

THE WORLD MASTER CHEFS SOCIETY OFFICIAL MAGAZINE

# CHOPPED

SUMMER 2022



Gordon Ramsay requires talented, dynamic chefs for a  
new competition  
Please see inside for details







**Welcome to CHOPPED, our Society magazine.**

The warmer months are now fully underway and as such, I can imagine lots of new seasonal menus created by our talented World Master Chefs are being enjoyed across the world.

As always, we are here to help whenever possible and carry our profession forward as the true culinary art. Please feel free to pass the word onto your colleagues and encourage them, where possible, to become members.

**I hope you enjoy the Summer 2022 edition of CHOPPED.**

Speak to you soon,

A handwritten signature in black ink, reading 'Russell Morgan'.

**Russell Morgan**

The World President

# Competition

STUDIO  
RAMSAY  
GLOBAL  

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A FOX ENTERTAINMENT COMPANY



## TALENTED AND DYNAMIC CHEFS & HOME COOKS WANTED FOR A BRAND-NEW COMPETITION SERIES WITH GORDON RAMSAY

Studio Ramsay Global are hosting a new UK primetime cooking competition series, fronted by Gordon Ramsay.

It is an exciting new format with a cash prize plus mentorship on offer. Filming will take place in October 2022.

For further information on applying please click

Apply today!

# HQ news.



## No Registration Fees in July

**Until the end of July, enjoy only paying our annual membership fee when signing up to become a World Master Chefs Society Member.**

**No registrations fees are needed - that's a saving of up to £280!**

**This is our lowest membership offer to date. It has never been easier to become a member of the World Master Chefs Society.**

### WMCS Membership

By becoming a member, you'll receive:

- An exclusive membership of a worldwide organisation, a very highly professional and select group of chefs who have the right to use the World Master Chefs title.
- Culinary Order of Merit medal
- A framed diploma in culinary excellence
- A personalised World Master Chefs Society jacket
- The ability to use the title of MWMCS after your name

[Apply for membership and make a huge saving!](#)



# New members.

**From around the world.**



## **Michael J Smith**

**Matser Chef, USA Chapter**

**W**orld Master Chef, Michael J Smith was born and raised in Reading Pennsylvania and has been a long-time resident of Livingston NJ. He has held an extensive and distinguished career in the field of hospitality and Culinary Arts growing up in the business working in several of his father Allen's Pennsylvania based restaurants from the time he was 10 years of age.

*"My father was a restaurateur. At age 9 while home sick my mother Patricia and I would watch Graham Kerr, the Galloping Gourmet, prepare a meal. He finished the meal, sat at a side table and invited a guest from the audience to taste it with him. His food always looked decadent, and that was the defining moment of my wanting to pursue a culinary career".*

Chef Smith first recalls his desire to earn the title and certification as a Certified Master Chef when he attended an American Culinary Federation meeting at Albright College in Reading Pennsylvania with his then high school culinary instructor Chef Keith Richards at age 15.

In his formative year's Chef Smith attended Berks Vocational Technical School in Oley Pennsylvania, completed a formal apprenticeship at the Inn at Oley under Chef Jean Morris Juge'. He subsequently attended The Culinary Institute of America graduating with honours in 1983.

Chef Smith has held several chef positions throughout his career including Leading as Chef de Cuisine of the Colebrookdale Inn in Boyertown Pennsylvania, Executive Sous Chef at the Restaurant at Donecker's in Ephrata Pa., Executive Chef of the Crystal Plaza in Livingston New Jersey, Corporate Chef and Director of Food Service for Food Town Supermarkets, and Corporate Executive Chef for Unilever Best Foods Foodservice.

