

THE WORLD MASTER CHEFS SOCIETY OFFICIAL MAGAZINE

CHOPPED

AUGUST 2023





Welcome to CHOPPED, our Society newsletter.

The summer season is now upon us and we can enjoy lots of sunshine. I am sure our brilliant Master Chefs are creating lots of new exciting and outstanding menus, to be enjoyed all over the world.

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

I am very pleased to announce from August we will be awarding our existing paying members with a new design ribbon and extra gold star when they renew their annual membership, so please do not forget to renew!

We are also launching our new pin badges – “New Recruiter Member” and “Chapter Chairman” badges, please read on for further information.

We are very active on social media, Instagram, Twitter and Facebook and we would like to encourage you to follow us and contribute, remembering that World Master Chefs is an elite membership society and we will only grow with your participation, contributions and continued support.

I hope you enjoy the August 2023 edition of CHOPPED.

Russell Morgan

The World President

Latest News



Chapter Chairman

Our new 'Chapter Chairman' pin badge will be awarded to our Chapter Chairmen for their loyalty and continued support to the Society. We look forward to receiving your recommendations for new members!



New Member Recruiter

Our new 'New Member Recruiter' pin badge will be awarded to those existing members who recruit two or more new paid members to the Society. Spread the word about our elite Society to your colleagues!

Annual Membership Subscription

Existing paying members will receive a new design ribbon (red with white edging) and an additional gold star when they renew their annual membership subscription – so don't forget to renew!



Congratulations to Master Chef Daman Shrivastav, MWMCS, who has opened a new high end Indian restaurant, India @ Q by DDs Kitchen, in the heart of Melbourne, Australia.

The menu is diverse, offering a wide range of traditional dishes as well as modern takes on classic favourites with fusion touches. The chefs use only the freshest ingredients and traditional cooking techniques to create dishes that are bursting with flavour and aroma.

DDs Kitchen also run a 'Not for Profit' Charity organisation, registered with ASIC and ACNC, supporting the community by providing free food to disadvantaged families.

Their free take-away food, groceries, fresh vegetables and fresh breads help in supporting their objectives. They have provided meals and other food items to thousands of families in their communities supporting the homeless, Aboriginal communities and needy with their Free Food Programs in Victoria.

Please visit their website for more information
<https://indiaatq.com.au/>.

We wish him every success in his new venture.



New members.

WMCS membership continues to grow and we are extremely pleased to announce other new members who have joined in recent months from around the world. Our presence grows as an organisation in different countries with chapters opening all the time.



Patrick Wong Seng Wai

MWMCS, Singapore

Master Chef Patrick has been running his restaurant Noodleman for more than 30 years. He is focused on his own recipes and spices, prepared mainly by themselves homemade in the restaurant rather than outsourcing from a centralised kitchen or readily available from a supplier.

They specialise in ensuring their customers totally have a great dining experience with their selection of special dishes, putting in extra efforts with love and passion, relying on word of mouth from their regular and return customers, spreading our delicious dishes to their friends and families.

If you are ever in Singapore, please give him a visit.



Jim Churches

MWMCS, USA Chapter

Master Chef Jim Churches is the Senior Corporate Executive Chef for Land O Lakes Dairy Foods, leading the Land O Lakes field culinary team that provides menu innovation innovation and R&D for their retail and foodservice channels.

Kubilay Onder

MWMCS, USA Chapter

Master Chef Kubilay Onder, referred to as Chef Kubi, was picking up whisks and cutlery before most kids had learned to ride a bike. Working in a family owned and operated restaurant in Turkey by age five, he quickly learned the ins and outs of the kitchen before attending the Anatolian Culinary High School at age twelve.

Upon graduation, Kubi began working full-time in the culinary arts. Since he's travelled to places like Jordan, Dubai, Italy, and NYC learning new cuisines, techniques and cultures that add to his skill as a master chef and talented food artist.

Master Chef Kubi made his way to Texas in 2015 and joined for the opening of the Lorenzo Hotel. He is a dedicated leader who treats and cares for customers, as well as his team as if they were an extension of his own family.



Other New Members

Kurt Kwiatkowski
MWMCS, USA

Mohammed Namrouti
Student, Jordan

Khalid Alswaiti
MWMCS, Jordan

Omran Da Assan
AWMCS, Jordan

Joseph D'Souza
MWMCS, UAE

News from around the world.

News from USA

Master Chef Patrick Mitchell

Chapter Chairman/Ambassador, FWMCS, USA Chapter

Welcome to Master Chefs Chad Burnett and Kubilay Onder, who have recently been inducted into the USA Chapter of The World Master Chefs Society.



