THE WORLD MASTER CHEFS SOCIETY OFFICIAL MAGAZINE

CHOPPED

SPRING 2025



Dear our esteemed World Master Chefs,

Welcome to your Spring 2025 CHOPPED.

I must say we have had such a huge response to Daisy's request for information for our Spring edition that it must be our biggest one yet. Thank you to all those that have contributed. As you know we cannot continue with CHOPPED without the help from our members. I hope you all enjoy reading what our fellow chefs have been up to. If you had missed the deadline for the Spring edition you will definitely be in the Summer edition.

The hospitality and catering industry face another tough year with food price increases, economic climate hits and finding the right staff to join us. We are hearing how our chefs are finding new food to cook with, new ways of cooking, buying right and growing their own produce. It would be interesting to hear how you are adapting to your world today. Please send anything you wish to share to Daisy at mail@worldmasterchefs.com .

I truly wish you all success this year.

Russell Morgan

The World President

Become a member

Why be an Executive Chef when you could be a World Master Chef? If you are an Executive Chef and think you can go no further in your profession, think again, your next step is to become a World Master Chef.

JOIN THE SOCIETY TODAY

"At its core, the World Master Chefs Society still remains a highly regarded & prestigious culinary society. Founded by Chef Jean Conil in 1947, with chapters in over 50 countries, membership of the Society is a recognised status of professionalism, talent & integrity. Membership of the Society is made up of carefully selected, like-minded professional chefs who all share a passion for their craft & developing talent for the next generation of chefs."

RUSSELL MORGAN, WMCS World President

Master Member

MWMCS

To qualify as a Master Member of the Society, you must be a Head Chef, Head Baker, Head Patissier, Executive Chef, Consultant Chef or a Chef de Cuisine.

Successful applicants will receive the highly acclaimed Culinary Order of Merit medal, a framed Diploma in Culinary Excellence and a personalised World Master Chefs Society chef's jacket. Master Members will also be able to use the title of MWMCS after their name.

Associate Member

AWMCS

To qualify as an Associate Member of the Society you must be a Sous Chef, Demi Chef or a Chef de Partie.

Student Member

To qualify as a Student Member of the Society you must be recommended by your Lecturer, or another qualified person within your educational establishment.

Fellow Member

FWMCS

To qualify as a Fellow you will have to be a Member of the Society. It is the International Managment Committees', sole responsibility to vote for a member to become a Fellow. The International Management Committee also has the sole right to invite a member who they feel fits the required criteria to become a Fellow.

Commercial Sponsor

To qualify as a Commercial Sponsor Member you must be an owner or manager of a restaurant or catering company.

Corporate Member

The Society collaborates with Corporate Members to effectively support our World Master Chefs and reach out and connect with them to inspire and enhance their culinary toolkit with new products and service enhancements.

Medals

Please ensure you wear your WMCS chef's jacket and medal when taking part in culinary activities and events and in your photos you send us!



Chapter Chairman

The '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!



WMCS Medal

This is our main medal given to new members. For new members the medal will come with a plain red ribbon. Two stars are attached on the plain red medal ribbon for new Master members. When existing members renew their subscription they receive a new star, together with the white edged ribbon.

Annual Membership Subscription

Existing paying members will receive an additional gold star when they renew their annual membership subscription. For those renewing for their second year, a new design ribbon (red and white) will be issued along with an additional gold star. So don't' forget to renew!



New Member Recruiter

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



Pin Badge

All new members receive one of these with their initial kit.



News from around the world

Article from

Robert Stordy

MWMCS , UK

It wasn't until later in my career that I took a more serious look at working with chocolate. As a chef, I obviously prepared desserts and patisserie using chocolate, but never really delved into the realms of chocolate confectionery. When I eventually retired, I took up chocolate making as a hobby and within about three years, yes you guessed it, I was back, this time teaching chocolate confectionery making.

It is a great way of spending time, without the pressures of work. The initial capital outlay is minimal, a few moulds, temperature probe, some good chocolate and off you go. I find it relaxing and more importantly, creative. I dont make chocolates for sale, at my age I dont won't the hassels that running a business brings, no matter how small, so I make them just for friends and family, they make great treats and presents.

So when you see the end of your working life coming to a close and wonder what you can do with all that spare time, you may want to do as I have done.