For the past 16 years, Chef Smith has served as Corporate Executive Chef/ Director of Culinary Services at Custom Culinary Inc. a wholly owned subsidiary of Griffith Foods out of Lombard Illinois. Custom Culinary® is the manufacturer of high-quality flavour systems, ingredients and sauces for the food service business worldwide. Chef Smith focuses much of his time working with National Account Chain's helping them develop signature menu items. Chef Smith said of his current role:

*"My approach to helping national chain restaurants have successful menu's is to give them the tools, trends and information that is relevant to their guests demographics and the current state of global food. My philosophy is that the shrinking globe and Food Network effect has forced the hand of chefs to step up to the plate and be more adventurous."*

When asked what the best career advice he had ever received was and what was next - Chef Smith said "The best advice he ever received regarding a career in food service was from his high school culinary instructor chef Keith Richards who always taught him as long as you're green you'll grow, meaning, as long as you have the desire to learn you will continue to do so.

As far as what's next, I believe I have a great responsibility to continue to give back to our industry helping young up and coming culinarians achieve their goals".

Chef Smith is actively involved in the World Association of Chefs Societies in which he recently earned his certification as a Worldchefs Certified Master Chef (W.C.M.C.)



## Alfred Sahyoun

### Executive Corporate Chef, Saudi Arabia

**W**orld Master Chef, Executive Corporate Chef and Consultant. Founder and CEO of AS Group, Saudi Arabia. Throughout his successful journey, Master Chef Alfred has gained a prestigious ranking among the global world Chefs from around the world. His passion and dedication were channelled to mastering his craft that he loves the most.

Master Chef Alfred is also well known for being a distinguished trainer in his field. He is currently an instructor and Global President for the Culinary Arts Organization. He is known for the superior quality of professional trainings and demonstrations of cookery he delivers at annual huge events like "Culinary food Festival", in addition to open training sessions attended by professionals and even home bakers.

He is a gold Medal holder as an Ambassador of Taste for the Global Gastronomy, Ambassador of the World Federation of the United Nations Friends, Ambassador of Best Gastronomie, Ambassador of Sustainable Procurement & Supply Chain (SPSC) and Ambassador of Chefs Sans Frontières. Master Chef Alfred has a number of programs and channels and has made many live appearances.

Certified from the International Hospitality Institute USA, as Certified Executive Chef.  
Certified Training Expert and Certified Hospitality Educator.  
Gulf Toques Global President.



# Mehdi Boumaza

Executive Chef, Ivory Coast

**W**orld Master Chef, Boumaza Mohamed Mehdi, Algerian-born from region of Jijel Mehdi, brings with him more than a decade of experience from all over the globe, having worked in the hotel industry in Tunisia, Thailand, Dubai, Maldives, Sri Lanka and in Ivory Coast. He has an impressive career that has seen him working in international hotel chains such as Conrad Hotels and Crowne Plaza Dubai, Mövenpick Hôte Abidjan and he has amassed culinary experience in Algerian, European, Levantine, Asian and African cuisines.



Travelling and working in different regions and countries has influenced Chef Mehdi's ability to create unique combinations of delightful cuisine. Chef Mehdi's creations are nothing less than culinary delights with a global rendition of aroma, taste, flavours and textures. He has the finesse of providing the highest quality of cuisine with speed of service.

Chef Mehdi's career in his native Algeria started as a young boy in his family's business. From his early years, he was an apprentice to his father who owned a traditional coffee factory.

His professional culinary career began in Algeria at a fine dining restaurant, which eventually led to a Tunisian beach resort in Hammamet before he started exploring abroad on his professional, culinary journey.

Of all the accolades and recognitions, Chef Mehdi's highest honour was at 'the best underwater restaurant in the world' in 2015, directing an energetic team as he was in Charge at the Ithaa Undersea Restaurant, Conrad Maldives.



# Rabeh Amer

Chef, United Arab Emirates

**W**orld Master Chef, Rabeh Amer, has worked with the Hospitality Institute which made many TV programmes and has participated in lots of competitions with Emirates Culinary Guild, where he received many gold awards. The UAE Ministry of Culture awarded him the 'golden residence' in the UAE as the first Arabic Chef Awards winning chef. He is also a certified international consultant.



