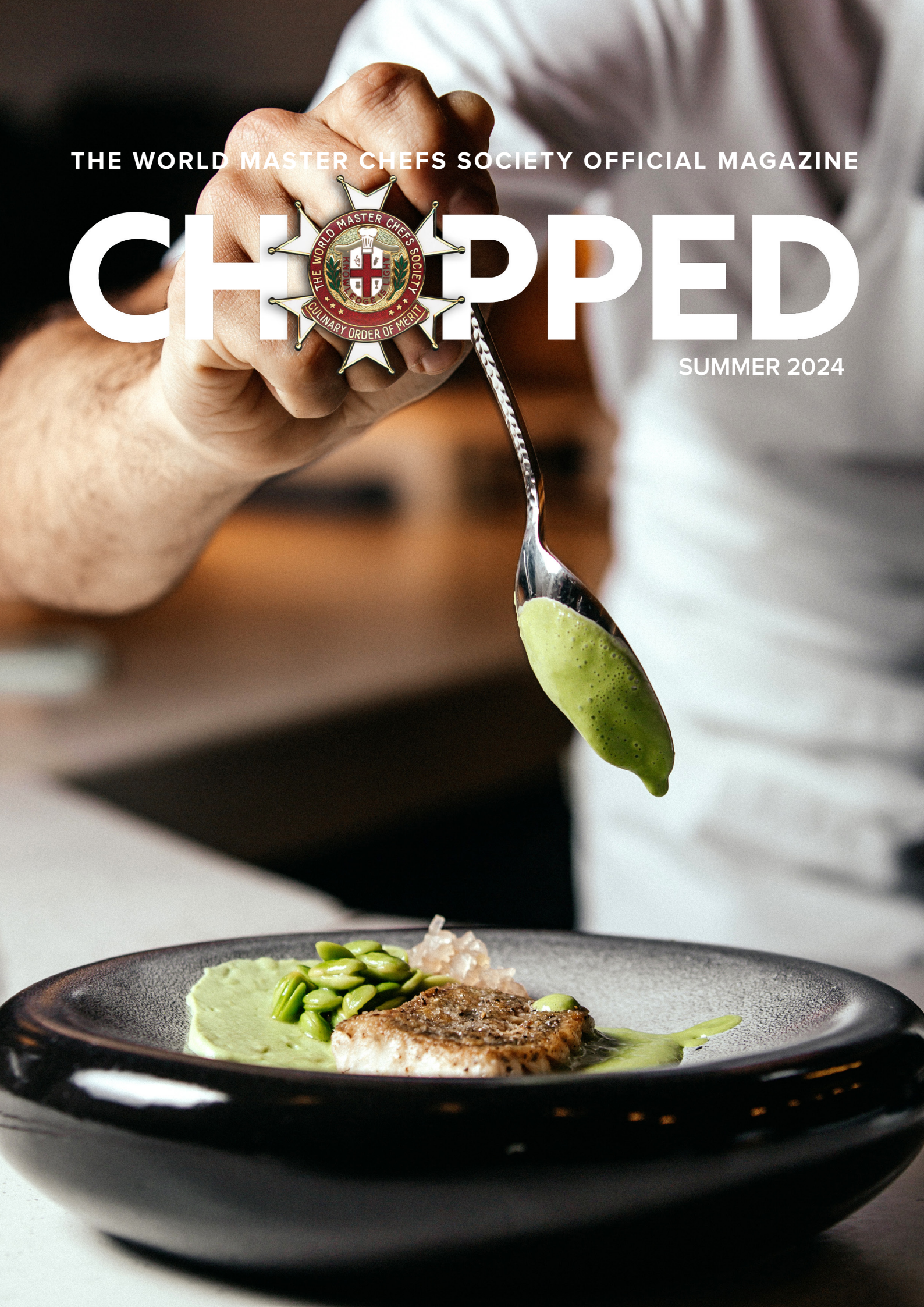


THE WORLD MASTER CHEFS SOCIETY OFFICIAL MAGAZINE

# CHOPPED

SUMMER 2024







**Dear World Chefs,**

I am delighted to introduce to you our new Society Manager, Daisy Taylor. Daisy has been in the catering industry for over 25 years and has worked with me for more than 21 years.