Good luck

This is my latest range I made for Christmas:

Sour cherry in dark
Blackcurrant, crème de cassis in dark
Mixed fruit, seed and nut rocher in dark
Irish cream liquer truffles in dark
Coffee caramel in pure dark
Almond and pistachio spheres in milk
Caramel in milk
Sesame and speculoos cookie in milk
Milk chocolate wheels with roast white chocolate and tonka bean
Coconut and maliu cups in white chocolate
Southern Comfort truffles in dark

Chocolates used:

Luker peru 72%
Callebaut milk 33.6%
Callebaut white 28%
Luker Noche milk 40%
Montezuma 100%



Article from

Master Chef Daniel Ayton

FWMCS, SENIOR VICE PRESIDENT, UK

World Master chefs meet for A Culinary Spectacle of Taste and Innovation in Belgrade

November 2024, brought together for the third year an extraordinary confluence of the art of chefs, winemakers and distillers at Open Balkan Wine Vision, a wine, food, and tourism fair, one of the leading fairs of its kind in Southeast Europe. In addition to the gathering of top wineries from all over the world, a special segment Food Vision of the Wine Vision fair will bring together leaders of the food industry and culinary enthusiasts who will demonstrate the culinary art of Serbia and the region through competitions, impressive gastronomic events and the latest innovations in food.

During November, the Belgrade Fair bought together some of the most prominent names in the culinary world, offering visitors to learn, experience, and also try the latest global trends in nutrition. This year's focus is on sustainability, heritage and modern tastes, topics that are in line with the dynamic gastronomic scene in Serbia and the vision of cooperation and exchange of the Wine Vision fair. Renowned chefs from the Balkan region and beyond will take the stage, presenting exclusive dishes made in combination with distinguished wines, highlighting regional ingredients and culinary techniques. This expo is growing like crazy with this year's 500 exhibitors and when the new exhibition centre opens up in 2027 with world expo in the same year will be a game changer.





The most important events that await visitors during the fair are the competition of young chefs and cooking teams, as well as numerous workshops and lectures, which will bring together the most famous and influential names in the field of cooking, gastronomy and hospitality from Europe and the world as judges and as lecturers. Some of these names include ambassadors of British, Serbian and World cuisine, leading the jury was Dragan Unić, master chef and sommelier Egypt, joining him was our own Senior World Vice President Daniel Ayton FWMCS, and master chef Franciane Tartari MWMCS, organised by master chef and Serbian Chapter Chairman Uros Urosevic FWMCS; none of this would be possible without the support of the Junior Chefs Club Serbia, master chef Nikola Bisevac MWMCS president, Novak, Sale, along with his team of members, other members of the jury included Gianluca Tomasi, from Italy and Alan Coxon from France, as well as Daniel Schade, Director of the Culinary Olympics Germany, Dominique Grandjean Switzerland, and James Khoza past president of the South African Chefs. Passing on the feedback is the most important key factor for us to share and to push these junior chefs in the direction where they can showcase true culinary talent.

The theoretical, but also the practical part, during which the great chefs shared with visitors their little secrets that make the difference between good and excellent dishes, are certainly lectures and workshops held by Italian chefs Cesare Battisti, chef of the famous Milanese restaurant Ratana, as and Alessandro Negrino, an Italian chef with two Michelin stars from the restaurant Aimo e Nadia, also from Milan. Along with them, there will also be Andrea Biagini, an expert in the field of hospitality and tourism, Ivan Pažanin, the most famous Croatian chef and TV personality, then Matej Fišer, publicist, author of the book "Belgrade Cookbook" as well as Chef Zhiling Chen & Chef Xianying Wu from China.



This program certainly offered an incomparable opportunity for both professionals and lovers of good wines, spirits, and cuisine to indulge in the best tastes and experiences that the Wine Vision fair manages to raise to a higher level for all visitors, year after year. This year, Wine Vision took place at the Belgrade Fair from November 22 to 24; and will be back next year.

Lovers of good taste will certainly fall in love with Serbian cuisine. One of my favourite snacks from this region is gibanica.

Balkan cuisine is full of delights that will appeal to our palates too. My family has fallen in love with gibanica. It's a traditional Serbian dish that originally consisted of thin pastry layers filled with cheese. Over time, the recipe evolved, and various ingredients like vegetables or even meat began to be added to the filling. Today, gibanica can be found in many variants, both sweet and savoury. Similar snacks can be found in other Balkan countries, but the Serbian version has stolen my family's hearts.

