

CHOPPED



WORLD MASTER CHEFS SOCIETY
NEWSLETTER

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Issue

DECEMBER 2020

NEW LOOK
NEW BRAND
NEW FUTURE

WE WANT TO HEAR FROM

YOU!

USA CHAPTER
ELECTION
RESULTS

A note from our president

DEAR WORLD MASTER CHEFS

Welcome to our new design World Master Chefs Society newsletter.

This is part of our re-branding and newly designed website which, by the time you read this, should be live. The World Master Chefs Society is moving up a gear to encourage new memberships and a new history for 2021.

I hope you see and notice the difference and encourage your compatriots to become members in 2021.

We all know that 2020 has been a disastrous year throughout the world, but we are being positive and are moving on. We are moving forward by moving premises to allow for expansion. The new changes that will be happening are:-

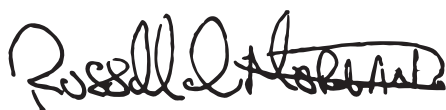
- 👑 We will have our own YouTube channel and will be able to share all our videos.
- 👑 We are aiming to host on-line conferences which everyone can join in on a variety of subjects.
- 👑 We will be adding a page to advertise events and competitions and invite members to put themselves forward as Judges.
- 👑 We are looking into a new merchandise range.
- 👑 There will be incentives for "old" members to sign up again and incentives to recruit new members.

Also, we will be very active on social media, Instagram, Twitter and Facebook and we would like to encourage you to follow us and contribute, remembering that World Master Chefs is a membership society and we will only grow with your participation and contributions and continued support.

We would like to encourage you to email us and comment on the new vision, share your ideas and send us any feedback.

Onward and upward for the New Year!

May I take this opportunity to wish you a happy and safe festive season and look forward to talking to more of you and reading your contributions throughout 2021.



RUSSELL MORGAN
World President

INTRODUCING

the new look, new brand and new future of The World Master Chefs Society. We hope you like the new branding and website. The World Master Chef Society is changing because the world around is changing and the Society has a determination to never stop leading the way in experience, knowledge, access and responsibility. The unparalleled challenges of the global COVID-19 pandemic have tested the culinary arts world and our bold new vision encourages members around the world to be trailblazers in these difficult times and to make a difference, lead the way and share their inspiring stories and experiences.



GLOBAL VIRTUAL MEETING

On Wednesday 27th January, 2021, our first international virtual meeting will take place, hosted by our World President. We are looking for Members to volunteer to act as hosts for our future online conferences. If you would like to volunteer please contact Kim Chapman at mail@worldmasterchefs.com

INTERNATIONAL WMCS JUDGES

If you would like to be considered as an accredited WMCS judge at global competitions, please download our application form from our website and send your completed application to Kim Chapman at mail@worldmasterchefs.com. Download our application form [here](#).

NEW MEMBERS

Spread the word to friends and colleagues that former members can re-join with a 25% discount on the annual membership subscription.

VIDEOS

We have created a brand new World Master Chefs YouTube channel for us to share all your stories and adventures from around the globe. Keep sending us your videos and we will happily share them with all our members.

[Click here to view.](#)

SOCIAL MEDIA

We're excited to hear from you in 2021! Please send us photos and videos to share with our members and the global culinary community via Instagram, Twitter and Facebook. Please send us anything you think the World Master Chef Society members would like to see, including news, food, and events. We've listed some ideas here:

- You wearing your WMCS medal and jacket
- You holding your WMCS certificate
- Your team in the kitchen
- The view from your restaurant
- Events that you have attended
- Events that you have hosted
- The food you are making in the kitchen
- You cooking or preparing ingredients
- A seasonal ingredient from your menu
- Your favourite kitchen equipment (e.g. favourite knife)



We would love for you to share as much photo and video content with us as you can. When you send us content please include a short description (e.g. the team from [restaurant name] in the kitchen). You can also tag us in your photos on Instagram and Facebook using the handle [@worldmasterchefs](#), and on Twitter using the handle [@worldmasterchef](#).

COMPETITIONS

Keep track of all the competitions around the world that our members are entering, organising and winning! Email Kim Chapman with news of the competitions you are attending or organising in 2021 at mail@worldmasterchefs.com and we'll be sure to share it with all our members.



