

# CHOPPED



WORLD MASTER CHEFS SOCIETY  
NEWSLETTER

INSIDE THIS  
**ISSUE**

MARCH 2020

**STUDENT  
SEMINAR  
IN SLOVAKIA**

**ISRAFOOD  
EXHIBITION  
EXPO TEL AVIV**

**NEW MEMBER  
ELAINA  
KOURIE**



**LARK HILL WAS ESTABLISHED IN 1978 BY SUE AND DAVE CARPENTER HIGH ON THE ESCARPMENT ABOVE BUNGENDORE, 30KM NORTH EAST OF CANBERRA.**

Lark Hill is a cold vineyard and at 860m elevation it is one of the highest plantings in the Canberra District.

**Master Chef Daniel Hiltbrunner, MWMCS** took over the Vineyard Restaurant in June, 2019 which sits on top of the hill overlooking the vines. After many years of working for international hotel corporations as Executive Chef, this great opportunity came up for Chef Daniel to work with this well renowned winemaking family at Lark Hill Winery.

At its heart biodynamics treat a farm as a living organism - an interconnected web where crop health comes as a function of farm health, not in isolation. The first step to this is using organic farming standards to eliminate artificial, toxic inputs into the farm.

Beyond this, biodynamic farming uses a collection of natural methods to increase crop health by reestablishing and supporting positive microbiology in the soil and in the crop itself.

The same philosophy is used by Chef Daniel with his food in the restaurant. The menu changes with the



MASTER CHEF DANIEL HILTBRUNNER, MWMCS

seasons and product availability from the local market, farms in the neighbourhood and Chef Daniel's own produce.

Food scraps go into the compost for the garden and some also go to the chickens which in return produce the most wonderful eggs.

**IN THE WINERY THE ORGANIC LIMITATIONS ARE ALSO OBSERVED (WITH REGARDS TO CHEMICAL INPUTS).**

The elimination of toxic sprays from the vineyard results in healthy natural yeast ferments producing unique and diverse wines. There is a limit of 100mg/L of sulphur dioxide (preservative) under the vineyard's certification – and the

resulting wines are often lower than this level. As a result they will age predictably and safely, but may be more suitable for people with sulphur sensitivities.

In the short time D&K Kitchen at Lark Hill has been operating it has made a good name for its seasonal menu, service and, of course, the wines throughout the Canberra region and beyond.



CHEF HILTBRUNNER AT LARK HILL



CHEF HILTBRUNNER AT LARK HILL

**MASTER CHEF YONG GEUN NA, MWMCS**

a member of our Chapter in India, was invited to be a Judge at the International Gastronomy Culinary Competition held on 21 – 25 November in Antalya, Turkey.

**Master Chef Yong Geun Na** tells us that he enjoyed experiencing the Turkish culture, food and cooking. He also enjoyed meeting some fellow World Master Chefs among whom were Master Chef Erich Glavica, FWMCS and Chapter Chairman of Croatia (3rd from the right).



MASTER CHEF YONG GUEN NA, MWMCS



MEETING FELLOW WORLD MASTER CHEFS



GASTROANTALYA COMPETITION

## MASTER CHEF HARISH PATHAK, MWMCS HAS ASKED US TO SHARE HIS RESUME -

**Harish Pathak**  
World Master Chef  
Executive Chef and Culinary Professional

Harish Pathak is a dedicated, qualified and passionate executive chef with 15 years of extensive experience as a culinary professional, presently associated with the Desi Contemporary Restaurant in California (USA), as an Executive Chef, specialising in International, Continental European, Italian, Indian, Japanese and South East Asian cuisine. He is completely conversant with the modern concepts and trends of food production, quality assurance, increasing productivity, quick turnaround, food cost control and implementation of upgrading methodology. Harish's leadership style is to lead by example in observing standards, rules and regulations. He has a unique method of cooking, and is well qualified to upgrade commercial culinary operations and operate them to generate higher profits and revenue returns on investment.

