

NOVEMBER 2019

CHOPPED

WORLD MASTER CHEFS SOCIETY
NEWSLETTER

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Issue



USA WMCS
AMBASSADOR
PATRICK
MITCHELL



DELICIOUS
UZBEKISTAN
CULINARY
CHALLENGE



NEW MEMBER
MOHAMED
TOLBA
ABDELHAY

News from United States

**We are delighted to
announce our new Ambassador for the
USA –**



Master Chef Patrick Mitchell CEC, AAC, FWMCS

Chef Patrick is Executive Chef/Culinary Advisor for Ben E. Keith Foods based in Fort Worth, Texas. He is a graduate of the Culinary Institute of America and has more than 43 years' experience in the industry. Prior to joining Ben E. Keith, Patrick spent 23 years with the Marriott, two years with Four Seasons Hotels and four years at the Royal Orleans Hotel in New Orleans. Patrick also spent one year putting together the Food & Beverage team and opening the Great Wolf Lodge Hotel in Grapevine, Texas.

To stay current, Patrick has been competing regularly for more than 40 years across the United States as well as in Canada, France, Germany, Great Britain, Ireland, Sweden, Thailand and Kuala Lumpur. He has done cultural exchange dinners in Argentina, Budapest, Canada, Sweden and Croatia.

In 2016 Patrick won top honours and was named USA's National Chef of the Year for the American Culinary Federation.

Patrick has achieved the level of Certified Culinary Judge through the

American Culinary Federation and was the WMCS - USA judge for the 1995, '96 & '97 International Golden Platter mystery basket competitions. Patrick competed as a team member on six Golden Platter Competition teams. Patrick has won Gold, Silver and Bronze Medals in the Culinary Olympics in Germany and the World Cup in Luxemburg, along with 22 ACF medals and awards, including four Golds. He has won three Silver medals at Hotelympia in London, 2002, '04 & '06 in the Team Hot Food competition. In September, 2007 his team won first place overall, representing the USA, at the "International Food and Hospitality Show" in Bangkok, Thailand. He is a three-time winner of the WMCS International Tallow sculpting competition in 1994, '95 & '96.

Patrick was awarded the American Culinary Federation's "Chef Professionalism Award" for the Central Region in 2004 and was inducted into the American Academy of Chefs in 2005. Patrick had served from 1996 through 2008 on the Board for the Epicurean World Master Chefs Society - USA Chapter and for over 20 years as a member of the State Board of the Texas Chefs Association.

As the USA Ambassador, Chef Patrick says:

"I would like to see more members from across the country be involved in the Society. We have an enthusiastic Chapter based here in Texas but there are many more members across the United States that could be involved. I am active in the American Culinary Federation and currently serve on the Board for the American Academy of Chefs. Both groups have WMCS members woven throughout. In the role of Ambassador, I feel these are great opportunities to connect with the national membership and bring the group together.

I was inducted into the World

Master Chefs Society in London at the Tower Thistle Hotel during the first Golden Platter Competition in March of 1992. I have remained active throughout the years and have been proud to serve on the local board for 12 of those years. For the last 11 years I have acted as the liaison between the local Chapter and the Head Office in London by contributing to the newsletter and organising inductions for new members. Some of the most enjoyable moments come from being a part of these induction ceremonies. I remember how special that moment was for me, to be recognised by your peers and invited into such a great Society.

We need to look for the next generation of inductees that will grow our society and strengthen it through qualified candidates.

Thank you for the opportunity to serve."

Patrick Mitchell
CEC, AAC, FWMCS

News from Canada

Congratulations to

Master Chef Paul Hoag, MWMCS

(Executive Chef at McMaster University in Ontario) who tells us:

"I have won a North American Competition: the company sponsoring the competition was Spiceology in the USA. They offered seven spices:

**Urfa Biber Chili
Sea Salt
Vadouvan Curry spice
Lavender
Szechuan peppercorns
Maltodextrin
Combination of all six**



I won the competition with Vadouvan Curry spice. I won 3100.00 CDN in spices and a lithium cordless hand blender. Above is a photo of the plate."

