

A hand is shown sifting a cloud of white flour over a large, textured ball of dough. The background is dark, making the white flour and dough stand out. The title 'CHIPPED' is written in large, white, sans-serif capital letters, with the 'P' partially obscured by the falling flour.

# CHIPPED

**WORLD MASTER CHEFS SOCIETY  
NEWSLETTER**

## **INSIDE THIS ISSUE**

**SEPTEMBER 2020**

**REMEMBERING  
CHEF DAVID  
REARDON**

**2020 TEXAS  
STATE CHEF  
OF THE YEAR**

**SLOVAK CHEFS  
WITHOUT  
BORDERS**



## ISRAEL

### MASTER CHEF SAMER GHATET, MWMCS

sent us some photographs from a competition held last year, The Flavour of Galilee. Master Chef Sylvester Rozario, FWMCS and Chapter Chairman of India, tells us that he was a member of the international judging team and gained lots of experience from other culinary experts from all around the world.



MASTER CHEF SAMER GHATET



## POLAND

### MASTER CHEF KRZYSZTOF GAWLIK, MWMCS AND VICE PRESIDENT

tells us that a nationwide culinary competition "Archimagirus" was held 3 – 4 September in Poland. It was held for the second time in the medieval castle of Teutonic Order situated on a hill above the Vistula River in Gniez. Top Chefs from the great Polish restaurants fought for the title of "Best Team", preparing traditional dishes from processing to service for the Jury and invited guests.

Three World Master Chefs were involved in setting up the competition and in the judging, Master Chef Daniel Ayton, FWMCS and Senior Vice President, Master Chef Tomas Smoczyk, MWMCS and Master Chef Krzysztof Gawlik, MWMCS and Vice President.



MASTER CHEF AND VICE PRESIDENT KRZYSZTOF GAWLIK (LEFT)



MASTER CHEF DANIEL AYTON, MASTER CHEF TOMAS SMOCZYK, AND MASTER CHEF KRZYSZTOF GAWLIK JUDGING THE COMPETITION



## SLOVAKIA

**MASTER CHEF MILOS LACHKOVIC, MWMCS AND VICE PRESIDENT**

tells us “Slovak Chefs without Borders help physically handicapped children. On 29 July “Camp Osbrlie” was held in Slovakia for children and young people with disabilities (120 participants).

Twelve Slovak Chefs without Borders prepared a three course

menu for the children: meat salad, brass meat with vegetable couscous and mushroom sauce. The dessert was ice cream with hot fruit and fruit burger. We cooked the food jointly with the children. We put our trust in them. They perceive food very sensitively and our presence and help in preparing the food moves them forward in life in independence and self-confidence. All twelve chefs handed over a piece of themselves!”



SLOVAK CHEFS WITHOUT BORDERS



MASTER CHEF MILOS LACHKOVIC WITH ONE OF THE PARTICIPANTS

## SOUTH AFRICA

**MASTER CHEF MANFRED MUELLER, FWMCS**

## CREATING A CULTURE OF MOTIVATION

Manfred Muellers, celebrated chef and educator in the culinary industry, explores the importance of motivation culture.

Why is motivation such a widely discussed topic, and why are business and human resource leaders so interested in solving the motivation puzzle? You can find a million (probably) books to read on the topic motivation, and a million more TEDtalks, I'm not going to summarise those for you here, you can delve into the depths of cyberspace at your leisure.

To be frank, if it is obvious that you are trying to motivate people, then you are not very good at it. Business leaders view the ability to motivate staff as the key to getting employees to do what is needed without constant oversight. And, we imagine that if we can find a motivation template, an algorithm, an app that can be set and forgotten, we'll have found the goose that laid the golden egg of human resources.

While fads, pop-science, and the in-vogue may work in some circumstances, I can tell you, based on 40 years of working in environments that require high levels of personal motivation, these are not long-term sustainable approaches. In fact, trends in management should be seen as layers of strategy to be overlaid on a basic, fundamental base of common human sense. These common human sense behaviours and attitudes are those that natural leaders engage in ... naturally.