Serbian gibanica - a simple recipe for a Balkan snack

Gibanica is truly a quick affair. Simply layer ready-made filo pastry sheets with cheese and bake. The cheese choice depends on the final result you want to achieve. It can be a mix of feta, cottage cheese, or crumbled curd cheese.



Ingredients:

4 filo pastry sheets
500 grams of cheese mix
200 millilitres of 18% cream
5 eggs,
Salt
Butter for greasing the baking dish

Preparation:

In a bowl, carefully mix all the cheeses, cream, and eggs. Season with salt to taste.

Grease the baking dish with butter. Place the first sheet of filo pastry at the bottom of the dish. Brush it with a small amount of melted butter.

Repeat the process by layering the pastry and alternating with portions of the cheese mixture. The last layer should be pastry.

Bake in an oven preheated to 180 degrees Celsius for around 45-50 minutes, until the top of the pastry is golden and crispy.

Before serving, let the pie stand for a few minutes to cool. Serve warm or cold with natural yoghurt, fresh fruit, or honey.

Another of my favourites from Serbia and Montenegro ai Burek Mesom



There is no other Burek than the one with meat, and here is how to make it at home

1 cup finely chopped onion

1 ½ pounds minced chuck (or a combination of beef, pork, and/or lamb)

1 cup fresh chopped parsley

2 teaspoons salt

½ teaspoon ground black pepper

1 pack filo pastry

5 tablespoons oil

1.
In a large pan, sauté the onion and minced meat over medium heat until the meat is no longer pink and the onions are translucent; drain the liquid and add the parsley, salt, and pepper and cook for 1 minute, mixing thoroughly. Remove from heat and let cool to room temperature.

2.
Separate the filo dough into 2 sheets with melted butter in between each sheet, and keep the rest covered so they don't dry out.

3.
Spread the cooled minced meat mixture evenly in a thin line on the long edge of the filo, pushing up to the edges. Begin rolling the filo from the base to the top, then fold to form an concentric circle as image. Continue this process until all the filo and minced meat is used up.

4.
Brush the entire tops lightly with oil or melted butter.

5.
Preheat the oven to 350 F. and bake for 30 to 45 minutes, or until golden brown. Cool slightly before serving.

Article from

Master Chef Pablo Cordero Huertas

MWMCS, USA

Culinary training project for veterans

I wanted to share some details about my work. I am actively involved with the United States War Veterans in Puerto Rico, drawing from my own experience serving in the US Army. Together, we are developing a culinary training project for veterans that features cooking classes focused on using local and sustainable ingredients sourced from backyards, farms, and local producers. This initiative not only promotes physical health but also creates a positive impact on the community. Along the way, we're having fun and embracing the four words that inspire me: Pass it on, Calm, healthy, have fun! The acronym in Spanish is: "Pásala Tranquilo, Saludable, Diviértete" (PTSD). (PTSD)—a reimagined meaning for the term Post-Traumatic Stress Disorder (PTSD).

This year, I created my first acrostic recipe using the word "Veteran," incorporating military terminology to design unique and enjoyable dishes. Looking ahead, we plan to launch the PTSD Farming & Workshop next year, a project designed for veterans and their families where agriculture serves as a therapeutic tool. From selecting seeds to harvesting fruits, the program aims to teach the importance of nurturing the land together while strengthening family bonds. Just as we care for a seed to make it bear fruit, we learn to care for our families. This process offers more than just healthy food—it provides a harvest that nourishes both body and soul. These products will then be used in cooking to create farm-to-table meals.

In addition to these projects, I am finalizing my cookbook, The Art of Medicinal Cannabis Cuisine, which is on track for publication by the end of the year. I'm also developing a clothing line called "By Chef" and working on a few other exciting surprises that are currently "simmering in the pressure cooker." I'll be sure to keep you updated as each project unfolds.

Article from

Master Chef Leelahdhur Ramadhin (Satyam)

MWMCS, CANADA



A sushi chef's knife, is one of the most important tools, mastery of the knife is crucial and takes years of practice. Sushi is a unique traditional Japanese food that has make its way into the stomach, mind and heart of peoples.

