



WORLD MASTER CHEFS SOCIETY NEWSLETTER

MARCH
2018

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

GREETINGS DEAR WORLD MASTER CHEFS!

Italy – New WMCS Chapter

A report from Senior Vice President, Daniel Ayton, FWMCS:-

On Saturday, 17 February, 2018 at the Beer Attraction Fair in Rimini, Italy we were happy to recognise the skills and contributions to the culinary arts of fourteen new World Master Chefs. The awarding of their order of culinary merit medals took place in the arena of Rimini and were presented by Daniel Ayton.

The fourteen chefs work and are instructors in NIPfood (Nazionale Italiana Pizzaioli), a professional training school that also provides research, development and consultancy for companies in all the culinary sectors.

The awarded chefs come from all over Italy and they are distinguished by their skills in the field of pizzeria, bakery, pastry and cooking; those awarded were;

- PASQUALE CARLUCCIO mwmcs
- CARLA CASALI mwmcs
- MARCO CASALI mwmcs
- STEFANO CIOCCARI mwmcs
- GIOVANNI CUOFANO mwmcs
- ALESSANDRO GIULIANO mwmcs
- GUERRINO LIUTO mwmcs
- LORENZO MANZOTTO mwmcs
- FABIOLA NARDI mwmcs
- MARCO NARDI mwmcs
- MATTEO NARDI mwmcs
- GIULIANO PIERONCINI mwmcs
- EMILIO VATTIMO mwmcs
- SILVANO ZANONI mwmcs



At the ceremony, the President of NIPfood, Dovilio Nardi, and Matteo Giannotti were awarded the status of Fellow by Daniel Ayton who presented them with their blue ribbons as they were elected to the positions of Chairman and Vice Chairman respectively of the Italian Chapter.

NIPfood is the leading training and consulting center in the HO.RE.CA. field, committed to promoting the concept of quality applied to many different areas of restaurants. With headquarters in Forli, but currently active throughout the national territory, NIPfood offers technical training and advisory services to companies. The school is also involved in research and development with the co-operation of various Italian and foreign universities and companies. They are currently expanding into four new countries, including three states in America.

The other World Master Chef in attendance was Master Chef Tomasz Smoczyk, MWMCS from Poland.



News from Malta

Two World Master Chefs met up once more to assist as jury members for the Malta Kulinarja 2018 held every two years; Senior Vice President Daniel Ayton, FWMCS and Master Chef Luis Alves, FWMCS who has been a World Master Chef for 24 years, have been helping the President of the Malta Chefs Association, Guido Debono, and Paulino Schembri, the CEO, for many years. The show has been going from strength to strength. Over the four days of competition many categories were judged. Daniel and Luis were joined by other respected jury members from across the nations. The four days were brought to a close after the awards gala dinner where the Young Chef of the Year and the Chef of the Year were announced.



The CEO of the Malta Chefs, Dr Paulino Schembri D Prof, MSc (UCLan), is also a Professor at the University of Malta and has worked hard over the years to develop a diploma and a recognised academic qualification <https://www.um.edu.mt/ittc/overview/UDMACPTE-2017-8-F> If you wish to receive any further information about how to register for this diploma, then please contact the University directly at paulino.schembri@um.edu.mt.



News from Turkey

Master Chef Paul Siserman, MWMCS from Romania was invited to join the Jury at the Kusadasi Gourmet Festival in Turkey. He says it was a pleasure and an honour to be there.



News from the USA

Master Chef Michele Brown, CEPC, CB, EWMCS, Executive Pastry Chef at Book Hollow Golf Club in Dallas was named to serve on the Certification Commission for the American Culinary Federation this month. Congratulations!



Hello from Jordan



Master Chef Sari Yousef, MWMCS has been a member since November, 2016. He works for Loyalty Support Services Ltd, the largest catering company in Amman, Jordan. He has also worked for five star hotels and fine dining restaurants in Jordan and been involved in a number of fine dining restaurant openings. He says he has had the pleasure of cooking for royal families from the UAE, King Abdullah ii, Prince Saif bin Zayed, Hillary Clinton from the US and US Generals with 4 and 5 stars. Sari is also a member of WACS. He has served in more than 240 military sites remotely or on site with multinational cuisines and menus, leading up to 1,200 chefs over all sites.

News from Vietnam

Master Chef Norbert Ehrbar, MWMCS since 2012, has been working on setting up the first "Salon Culinare Hanoi" in November of this year. He says it will have an expected 100 – 150 participants.

He is also working on the next "Vietnam Culinary Challenge 2019" in Saigon in April next year with an expected 200+ participants.

We are looking forward to hearing all about them!

New Members

Chris Leaning, Malay, Philippines

Executive Chef/Food and Beverage Director, Fairways & Bluewater Resort

A British Chef of 35 years in the industry, Chris Leaning is settling down in the Philippines. Chef Chris says he has a passion for food both old and new, a passion for sustainability and local produce and a passion to teach, guide and instill the core values of our esteemed profession into the young, open minds of the next generations. He says "I have been fortunate to cook and learn from around the world. Food has no boundaries, no discrimination and no limitations. It is there for the pleasure of everyone in this world and as a Chef to see the pleasure on anyone's face during and after a meal makes me proud to be a Chef!"



Nikki Wilford, Philippines

Senior Company Pastry Chef, Bakels

Master Chef Nikki Wilford Ellarma, MWMCS says

"My highest global distinction so far in the hospitality industry! The World Master Chefs Society has awarded me with the highly acclaimed Culinary Order of Merit medal and Diploma in culinary excellence designating me as a CERTIFIED MASTER CHEF attesting to successful completion of the required programme of study in fine gastronomy and culinary administration, thereby reflecting a professional knowledge and philosophy of international cuisine.