Natural leaders know the secret.



MANFRED MUELLERS

The secret sounds surprisingly easy – it's putting people first. It's as simple as knowing names, giving your time, being generous with your knowledge and offering genuine compliments and assistance.

Don't confuse manipulation with motivation. Manipulation leads to toxic corporate culture, which is unsustainable. If you start with the premise that staff are aware of, and committed to a sensible company code of conduct, and have a leadership committed to transparency and empowerment, motivational culture can flourish.

Successfully businesses of the future are those that invest in their people, and put people first. This sounds obvious and it sounds easy, but – “Whatever is good to know is difficult to learn.”

Keep Learning (and teaching).

**TEN STEPS TO MOTIVATIONAL CULTURE**

1. Have conversations, and get to know people.
2. Listen to people's ideas and give regular feedback.
3. Ask questions, and stay to hear the answers.
4. Build trust.
5. Show appreciation – which includes fair pay.
6. Create opportunities, for individuals and groups.
7. Including people in the decision making.
8. Empower people with autonomy in areas of skill, and scaffold in areas that need growth.
9. Facilitate mastery – encourage knowledge exchange and facilitate access to training.
10. Nurture individuals.



**SAUDI ARABIA**  
**MASTER CHEF SHEIK**  
**ABDULLAH, MWMCS**

tells us -  
 "Chefs Role after Covid 19 – The New "Normal"

Chefs' responsibilities have now increased, it is not only cooking, controlling food costs, managing people, following HACCP procedures and vendor meetings, it is necessary to keep everyone safe!

Due to globalisation, people are travelling more frequently around the world than ever and their food knowledge is becoming wider. They are so much more sophisticated in their attitudes to authentic foods and their history. There was a time when people just added extra spices to make Indian or Mexican food. Long ago, Madras chicken curry in the western world was just made with Béchamel sauce, curry powder and curry leaves. Chefs must continually update their culinary knowledge to keep up with the trends.

Chefs also have to be knowledgeable in healthy trends. Customers are frequently asking for suggestions on diet programmes, Paleo or Intermittent, Keto or Vegan, and more often now they are asking the nutritional value and calorie count of foods. Chefs must be prepared to answer all these questions.

Hygiene is part of our routine in kitchen culture. However, after



MASTER CHEF SHEIK ABDULLAH, MWMCS.

the Covid 19 pandemic, customers want to know all about our hygiene standards and how we monitor the process.

Taste alone is no longer enough to attract and maintain customers, Chefs should be masters in colour combination, photogenic imagination, and understand digital

looks for plating. Chefs also need to think about customers' food habits and psychology as well.

Chefs' societies have lot of responsibility to help guide Chefs on what is now the new "normal" Chef's life!

Happy Cooking!"

**SAUDI ARABIA**  
**MASTER CHEF KAMAL**  
**ALKHATIB, MWMCS AND**  
**VICE PRESIDENT OF OUR**  
**CHAPTER IN JORDAN**

tells us -  
 "I would like to share a brief during these hard times on my restaurants in the KSA.

I have opened two restaurants so far under the brand name of "Off White", four restaurants under the brand name of "Armin", two restaurants under the brand name of "Lavash", one branch of Terrace N.9 restaurant, and a huge central kitchen serving nine restaurants, all equipped by Rational, Seveba Dahlen, robot coupe and some other high end equipment manufacturers. I am moving on to another new career chapter with the name of our respected society to open two new concepts, also in Riyadh. Basically

the concept is a "hands free process" from ordering goods up to the final product being put on the guests' table. The food is inspired from the cloudy mountains of Peru, going across the globe to Japan and India, it is a combination of Peruvian,

Indian and Japanese food. The two new concepts are for Sheikh Tariq Al Mane'a who has a high profile in the fitness business and is now going into the food and beverage business too."