# Katrina Warner

**Chef, USA Chapter**

**W**orld Master Chef Warner has been in the culinary industry for 35 years and is currently the Coordinator of the Culinary Arts program at Tarrant County College. She has been with the college for 19 years and has had a dramatic influence on the next generation of our industry.

Chef Warner is proven to be an active participating member of other fraternal organizations she joins.

She pushes herself and her team to face new challenges for personal growth and development. Chef Warner has started an annual competition for her students, to win scholarships. This not only helps them financially, but it exposes them to competition early in their career.

Chef Warner has won many accolades in her career through the College to include the Chancellors Award for Exemplary Teaching, the NISOD Award for Excellence in Teaching, the Texas Chefs Association's Dallas Chapter Educator of the Year as well as several American Culinary Federation competition medals.

She also works with and is a member of the Chaine des Rôtisseurs, the Texas Restaurant Association and has assisted our chapter of the World Master Chefs Society on numerous occasions.

# Michael S Smith

**MWMCS, CEC, CEPC, CCA, USA Chapter**

**C**hef Smith has nearly 40 years' experience in the industry and has been involved on many levels through the years. He is a member of the Texas Chefs Association and the American Culinary Federation. He currently serves as the State Certification Chair for the TCA and has been Chapter Director for his local chapter of the TCA.



He was named Texas State Chef of the Year by the TCA and will compete in the National Chef of the Year competition this summer.

Chef Smith is passionate about Certification and is one of few chefs that are certified as both an Executive Chef and a Pastry Chef. He is also certified as a Culinary Administrator through the ACF.

Chef Smith has worked with our chapter of the World Master Chefs and assisted with the induction lunch last year, by preparing the dessert, when Chef Sprague CEC, WMCS was inducted.





## Razu Gomes

### Executive Chef, Bangladesh

**W**orld Master Chef, Razu Evans Gomes, first started cooking at age of eighteen years old, then decided that “I have to become a chef.” After successfully completing courses in Food & Beverage Production (NCC) from National Hotel & Tourism Training Institute, Dhaka, Bangladesh and the Butler Program-Food & Beverage Production course from Pan Pacific Sonargaon Hotel Dhaka, Bangladesh, he has worked in the Teatro Restaurant in Towers Rotana Hotel, Dubai.

This restaurant being one of the top ten and Award winning restaurants of Dubai, U.A.E and Middle East, and Banyan Tree Hotels & Resorts. He now works for the International Culinary Institute at Dhaka, Bangladesh as an Executive Chef (Trainer) under the F&B Production Department, looking for the overall operation of the F&B Kitchen Department.

Demonstrating to maintaining the high levels of service focused and innovative professional with extensive experience in teaching and food service industry with exceptional knowledge of structure and workflow of a kitchen and food preparation coupled with a thorough knowledge of classroom management techniques.

Detail oriented and a culinary innovator with unique knowledge of creative food preparations, presentations, and service such as menu planning, recipe formatting, financial responsibility, portion and inventory controlling, food quality, leadership skilled and HACCP standards.

Demonstrating strong work ethic to achieving academy goals while displaying effective multi-tasking and time management skills. Strong interpersonal and communication skills coupled with firm behavioural management techniques, able to developing an excellent rapport with all members of the school community.

Razu Evans Gomes is a skilful Chef with more than 21 years of experience and one of the finest trainers in culinary industry, who has worked with some of the world leading hotels and restaurants as well as with finest chefs of the world.

## Noor Jalboush

### Executive Chef, Saudi Arabia

**W**orld Master Chef, Nour Jalboush, works in a multi-unit restaurant in Saudi Arabia. He has over 15 year's experience, with a passion for cooking and culinary arts. He also works as a Consultant Chef.