As always we rely on our World Chefs to update us on what has been happening within their part of the world so that we can share with our members.

It has been great to see that some of our World Chefs and their employers have purchased our World Master Chefs Society plaque to present and showcase in their restaurant or place of work. Please encourage your employer to purchase and display one of our plaques to boost your standing and the Societies.

The Society is going from strength to strength, there are more eligible chefs who are wishing to take up the title and prestige of being a World Master Chef, which makes them stand out amongst their peers as true industry professionals and leaders.

With the dark days of the Pandemic behind us, the industry is stepping out with incredible new restaurants opening up around the world from London to Dubai to Sydney to San Francisco and New York. We are interested in hearing about any new openings to publicise in our New Opening section and encourage any Master Chefs to visit and let us have their views.

Our members are not only interested in new trends, new designs and new equipment but also new styles and up and coming prodigies. So the more correspondence we get from our World Chefs, the larger CHOPPED will be and the more contributions we will receive from our members.

Please do send Daisy ([mail@worldmasterchefs.co.uk](mailto: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 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

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 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**



## Master Chef Elaina Kourie

Canada, Special Ambassador Education MWMCS

### The Essential Traits for a Student Chef's Journey to Culinary Excellence

Embarking on the journey from a student chef in training to a successful culinary career is a thrilling and challenging endeavour that demands a unique set of traits and qualities. The culinary world is a dynamic and competitive field, requiring individuals to not only master the art of cooking but also navigate the intricacies of the industry. Here, we'll explore the essential traits that can pave the way for a student chef's seamless transition to a flourishing culinary career.

First and foremost, a student chef must possess a genuine passion for the culinary arts. This passion serves as the foundation for the dedication and hard work required in the demanding world of professional cooking. A true love for the craft fuels the desire to continually learn, experiment and refine culinary skills. It's this enthusiasm that transforms the act of cooking from a mere job into a lifelong pursuit of excellence.

A successful culinary career also hinges on a solid foundation of technical skills. Student chefs must diligently hone their knife skills, understand various cooking techniques and master the nuances of different cuisines. This technical proficiency provides the necessary toolkit to express creativity in the kitchen. The ability to flawlessly execute both basic and advanced cooking methods lays the groundwork for a chef to create dishes that captivate the palate and leave a lasting impression on diners.

Furthermore, adaptability is a crucial trait for a student chef transitioning to a successful culinary career. The culinary landscape is ever-evolving, with trends, ingredients and cooking styles constantly changing. A successful chef must remain open-minded, willing to embrace new ideas and adept at adapting to emerging culinary paradigms. Flexibility in the face of challenges allows a chef to stay relevant and continue pushing the boundaries of their creativity.





In addition to technical prowess and adaptability, effective communication skills are imperative for a burgeoning chef. The kitchen is a collaborative environment where teamwork is essential for success. Clear and concise communication ensures seamless coordination among kitchen staff, leading to efficient and harmonious culinary operations. Furthermore, a chef must be able to convey their culinary vision to both the kitchen team and diners, fostering a deeper connection with the food being presented.

Culinary excellence is not limited to the kitchen; it extends to business acumen as well. Financial savvy, organisational skills and understanding of the business side of the culinary world are vital for a chef's long-term success. Budgeting, menu planning and inventory management are integral aspects of running a kitchen. A chef with a strong grasp of these business principles is better equipped to navigate the competitive culinary landscape and achieve sustainable success.



Resilience is another trait that can make or break a chef's career. The culinary world is notorious for its high-pressure environments, long hours and demanding schedules. A resilient chef can weather the storms, bounce back from setbacks and maintain a steadfast commitment to their craft. This ability to persevere through challenges is often the mark of a truly successful and seasoned chef.

