovative and calculated advice, guidance and training to staff. Chef Willie is also currently an external examiner in culinary programmes for the Technical University Dublin.



James Christmas

MWMCS, USA

Master Chef James Christmas has an impressive culinary background and a wealth of experience in the restaurant and private club industry.

Here's a summary of his career:

Early Interest in Cooking: James Christmas started working in his mother's kitchen at a young age, which likely sparked his passion for cooking.

Military Service: After graduating from high school, he enlisted in the US Army and served until receiving an Honourable Discharge.

Following his military service, Chef James Christmas attended Newbury College in Boston, where he earned a degree in culinary arts. He moved to Florida after graduating from college and worked in hotels and restaurants to gain experience and refine his culinary skills.

In the late 80s, James opened his first restaurant in Florida, which gained recognition as one of the top 10 restaurants in the state. He went on to open two more top rated restaurants. He worked for Unique Restaurant Concepts in South Florida, a company that owned and operated various restaurants, including Max's Grille, Maxaluna, Prezzo's, and Max's Beach Place. The restaurants under this company received awards like Best New Restaurant, Best Italian Restaurant and Best Contemporary Restaurant. His work at Max's Beach Place earned him an invitation to join the James Beard Foundation and cook at the James Beard House, a prestigious honour for chefs.

After working with Unique Restaurant Concepts, he shifted his focus to private clubs and began his club chef career at The Polo Club of Boca Raton. His responsibilities there included overseeing a significant clubhouse renovation and the opening of five new restaurants on the property.

Prestigious - Chef James continued his career in the private club sector, serving as the chef at the Mara Lago Club, a well-known and prestigious social club in Palm Beach, Florida. He also managed the kitchen at Trump International Golf Club in West Palm Beach during this time. He relocated to Southwest Florida and worked as the Executive Chef at Mission Valley Country Club in Nokomis and later moved to the Venice Golf and Country Club in the same role. Chef James Christmas is now the Executive Chef at The Coral Creek Club, where he and his team provides high-quality food and service befitting the club's caliber. Overall, Chef James Christmas has a rich and diverse culinary career, including experience in both the restaurant and private club sectors, with a focus on delivering high-quality cuisine and service.

Al Kindi Hospital members

Jordan

Al-Kindi Hospital kitchen is one of the main departments approved by several governmental and non-governmental agencies and institutions in applying policies, standards and procedures with the aim of preparing healthy meals suitable for patients in the hospital, as it is necessary to provide all supplies and raw materials from suppliers approved by the Jordan food and drug administration.

The Al-Kindi Hospital kitchen staff are also distinguished by plans to develop chefs, by involving the Nutrition Department and the entire kitchen by providing training courses. In addition to the presence of four members of the kitchen staff (The World Master Chef Society) and trainers with courses on kitchen basics from (World Chefs Academy), to improve the concept of healthy food and spread health awareness of food to the highest levels to provide the best service to patients. The Nutrition and Kitchen Department will also submit periodic articles in (The World Master Chef Society) magazine to spread awareness and nutritional education about diets and healthy lifestyle.

Al-Kindi Hospital's newest four members are -



Othman Kiswani

MWMCS, Jordan

Master Chef Othman has been working in this profession for 30 years in the Middle East and the world and is the Executive Sous Chef.



Mohamad Al-Bwab

MWMCS, Jordon

Master Chef Muhammad has been working in this profession for 30 years in the Middle East and the world and is the Head Pastry Chef.



Mohammed Namrouti

Student, Jordan

Master Chef Muhammad has been working in this profession for 6 years in Jordan and the Middle East and is a Demi Pastry Chef.



Islam Sanussi Ibrahim

Student, Jordan

Master Chef Islam has been working in this profession for 7 years in Jordan and the Middle East and is a Chef Departee.

Rintu Gomes

MWMCS, Bangladesh

Master Chef Rintu Gomes, a Bangladeshi chef, has had a distinguished culinary career. His journey started in Kuwait as a cook at KBR Certificate of Appreciation (1996-1999) and later as a Sous Chef at International Tourism & Catering Services (2000-2002). He honed his skills as an Executive Chef at Aftab Chain of Fast Food (2002-2004) and Aristocrat (2005-2008).

Rintu also received training in Food & Beverage Production at NHTTI in 2010. His international experience includes working as a Commis 1 in Dubai at Rotana Media (2010-2013). He returned to Bangladesh to become an Executive Chef at Tastebud (2013-2015).