SOCIAL

We have a responsibility to showcase, safeguard and share the culinary techniques, cultural ingredients and art of entertaining that are synonymous with your country and to respect tradition and embrace innovation. Keep sending us your latest stories, experiences, news, views and insights from our global chapters. Email Kim Chapman at mail@worldmasterchefs.com



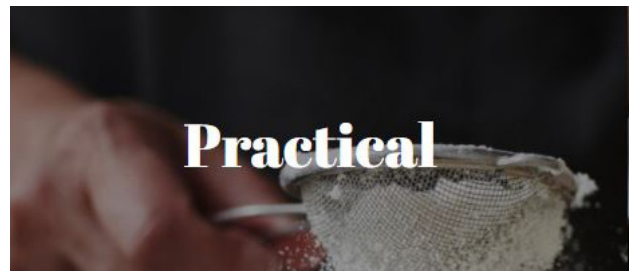
EDUCATIONAL

We have a duty to be an ambassador for health and well-being whilst doing our part to teach, nurture and empower the next generation in the culinary arts industry. We'd love to hear all and share all your educational news from around the world and find out how you are working with schools, universities and social programmes to support and nurture the future generations of chefs around the globe. Send your stories to Kim Chapman at mail@worldmasterchefs.com



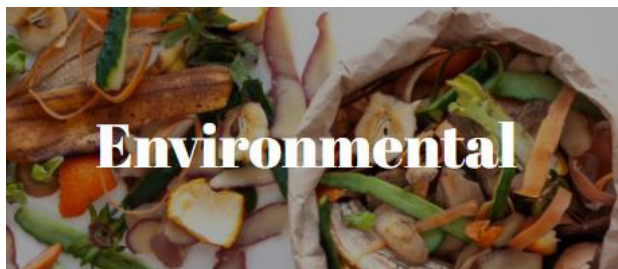
INSPIRATIONAL

We have a passion for excellence, fundamentally contributing to expanding, evolving and maintaining the industry to a high standard worldwide. We'd love to share your experiences from around the world. A brilliant life story just might prove to be a trigger for someone else and provide the extra inspiration to face a challenge in their life. Please continue to send your stories to Kim Chapman at mail@worldmasterchefs.com



PRACTICAL

A desire to share and remind us all that, above all, we are more alike than different and we are all in this industry together to live, learn and love. As a World Master Chef you have a unique set of skills, knowledge and experience that makes you an expert in your field. We'd love you to share some of your practical skills, knowledge and expertise and share your tips that have helped you throughout your career. Send your stories to Kim Chapman at mail@worldmasterchefs.com



ENVIRONMENTAL

We have a responsibility to always innovate and tackle challenges, engaging with our communities and working together with our partners to make a difference. We all understand that we are responsible for our actions when it comes to nature and the environment. Keep sending us your feel-good stories that are worth celebrating. Send Kim Chapman all your news at mail@worldmasterchefs.com and tell us how you respect ingredients, resources, the environment and Mother Nature herself.



TECHNOLOGICAL

A thirst for knowledge to understand brand new techniques, new technology and innovations to constantly evolve standards and disciplines. Kitchen technology and appliances have come a long way in recent years. Share your stories about the latest kitchen tech and how they are influencing the kitchens of the future. Send your stories to Kim Chapman at mail@worldmasterchefs.com

SENDING US YOUR CONTENT

When sending us your content please make sure to send images as jpegs (ideally over 500kb), text in editable text documents (not text embedded in jpegs), and videos in either MP4 or .MOV format. We would like to share as much as we can from our members, but we cannot promise to include everything that we are sent.

Inspirational

INDIA

Master Chef Harish Pathak, MWMCS, India Chapter, writes

Opportunities Galore for the Spring Chef

I would like to start my article by talking about what a chef is. Having worked in hotels for almost 17 years I realised that a chef is not just a cook, a chef is an artist, an epicurean, a connoisseur. A trained professional cook has to be dexterous in all aspects of food preparation and be highly skilled.

The life of a chef no longer has to revolve only around the kitchen and cooking. The traditional old school practice of a chef standing for long hours in the kitchen and only preparing certain dishes has long gone. Indeed, young dexterous chefs are now keener on taking up their career option as food bloggers and food critics where they can juxtapose both their stylistic approach and expertise combined with time working in the kitchen. They also aspire to be recipe testers, food specialists or food connoisseurs where they can use both their culinary skill and their intellect, henceforth sharing the kitchen conundrums. Likewise, young chefs in recent times are taking up jobs like that of food forager and going on a hunt for fresh, organic and unique ingredients, thereby not being confined to just cooking. Moreover,

this is turning out to be a great career option for young chefs as people in this modern time are pretty much inclined towards organic and sustainable food.

Nowadays, chefs are also being hired by hotels and restaurants to promote their businesses. They are also being recruited at managerial level by various companies associated with kitchen equipment and food items where they can impart their experience and knowledge gained in the kitchen. They are now being asked to make convenience gravies and sauces so

as to achieve more consistency, at the same time as preparing exotic dishes at different hotels and restaurants.

Chefs are also getting opportunities to host culinary shows and contests on television and impart their culinary skills and experience to the common masses, making them aware of the niche of culinary art.

There are so many new prospects waiting to be explored for aspiring chefs who wish to find an alternate path in the journey of being a chef.



Social

ISRAEL

Master Chef Ziad Sbitan, MWMCS in Israel, started his career in 1987, becoming an Executive Chef in 2004. He has judged in many competitions throughout the world, and shares some of his recent dishes.



MASTER CHEF ZIAD SBITAN, MWMCS.