Lastly, a commitment to continuous learning is non-negotiable for a chef looking to thrive in their career. The culinary world is a vast and ever-expanding realm, with new ingredients, techniques and culinary trends emerging regularly. A successful chef understands the importance of staying curious, seeking out new knowledge, and remaining at the forefront of culinary innovation. Whether through formal education, workshops, or self-directed exploration, the commitment to lifelong learning is a hallmark of a chef dedicated to their craft.



In conclusion, the journey from a student chef in training to a successful culinary career is a multifaceted and challenging endeavour. The traits of passion, technical proficiency, adaptability, effective communication, business acumen, resilience and a commitment to continuous learning collectively form the recipe for success in the dynamic world of professional cooking. Aspiring chefs who cultivate and embody these traits are well-positioned to not only navigate the complexities of the culinary industry but also leave an indelible mark on the gastronomic landscape.



# Article from

## Master Chef Daniel Hiltbrunner

MWMCS, Caribbean

## 25 Year Anniversary Celebration of the Royal Hotel, Atlantis Resort, Bahamas

In 1994, Merv Griffin sold his formerly popular Resorts International to Sol Kerzner. Kerzner created Atlantis on the site over the course of the next four years, spending over \$800 million to build the massive resort. It included the world's largest open-air marine environment, with 11 million gallons of water and over 50,000 sea creatures, as well as the Mayan Temple Waterslide complex and six swimming areas. The construction and theme was inspired by the mysterious lost city of Atlantis and the legend surrounding it.

Atlantis opened to the public in 1998, offering travellers a chance to bunk up in one of the 1,200 rooms in its Royal Towers. The Towers featured the largest casino in the Caribbean and several major works of art, including the Temple of the Moon and Temple of the Sun by famed glass sculptor Dale Chihuly.

On the 12 November 2023 the Royal Hotel celebrated another milestone with the 25 years Anniversary with all the pomp and ceremony of this special day.



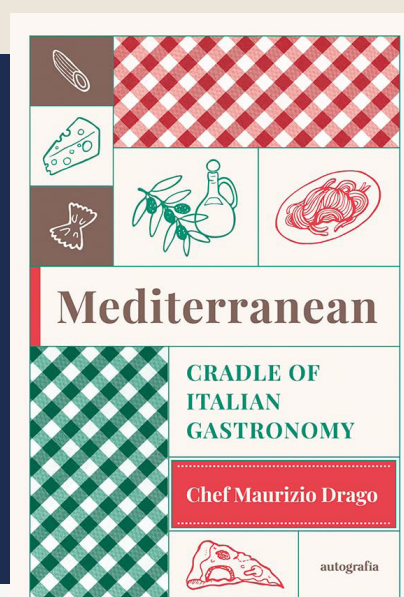
Master Chef Daniel has now moved back to Australia, where he opened his new restaurant at the end of December 2023.

## Master Chef Maurizio Drago

MWMCS, Brazil

has recently published his new eKindle Italian cuisine books on Amazon. If you would be interested please search -

Mediterranean: Cradle of Italian Gastronomy (English Edition)





# Article from

## Master Chef Muhammad Raees

In 2024, Pakistan made its historic debut at the Culinary Olympics in Germany, with the team led by Master Chef Muhammad Raees. This significant milestone marked the country's entry into one of the most prestigious culinary competitions globally. The Culinary Olympics, known for showcasing the world's best culinary talents, provided an excellent platform for Pakistan to display its rich culinary heritage and the skills of its chefs on an international stage.

Masterchef Muhammad Raees, a renowned figure in Pakistan's culinary scene, guided the team with his extensive experience and expertise. The team's participation was a testament to the growth and development of the culinary arts in Pakistan, reflecting the country's diverse and flavourful cuisine.

The event not only highlighted Pakistan's culinary prowess but also opened doors for future participation and recognition in global culinary competitions. It was a proud moment for Pakistan, setting a precedent for aspiring chefs and food enthusiasts in the country.