In 2016 he ventured to Saudi Arabia, serving as an Executive Sous Chef at Pizza Lenuo, where he still works.

Rintu holds a 2nd Division result in Science (1996) and has computer skills. Born on 22 November 1973, in Jessore, Bangladesh.



Other New Members

Edward Gomes

AWMCS, Germany

Antony Thor

AWMCS, Philippines

Shayne Taylor

MWMCS, USA

Xavier Puech

MWMCS, UK

Recipe from Master Chef Peter Kristof

MWMCS/Ambassador, Slovakia

Vagan Borscht

Ingredients

- Rama Culinesse Profi - for frying
- 0.300kg Carrots, diced 0.250kg Onion, diced
- 2 large stalks of celery leaves, diced
- 1,000kg Beetroot, diced 0.600kg Large potatoes, cubed
- 0.100kg Fresh/frozen mushrooms, cubed 3,000 l Vegetable broth
- 0.900kg Head of red cabbage, chopped 0.600kg Tomatoes, chopped
- 4 cloves Garlic, chopped Salt, pepper to taste

Serving

- 0.300 l Flora Professional Plant 31%
- 2 lemons (juice)

Preparation time: 30 minutes

Number of portions: 10

Method

1. Roast the diced vegetables on the Rama Culinesse to soften them a bit. Add beets, potatoes and mushrooms. When they are partially cooked, add the broth. Simmer for about 30 minutes.
2. Add cabbage, tomatoes and garlic, finally cover the pot with a lid and simmer for another 30 minutes. Season with salt and pepper.

Serving

1. Before serving, pour the soup into a vase.
2. In a separate bowl, mix Flora Plant 31% with lemon juice, then top the soup with a large dollop of acidified Flora Plant 31% and garnish with fresh dill.



Tips

Borscht can be acidified with apples, currant juice without adding sugar or wine vinegar instead of lemon. Red borscht can be served with different ingredients depending on the season, e.g. with mashed potatoes.

Recipe from Master Chef Peter Kristof

MWMCS/Ambassador, Slovakia

Yellow Curry

Ingredients

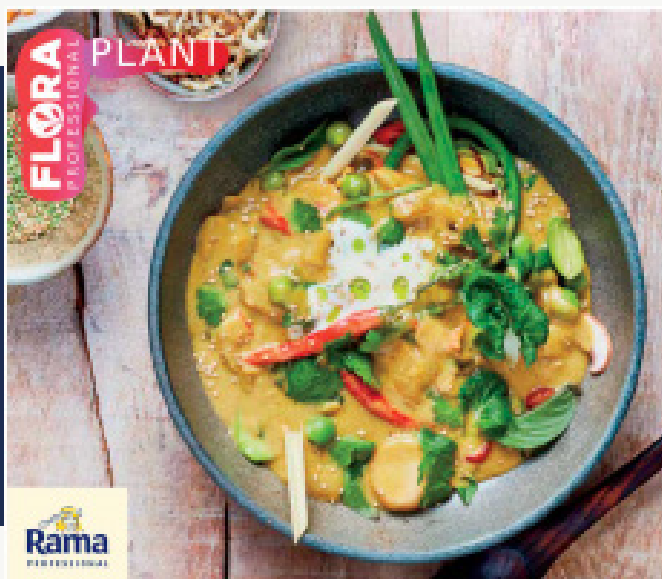
- Rama Culinesse Profi - for frying
- 0.120 kg Shallot
- 8 cloves Garlic
- 0.250 kg Mushrooms
- 1 pc Chili pepper
- 0.090 kg Yellow curry paste
- 0.020 kg Ginger root
- 7 pcs Kafir lime leaves
- 0.002 kg Turmeric
- 0.002 kg Cinnamon
- 0.500 kg Zucchini
- 0.500 kg Red pepper
- 0.100 kg Green pepper
- 0.400 kg Boiled potatoes
- 0.600 l Coconut milk
- 0.500 l Flora Plant 31%
- 0.400 kg Green beans
- 0.150 kg Mung bean sprouts
- 1 lime (juice)

Preparation time: 40 minutes

Number of portions: 10

Method

1. In a large pot, heat the Ramu Culinesse and fry the chopped shallot, garlic, sliced mushroom strips and chopped chilies without seeds.
2. Add pepper, yellow curry, grated ginger root, kaffir lime leaves, turmeric and cinnamon. Fry on moderate heat for 2 minutes.
3. Cut the zucchini into slices, the pepper into strips and the boiled potatoes into cubes.
4. Pour coconut milk and Flora Plant 31% into the pot.
5. Cook on low heat for 10 minutes.
6. Then add zucchini, pepper, boiled potatoes, beans and simmer for 5 minutes.
7. Remove the curry from the heat, add the mung bean sprouts, season with lime juice and salt.



