



# CHOPPED



WORLD MASTER CHEFS SOCIETY  
NEWSLETTER

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JUNE 2020

REMEMBERING  
CHEF KARL  
HAAS, FWMCS

A MESSAGE  
FROM OUR  
PRESIDENT

WORLD  
MARMALADE  
AWARDS

## DEAR WORLD MASTER CHEFS AND COLLEAGUES

The Covid-19 pandemic has had, and is having, far reaching and devastating consequences, affecting the majority of us in most countries throughout the world. I do hope our latest Newsletter finds you and your loved ones safe and well.

The hospitality industry has sadly been affected more than most and may take many years to recover. As World Master Chefs we have the responsibility of ensuring that the catering standards we have all worked so hard to achieve are maintained and exceeded and in order to do this we all need to work together and support each other.

Please keep us up to date with all your news in order that we can share it with everyone.

Thank you



**RUSSELL L C MORGAN**  
**WORLD PRESIDENT**



**MASTER CHEF PAUL HOAG,  
MWMCS, SAYS**

"I just wanted to share the outcome of the video contest I entered in Europe through the World Gourmet Society. The video made the finals in two categories:

1. Honouring local traditions
2. Showing your personality

I did not win, but was placed in the top two in each category. This is a worldwide contest, with only three North Americans entered, one being myself. The head judge emailed the results from London, England and said it was amazing that I made it to the finals in both categories. The link to the video is [here](#).

Chef Paul also competed at the World Culinary Olympics in Germany. He says

"Culinary Team Canada just returned from Stuttgart Germany competing at the World Culinary Olympics. We finished 8th in the world. The team, which I am on, was thrilled to be in the top ten. When you compete against the Scandinavian countries it is tough as they are able to practice five days a week and are paid to do so. In Canada we are not able to do so as the funding does not run in the same way as in Norway, Sweden, Iceland, Austria, Switzerland and Singapore. The National teams must compete on two days.

Day 1 is called "Restaurant of Nations", mise en place is cooked



MASTER CHEF PAUL HOAG, MWMCS

and served for 110 guests (the public) who have purchased tickets. It must be run as a restaurant, not banquet style or you lose points.

Then hors d'oeuvres, 2 hot and 3 cold, followed by 3 course meal, app vegetarian, main course must be lamb shoulder, and dessert all for 12.

Our offer -

**APPETISER**

Lard baked Halibut, white wine sauce, lobster scallop timbale halibut brandade pea puree

**MAIN**

Truffled Canadian beef Striploin, madeira sauce, sautéed vegetables, cauliflower puree, beef cheek croquette, foie gras profiterole

**DESSERT**

Blueberry hibiscus lemon chocolate



Day 2 is called "Chefs' Table" a seafood buffet platter for 12 guests, 3 terrines, and 3 garnishes, a salad and sauces for each fish terrine.



CULINARY TEAM CANADA AT THE WORLD CULINARY OLYMPICS



NEWS  
FROM

# ECUADOR

## MASTER CHEF JAVIER MALES, MWMCS

sent us this photograph (right) taken in March where he helped carry out social aid programs for the low-income gastronomic youth of Ecuador.

He says the photograph was taken with his colleagues from the Master Chef Brotherhood of Ecuador and FELAMS and they made a dish from the Andes called Pachamaka (food of the Kichwas Gods), a dish from the Andian co-ordinator of South America, cooked with Kache un Quinoto with medallions of beef tenderloin sauteed in English sauce.

They used quinoa, a seed that grows in the Andean Highlands, which when cooked turns into grain which is very nutritious.



MASTER CHEF JAVIER MALES, MWMCS MAKING PACHAMAKA

NEWS  
FROM

# SLOVAKIA

## MASTER CHEF MILOS LACHKOVIC, MWMCS AND VICE PRESIDENT

attended a seminar on 17 February (second of its kind) which took place at the High School of Business and Services for future chefs and managers.

Over 60 students participated.

The seminar focussed on the basics of meal preparation; fish and sea food - their processing, preparation, facts we should know about them; cooking "sous vide" style, smoking, the importance of the "classic", professional way of preparation; the possible toxicity coming from experimentation; food plating; coaching students for upcoming gastronomy competitions, the rules and differences of the competitions and the standards of evaluated meals.

### ORGANISER

WGI, Aregala, Slovakia

### SPEAKERS

Milos Lachkovic, Ambassador World Gastronomy Institute Slovakia, Vice President World Master Chefs Society Slovakia, Euro - Toques Slovakia

Marek Mruz, President Aregala Slovakia, Vice President Euro - Toques Slovakia

Martin Repasky, Vice President Aregala Slovakia, Vice President Euro - Toques Slovakia



MASTER CHEF MILOS LACHKOVIC, MWMCS SPEAKING AT THE SEMINAR



MASTER CHEF MILOS LACHKOVIC, MWMCS WITH OTHER SPEAKERS AT THE EVENT



NEWS  
FROM

# INDIA

**MASTER CHEF RAVINDRA SINGH, MWMCS,**  
is from the Uttrakhand Rudraprayag region of India -

He has been the Indian cuisine chef at his establishment in Malaysia for ten years.