## Other New Members

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**Mathias Rozario**

MWMCS, Bangladesh

**Jesus Ordonez**

MWMCS, Mexico

**Richard Nurse**

MWMCS, Canada

**Maha Naseer**

MWMCS, Maldives

**Simon Gomes**

MWMCS, Bangladesh

**Dan Page**

MWMCS, UK Chapter

**Robert Hall**

MWMCS, USA Chapter

**Ting Kiong Dong**

MWMCS, Malaysia

**Sami Haymour**

MWMCS, Kuwait

Put forward those who you believe can qualify for

### Student membership.

We want to help the next generation as much as possible. For decades, we've helped mentor and raise student chefs to become the chef they've always dreamt of being.

Student membership will only be granted to those whom you recommend. Our fee is £70 per member.

By becoming a student member you will receive an official World Master Chefs membership certificate, pin badge, apron and recommendations for placements when they qualify.

Have a student that you want to put forward?  
Speak to us today.

[Enquire about student membership](#)





# Receive a free WMCS apron

When you refer a new member to join The World Master Chefs Society

Refer a friend or colleague to become a member and receive a free WMCS apron as a thank you from us. To qualify, please ensure they give your details on the application form.

[Click here for the official form](#)



The World Master Chefs  
**SOCIETY**

Apron will be sent to the referee once full payment has been made by the referral.



# News from around the world.



Congratulations to Ambassador Master Chef Luca Massimiliano Radice, Maldives, who has recently received World Association of Chefs' Societies Global Hospitality Certification Master Chef Level.



## Manfred Mullers

**MWMCS, South Africa**

**Chefs Culinary Arts**

World Master Chefs would like to announce that Manfred Muellers was selected to be an official WMCS Ambassador in February 2022.

He is currently a consultant to the School of Culinary Art (HTA) and the hospitality industry in South Africa. Prior to this, Manfred was involved in education and training development for over four decades as the Senior Lecturer at the School of Tourism and Hospitality at the University of Johannesburg.

Manfred's list of accolades is as long as his prestigious career, including being inducted into the South African Academy of Chefs, the honorary President of the South African Chef Association and was the Chairman of the Academy of Chefs. He has also contributed to leading trade magazines and publications in South Africa and Germany since 1977.

Well done, chef. What an incredible achievement for an incredible career.

## FWMCS Patrick Mitchell

**CEC, AAC, USA Chapter**

**USA Chapter Inductions**

On 19 April 2022 the USA Chapter of the World Master Chef Society held their annual Induction Ceremony & Lunch, where we inducted two new members Katrina Warner and Michael Smith. The lunch was hosted by Chef Jesus Olivares, WMCS at his restaurant, Via Real. Chef Jesus and his wife Bridgett, who manages the dining room, and partner Fran Mathers have hosted this lunch for the last five years. They are gracious hosts and welcome the new inductees into their kitchen to cook.

We started a tradition several years back where the new members who are being inducted, write the menu, and prepare the lunch for the invited guests. Other chapter members step in as extra hands to help in the kitchen. This year we brought in culinary students from some of the local colleges to serve the lunch & through the generosity of the attendees, we were able to provide some small scholarship assistance to the students that were there.



# Inspirational.

## ‘Chef Development and Training’ by Ambassador World Master Chef Manfred Muellers, South Africa.

**I**ndeed, it is a great privilege for me to address chefs and in particular young chefs today. I have been requested to say a few words in regards to training and development of young chefs. As some of you may know I have and always will promote classical cuisine. It is therefore no surprise that I have chosen to focus on my favourite culinary subject, “The return and benefits of classical cuisine”.



To me and many of my professional colleagues classical cuisine is something we as professional chefs understand, look for and appreciate. Unfortunately classical cuisine is often misunderstood or misrepresented, especially by the younger generation of chefs. Some understand or believe that all French dishes are classical. Many modern cookery books today also refer to regional dishes or typical French dishes as being classical cuisine.

### So what then is classical cuisine?

The early Masters are today recognised as the Father's of French or classical cuisine. Most of us have heard of Cesar Ritz, Brillat Savarin and August Escoffier, who created dishes and recorded them. Some published their recipes in various early cookery books. Those dishes should and sometimes still are prepared based on their recipes the same way today. That is what is referred to as classical cuisine.