Currently, he manages the complete kitchen operation, inventory,

equipment and supplies. Harish exercises efficient cost reduction and value addition strategies, ensuring adherence to pre-determined quality parameters during culinary operations. He motivates the staff and assists in customer handling and conflict resolution. He is efficient in inventory management for kitchenware and food supplies. He successfully co-ordinates with the supervisors to confirm the proper use and upkeep of kitchen equipment. He also efficiently negotiates with suppliers and vendors, ensuring adherence to quality and specifications of all raw materials and perishable products. He is very innovative and his areas of proficiency include scheduling and optimisation of dish specification, exceptional Host Food ideas, supervising Asian recipes, leading by example, creating exotic new recipes, achieving food margins, conducting food sampling, complete kitchen management and evolving special diets. Harish has superb leadership skills which he exercises by inspiring people, solving problems, engaging in skilled planning, effective people management, detailed professional training for inductees and employing active commercial judgment capabilities. He has a very positive attitude and a great passion for the culinary profession. He rigorously monitors and enforces sanitation

practices to ensure that employees follow internationally accepted standards and he determines production schedules and necessary staff requirements.

Earlier in his career Harish was associated with the Royal Caribbean Cruise Line (RCCL) in the USA, Oberoi Flight Services, Imperial Palace 5 Star Deluxe Hotel, India, P & O Cruise Line in the USA, Hotel Ramada Plaza, Palm Grove 5 Star Hotel, India, Sanuk Oriental Japanese fine dining restaurant, India and Hotel Quality Inn Parla International, India.

Harish has completed his B.Com from Mumbai University and his Diploma in Catering from the Kamat Institute of Hotel Management



MASTER CHEF HARISH PATHAK, MWMCS

## MASTER CHEF MILOS LACHKOVIC, MWMCS AND VICE PRESIDENT

conducted a seminar on behalf of the World Master Chefs Society from 27 – 28 January. The seminar was for students, future managers, pastry-cooks and cooks.

**Chef Milos** and Chef M. Repaský, a fish professional, were focused on the preparation of fish and sea animals. They stressed the importance of the use of regional resources and technological procedures.

Almost 40 students took part with very positive feedback.



SEMINAR DEMONSTRATION TABLE



MASTER CHEF MILOS LACHOVIC, MWMCS WITH STUDENTS



STUDENTS LISTENING TO THE SEMINAR



FISH AND SEAFOOD PREPARATION



**MASTER CHEF JACK HAZAN,  
FWMCS AND CHAPTER  
CHAIRMAN OF ISRAEL**

led Israel's team at Israfood  
Exhibition Expo Tel Aviv.

The championship was held for the  
46th consecutive year, as part of the  
biggest annual food exhibition in  
Israel.

The main motive - The pursuit of  
excellence. Aspiring to innovation  
and excellence in harmony with  
traditional values. The subjects for  
the competition were chosen in  
accordance:

- Traditional bread
- Health bread
- French baguette
- Brioche
- Pizza Napoletana
- Pizza Fantasia

There were 18 participants overall,  
most of whom work at various  
bakeries across Israel. All of them  
work in the baking industry, and  
some even own bakery shops.

The winner was 28 year old Omar  
Masallaha.



WINNER OMAR MASALLAHA IS PRESENTED WITH HIS TROPHY



THE PARTICIPANTS



MASTER CHEF HAZAN (2ND FROM RIGHT)

**MANY CONGRATULATIONS  
TO OUR CHAPTER  
CHAIRMAN OF SOUTH  
KOREA,**

Master Chef David Dong-Hyun Kim,  
FWMCS who has been selected as  
the Asia 2019 World Gourmet Top  
Outstanding Master Chef (South  
Korea).



COMPETITION WINNERS WITH THEIR AWARDS



MASTER CHEF DAVID DONG-HYUN KIM, FWMCS RECEIVING HIS AWARD



**MASTER CHEF PAUL HOAG, MWMCS**

recently cooked for the Nobel Dinner in Stockholm. He tells us that he is the only Canadian ever to cook for this event.

The Swedish Royal family was there, as well as 1,350 guests, 45 chefs, 135 waiters and 45 wine stewards. There were four days of preparation for the dinner, all recipes were in Swedish and all meetings were in Swedish so Chef Paul says it was not easy. The event was televised to 30 million people world-wide.

The appetiser was bleak roe on cucumber and cauliflower ring horseradish cream green oil and kohlrabi balls.

The main course was chicken and duck farce shaped like a half egg glazed, yellow beet dick with yellow beet puree with yellow beet spiral wrapped around the puree, potato punched out sous vide then torched for colour pomme puree.

The waiters served a platter Russian style on to the yellow plate.

Swedish raspberries was the theme of the dessert, including raspberry mousse, chocolate meringue, chocolate gel disk on the bottom, raspberry meringues, chocolate dirt, raspberry sorbet, raspberry jellies, fresh raspberries filled with puree of raspberries.