Almost 2 years since my arrival here in Québec/Canada, working under experienced mentors' Sushi Chef Micheal Tremblay, gaining new insights and skills. Today I am extremely happy as I turn the page for the year 2025 of my journey as a Sushi Chef, holding the title of Chef De Cuisine at Temaki sushi restaurant.

The ingredient sound so simple some rice, vegetables, seaweed and some fish but I can assure you every single grain of sushi rice and its component is counted.



Sushi is normally characterized by its shape and ingredients (other than rice). Such as Hosomaki, Ehomaki, Shinko Maki, Natto Maki, Tekka Maki, Futomaki, Nakamaki, Temaki, Gunkan Maki, Uramaki etc.... They are mostly accompanied by EEL sauce which is a "homemade" sauce, soy sauce and ponzu sauce.

Sashimi and Nigiri both are one bite snack. Making nigiri is the most challenging skill a sushi chef has as the technique required are standard you cannot go right or left and they are hand made only. They contain sushi rice, wasabi, and sliced raw fish. They are eaten with sauce such as soy, ponzu or dashi soyu, and seasoning like yuzu kosho, eel sauce, lemon, Japanese mayo kewpie sauce and sea salt.



FROM ASIA TO THE WORLD THE AMAZING HISTORY OF SUSHI.

I, too, became a big sushi chef lover as most other chef of this Japanese delicacy and was always fascinated by the various sushi chefs' culinary skills. I am struck by the passion and elegance.

The thin and thick sliced cut of raw fish with razor-sharp samurai-style kitchen knives, creating an impressive dish that made my taste buds explode. So, sushi turned out to be much popular and older than I had thought.

As a sushi chef lover, I am therefore happy to share the journey that led my career as sushi chef to the creation of various delicious dishes and lot more popular dish.



A Small Amuse Bouche:

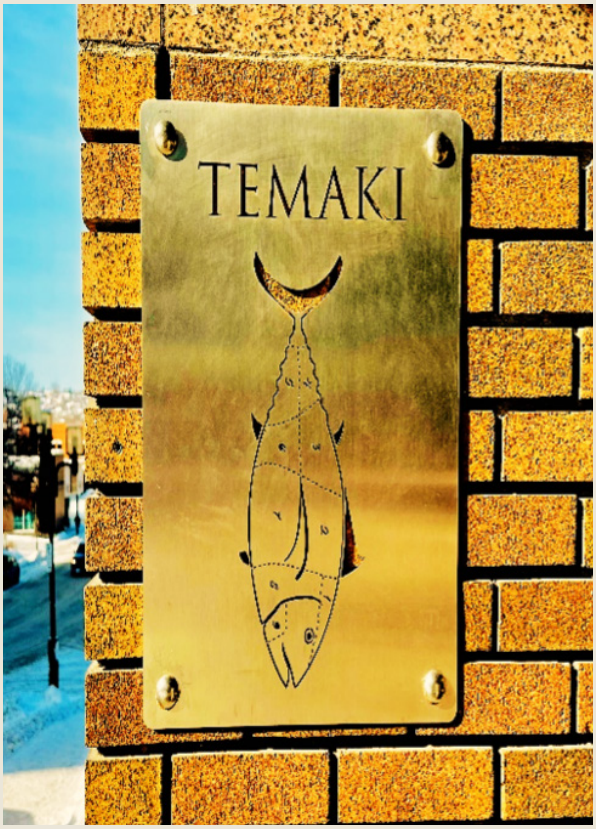
Recipes: Red Tuna Nacho

½ - Wonton sheet deep fried.
1cm - cut in cube/mirepoix fresh red tuna.

Sauce – Fresh Wasabi paste, orange jus, Mayo Kewpie, and yuzu juice.

Sauce - Sweet chili sauce, white caramel, chili flakes, lime jus, salt Sichuan pepper, rice vinegar, chives.





Temaki Sushi Restaurant

Article from

USA Chapter of the World Master Chef Society Honors one of the Founding Members

On February 1st, 2025, Chef Jack Bretzke CEC, AAC, TCAHOF, FWMCS was honored with a “Lifetime Achievement Award” for the work he has done over the years for the chef community and helping individual chefs reach levels they may not have known they were capable of.

The ceremony was held during an American Academy of Chefs dinner at the FT Worth Club in downtown Fort Worth Texas where Chef Timothy Prefontaine CEC, AAC created an outstanding menu befitting such a prestigious event.