The necessary, correct ingredients and cooking methods for classical dishes such as Saddle of Veal Orloff, Tournedos Rossini, Sole Bonne femme, Consommé Celestine, Cordon Bleu, Entrecôte Cafe de Paris, Crepes Suzette, Peach Melba etc. are globally known by professional chefs and often even by management and indeed guests.

Now I'm not advocating that all chefs must only offer classical cuisine. But it would be of great benefit for chefs, who often work globally, and guests, who travel worldwide if more chefs would offer and create classical dishes and thereby create consistency of the highest standards of cuisine.

Sadly in today's global fine dining restaurants classical cuisine is rarely evident and in danger of slowly disappearing. My sincere wish is for Executive Chefs and Managers to consider including a few classical dishes on menus, which would showcase highly skilled professionals and will motivate the young chefs who often prepare “well liked” dishes which, however, are often perceived to be “boring”. Let's consider the inclusion of classical and gourmet dishes when creating menus in future for the concerning and appreciative gourmet and everyone's dining pleasure.

Classical cuisine can indeed be created with a modern interpretation as long as the correct ingredients and cooking methods are used.

I wish you a successful culinary future.



# Practical.

## ‘New Trends in the Design of Industrial Kitchen’ by Ambassador World Master Chef Harry Linzmayer, USA Chapter.



**T**he million-dollar question I ask when designing a kitchen and deciding what equipment we are going to need, “What is the first, chicken or the egg?”. By this I mean what is first; the Menu or what we are going to cook, or on the other hand first the kitchen and then we decide what we are going to prepare?

Recently I participated in the 2022 World Chef Congress held in Abu Dhabi. Within the framework of the congress, the Expo Culinaire 2022 was held with the latest technology. It really is like a toy store for a child. One does not know where to start.

Which is the latest in kitchens: Thermomix, Paco Jet, Ovens, surfaces with different heat zones. The list is endless.

The kitchen is the area where food is prepared with the aim of supplying and providing food service to large groups of people, such as employee canteens, schools, banquets, hotels, restaurants, etc.

An industrial kitchen design starts from having an image in your head of how you want it; the idea, after being exposed to a specialised company to successfully bring your project to reality, must be reflected in plans made by professionals specialised in the field of manufacturing, such as architects and engineers, who not only carry out and project your idea on paper, they are the ones who will be in charge of the civil, electrical, plumbing, ventilation and vapor extraction installations of your design.

The design of industrial kitchens must not only be functional, but also practical and modern. Details must be considered that will make the big difference between planning and improvising. We will make several plans: one where you specify the electrical installations, considering the voltage that will be used for electrical items such as blenders, mixers, ovens, refrigerators, etc and plan the lighting that generally for this type of requirement will be at 220v that has a capacity of 30 amps according to industrial standards. How many control switches, lands, safety, and heavy-duty boxes, made according to the official standard of each country for Electrical Installations.

Another plan is that of hydro-sanitary facilities, planning where there will be drains, water supply keys, and the essential grease traps to avoid contamination, regulated and required by the Health Department. There are the civil plans that have to do with the structure of the space destined for the location of the kitchen.

Plan the place for the refrigeration and freezing of food away from all sources of heat such as stoves and electric pots. A special place for food preparation, chopping, cutting, etc where the preparation tables and refrigeration tables will be placed.

For me, in summary, it is first what I am going to do and from there I decide what design, and what new technology I must use.

Something that cannot be missing in every kitchen, that is, according to my experience:

- Thermomix
- Convection oven
- Sous vide
- Vacuum sealing machine
- Tilting Pan
- Scan Box





# Practical.

## ‘Encouraging Recruits’ by Ambassador World Master Chef Luca Massimiliano Radice, Maldives.

**T**he World Master Chefs Society proudly boasts some of the most talented chefs in the world and is a leading International Honours Association for Chefs. Achieving Certified Master Chef status represents the pinnacle of professionalism and skill; it is the highest and most demanding level of achievement.