<https://www.youtube.com/watch?v=Ye4LR7ZvgHM>

Master Chef Manfred Muellers

Ambassador MWMCS, South Africa

Quality food needs clear purchase specifications

Establishing quality requirements at the time that purchase specifications are provided is the starting point for ensuring that minimum quality requirements are met. It is simply not possible to prepare food in the kitchen without having the proper quality of products available in the storeroom.

An accurate and consistent description is a necessary beginning to a quality control programme. There are several ways to describe quality; by brand or trade name designation, grade and by use of purchase specifications.

Suppliers can help food purchasers develop specifications although the responsibility for development rests with food service personnel.

Suppliers may give technical information in areas such as:

- what products are available
- what products and quality requirements are used by other food service operations
- new products that are or will be available
- helpful criticism and suggestions about proposed specifications



Manfred Muellers of the Wits Hotel School emphasises the need for drawing up correct purchase specifications.

Professional food purchasers realise the importance of defining and describing the proper quality of the products they buy.

The term “quality” refers to the suitability of the product for its intended use. Only the people involved in the food services operation know exactly for what purpose a product will be used. Therefore, it is important that food purchase specifications originate in the food services department.





There are several general requirements which must be met by all specifications.

These include the following:

- Accuracy in describing quality requirements of needed products. Whenever possible this definition should be expressed in specific and observable terms.
- They must be realistic; specifications which are so “tight” as to eliminate most or all products from consideration are not generally useful.
- They must be written in language as clear, simple and precise as possible.
- They should enable purchasers to buy products readily available. Products which must be specially ordered and/or custom-made are generally more expensive and should be avoided if possible.
- Specifications should, when possible, be developed in a manner which makes it possible for several suppliers to offer products and services.
- Specifications should generally provide some flexibility for both the supplier and, of course, the purchaser. They should include information only about the specific quality and other requirements desired for products being purchased. General purchase information, such as delivery times, delivery areas and payment procedures should be included in general purchase agreements with suppliers developed for other items which are needed.

It may not be practical to develop detailed specification statements for all products. If this is the case, purchasers should begin with the most expensive and/or most frequently used products and then, as time permits, specifications can be developed for other items which are needed.



News from Canada

Master Chef Elaina Kourie

Ambassador MWMCS, Canada

Cultivating Success – Studying Culinary Arts in Canada

The pursuit of culinary excellence requires a solid foundation and an immersive learning experience. For international students aspiring to embark on a successful culinary career, Canada emerges as a promising destination. With its multicultural environment, industry-focused programs and opportunities for growth, studying culinary arts in Canada provides a fertile ground for honing culinary skills and nurturing professional aspirations.

Canada's rich multicultural fabric serves as an unparalleled tapestry for culinary exploration. The diverse culinary landscape embraces an array of flavours, techniques, and traditions from around the globe. Studying culinary arts in Canada grants students the privilege of delving into a myriad of cuisines, expanding their culinary horizons and developing a global perspective crucial in today's interconnected culinary industry.



Renowned for its high-quality education system, Canada upholds its reputation in the realm of culinary arts. Academic institutions across the country offer comprehensive culinary programs that blend theoretical knowledge with practical expertise. Through state-of-the-art facilities, seasoned faculty members and well-crafted curricula, students receive an education that encompasses essential culinary skills, culinary business management, gastronomy and nutrition. This holistic approach ensures graduates are equipped with a robust skill set, empowering them to excel in the competitive culinary landscape.

Canadian culinary programs are meticulously designed to provide students with industry-relevant skills and prepare them for the challenges of the professional kitchen. The emphasis on practical training enables students to master culinary techniques, develop a discerning palate and refine their creativity in food presentation. Moreover, the programs instil vital kitchen management and organisational abilities, fostering a strong foundation for a successful culinary career.



Studying culinary arts in Canada provides an invaluable opportunity to forge connections within the vibrant culinary industry. Through internships, co-op placements and collaborative initiatives with prominent establishments, students gain first-hand experience, exposure and networking prospects. These interactions with industry professionals, renowned chefs and leading restaurants not only offer mentorship possibilities but also serve as stepping stones towards securing employment and establishing a foothold in the culinary world.

Canadian culinary programs place a significant emphasis on food safety protocols and sustainable culinary practices. Students are trained in stringent food handling procedures, ensuring the highest standards of safety and hygiene. Additionally, an increasing focus on sustainable cooking methods equips graduates with the knowledge and skills to create culinary delights while minimizing environmental impact. This alignment with contemporary culinary trends further enhances their employability and positions them as responsible contributors to the industry.