Chef Len Pawelek CEC, AAC, WMCS, who is the current State President of the Texas Chefs Association (TCA), spoke about Chef Bretzke’s contributions with the TCA and recognized him for his decades of service on the state and local boards. Chef Pawelek highlighted Chef Bretzke’s service as State President in the late 80’s and early 90’s, helping the chapter navigate into the next decade and beyond. Chef Bretzke was a driving force and brought a national awareness to the State chapter. When Chef Bretzke would go to the National Convention, they all knew “Texas was in the house”! He was also one of the chefs that organized and managed a Texas Regional Culinary Olympic team that traveled to compete in the IKA Culinary Olympics in 1988 and 1992 in Frankfurt, Germany. Chef Bretzke has been awarded many honors at the Local & State level and was recognized as State Chef of the Year in 1991 and was inducted into the Texas Chefs Association Hall of Fame in 2023.



Chef Morris Salerno, HAAC, FWMCS, the USA Chapter Chairman of the World Master Chefs Society spoke about Chef Bretzke’s contributions as a founding member of the USA Chapter. Back in 1991, Chef Bretzke and Chef Karl Haas formed the USA chapter after a call from Jean Conil, inviting them to bring a team to London to compete in the first ever Golden Platter Banqueting Competition. Chef Bretzke was the Vice Chair of Judges under Chef David Evans, FWMCS of London. They worked with the panel of judges from the other countries during the competitions that traveled from country to country. Chef Bretzke ultimately became International Chairman of Judges for five years before stepping down.



Chef Patrick Mitchell CEC, AAC, TCAHOF, FWMCS USA Ambassador for the World Master Chefs Society acted as Master of Ceremonies and spoke about Chef Bretzke's contributions to the young chefs and helping lift them. Chef Mitchell is also the Regional Director of the American Academy of Chefs and brought in perspective on Chef Bretzke's contributions to the ACF & AAC. Chef Mitchell spoke about the years he worked under Chef Bretzke as a team manager and coach then ultimately as a peer at the same company and gaining an insight into the thought process of the early years.

Chef Joe Aiello CEC, AAC HOF is the National Chair for the American Academy of Chefs and came down to help recognize Chef Bretzke for the work he has done.

Chef Rick Neal, CEC, AAC WMCS served on the committee and helped provide insight and how he was guided and influenced by Chef Bretzke. The room was filled with many other World Master Chef Society members that were impacted by Chef Bretzke such as Chef Alison Hodges FWMCS, Chef Bill Hodges FWMCS, Chef Daniel Stewart FWMCS, Chef Dean Sprague CEC, WMCS, Chef Bernhard Muller FWMCS, Chef Mark Schneider CEC, AAC, WMCS, Chef Caroline Taylor WMCS, Chef Katrina Warner CEC, WMCS and Chef Kubilay Onder WMCS. It is also notable to mention Chef Jason Avelson, who will be inducted into the society in April was in attendance.

I would like to say in closing that these recognitions are very important to do for many reasons. This is an extremely demanding industry, and we can get caught up in the day-to-day business. look around at some of the chefs that helped you throughout your career, suddenly you realize how much they have done! I encourage everyone to think about recognizing one of these chefs and thank them. When you recognize their work, it fosters others to reflect on how they can help the generation coming up behind them.







Article from

Master Chef Elaina Kourie

MWMCS, CANADA

A Guide to Lebanese Cuisine: Its History, Flavors, and Influence on Global Cuisine

Lebanese cuisine, celebrated for its rich tapestry of flavours, textures, and ingredients, is a cornerstone of Lebanon's cultural identity. Rooted in the ancient civilizations of the Eastern Mediterranean, Lebanese food has evolved through centuries of diverse influences, including Phoenician, Greek, Roman, Arab, Ottoman, and French cultures. This confluence has given rise to a culinary tradition that emphasizes fresh, healthy ingredients and communal dining. In this essay, we will delve into the history of Lebanese cuisine, explore its distinctive flavours, and examine its influence on global culinary trends, with a particular focus on regional and national dishes, as well as artisanal foods, wines, olive oil, and traditional drinks such as Arak.