Master Chef Paul Hoag has also just

informed us that he has been invited to cook for the Nobel Peace Prize event in Stockholm, Sweden. It is held on 10 December at Stockholm's City Hall. 1,350 guests will attend, along with the Swedish Royal family. He says:

"This is the most prestigious award in the world, it is an honour to go and cook for this event!"

We are looking forward to hearing all about it!

Master Chef Lito

Barrion, MWMCS originally from the Philippines and currently working at the Holiday Inn Polo Park, Winnipeg, sent us some photographs of his plates of food on "Another beautiful Monday here in Canada" –



News from India

Master Chef Tushar Malkani,

MWMCS was presented with his Vice President certificate by Chapter Chairman Sylvester Rozario, FWMCS. Chef Tushar Malkani says:

"Thank you so much for all the trust and support that the Society has put in me as Vice President of the India chapter. I will fulfil all my duties and responsibilities with dedication. It is an honour for me to help the Society grow in India."



News from Australia

The Department of Education, Victoria, in conjunction with the International Specialised Skills Institute (ISS Institute), offers Australians the chance to travel overseas and undertake applied international research into a topic or issue they are passionate about and enhance their skills.

Master Chef Daman Shrivastav, MWMCS has recently been awarded the 2019 Higher Education & Skills Group Fellowship.

Chef Daman says:

"I am so excited and grateful to be a Higher Education and Skills Group Fellowship recipient. I accept this Fellowship with extreme honour. I also acknowledge Box Hill Institute for providing me all the support in conducting this research. This Fellowship will provide me an improved understanding of the capabilities of the hospitality students in the Victorian TAFE system and

the competencies and capabilities that the industry currently needs. Most of all, it will give me an opportunity to travel, research and compare with the best vocational colleges in Europe which will enable me to share my findings with the education sector and hospitality industry."

Chef Daman's Fellowship will investigate the gap between the expectations of industry professionals and the perceptions of TAFE educators regarding the competencies and graduate capabilities required. This proposed field of research is highly relevant to the challenges of both teaching and employment in the TAFE sector. It will provide outcomes for trainers, future students, and employers.

Master Chef Daman will be in the UK and Cardiff from 12 to 18 January, 2020. He would be very interested in meeting with any World Master Chefs who could be available during that time. Please email Kim at Head Office if you have some time to share your thoughts and meet with Daman.



Daman Shrivastav
Lecturer
Box Hill Institute

A 33 years of journey in Hospitality from apprentice to journeyman to master, which started from the kitchen of Imperial Hotel, New Delhi, a three years apprenticeship followed by another three years instance full time city and guild Diploma of Professional Cookery from Westminster College, London which taught Daman the basic skills and instilled him with hard working ethic of all hospitality professionals. Since then Daman never stopped learning tricks of the trade neither has he ever stopped passing his knowledge to those who worked or studied with or under him. The kitchens of Dorchester London, Gavaroché, Langham's Brasserie, Menage A Trois, Sheraton,

News from Egypt

Master Chef Ali Gokcen

MWMCS was invited to join the Jury for the Delicious Uzbekistan Culinary Challenge on 6 - 8 November which was held in Tashkent. All the members of the Jury came from around the world. 21 different countries and 380 competitors take part in the contest. Chef Ali Gokcen said it was a great pleasure being part of the jury in this culinary challenge.



From left to right – Chefs Dmitry Kulikov, Amjad Zaben, Moustakas Stavros, Prof. Dr. Tahir Amirasanov, Thomas A. Gugler, Ali Gokcen, Shahid Mehmood Mian.

Chef Ali also shared the below with us -



Above:
Unordinary Pho Bowl Soup

Right:
Weekend Vibes Open Faced Sandwich



News from Ecuador

Master Chef Javier Males, MWMCS was recently asked to define the current Ecuadorian haute cuisine. He said -

"We have always had good cooking but we have not been able to possess it because of the elite monopolies that exist that have stalled the gastronomy of our country, but we do have

great dishes that can be served in any restaurant, 5 star hotels and on cruise ships. Associations must fulfil their function supporting, rescuing and spreading the gastronomy of every country without monopolies and helping the young as we have been developing it in our Congreso y Feria Gastronómica nuestra PACHA MAMA, next to the Cofradía de



Master Chef del Ecuador, held in the month of March each year, with the project of Laboratorio Gastronómico TULLPAWASY as social and community support.”