International students studying culinary arts in Canada enjoy favourable opportunities for career advancement within the country post-graduation. Via the Post-Graduation Work Permit (PGWP) or Labour Market Impact Assessment (LMIA) pathways, international culinary graduates can gain valuable work experience in Canada, further honing their skills and familiarising themselves with the Canadian culinary landscape.

Canada's culinary education landscape offers a captivating blend of multicultural exposure, rigorous training, and promising career prospects for international students pursuing culinary arts. From exploring diverse cuisines to acquiring industry-relevant skills, studying in Canada provides a solid foundation for success. As the culinary world continues to evolve, Canada's commitment to culinary excellence ensures that aspiring chefs are well-prepared to thrive in this dynamic and rewarding industry.



News from the UK

Articles from Robert Stordy

FWMCS, UK

World Marmalade Awards 2023

Fellow of the World Master Chefs Society and retired university lecturer Robert Stordy celebrates a fourth triumphant year at the World Marmalade Awards 2023 with a 'Best in Class', two gold and two silver awards. Entry for the MacNab class consisted of a savoury marmalade made with Seville oranges, redcurrants, port, juniper and caraway. Gold winning entries were a 'clear Seville' and a 'dark and chunky' marmalade.

If you are thinking of trying your hand, you may appreciate some sage advice from someone who has been preserving for some time.

Oranges, more specifically, Seville oranges have a somewhat short season. They are only available in the UK from mid-December until about the end of February, but obviously this may vary from country to country. Why Seville and not just any orange? It has a lot to do with flavour and pectin content. As with all citrus fruits pectin levels vary; lemons, limes and Seville oranges in particular are high in pectin, but Seville oranges also give a wonderful tangy flavour to marmalade.

As marmalade is a very personal thing, it means you can customise it to suit your taste; thick or thin peel, clear or cloudy, dark and caramelly and, of course, you have the option of adding a little shot of your favourite hootch. Primed, with recipe in hand and ingredients at the ready, there are some key points you will do well to remember. Whilst most recipes agree on the basic ingredients, methods do vary and this will depend on how you like your marmalade. However, first and foremost, one important factor is to ensure that as much of the pectin as possible is extracted from the fruit; too little boiling does not allow for sufficient removal from the pith, zest and pips; I have found about 90 minutes simmering or about 30mins in a pressure cooker does this successfully. If a clear marmalade is desired, the fruit must be cooked gently, then strained through a muslin cloth; removal of the scum as it develops on the surface during the final boiling stage also ensures a clear gel. Where a cloudy finish is preferred, the pulp can be extracted by pressing it through a colander or sieve then added to the juice, any resulting scum during boiling is stirred back into the marmalade. Consideration and time must also be given to the preparation of the peel or zest before and during cooking. The peel should be cut in a uniform size: where thick, chunky cut is required, some pith may be left on, fine shred usually consists of the zest only. Cooking time of the peel will depend on its thickness but regardless of this, it must be cooked until soft. A further crucial stage and equally as important to achieve a good setting consistency is the final temperature of the boiling marmalade, this should always be 104°C. Testing for a good set is also down to preference, some opt for the wrinkle test towards the end of the boiling, but I also use the pectin test as well (using methylated spirits), this is done before adding the sugar and boiling. A firm 'clot' means a good level of pectin, where this is not evident, then further boiling down or the addition of pectin (powder or liquid) may be necessary.



Finally if you have added peel, then leave the marmalade to cool down for a few minutes before pouring into the pre-sterilised jars, this ensures an even distribution throughout. Remember to fill the jars to about 3mm from the rim and only place lids on when the contents are cold.

So if you feel competent enough, why not also have a go at entering the marmalade awards in 2024, perhaps another classic marmalade will scoop the prize, or will an inventive combination prove the winner? Only time will tell; the winning marmalade could be yours!

For further details go to Dalemmain marmalade awards website, the competition opens in December. Happy preserving!

www.dalemmain.com/events/dalemmain-world-marmalade-awards-and-festival



Memories

The recent coronation of King Charles brought back memories of the inaugural opening of the University of Derby's Buxton campus in 2008. It was then that I was tasked with creating a dish to commemorate the occasion.

The Prince's equerry was insistent that it was something he could participate in, but I was told that it had to be something that wasn't sticky or messy and also quick to prepare; Royal Crown Derby pottery had also designed a special set of crockery to celebrate the event. I decided that a salad would be the best option; no cooking required and definitely non-sticky and so the 'Devonshire' salad was born; a nod to Prince Charles' relatives the Duke and Duchess of Devonshire, whose seat Chatsworth is just a few miles down the road.