The History of Lebanese Cuisine

Lebanese cuisine's evolution mirrors Lebanon's complex history. The Phoenicians, ancient seafaring people, introduced ingredients such as olives, sesame, and dates, which remain integral to Lebanese cooking. The subsequent Greek and Roman periods brought culinary practices like the use of wheat, grains, and dairy products, including cheese and yogurt. The Arab influence in the 7th century introduced new spices and cooking methods, enriching the flavour profile of Lebanese dishes. The Ottoman Empire's rule from the 16th to the early 20th century left a legacy of sweets, grilled meats, and the tradition of mezze dining. Finally, the French mandate over Lebanon from 1920 to 1943 introduced French culinary techniques and ingredients, further diversifying the cuisine. Throughout these periods, Lebanon's geographic location at the crossroads of the Mediterranean, Asia, and Africa facilitated the exchange of food, spices, and cooking techniques, fostering a diverse and evolving culinary tradition.

Distinctive Flavors and Ingredients

Lebanese cuisine is renowned for its balance of flavors, achieved through the use of fresh and healthy ingredients. Staples include olive oil, grains, fresh vegetables, legumes, herbs, and spices. The diet is largely plant-based, with meat—primarily lamb, chicken, and beef—consumed in moderation. Dairy products, particularly yogurt and cheeses like labneh (strained yogurt) and halloumi, are common in Lebanese dishes.

A hallmark of Lebanese cuisine is the emphasis on fresh herbs and spices, which enhance the natural flavours of the food. Key ingredients include garlic, lemon, mint, parsley, and cilantro, lending a bright, refreshing quality to many dishes. Spices such as cumin, cinnamon, allspice, and sumac add depth and complexity, while rose water and orange blossom water provide a subtle floral sweetness in desserts. The frequent use of tahini (sesame paste) and chickpeas highlights the Levantine roots of Lebanese cuisine, as these ingredients are staples in dishes like hummus and falafel.





Regional and National Dishes

Lebanese cuisine is characterized by a variety of regional specialties, each reflecting local traditions and available ingredients. Here are some notable dishes:

1. Kibbeh: Often considered Lebanon's national dish, kibbeh is a versatile dish made from bulgur wheat and minced meat, typically lamb or beef. It can be prepared in various forms, including raw (kibbeh nayeh), baked, or fried. The raw version is similar to steak tartare and is traditionally served with fresh herbs and onions.
2. Manakish: A popular Lebanese street food, manakish is a flatbread topped with ingredients such as za'atar (a mixture of thyme, sesame seeds, and sumac), cheese, or ground meat. It is commonly enjoyed for breakfast or as a snack throughout the day.
3. Fattoush: This refreshing salad combines mixed greens, tomatoes, cucumbers, radishes, and crispy pieces of fried or toasted pita bread. Dressed with a tangy vinaigrette made from lemon juice and pomegranate molasses, fattoush is a staple in Lebanese cuisine.
4. Mujaddara: A comforting dish of lentils and rice, garnished with caramelized onions. Mujaddara is a staple in Lebanese homes and showcases the country's tradition of creating satisfying meals using simple, wholesome ingredients.
5. Baklava: For dessert, Lebanon is famous for its baklava, a rich pastry made with layers of phyllo dough, honey, and nuts. Rose water and orange blossom water are often used to infuse sweetness, adding a unique floral note to the dessert.

Artisanal Foods and Local Delicacies

Lebanon is renowned for its artisanal food products, which emphasize traditional craftsmanship and locally sourced ingredients. One of the most celebrated artisanal foods is Lebanese cheese, with varieties such as kebbeh, labneh, and halloumi being integral to the cuisine. Labneh, a strained yogurt, is used in a wide variety of dishes as a dip or spread, while halloumi is often grilled or fried and served as part of mezze platters.

In addition to cheese, Lebanese breads such as pita are also central to the culinary experience. These breads are often baked in wood-fired ovens and used to accompany meals, serving as a vehicle for dips and a base for grilled meats. Similarly, Lebanese honey and dates, locally harvested, are used in desserts or served as snacks, adding natural sweetness to dishes.

Another example of artisanal food is pickles and preserves, which are prevalent in Lebanese cuisine. Vegetables like cucumbers, carrots, and cauliflower are pickled in brine or vinegar, and these tangy accompaniments are frequently served alongside mezze.