DISHES FROM MASTER CHEF KAMAL ALKHATIB'S RESTAURANTS IN SAUDI ARABIA

## USA

### MASTER CHEF MORRIS SALERNO, FWMCS

of Highland Village, Texas was named the 2020 Texas State Chef of the Year at their State Convention on August 8th, 2020. Chef Salerno has been a member of the Dallas Chapter of the Texas Chefs Association (TCA), for more than 30 years. The Dallas Chapter is one of 14 chapters of the TCA across the State. The chapters come together for their annual convention to conduct association business and award the annual awards. Each chapter recognizes the best of their chapter for these awards and then the chapter winners become the nominees for the state awards. Chef Salerno is a past president of the USA Chapter of the World Master Chefs Society (2001 thru 2008) and has been a Fellow Member of the Society since 1992. He has been recognized as the Dallas Chapter Chef of the Year two other times (1989 & 1991).

Chef Salerno was also sworn in as an Honorary Fellow of the American Academy of Chefs in July. The AAC is the Honor Society of the

American Culinary Federation and is an honour bestowed on chefs who have dedicated their career to the promotion of the industry.

His induction dinner will be held in Nashville, TN on October 28, 2020.

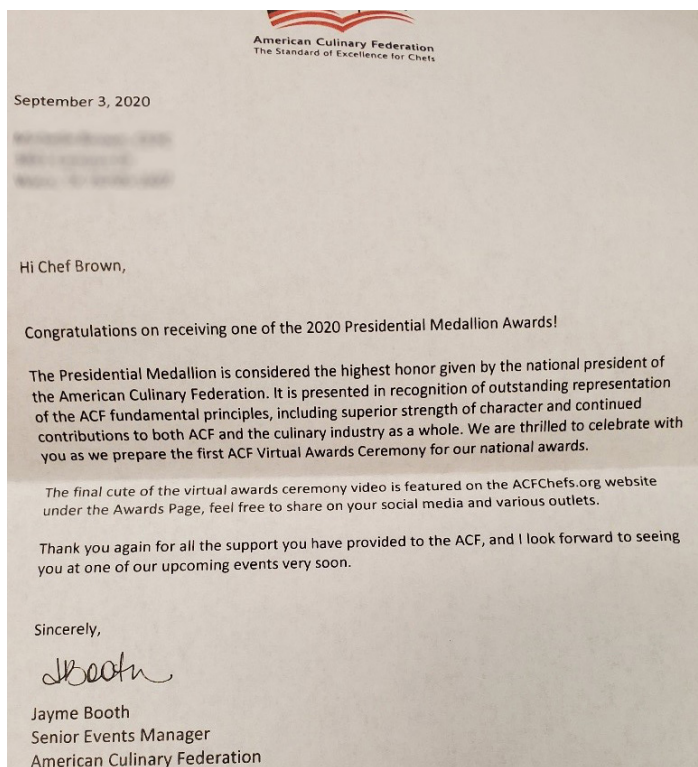


CHEF MORRIS SALERNO HAAC, FWMCS, 2020 TEXAS STATE CHEF OF THE YEAR

## USA

### MASTER CHEF MICHELE BROWN, MWMCS

has just received the below –



CHEF MICHELE BROWN'S 2020 PRESIDENTIAL MEDALLIONS

Many congratulations Chef Michele!



# REMEMBERING CHEF REARDON

**USA**

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

"The Culinary community and the World Master Chefs Society lost another great chef on March 23, 2020. Chef David Reardon was Executive Chef at one of the premier Sheraton hotels in Dallas, TX back in the late 80's and early 90's. He was active in the culinary community and a member of the Texas Chefs Association. He won many Olympic medals as he competed on the Texas Regional Culinary Olympic Team in Frankfurt, Germany in both the '88 & '92 Olympics. In 1991, as we were preparing for the '92 Olympics, he was recruited (along with most of the team) by Chef Karl Haas to join the first ever International Banqueting Competition (The Golden Platter Competition) hosted by the World Master Chefs Society (at the time it was known as the Epicurean World Master Chefs Society) at the Tower Thistle Hotel in London. We arrived in London in March of 1992 for the competition and spent two days in the kitchen cooking under the watchful eye of a panel of international judges. On the second day we served our dinner and then were inducted into the Society as Fellows by Chef Jean Conill!