I wanted the theme of the salad to reflect local produce and the time of year - Autumn, so I decided upon smoked loin of venison, from the Chatsworth estate; which was absolutely superb. A trio of salad leaves from the estate farm formed the base upon which, oranges segments, garlic croutons, glazed roasted sweet potatoes and redcurrants were arranged. The dressing was made from juniper oil, Dijon mustard, Madeira and sherry vinegar.

Prior to the event, I made the salad in its entirety and presented it in the Crown Derby dish. All the individual ingredients for the salad were prepared and ready for the Prince just to simply bring together. He endeavoured to copy the one which I had prepared, but I remember Camilla loudly whispering to him "not like that darling, like the one already done", he did confess that he doesn't spend much time in the kitchen!

The royal couple spent a lot of time walking around the campus and talking to the catering students; a great day!



WMCS Merchandise



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Recipe from Master Chef Eslam Ahmed

Ambassador, Turkey

Classic French Lemon Tart

Ingredients

For the Dough

Shortbread Crust

For the Lemon Curd

4 Egg Yolks

Granulated Sugar 150g

Lemon Juice 100ml

Unsalted Butter 100g

Salt 5g

Lemons (zest of two lemons)

For the Meringue

Egg Whites 100g

Powdered Sugar 200g

Method

1. Roll out the shortbread crust over a lightly floured surface
2. Place in the refrigerator for 30 minutes. Preheat the oven to 170C°
3. Place your tart pan over the dough
4. Butter and line the pan with the shortbread dough. Pinch the bottom of the dough with a fork and line the inside with parchment paper and place the tart tin in the refrigerator for 30 minutes before baking
5. Fill with pie weights or dry beans and blind bake for 10 minutes. Remove the weights and the paper and continue to bake until golden. About 12 more minutes.
6. Remove the dough from the tart tin and let it cool down at room temperature over a wire rack.

Lemon Curd

1. In a food mixer, mix the sugar and the lemon zests. Blanche the sugar/zest and egg yolks whisk until they have gained in volume and changed to a pale-yellow colour.
2. In the meantime, bring the lemon juice and 50g of butter to a simmer. Then add the sugar/egg yolk/zest mixture to the pot and cook over medium heat constantly mixing with a spatula until it has thickened.
3. Immediately after the lemon curd is ready pour over the baked tart crust. If needed use a spatula to evenly distribute the filling across the tart dough. Refrigerate until very cold and completely set. About 3 hours.

Meringue

1. Whisk the egg whites and the powdered sugar. Bring the mixture to 60C over a water bath
2. Immediately transfer to your stand mixer and whisk on high speed until the bowl is cold to touch and the meringue forms stiff peaks, and it's glossy.
3. Fill a piping bag with the meringue. Top the chilled lemon tart with the meringue.
4. For the garnish, use any available sauce.



Recipe from Robert Stordy

FWMCS, UK

Merry Marmalade

Ingredients

Lemon
1.5 Litres Water
1.5K Granulated Sugar
75ml Grand Marnier

Serving:

4x450g Jars

Preparation

1. Sterilise jars
2. Wash thoroughly
3. Rinse and place on a tray in the oven at about 160°C for about 15mins
Alternately boil jars and lids for about 10mins.

Method

1. Use good quality Seville oranges and wash well
2. Remove the zest only (no pith) with a peeler and cut neatly into thin – about 2mm regular length strips. Place into a piece of muslin and make into a loose bag, secure with string.
3. Cut the fruit in half then slice thinly or cut into small chunks.
4. Put all the fruit including pips into a saucepan with a capacity of at least 3 litres, add the bag of peel and cover with the water.
5. Place pan on the heat and bring to the boil, lower the heat and simmer for about 80 minutes, covering with a lid after about 35 minutes.
6. Remove the bag of peel, drain and put aside.
7. Strain the liquid through a sieve lined with muslin, carefully squeezing the juice through the cloth, making sure as much of it as possible has been pressed from the pulp in the muslin. Discard the remaining pulp etc.
8. A pectin test can be carried out now to establish if the pectin levels are high enough to set the marmalade, though when using Seville oranges this is not necessary.
9. Add the sugar and stir well, ensuring all the sugar has dissolved before increasing the heat. Add the peel from the bag and bring to a rolling boil.
10. Remove any scum that appears on the surface using a small ladle or similar, continue to boil and cook to 104°C.
11. Take off the heat and remove any remaining scum, gently stir in the Grand Marnier, allow to cool for about five minutes.
12. Pour into pre-warmed prepared jars, and fill to 3mm below the rim, do not cover with lids until cold.



Are you competing in or attending any

COMPETITIONS OR EVENTS?

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