Inspirational

PHILIPPINES

Master Chef Philip Golding, FWMCS and Chapter Chairman in the Philippines, sent us the below regarding his new business venture –

Bodega Culinaria is the newest exciting venture established within the TAO group -

Vision

Sharing a world of ingredients and beverages with integrity and value to create nutritious, healthy and joyful epicurean experiences.

Mission

To serve Filipinos nationwide with the best food and beverage ingredients sourced globally and locally. To be the reference and source guide for ingredients' information, recipe and food education.

To be a trusted and reliable partner for the food service industry.

Values

Altruism
Gratitude
Entrepreneurship
Customer Connectedness
Human-Centred
Integrity

Core Operating Principals

Products are ethically-sourced, grown and farmed sustainably with environment-friendly practices. Committed to food safety and traceability.

Nutritious and non-harmful.
Collaborative and positively open-minded.

Always fair and win-win in business relationships.
Excellent Service internally and externally.

Chef Philip Golding has been in the culinary and hospitality industry for over two decades now. He is

passionate about education and training in the culinary field and has served as program director of top culinary schools in Manila. Chef Philip also has extensive experience in the restaurant industry both as an operator and consultant. He earned the British Hospitality Industry's Acorn Award at a young age and is the Founding Chairman and President of Disciples@Escoffier - Philippine Delegation, Asia International.



MASTER CHEF PHILIP GOLDING, FWMCS.

Chapter news

USA

USA Chapter holds its annual meeting and elections after being delayed by the COVID-19 pandemic.

The USA Chapter normally holds an annual meeting every year in the first quarter to elect Officers and conduct Chapter business. As we prepared for our meeting in late March, 2020 the world began shutting down. A two week postponement stretched into six weeks, then three months which went to seven months and we are still not 100% back to normal.

We were finally able to meet in October, thanks to the help of Chef Ralph Fernandez and his employer, Royal Oaks Country Club in Dallas, Texas. We were allowed to use their facility on a Monday when the club is normally closed so we did not impact any of their members.

We maintained social distancing and mask wearing for the duration of the meeting. It was nice to see each other in person and felt like things were starting to come back around. We had a good turnout in person and had several others who joined by zoom.

The new Board of Directors was elected with Chef Patrick Mitchell CEC, AAC, FWMCS being named as the new Chapter Chairman.

The other members of the board are:

Chef Sean Daniels, FWMCS

Chef Mark Schneider CEC, AAC, WMCS

Gene Christiano CEC, WMCS

Chef Michael Scott CEC, AAC, FWMCS

Like so many other associations, societies and fraternal organisations around the world, all activity came to a complete stop, no volunteering, no charitable fundraising, no competitions, no educational opportunities and, most of all, no supporting of the next generation following along in our footsteps.

This has been an extremely tough year for everyone in the restaurant industry. Chefs by nature are driven by serving others which just wasn't an option this year.

The new Board has vowed to make up for lost time next year!

Here's to great things in 2021!



MASTER CHEF PATRICK MITCHELL, CEC, AAC, FWMCS.

New Members

SWITZERLAND

Master Chef Sagar Satem, MWMCS
has sent us the below from Switzerland

“Warm greetings from Lucerne city.

I, Sagar Satem, would like to greet all the member Chefs and elite panel of the World Master Chefs Society and thank you for acknowledging my profile on a world platform.

For the past 14 years I have belonged to the hospitality industry and I am very passionate about being a Chef. Never did I think during the course of my career, which started with humble beginnings as a dish washer, that I could reach to a position where I have been recognised as a World Master Chef in the wide world of gastronomy.

I had the privilege to serve for renowned hospitality chains like Four Seasons, Holiday Inn, Crown Plaza, Jumeriah Group and achieved remarkable heights in hospitality

services at luxurious hotels worldwide. Taking up new challenges is my X-Factor which led to my present assignment as Head Chef and Operations Manager of an authentic Maharastrian restaurant, “Mee Marathi”, in Lucerne, the heart of Switzerland.

The world has been prominently dominated by Indian cuisine from the northern part of India, it was a challenge to bring a less renowned cuisine from the state of Maharashtra to Europe. Also, it is necessary for Indian gastronomy to showcase other regional Indian cuisines on the world plate and portray India as a multi gastronomical destination, apart from its rich cultural heritage.

My motivational quote for all those people who aspire to become a Chef is “Give your blood, sweat and tears to the profession of Chef and be patient. It will reward you when the time is right”.



MASTER CHEF SAGAR SATEM, MWMCS.

NEW ZEALAND

Master Chef Mahmoud Al Sayyad
MWMCS, Executive Chef, Christchurch,
New Zealand.

NEPAL

Master Chef Ram Kodanda
MWMCS, Culinary Director/Brand
Executive Chef, Pokhara, Nepal.

PLEASE NOTE

Please note that for the future we will only be sharing photographs of our members wearing their regalia! Thank you.