MASTER CHEF PAUL HOAG,  
MWMCS



THE KITCHEN TEAM



APPETISER



MAIN COURSE



PLATTER



DESSERT

**MASTER CHEF MIMMO PIPITONE, MWMCS SENT US THIS PHOTOGRAPH.**

He has been a World Master Chef for one year and is currently working in the UK although he is originally from Italy.



MASTER CHEF MIMMO PIPITONE, MWMCS

# NEW MEMBERS

## MASTER CHEF BHAVI KHANAL, MWMCS, NEPAL

Is currently Executive Chef at Seaside Finolhu Island Luxury Resort, Maldives. He tells us he is –

“A passionate lover of food, officially a Chef! I began my formal journey from the Culinary College of North Orissa University, India. Upon completion of a Bachelor's Degree from the College, I began to work in the kitchen departments of hotels and resorts. As time moved on I started to fall in love with the art of making food. I wanted to learn more and know more. I thought of continuing my formal culinary study, however, I wanted to keep sharpening my skills. It was tough to work and study together, but I managed it. In fact, I enjoyed it. In two years I completed an MBA Degree in Hotel Management & Leadership Management. I do believe in hard work and dedication and I know that it should be mixed with the spices of our passion. Sometimes I think that I am not only the chef who finely cooks the food, sometimes I feel that I am the delicious food on the plate! That is probably why I love what I am now doing. However, this journey of mine is yet to go further, I am ready to move on and accept the challenge. People say cooking is

a tiring job but I know that once in love, nobody gets tired of loving. It's all about how we view our job. I do often tell my friends that I don't work in the kitchen, I date in the kitchen. I have dated my passion in many memorable kitchens, the Shangri-La, Jumeirah, Ritz Carlton, Kempinski, ONYX by Amari Hotel, Baros Luxury Resort Maldives and currently in Seaside Finolhu Luxury Resort Maldives. I have 15 years' experience in this industry, including 3 years' apprenticeship. While you date your passion, you should know the art too. I please my passion with the art of different cuisines. I have good experience in international cuisines like Italian, Mexican, and Asian Cuisine from various luxury hotels and resorts. I do love the 'live cooking' too. Making your guests smile with the fresh aromas, it really gives you satisfaction and makes you feel proud of what you are doing. I have taken part in different live cooking competitions as well, Horeca Culinary, Hotel Asia Maldives and Emirates Culinary Salon, achieving Gold, Silver and Best Hygiene awards.

### 'ENJOY YOURSELF WHILE DOING YOUR BODY GOOD'

this is our culinary philosophy. If you want to be a chef, forget your fear of failure because you will fail time and

again. Failing is just an experience like a burned dish. Nobody gives up cooking if the dish is burned. We cook again, so we rise again. What we eat contributes to our health. We use the herbs and extra-fresh vegetables grown in our vegetable garden, as well as the best products from our partners and local producers, subtly combining their respect for fresh organic produce with creative recipes. We create a cuisine that is authentic, delicious and light, based on our earth's treasures.”



MASTER CHEF BHAVI KHANAL, MWMCS

## RAME AL JBRIL, MWMCS, UAE

Executive Chef, Al Khaja Holding Company.



MASTER CHEF RAME AL JABRIL, MWMCS

## ELAINA KOURIE, CCC, MWMCS, CANADA

Owner/Director of Liaison College of Culinary Arts, Kitchener Campus, Canada.

“I am committed to improving the culinary industry by providing higher education opportunities and exceptional professional training focused on employable skills that prepare the students under my tutelage for the demands of the workforce. I pledge to impart uncompromising dedication, knowledge, skills and techniques in a dynamic and practical learning environment built on the expectations of the industry. My goal is to continue to learn and grow my skills and techniques so that I may continue to instruct at the highest academic and practical levels, thus preparing my students for the industry on both the regional and global scales.”



MASTER CHEF ELAINA KOURIE, CCC, MWMCS

## TARIQUE AZIZ, MWMCS, MALDIVES

Executive Chef, Noku Maldives Resort, is our 21st member in India.

## MIROSLAV NINOV, MWMCS, BULGARIA

Executive Chef.





## NO LONGER MEMBERS

### **AUSTRALIA**

Nigel Engel

### **ISRAEL**

Gabriel Pinhasov

### **ROMANIA**

Florin Popa

### **FINLAND**

Vusal Mirzayev

### **JORDAN**

Mohammad Al Sayyad

### **SAUDI ARABIA**

Mohamed Zahed Alate

### **INDIA**

Dev S Kasalkar

### **POLAND**

Tomasz Smoczyk

### **SLOVENIA**

Vlado Novoselec