Chef Ravindra tells us that he loves being able to grow his own food so he knows where his food actually comes from.



MASTER CHEF RAVINDRA SINGH, MWMCS.

NEWS  
FROM

# JORDAN

**MASTER CHEF DANY NAKHLE, MWMCS**  
is Executive Chef at Intercontinental Aqaba Resort, Jordan.



MASTER CHEF DANY NAKHLE, MWMCS.

**MASTER CHEF SHEIK ABDHULLAH, MWMCS, HAS SENT US THE BELOW –**

“New Saudi Arabia’s Millennial Food Choices. I have seen Saudi Arabia’s local people’s food priorities and choices change dramatically since 1996.

I had my first overseas job in December, 1996 at Al-Jubal, a multi cuisine, stand-alone restaurant. This was hard, but fun-filled. My shifts were 7.00am until 2.00pm, then 4.00pm until midnight – yes, everyday - 15 hours per day, 7 days a week with only 2 half days off per year.

During Eid I did not need to do the morning shift, but during Ramadan I used to work until 4.00am. The duty hours were long but never made me tired because I came from India’s TAJ Group of Hotels where I was used to working for long hours.

In 2005 I went to Jeddah Hilton from Madinat Jumeirah Dubai. The Hilton was the best business hotel in the city with many banquets and weddings. The Iranian Restaurant was the talk of the City.

In 2006 I moved to Al-Jubail Intercontinental, the only five star hotel in this industrial city.

Occupancy was always above 80% and I enjoyed every second of my

work, it shaped my career. A good boss makes all the difference, Executive Chef Mohamed Alnawfly, gave me empowerment with a great level of motivation.

In 2012 I came to Crowne Plaza, Alkhobar from retail giant M.H. Alshaya’s Dubai Dean & Deluca. Crowne Plaza was opened just one year before. There were many challenges due to the absence of an Executive Chef and Food and Beverage Manager so we had to manage with a tiny team. The Moroccan restaurant was the talk of the city.

In 2019 I came to Aswar Hotels Group. I was stunned by the local people’s communication skills and knowledge of cuisine. The developments in the food and beverage industry are amazing, I never thought that health food would lead the trends in Saudi Arabia! The young millennial population is ready to adventure with innovative food. Our Shisha outlet was always fully packed before the Covid-19 pandemic. The millennial choices of food from our menu are Quinoa Salad, Cheetos & Mac, Coriander Stay, Trio Cheese Fries and Honey Cake, Etc.”



QUINOA SALAD

**ROBERT STORDY, ASSOCIATE LECTURER IN CULINARY ARTS AT THE UNIVERSITY OF DERBY, BUXTON CAMPUS, AND FELLOW OF THE WORLD MASTER CHEFS SOCIETY,**

won three gold and two silver awards for his marmalade entries in this year’s competition. His gold winning marmalades were; Clear Seville, Seville with Grand Marnier and Seville with winter spices.

This year over 3,000 entries were received from 43 countries, including Japan, Lebanon, Canada, Brazil, Senegal and Australia.

The world’s premiere preserving awards were founded in 2005 by Jane Hasell-McCosh with the initial idea of preserving, growing and widening one of the most British of customs – making marmalade, but

have gone on to generate a huge following, inspiring people from all over the world to get involved. The Homemade Marmalade Awards are a competition for amateur marmalade makers which aims to find the very best homemade marmalade maker in the world, while raising money for Hospice at Home along the way!



ROBERT STORDY, FWMCS



DALEMAIN MARMALADE AWARDS



ROBERT'S WINNING MARMALADES



## MASTER CHEF STEPHEN WARREN, FWMCS IS GENERAL MANAGER OF LA ROSE NOIRE PHILIPPINES.

In 1991, Gerard Dubois opened the first La Rose Noire Patisserie in the most prestigious shopping mall on Hong Kong Island. In over two decades that one simple operation, a 30-seat restaurant and cake shop, has turned into a reputable enterprise. From an initial selection of 28 items, La Rose Noire now has

over 500 varieties in its product brochure, fulfilling the needs of all sectors in the market. Today, La Rose Noire employs 250 staff members in Hong Kong working around the clock at its original production centre in Kowloon Bay.

In 2012, Gerard and the team opened a HACCP/ISO/FSCC 22000 certified state-of-the-art factory in Clark Free Port, The Philippines. This production centre has over 2,000 staff members working in

an over 15,000 square feet area to meet the demands from over 40 countries in five continents. It has the capacity and capability to cope with the continuously expanding overseas market.

Gerard and his team opened their latest venture "Passion by Gerard Dubois" Boulangerie-Patisserie-Confiserie in Hong Kong in 2012. There are now over 10 shops in Hong Kong and Macau.