From my humble beginnings in our yellow town, Villasis in the Province of Pangasinan, to being a bakeshop helper in Baguio Country Club (5-star Mountain Resort), sailing the high seas around the world as an Assistant Pastry Chef of Holland America Line (world renowned cruise line) to being the Executive Pastry Chef / Senior Manager of Kiwi Bakeshop (Artisanal Bakery) and now the current Senior Pastry Chef of Bakels Philippines, Inc. (Global leader in Bakery Ingredients since 1904), I must say that this is a big mark in my culinary journey that I have joined a world renowned culinary society that recognised me as one of the few Master Chefs worldwide, 6th Master Chef in the Philippines and I believe the only Master Chef in our Region! Thank you very much to our Creator, my friends, my mentors, especially to my Moms, Ma Nancy Viernes, Ellarma Serna Viernes, Josephine Parago Belisario, Jemelle Lopez, Lilia de Guzman for being an inspiration from Day 1. Big thanks also to Chef Philip John Golding, Kim Chapman, Daniel Ayton, and Christopher Anthony for believing in me. Truly, you will reap what you sow!"

Chef Nikki was born and raised in the municipality of Villasis, from the province of Pangasinan. He graduated with a degree of Bachelor of Science in Hotel and Restaurant Management from the University of Luzon. With the guidance of his culinary professors, Jemelle Lopez and Josephine Belisario, Chef Nikki first fell in love with baking. He then started his career as a humble bakeshop helper in Baguio Country Club, a 5-star Mountain Resort, under the wing of Pastry Chef Arthur D. Nucaza, Sr. where his interest in making beautiful cakes and pastries grew. Chef Nikki saw an opportunity to conquer the high seas and joined the Holland American Cruise Line as an Assistant Pastry Chef. While

their ship was sailing around the globe, Chef Nikki took the opportunity to learn different artisanal cuisines and styles. He would make sure to maximise his free time to take a bite of all the mouth-watering baked products every country has to offer as they landed from port to port. After years of preparing gourmet breads, cakes and pastries for the international community, Chef Nikki decided to come back home and serve his countrymen. He then worked as the Executive Pastry Chef and Senior Manager for Kiwi Bakeshop, but later moved to Manila to work as the first Pastry Chef of Bakels Philippines, Inc.

He is still young but Chef Nikki grabbed the chance to be with a multinational company that will help him achieve his career goals. Bakels is a prime mover in the baking industry, offering bakery solutions since 1904, with over 40 companies present in five continents. With Bakels, Chef Nikki has travelled to all the key cities in the country conducting group demonstrations, trainings and seminars. Through these travels, he was able to meet creative people to share and hone his skills. Since then, he has been teaching various groups of pastry chefs, baking enthusiasts, home bakers, bakery owners and entrepreneurs. For Chef Nikki, learning never stops. He still continues to attend intensive

training courses to master his craft and to be able to share and inspire others. He believes that being recognized as a World Master Chef is a great honour and a responsibility to empower aspiring pastry chefs to work hard to reach for their dreams, despite all the difficulties life will throw at them.



New Members

Damir Sertic

Our first member in Bosnia and Herzegovina

Master Chef Damir Sertić, MWMCS is Executive Chef and project manager of the famous gastro pub, Gonzales Restaurant in the city of Mostar. He is the first chef from Bosnia and Herzegovina to join the World Master Chefs Society. He says this recognition is an opportunity for him to be involved with further training and education, but it also means a lot for the Bosnian-Herzegovinian gastronomic scene as well. As a member of the World Master Chefs Society, Chef Damir will have the opportunity to be in touch with and co-operate with some of the world's best chefs, and many of them will be welcomed to Bosnia and Herzegovina where he runs the Gastro Pub Gonzales project very successfully.

He says "For me, it is a special honour and privilege that I will work in the future with the most accomplished experts in the field of gastronomy who are at the same time members of the highest rank of professional honour."

Chef Damir also emphasises the great support to realize his ambitions offered to him by esteemed colleagues from the region, especially from Slovenia, Croatia, Serbia and Macedonia. That is why he will do everything he can to unite co-operation in the region and beyond.



Hassan Al Ghanem, Amman, Jordan

Executive Chef and Sushi Head Chef, Tom Yum Restaurant



Samer Ghatet

Head Chef, our 13th member in Israel



New Members

Jakub Roszkiewicz, UK

Seasoned Events

Chef Jakub Roszkiewicz, MWMCS was presented with his certificate by Master Chef Chris Hawkins, MWMCS and Head Chef for Seasoned Events, part of Crown Partnership in the UK.



Vasant Khot, India

Group Executive Chef

"Experienced, passionate and a food aficionado", Master Chef Vasant Khot, MWMCS has recently been appointed as Executive Chef at the resort hotel, Madh-Marve, Mumbai's premier destination. He is a seasoned veteran of the food and beverage industry with over 20 years of sterling experience.

Chef Khot most recently served at the Concord Luxury Suites & Hotels, Nairobi, Kenya, South Africa where he managed multiple units as a Group Executive Chef and oversaw menu creations and F&B operations. Prior to this, he honed his craft with several prominent brands, e.g. Hyatt, Le Meridien, Holiday Inn, Concord Luxury Hotels Carnival Plc. Chef Khot specialises in authentic cuisines using the freshest ingredients and blends of spices.



No Longer World Master Chefs

TURKEY

Gulcan Demirel
Oguz Nebioglu

ISRAEL

Ameer Babeesh

JORDAN

Abdullah AbuObaidah
Hamdan Al Shayeb

LEBANON

Zuheir El Dika

SAUDI ARABIA

Mohammed Mujahed