# News from the UK

## Congratulations to Master Chef Gary Filbey

UK, FWMCS, World Ambassador


who, as a judge at the Serbian Festival 2023, was awarded this 'plaque of gratitude' at the prize giving ceremony at the end of the festival. He has judged many international culinary competitions over the years and this was his last one.






Congratulations to Master Chef Robert Stordy on winning the Adult category of the 2024 'Live Tasting' World Chelsea Bun Awards.





**world.chelsea.bun.awards and partridgesfoods**  
Partridges Of Sloane Square







**world.chelsea.bun.awards** We are delighted to announce that the winner of the Adult category of the 2024 'Live Tasting' World Chelsea Bun Awards, hosted by Partridges, is Robert Stordy with his sour cherry, tonka bean and pistachio floral Chelsea Buns with marzipan cherry blossom.

Many congratulations Robert! Your prize is a Bespoke Partridges Hamper including Partridges Chelsea Bun Gin or a non-alcoholic alternative and an embroidered winner's apron from [@initiallylondon](#) - we will be in touch soon to arrange its delivery.

There were many fantastic entries and the judges who included Lady Frederick Windsor and Jane Asher, who are both Patrons of The Children's Surgery Foundation, Munther and Joe Haddad, as well as John Shepherd, Owner and Managing Director of Partridges, thought your Chelsea Buns were not only beautiful but delicious and so creative. They also fitted the floral feasts theme incredibly very well.


Well done and many thanks to all the entrants, judges, prize donors and those who made a donation to [@thechildrensurgervfoundation](#)





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# Chef Paul Clarkson

26/08/56 - 21/04/20

**M**aster Chef Paul started his career in 1971, working as an apprentice at the Castle Hotel in Norwich. Paul quickly rose through the ranks, becoming Head Chef at the Grove House Hotel in Norwich between 1974-1981. Since then, Paul worked in various hotels and restaurants up and down the UK as Head Chef and Executive Chef, for companies such as Rank Hotels (Last Drop Hotel), Lyric Group (Madley Court Hotel), Menzies (Avant Hotel), plus many more. His final position was Executive Chef for the Mercure group.

Paul's life was dedicated to his work. Over the years, Paul entered various competitions, including Salon Culinaires. He deservedly earned 26 Gold Medals, 15 Silver Medals, and 10 Bronze Medals (which he surprisingly never boasted about).

Paul's accolades include "World Master Chefs Society – Fellow Member," being awarded the Diploma of Culinary Excellence in 1991, Cookery & Food Association, Craft Guild of Chefs Master Craftsman, and he was a member of the formerly known Midlands Association of Chefs.



Paul's knowledge of gastronomy and international cuisine, paired with his love of patisserie, made him a force to be reckoned with and a font of all knowledge. Paul was always available with hints, tips, and advice for menu planning and recipe writing whenever I needed it.

Paul's Executive Chef hat never came off, which made for a fun Christmas day at our house when I often found myself his assistant, or rather pot wash.

The sudden passing of Chef Paul in April 2020 surprised us all. With COVID restrictions, we were unable to celebrate Paul's life as he deserved. Messages from Paul's friends and colleagues, past and present, were overwhelming and showed how well-loved and respected he was.

His memory lives on in those he inspired along the way. Kind words from fellow Chef Connor Tebbs (Pauls Godson)





# 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.**



## Dong Yeon Park

**MWMCS, South Korea**

**M** Master Chef Dong Yeon Park started his culinary career through a recommendation from a friend. He became interested in the globalisation of Korean food and fusion cuisine so completed his culinary studies, introducing more diverse and new foods to people in his field.

He volunteered at the Seonwonsa Temple in Gaghwado Island for three years, contributing to temple cuisine with his skills.

He had a dream of relieving employment difficulties and nurturing cooks around the world and established a domestic corporation based on his experience at international cooking competitions and is the current President of TGD F&B (Togadon Franchise). By establishing MOUs and close relationships with the International Culinary Association and domestic and foreign university institutions, they are taking the lead in nurturing successors through international employment and international cooking competitions.