Chef David continued to compete with us for the next five years as that competition grew and evolved. It travelled to Limoges, France, Limerick, Ireland (twice) and we hosted it in Dallas. Chef David was always a bundle of energy and the "live wire" on the team. He was extremely talented and had an

infectious laugh. He brought talent, fellowship and leadership to every team he was on. He also had a great love of family and when we went to Ireland for the first time he brought his wife, his mother and his brother, who came down from Boston to travel with us. I can still hear him telling us "Hey, I ain't gonna miss a chance to take my Irish mother to Ireland". It was a great trip, we won!

I unfortunately lost contact with Chef David when he moved to Hawaii, but had kept up with his career through friends. There are too many great

memories to ever forget the times we shared travelling the world and competing side by side. David was the kind of guy who leaves you with a thousand stories!

The picture at the top is a recent picture I found of Chef David and the ones below are from the 1994 International Golden Platter Banqueting Competition in Limoges, France. That was a fantastic trip, full of side competitions, tours and great fellowship!"



**CHEF DAVID REARDON FWMCS**

**SEPTEMBER 26, 1958 - MARCH 23, 2020**



TEAM MEMBERS GOING TO BRING IN THE "MYSTERY BASKET" INGREDIENTS ON USA COMPETITION DAY. L TO R: DAVID REARDON & PATRICK MITCHELL GETTING INGREDIENTS



CHEF DAVID IN THE KITCHEN.

# NEW MEMBERS

## MASTER CHEF NARAYAN THAPALIYA, MWMCS, NEPAL



MASTER CHEF NARAYAN THAPALIYA

## MASTER CHEF KHIM BAHADUR BARAL, MWMCS, NEPAL

Khim Bahadur is the Executive Chef of Hotel Shambala; he has worked as a chef for nearly 17 years. Due to his work experience in different parts of the world, Khim has rich skills in cooking various types of cuisines, including Nepali, Indian, Thai, Chinese, Middle East, and occidental. Maybe, because coming back to the motherland and devoting themselves to their own country after studying and gaining knowledge is rooted in every Nepali's mind, Khim decided to come back to Nepal and started working in Hotel Shambala two months ago.



MASTER CHEF KHIM BAHADUR BARAL

## MASTER CHEF ASHRAF R M FATHI, MWMCS, EGYPT



MASTER CHEF ASHRAF R M FATHI

## MASTER CHEF KALIMULLIN I FARITOVICH, MWMCS, UZBEKISTAN



MASTER CHEF KALIMULLIN I FARITOVICH



# NEW MEMBERS

## **MASTER CHEF GARETH WILLIAMS, MWMCS, UK**

Chef Gareth is currently working in contract catering as Corporate Executive Chef with Accuro Dubai. This follows on from a unique mix of experience on an international stage, including Michelin Star and AA Rosette restaurants. His career has spanned over 20 years and has seen him work in the UK, France, Channel Islands and the Middle East. Gareth has been working in the Middle East for the last six years and has recently moved from a Sector Executive Chef Role to Corporate Executive Chef, Middle East.



MASTER CHEF GARETH WILLIAMS

**MASTER CHEF PETER MENDIS, MWMCS, AUSTRALIA**

**MASTER CHEF LIAM MCKENNA, MWMCS, UK**

**MASTER CHEF JONATHAN SPITERI, MWMCS, MALTA**

**MASTER CHEF RAKAN ALORAIFI, MWMCS, SAUDI ARABIA**

**MASTER CHEF SAGAR SATAM, MWMCS, SWITZERLAND**

# CHAPTER ACTIVITIES

## **CALLING ALL CHAPTER CHAIRMEN!**

We want to add a feature to our newsletters on what our Chapters are doing. Please send in all your news for our next edition!