Challenge yourself and stretch your skills. The Chef Certification Program Master level is to assert your skills and recognize the highest professional level and take your career to the next level.

Chef skills are in greater demand than ever; enhances reputation by proving the chef has the knowledge and skills required for a position, shows that the chef embraces continuing education as a life-long goal for continual improvement and mastery of the culinary arts, instils self-confidence when the chef achieves the goal of earning a reputable, challenging and quality-driven credential.

Communicates that the chef upholds the Culinarian's Code of Ethics, including conducting oneself with honesty, integrity and fairness in providing professional service. Proves that the chef can collaborate with others to cultivate new and innovative culinary techniques and skills. Represents a global voice on all issues related to the culinary profession. Certification adds value and confirmed credentials to the certificates, employers and the public. With thousands of chefs competing in the job market, it is essential to prove our culinary competency and experience. Discover the benefits, value and relevance of certification and congratulate those who have accomplished this goal by being graduated an accredited culinary program.

# Competition.



**T**he Food and Asian Maldives International Exhibition & Culinary Challenge Male will take place on 29-31 August 2022 and Ambassador MWMCS Luca Massimiliano Radice, Maldives, will be one of the Senior Judges.

[Find out more](#)

# Friends of WMCS.

**Alan Coxon**

**Chefs Sans Frontiers**

**It is a great pleasure to have been invited to scribe a few lines for your magazine and a chance to keep you informed of a few of this month's CSF activities.**



Whilst I know many of us have been suffering from the knock on effects of Covid, the challenges of staff shortages and the increased costs partly caused by the war in Ukraine, we still somehow need to continue our drive to retain our professional standards, maintain our passion, enthusiasm and support those around us. We need to train the next generation, motivate and lead the way against all odds and deliver above and beyond customer expectations, all as if none of the aforementioned negative issues ever existed.

Well, I must admit this July, I for one have to tick all the boxes as I head off to St Tropez to cook a VIP lunch in celebration of the launch of a new luxury fashion product. This type of work and opportunity I thought was lost, never to return, so I was delighted when this surprise booking hit my diary, even though there is a demanding and complicated client involved, the joy of such a challenge tastes almost sweet!

I then fly to Poland to judge a competition, motivate and support the next generation of young up and coming chefs, before heading to Luxembourg and the gathering of 50 well established CSF Luxembourgian chef members, where we will hold a certificate presentation and opportunity to meet, celebrate and embrace the rare opportunity of such a prestigious gathering.



Chefs from leading Luxembourg hotels and restaurants, many with one and two Michelin stars, will all come forward to show support for the CSF mission that helps small artisan food producers in times of disasters, sadly of which are on the increase due to the climatic changes taking place around the world.

Fire, floods and droughts to name but three remove and destroy the livelihoods of artisans such as the shepherd herding his sheep and goats to pastures new, surviving by selling the milk to cheesemakers that in turn sell at the local markets and local restaurants, all destroyed by fire. Honey bees and hives burnt to the ground, never to be replaced, whilst small fishing boats that supplies the locals are battered by tornados and gales never to set sail again!

Each one of these Artisans have in a similar way gone through what we have in terms of Covid, lockdowns, costs of living crisis and trying to put food on the table, having a natural disaster to also contend with, with no form of financial support or insurance, is the final straw!