# Leelahdhur Ramadhin (Satyam)

MWMCS, Canada Chapter

**M**aster Chef Ramadhin Leelahdhur, born in Mauritius in 1989. Up bringing in a middle-class family where life was too hard which pushed chef Leelahdhur to join the hospitality industry during his high school years 2007, from where he decided to joined the food and pastry production to be a professional chef.

From 2011-2015 travelling the world with great working experience in 5 stars hotels, star Michelin restaurant (Ambre Hotel, La Plantation Hotel, Constance Group Hotel, C Mauritius Resort, Hotel De Paris / Restaurant Le Grill / Chateau Vault De Lugny / Columbus Hotel / world class Cunard Ocean Liner), where he began to take up the profession of Head Chef. Worked as Food and Nutrition Training Instructor at the Mauritius Institute of Training and Development in 2021. He moved to Canada (Quebec) Saguenay, Chicoutimi in 2023 as Chef De Cuisine.



## Career journey as chef with a dynamic academic knowledge:

- 2024 Bachelor Degree in Business Administration.
- 2019 Higher National Diploma (HND) in Hospitality Management Culinary Art Level 5. (Distinction)
- 2012 Brevets de Technicien Supérieur (BTS) Monaco Monte-Carlo. (Diploma of Excellent)
- 2011 National Diploma Level 4 (NC4) in food and pastry production. (Distinction)
- 2009 National Trade certificate Level 3 (NTC3) in food and pastry production. (Distinction)
- Awarded three-time Best Student NTC L3 / NC L4 / HND L5.

Comprehensive knowledge of food quality control standards with 17 years' experience. Top performing chef with a special leadership skill, managerial skill, technical skill, focus on fine dining and buffet high production. Well-versed in creating both aesthetically pleasing and scrumptious tasting delicacies and entrees. Great experience in a la carte fine dining French, Italian, Chinese and Indian cuisine.





# Joao Encarnacao

MWMCS, USA

**M**aster Chef João Encarnacao is Portuguese born, first son of two from restaurant owners, where his mother was the chef and father a bartender in Portugal.

He started studying at night and helping run the family business as a server, attending tables, welcoming customers with a smile and serving them with efficiency. At the age of 24 he was invited to become a Butler for the Netherlands Ambassador in Lisbon where he served four years. At the end of Ambassador Service in Lisbon, Chef João moved to New York City to continue his formal service with the Netherlands Ambassador to the United Nations as a Butler/Chef, on recommendation from former Ambassador in Lisbon. Formal sitting dinners to Heads of State and large cocktail receptions were part of the duties.

He then moved to the Embassy of Portugal where he stayed as Chef/Butler for the next fifteen years...then moving to private household duties as a Private Chef for some distinguished families in America, travelling with them around the World when needed. He has also worked in New York City in a couple well known restaurants.

Today, Master Chef João is running the kitchen of a French Restaurant in New York, Long Island.

He is vision driven, goal focused with a proven history of innovation and achievement. Driven by challenge, undeterred by obstacles and committed to furthering standards of excellence.

His expertise encompasses all aspects of Culinary Arts, from a variety of cuisines, keeping in touch with evolving trends. Dependable and strong with outstanding leadership and team building qualities, knowledge of a broad range of cuisines with creativity to provide healthy, clean creations and even strictly plant-based menus for special patrons.



# Dylan Macrae Shaw

**MWMCS, South Africa**

**M**aster Chef Dylan has over 30 years' worth of experience in the catering and hospitality industry from 4 and 5 star hotels, restaurants and cruise liners.

Beginning with a Diploma in Catering and Gourmet cooking in 1993 he started his journey at the Hyatt Regency in Johannesburg, South Africa where he stayed for five years, learning what under the guidance of Chef Josef Eder.