Chef Javier says:

“I studied Hotel and Tourism Education in Unidad Educativa 31 de Octubre and Le Cordon Blue, there were gastronomic themes in the curriculum. I did pre professional practice in the Hosteria Chorlavi in 1998. I started very young in this profession as dishwasher, waiter and kitchen helper. Through the years I met some great cruise chefs and that was what helped me in my profession, the best school is the cruise ships.”



News from Bosnia & Herzegovina

In March and April

Master Chef Damir Sertic, MWMCS worked on the project of preparation and introduction of Restaurant “Riva” in Makarska, Croatia for the upcoming tourist season. He created a menu, trained people and set the work concept.

Chef Damir took over the kitchen of Restaurant Kadena in Split, Croatia in May where he is in charge of the entire kitchen concept. With a personalised approach to fine dining he says you can experience unforgettable flavours created as a modern blend of traditional Mediterranean cuisine and molecular gastronomy. The restaurant has been added to the 2019 Michelin Guide for Croatia. The restaurant is often visited by Croatian and foreign government officials, as well as Croatian and foreign

celebrities. From 7 - 8 September the “3rd Vojvodina Culinary Cup” was held in the Liman Park in Novi Sad, Serbia, as part of the Gastronomy Festival “Tastes of Vojvodina”. Chef Damir attended the competition as President of the Jury. He brought his apprentice, Antonio Banovac, to the competition who won the gold medal in the category “Traditional Dish in the Modern Way”.

For his accomplishments and contributions in the Horeca sector and for his culinary professionalism, Master Chef Damir Sertic, MWMCS, has been named Honorary Ambassador of the HoReCa Association Kragujevac Serbia, by the President of the Association, Mr. Vujadin Vujadinovic.



News from Master Chef Eslam Ahmed

MWMCS and Ambassador

Chef Eslam was at Ecole Supérieure d'Hôtellerie et de Restauration d'Alger – ESHRA. He said he was honoured to be present at this event which took place in the largest tourism and hospitality academy in Africa, accredited by the Lausanne Hotel School in Suiswa Ecole hôtelière de Lausanne. The seminar was for the students of the Academy to motivate them for their future careers.



New Members

Mohamed Tolba Abdelhay
Executive Sous Chef.
Royal M Hotel, Fujairah, UAE



Faisal Al Deleigan
Started his career life as a banker. However, he could find no passion for it so he decided to leave the corporate world and explore his passion for food. He developed himself by taking many courses in cooking from the best schools in England and Italy. His obsession for

food, together with much experience gained in restaurants, helped him to provide more than 100 consultancies for multiple establishments in Saudi Arabia and Bahrain with regard to menu engineering and training chefs.

Chief Faisal wishes to share his culinary passion by guiding and counselling food enthusiasts throughout their journey of owning, establishing and operating successful restaurants.



Faisal Al Deleigan, Managing Director of Bun Bun Bistro, Bahrain

Zaid Ibrahim, AWMCS, Senior Chef de Partie, Intercontinental Hotel, Jordan.

Ziad Sbitan, Beit Sheimesh Events Hall, Israel.

Dany Nakhle, Executive Chef,
Intercontinental Aqaba Resort, Jordan.

Geoffrey Scott Blanchette, Executive Chef/Owner, RBI Steak House/ Blanchette's Deli and Bakery/Chefs' Table, Philippines.

Carmelo Vadacchino, Corporate Chef/ Brand Ambassador, Ontario, Canada.

Bhavi Khanal, Executive Sous Chef,
Maldives Resort, our first member from Nepal.

Sheik Abdullah
Executive Chef and Food & Beverage Manager.
Aswar Boutique Hotel, Saudi Arabia



No Longer **Members**

GREECE
CHRISTOS ZERVAS

ROMANIA
CATALIN CRETEANU

USA
MICHELE BROWN
MARGARET GALVIN
SEAN ZUGSMITH

JAPAN
CHEF ELMASRY

SOUTH KOREA
YOO MYEONG