Lebanese Wines and Olive Oil

Lebanon boasts an ancient tradition of winemaking, with vineyards dating back to Phoenician times. The Bekaa Valley, Lebanon's wine-producing region, has a favorable climate for growing grapes, and its wineries have been producing world-class wines for centuries. Lebanese wines are typically made from indigenous varieties such as Oumsieh, Cinsault, and Syrah, and the country's wine industry has seen a resurgence in recent years, with Lebanese wines gaining recognition on the global stage.

Olive oil is another cornerstone of Lebanese cuisine. Lebanon has a long history of olive cultivation, and the production of high-quality olive oil is a key part of its agricultural heritage. Olive oil is used in a wide range of Lebanese dishes, from salad dressings to dips like hummus and baba ganoush. It is also a key ingredient in cooking and drizzling over many dishes, imparting a rich, fruity flavor that enhances the food's taste.

Arak: The National Lebanese Drink

No exploration of Lebanese cuisine would be complete without mentioning Arak, Lebanon's national alcoholic drink. Arak is an anise-flavoured spirit traditionally distilled from fermented grapes. It is often consumed as an aperitif or during meals, typically accompanied by meze. Arak is made through a double-distillation process, and its unique flavour is derived from the addition of aniseed, which gives it a distinctive licoricey taste. The drink is traditionally diluted with water and served over ice, which causes it to turn a milky white colour. Arak has deep cultural significance in Lebanon, where it is enjoyed in social gatherings and celebrations. Its popularity has grown internationally, with Lebanese diaspora communities and wine connoisseurs around the world embracing this traditional beverage.

Influence on Global Cuisine

Lebanese cuisine has significantly impacted global food culture, particularly in the realm of healthy eating. The emphasis on fresh vegetables, legumes, and healthy fats like olive oil aligns with the growing global interest in plant-based and Mediterranean diets. Dishes such as hummus, falafel, and tabbouleh have become internationally recognized staples, often featured in health-conscious restaurants and cafés.

The rise of the "Mediterranean Diet," celebrated for its health benefits, has further elevated Lebanese cuisine's status globally. Studies have linked this diet to reduced risks of heart disease, obesity, and diabetes, thanks to its focus on fresh produce, whole grains, and healthy fats. As a result, many restaurants worldwide have embraced Lebanese food and integrated it into mainstream dining experiences.

In addition to its health-conscious appeal, Lebanese cuisine's cultural significance and social aspects—especially the tradition of sharing meals with family and friends—have contributed to its popularity. The concept of mezze, for example, aligns with the modern trend of communal dining and sharing a variety of flavors in a single meal. Furthermore, Lebanese restaurants have proliferated in major cities around the world, making it easier for people to experience authentic Lebanese food.

Lebanese cuisine offers a captivating glimpse into the country's rich history and culture. Its flavours, which combine fresh ingredients, aromatic herbs, and spices, create a dining experience that is both flavourful and healthy. From the ancient influences of Phoenicians and Romans to the more recent impact of the French and Ottoman Empires, Lebanese food has evolved into a unique and diverse culinary tradition that continues to influence global food culture. As the world increasingly embraces the Mediterranean diet and values communal dining experiences, Lebanese cuisine's global influence is likely to grow, allowing more people to enjoy the delicious flavours and rich history of Lebanon's culinary heritage. The country's artisanal foods, wines, olive oil, and Arak further elevate its culinary profile, making it a key player in the global gastronomic scene.

Article from

Master Chef Mohamed Mostafa Ebedwihy

MWMCS, EGYPT

Achievements of Alexandria Chefs Club in 2024

In 2024, our club's staff organized an Egyptian qualifier to select teams to participate in the African Chefs' Qualifiers held in Morocco last September. This was an important step in identifying and nurturing talent within our country.

Our team then achieved a remarkable third place in the Chefs' Cup competition, which included both the hot kitchen (Bocuse d'Or) division and the pastry competition. This achievement is a testament to the hard work and dedication of our chefs. As a result of this performance, we were given the opportunity to participate in the World Cup in France in January 2025. This experience was invaluable, as it provided our chefs with exposure to international standards and best practices. Looking forward, we are committed to continuous development and competition. Our goal is to achieve higher levels in upcoming international competitions and create greater opportunities for young chefs in Egypt. We believe that nurturing talent and providing them with platforms to showcase their skills is crucial to the growth of the culinary industry in our region.