Then moving to Royal Caribbean cruise liners where he was part of the inauguration team for the Radiance of the Seas, back in 2000 – 2002. Since then, he has worked and run various restaurants, hotels and resorts both in South Africa and abroad.

During this time also competing in the Horeca Salon Culinaire food competition, being a Bronze medallist in the 3 plated dessert category, Silver medallist in the live meat category and taking the Boeker hygiene award for best practices.

In 2013 his journey took him to Saudi Arabia serving as an Executive Chef to two of the largest catering firms in Saudi, concessionaire catering for large contracts, where he served for four years.

Master Chef Dylan is currently using his worldly experience and knowledge catering at a high-end retirement resort in sunny South Africa.



# Farhood Zafarihashjin

MWMCS, Iran

**M**aster Chef Farhood Zaafari Hashjin has over 40 years of extensive experience spanning across 5-star hotels, restaurants, catering, fast food establishments and coffee shops. He is a seasoned expert in the field of hospitality and culinary arts.

He is renowned as an accomplished author, having penned specialized books focusing on cooking and hospitality. Additionally, he serves as a dedicated food researched and imparting his wealth of knowledge to students, holds positions as a lecturer at various universities, hotels and culinary departments.



He is notably recognised for his role as the Managing Director of Sadaf restaurant chain cafe and as the Managing Director of the International Academy of Iran chef. His expertise extends to consultancy services, where he provides invaluable guidance in establishing hotels, restaurants, halls, coffee shops and fast food venues.

Throughout his illustrious career, he has been honoured with six prestigious diplomas from esteemed institutions and universities affiliated with the food and beverage industry. He is actively involved in international culinary circles, serving as a jury member and judge at food and gastronomy festivals.

Furthermore, he has forged partnerships with hotel universities, facilitating training initiatives and fostering collaboration in the culinary education sector. Notably, he has made significant contributions to the culinary profession by authoring the world's first culinary oath.



# Suzana Jovanovic

MWMCS, Serbia

**M**aster Chef Suzana's journey into the culinary world was been fueled by an unwavering passion for French cuisine and a dedication to culinary excellence that she nurtured over the years.

Her academic foundation is wide, with a PhD in Gastronomy, supplemented by specialized training at some of France's most renowned culinary institutions. These experiences have not only enriched her understanding of culinary traditions but have also honed her skills in food preparation, plating and culinary innovation. The turning point in her career was the invaluable experience she gained working in prestigious Michelin-starred restaurants across France. This period was crucial in shaping her approach to cooking and teaching, allowing her to embrace the rigorous standards and challenges of high-caliber culinary environments. As the founder of La Toque Blanche Academie, she realised her vision of creating a nurturing and innovative learning space for aspiring chefs. Here, she emphasises the importance of creativity and innovation in the culinary arts, guiding students to explore and push the boundaries of traditional and contemporary cuisine.

In addition to her educational endeavors, she proudly served as a judge and head judge in culinary competitions in Serbia and has been actively involved in various workshops and restaurant (culinary) consulting roles. These experiences have allowed her to share her knowledge and passion with a wider audience, inspiring future generations of chefs to pursue their culinary dreams with determination and creativity. She is committed to continuing her journey in the culinary arts, aiming to inspire excellence and innovation within the global culinary community.





# Roberto Brandimarte

MWMCS, Italy

**M**aster Chef Roberto Brandimarte has been a professional in catering for over thirty-five years, achieving multiple national and international awards. In his career he has distinguished himself in the pizzeria sector, bringing innovation in doughs and shapes, always with quality raw materials. Expert in materials and developer and experimenter of new native flours and ancient grains. Continuous research, study and updates have allowed Roberto to achieve important goals, receiving some of the following awards and titles:

- “QUALITY REGINA MARGHERITA PIZZA” certificate Deposited in Strasbourg C.E.E. Archive n. 453 issued by the European Institute of Italian Pizza;
- “QUALITY PIZZA” certificate deposited in Strasbourg C.E.E. Archive n. 2006 released by the European Institute of Italian Pizza.
- Instructor and technical trainer;
- Catering Professional 2019
- Certificate of Membership to NIP Master Chef;
- Certificate of Excellence “Pizza d’Oro Award” from 2019 to 2022
- Member of the UNESCO International Pizza Makers Club;
- “Pizza d’Oro” Award, Certificate of Excellence for the high professionalism and quality of the pizza;
- “Gold in Italian Cuisine” Award Certificate of Excellence for high professionalism in catering;
- Certificate to Membership to Executive Master Chef;
- Achievement of the title of Knight of Pizza KING OF PIZZA 2023/2024



# Ramao Santos

**MWMCS, Brazil**

**M**aster Chef Ramao Hendrichky is Brazilian. He became interested in cooking at the age of 14, when he barbecued on the farm with his father. He worked in a commercial area, but left everything to study cooking at night, while working during the day. He entered an amateur competition, Le Chefs do Sofitel, in which he was a semi-finalist and won a prize. He moved to Argentina, where he studied in Buenos Aires at the Paul Bocuse International School. Upon returning to Brazil, he worked for 13 years with French and Mediterranean cuisine.

Master Chef Ramao has more than 28 years of experience as a chef, having worked in large restaurants in Rio de Janeiro. He participated in FIFA events and was chef at the 2016 Olympics in Brazil. He is a graduate and postgraduate from a renowned university.

He decided to leave restaurants to dedicate himself to teaching gastronomy. He has taught in several schools and is currently coordinator and professor of gastronomy at a university. In addition, he works as a consultant for SEBRAE and carries out voluntary work as social director of an NGO called CECAMP, which helps apprentices in the food sector, Deputy Director of FEDERAZIONE CUOCHI ITALIANA IN BRASILE RJ.

## Other New Members

**Andrew Yoonhyeun Hwang**

**MWMCS, South Korea**

**Len Pawelek**

**MWMCS, USA Chapter**

**Christopher Sandford**

**MWMCS, UK**

**Caroline Taylor**

**MWMCS, USA Chapter**

**Zac Wilbur**

**USA Chapter**

**John Malvaney**

**MWMCS, USA**



# Recipe from Master Chef Daniel Hiltbrunner

**MWMCS, Australia**

## Bahamian Conch Salad

### Ingredients

### Yield

Fresh Shellfish, conch, diced	450 gr
Onions, brown, chopped	80 gr
Red Capsicums, diced	100 gr
Yellow Capsicums, diced	100 gr
Cucumber, diced	100 gr
Tomatoes, diced	100 gr
Lime juice (2)	60 ml
Lemon juice (2)	100 ml
Orange juice (1)	80 ml
Spring onion, sliced	20 gr
Coriander, chopped	20 gr
Habanero chili, chopped	½ ea
Lemon wedge for garnish	10 ea

This is a Bahamian food classic which varies slightly from island to island, family to family, with some adding pineapple or mango depending on the season. It's a seafood salad made from conch and vegetables. It is perfect served chilled as an entrée or for a light lunch.

**Number of portions: 10**

### Method

1. Combine all the diced vegetables & conch in a bowl
2. Add the juice of the lemon, lime & oranges, add the spring onion, coriander & chilli pepper & mix all together
3. Season to taste then spoon into a bowl, garnish with the lemon wedge & serve



# PLAQUE

A big thank you to Toshiyuki Sakamoto, MWMCS, Dubai, for sharing photos of him receiving his prestigious plaque

Have you also 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](mailto: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](http://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](mailto:mail@worldmasterchefs.com)

Contact us now!



A professional chef with a beard, wearing a white chef's hat and a white double-breasted jacket with black piping, is focused on cooking. He is holding a metal pan over a gas stove, where a large, intense flame is rising. The background is a kitchen setting with stainless steel surfaces and equipment.

# CORPORATE SPONSORSHIP

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as there will be so many benefits for everyone.

Please do recommend us to everyone you know!