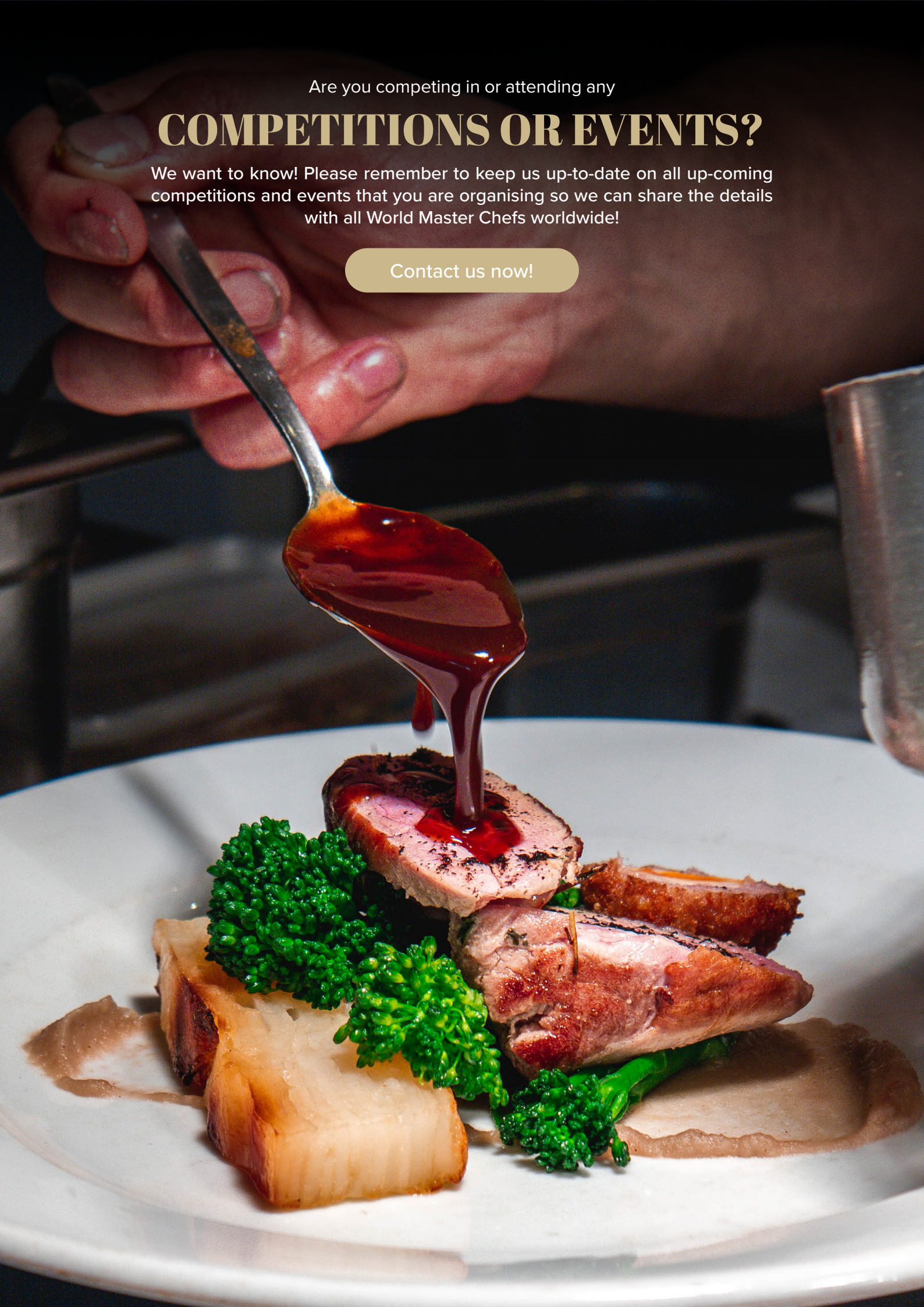
Each and every CSF chef member from Luxembourg is passionate about the preservation of culinary heritage, culture, traditional skills and regional gastronomy.

The small artisan producers are the beating hearts of every region and every nation, so I firmly believe that if we lose these, we lose the identity of the country, so it is vital that we as chefs, foodies and fellow humans preserve and support them for future generations to come.

Our CSF family is growing and the strength of the white chef's jacket unites us all, gets us through these difficult and challenging times and allows us to help others in greater need.