Tips

You should always fry the spices for 2-3 minutes before adding the vegetables. Under the influence of temperature, the power of the spices will be released and the food will be more aromatic. Curry is a dish in which we are not limited by ingredients.

Recipe from Master Chef Peter Kristof

MWMCS/Ambassador, Slovakia

Preparation time: 4 hours

Number of portions: 10

Vagan Eclair

Ingredients

Eclair:

- 0.230 l Flora Plant 15% 0.020 kg Sugar
- Salt - at discretion
- 0.028 kg Rama Plant Butter
- 0.012 kg Vegan eggs
- 0.118 l Mineral water
- 0.118 l Aquafaba
- 4 teaspoons Baking powder
- 0.001 kg Xanthan
- 0.125 kg Wheat flour
- 0.005 l Wine vinegar

Filling:

- 1 pc Vanilla pod
- 0.250 l Flora Plant 31%
- 0.250 l Water 0.005 l Wine vinegar
- 0.100 kg Sugar
- 0.060 kg Corn flour
- 0.060 kg Rama Profi

Chocolate frosting:

- 0.100 kg Chocolate 70%
- Flora Plant 31% - at discretion

Method

Eclair dough:

1. Mix Flora 15% with sugar, salt and Rama Plant Butter in a pot. Bring to a boil.
2. In a bowl, thoroughly mix vegan eggs with water.
3. Add vinegar and baking powder. The bowl must be large, because the mass will begin to foam.
4. Mix thoroughly and add aquafaba, mix again and set the bowl aside.
5. When Flora boils 15% in a pot, add xanthan and flour. Stir the dough intensively with a wooden spatula over low heat until it starts to come away from the sides of the pot.
6. We transfer the dough to the bowl of the mixer, to which we attach the ends for mixing the dough. Add the liquid part of the dough at medium speed of the mixer. After 3 minutes, increase the speed of the mixer. The dough must be smooth.
7. Place the finished dough in an eclair pastry bag (about 8 cm long) and press it onto a silicone baking mat. Preheat the oven to 210 °C. Brush the desserts with water and put them in a preheated oven for 20 minutes. After this time, reduce the temperature to 190 °C and bake for another 10 minutes. When the time is up, we open the oven door and leave the desserts inside the others.

Filling:

1. Scrape the seeds from the vanilla pod and add to Flora 31%. Mix with water and bring to a boil.
2. Mix sugar and cornstarch in a bowl. Pour in half of the hot liquid and stir vigorously so that no lumps form.
3. Pour the mass back into the pot with the rest of the liquid and slowly heat while stirring. When the mass begins to thicken and boil, we remove it from the fire, stirring constantly so that it does not burn.
4. When the cream cools down a bit, add Ramu Profi while stirring intensively.
5. Cover the cream with food foil and let it cool. Fill the cooled desserts with cream.

Chocolate frosting:

1. Melt the chocolate in a water bath and mix it with Flora 31%.
2. Coat the top of the muffins with chocolate and decorate as desired



CULINARY TRENDS FOR 2024

Plant based cuisine is making a comeback, the top food trend for 2024, embracing an ethical and sustainable approach.

New tastier and healthier protein based products, featuring mushrooms, nuts, tempeh and legumes instead of the complex meat alternatives currently used. New innovative options using algae for food and beverages, global flavours and spices and plant based breads.

Dairy free alternatives such as almond, coconut and oat milk can be creatively integrated into everyday foods.

2024 trending flavours will take inspiration from the blood orange, yuzu, violet and cherry blossom.



WMCS Merchandise

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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!



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As a family-owned company with over 40 years of experience in the manufacturing and supplying flatware, dinnerware, and holloware — our commitment to commercial food service is showcased through our high-quality stainless steel and porcelain products.

Our founders, Alan and Janet Millward, envisioned offering premium but cost-effective tableware to the food service industry, starting the company in their garage before expanding to a large warehouse in Randolph, New Jersey.

Today, Alan's sons, Adrian and Andrew, play integral roles in the business, ensuring a familial approach that extends to our valued customers.

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