MASTER CHEF STEPHEN WARREN

## MASTER CHEF MICHELE E BROWN, MWMCS, CULINARY DEPARTMENT LEAD/CHEF INSTRUCTOR IKA CULINARY OLYMPICS 2020 - SILVER MEDAL WINNING TEAM, SAYS

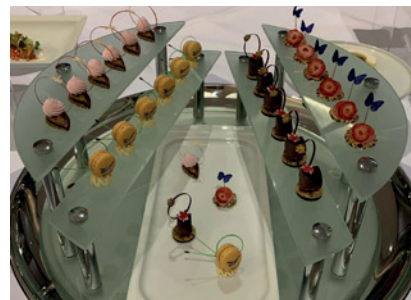
"Super excited to share! Excellent experience with Agricultural Culinary Arts Team Manitoba as TexMan! Dallas Chefs, William Brown, Silver (SMU Aramark) and Bennett Brown, Team Support (Paradiso, Stocks and Bondy) were there every step of the way!

Manitoba Team members: Coach Chef JD Braid, Manager Larry DeVries, Chefs Coleen Antonio, Chinnie Ramos, Christopher JV McClure, Clay Koll and Deniel Francisco

Many thanks to Texas Chef's Association for their support! Could not have done this without

the training from working with World Master Chefs, USA on multiple competition teams.

Also positive support from Les Dames d'Escoffier Dallas. TSTC Culinary Students, Staff and Faculty for their support and encouragement!"



ROBERT STORDY, FWMCS.



MASTER CHEF MICHELE E BROWN, MWMCS (1ST LEFT) WITH THE SILVER MEDAL WINNING TEAM

# REMEMBERING CHEF HAAS

## MASTER CHEF PATRICK MITCHELL, FWMCS, HAS PASSED ON SOME SAD NEWS -

On Sunday, 23 February, 2020 the Chef community lost one of the great ones! Over the years we have lost countless chefs, some of the elders of our trade that had given a lifetime of service and some that were much too young to go so soon. The passing of Chef Haas is different, it will be felt throughout the world. He has had a significant impact on many individuals' careers as well as on the industry worldwide. Chef Haas was the USA Vice President and founding father of the World Master Chefs Society chapter here in the USA, as well as the State President for the Texas Chefs Association from 1975 thru 1979. Chef Haas was recognized as the Chef of the Year for the State of Texas in 1974.

In 1984 Chef Haas decided there needed to be a regional team from Texas to compete in the IKA, International Culinary Olympics. He began the process of putting together a team from the Dallas area for the 1988 Olympics in Frankfurt, Germany. That team was so successful, he was asked to put together another team from all over the state of Texas for the 1992 Olympics, also in Frankfurt. Both teams brought back a multitude of medals! Unfortunately, I don't recall the medal counts, but the teams competed all 5 days, each Olympics, with 4 full categories and multiple centrepieces each day! Every entry medalled with a combination of Gold, Silver & Bronze. The sessions Chef Haas put us through ensured each team member was ready to compete and win a medal on the international stage!

In 1991, during the preparation for the '92 Olympics, Chef Haas was contacted by Chef Jean Conil and David Evans of the World Master Chefs Society in London. He was asked if he was interested in putting together an international banqueting competition between the US and the UK, they would call it "The Golden Platter Competition". Chef Haas could have easily said he had his hands full with the Olympic team, but he was never one to shy away from a challenge. He selected a separate team from the '92 Olympic team that was already working

together and began the process. He was managing two separate teams for two separate international competitions in two separate countries in the same year! One was a hot food team, cooking for 100 guests and the other was for a cold food (static display) competition. Can you imagine the organisation that requires? The banqueting competition was held in London in March of 1992 and the Olympics was in Frankfurt in October, 1992. Chef Haas' USA team won that inaugural competition in London and then had the success of the Olympics later that year!

Chef Haas set the stage at that point for many more Golden Platter competitions to come. He hosted two here in the US as it grew from two countries to five. We travelled to Canada, France, Ireland, Sweden and the UK, with multiple trips to most of those countries over the years. The competitions ended in the late 90's but the USA Chapter that Chef Haas started has remained active to this day and competes or does cultural exchange events around the world in over a dozen countries thus far.

Chef Haas was a force to be reckoned with in his early years



**CHEF KARL HAAS, CEC, AAC, FWMCS**

**27 SEPTEMBER, 1929 - 23 FEBRUARY, 2020**

as he ran the kitchens of some of the most iconic hotels and clubs. He knew quality and expected the highest standards from his team and was able to get those results through firm yet supportive encouragement.

I never knew Chef Haas in those days but when I met him in 1984, I could tell immediately the influence he had in the chef community. Chef Haas had transitioned out of kitchens and into a sales capacity with Swiss Chalet. He would periodically stop by my kitchen for a visit. He would walk in the back door and say, "Let's sit down for a cup of coffee". We would visit and he would ask, "How are things are going?", "How is the family?", "Is the job going well?" Then he would ask for your help with a project, or to chair a committee or to run for an office in the Chefs' Association. When Chef Haas asked you to do something, you never said "No". No-one ever said "No", you just didn't do it! It wasn't out of fear, it was something different. I think that was the magic of Chef Haas! He knew what people were capable of better than they knew themselves. We always had that trust in him, and he always had our backs!