Our clients demand that we achieve the unachievable our jacket allows us to unite to achieve the incredible.



A close-up photograph of a chef's hand holding a silver spoon, pouring a thick, dark red sauce onto a plate of food. The food consists of several pieces of seared meat, likely duck or pork, with a pinkish interior and a browned exterior. There are also green broccolini and a piece of white, possibly poached, fish or vegetable. The background is dark and out of focus, showing a kitchen environment.

Are you competing in or attending any

# COMPETITIONS OR EVENTS?

We want to know! Please remember to keep us up-to-date on all up-coming competitions and events that you are organising so we can share the details with all World Master Chefs worldwide!

Contact us now!



# Events.

## World Master Chefs return to Daytona – Master Chef Patrick Mitchell, USA Chapter.

**Last year three members of the World Master Chefs Society, USA Chapter, cooked for the media and Thunderbirds at the Daytona 500 race in February 2021.**

The members of the media all said it was the best food they have had while covering the race and requested us back again this year. With Covid restrictions lifted and the attendance running at full capacity, our team needed to add an additional member to help with increased capacity. Chef Mark Schneider CEC, AAC, WMCS, Chef Rick Neal CEC, WMCS & Chef Patrick Mitchell CEC, AAC, FWMCS (USA Chapter Director) all made the return trip and brought along Chef Morris Salerno HAAC, FWMCS (Former USA Chapter Director). Chef Robert Hale CC with the Texas Beef Council was there to help as well along with Russell Woodward also from the Texas Beef Council.



The team set up buffets in the Press Box and the Media Centre on Saturday for the “Beef it’s What’s for Dinner 300” and the same thing on Sunday for the “Daytona 500” races. In case you were wondering, BEEF is what was for dinner! We carved roast Strip Loins of beef with Dauphinoise potatoes, vegetables, and Apple Cranberry Cobbler for dessert on Saturday. Sunday, we served braised Brisket Tacos with Cumin Carrots, roast Potatoes and Bourbon Pecan Pies for dessert. The number of media members grew considerably this year with the restrictions lifted and we served about 350 people between the two locations.

We had the opportunity to cook steaks for the live broadcast of a nationally televised program. They did a segment on Sunday morning before the big race & had one of the drivers on to eat steak with them. It was quite interesting to see the “behind the scenes” activity which included Racing Royalty Richard Petty, a marching band, Race cars and of course a couple Chefs.

Again, this year, the highlight of the trip was the opportunity to feed the US Air Force acrobatic flight team the Thunderbirds after their “Fly-over” to start the race. They were so appreciative for the big steaks we cooked for them and the opportunity to have a team of professional chefs cook a special dinner for them. The honour was truly ours, serving those that serve to protect!





# News from the UK.

## World Marmalade Awards 2022



Fellow of the World Master Chefs Society, Robert Stordy, celebrates a third triumphant year at the World Marmalade Awards 2022 with a 'Best in Class' (second year running) for a clear Seville Marmalade as well as three Golds and a Silver Award. The gold winning flavours were 'Any Citrus and Seville Orange, Dark and Chunky and Marmalade MacNab (savoury).

This year's entries were far in excess of 2000 competition with entries from all corners of the world.

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.

To date the Dalemain Marmalade Awards & Festival have raised over £270,000 for Hospice at Home. All the proceeds from the amateur entry fees go direct to charity.

We're giving an exclusive opportunity to become a

## Sponsor member.

Becoming a WMCS Sponsor Member will give you the opportunity to network with our existing members and raise the profile of your products with these elite catering professionals.

We care deeply about how your brand is represented and our sponsorship packages will give you exclusive access and unique opportunities to promote your products and services to our global members.

Ready?

[Become a sponsor member](#)



# WMCS Merchandise.

## World Master Chef Society Clothing Range

Ordered yours yet?  
Have a look at our full range here

[Shop now](#)



We will ship to the UK, USA, Europe and the Rest of the World.