Article from

Sylvester Kudaka - Associate Member Kenya

Impact Chefs and Hospitality Academy



I Chef Sylvester Kudaka an alumni, was humbled to pay a visit at the Institution, bonded with both staff and students and discussed on the possible partnership with the World Master Chefs Society so as to remain on top production of the best Hospitality Professionals in East and Central Africa.

Impact Chefs and Hospitality Academy organizes and hosts various hospitality gatherings, workshops, like Regional Consortium East Africa where they conduct and award hospitality competitions, trainings and job placements both locally and internationally.

All this is made possible with various stakeholders and partner companies led by Dr Enock Alumasi Makanga the Managing Director Impact Chefs and Hospitality Academy.

This anticipated partnership between East African Region with the World Master Chefs Society aims at improving on the quality provision and international market of hospitality professionals in the region.











Article from

Chris Sandford

I am the founder of the Culinary Ability Awards established in 2005, long registered as a not-for-profit Community Interest Company dedicated to raising awareness for those who can benefit the most. Since our conception we have been committed to raising awareness; initially starting out as a competition growing more and more to competing at La Parade de Chefs in London and Belfast and eventually competing at the Culinary Olympics 2020 - for the first time since its foundation 120 years ago there now having been a team representing disability.

Additionally, we have been working with many healthcare providers gaining firsthand understanding of what we could offer that would work. As part of a European project for example, we brought the first of a kind qualification endorsed by the SQA to Scotland and have subsequently gifted this remarkable qualification at Level 4 to them.

Currently, we are privately funding a unique dual concept of exclusive members club & world class training facility for disabled chefs in Sicily, where our focus is on 0% carbon footprint, sustainability and organic produce, where we also farm saffron. Our intention is to host a number of events giving disabled chefs an opportunity to experience world class produce delivered by world class chefs and that extra step in life that a lot of us have benefited from.

BBC 1 – Culinary Ability Awards Competition
https://youtu.be/UxW5chKruvY?si=ksprSnU_SJd0bmZL

Journey to the Culinary Olympics – City Chambers Glasgow
https://youtu.be/YJrzyzbPzKM?si=UeY25vvSRI3fDiBA

Culinary Olympics 2020
https://youtu.be/Is9L4TkWLxY?si=s_sHOhyUKWcT9tI4

Testimonial Chef Mosimann
https://youtu.be/foFqvHa7G_U?si=Jlh5RHeDOsihp97C

Rotary Culinary Ability Chefs
https://youtu.be/atR8TajrenQ?feature=shared

Going forward we are seeking collaboration with the World Master Chefs to raise awareness to support our values and support those who benefit the most.

We can achieve this by Master Chefs' engagement, where a specific Master Chef individually or collectively as a group of chefs in collaboration with us, organize, plan, prepare, and deliver a bespoke fundraising dinner up to six course and assisted with a disabled apprentice. Our target for 2025 would be 15 international events.

Other possibilities would be Cooking Demonstrations, Donation of a Dish (food-outlets, restaurants, hotels), or Stage Performances, which have also proven to be very successful. Proceeds go towards our ongoing work to highlight just what these talented individuals have to offer.



In conclusion, it is my absolute pleasure to present this to the World Master Chefs for consideration with the view to implement inclusion supporting integration, not only to our industry but introducing the youth, who are the future of our industry, to alternative solutions encouraging the kind of new forward thinking, compassionate Chefs required for our ever-evolving hospitality industry.

Contact: mail@worldmasterchefs.com

Welcome to our 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.



Bakytzhan Kurmanbekov

MWMCS, KAZAHSTAN

My name is Kurmanbekov Bakytzhan. In my 42 years of life, I have gone through a career path from a dishwasher to a brand chef. Even at a young age, I was very fond of the kitchen, always helped my mother, was a good assistant. In my youth, working as a waiter, I always dreamed of getting into the kitchen, where they pluck pans, flames of fire and smoke stood where masterpieces are created. One day, the Chef called me to the kitchen and it happened, I became an assistant cook. This path in cooking was very long and unique.

Studying and learning everything new and I became a Chef my young 23 years. Working as a chef in different restaurants, fate brought me to a city with a great history. Working here, I wanted to study this region deeper and deeper. Passion for the kitchen led to new interests. Studying the most ancient recipes of Nomads cooking dishes by burying in clay, frying on coals, on stones cooking dried meat and drying food products as for the steppe nomadic people this is their way of life and traditions. To apply this in the modern kitchen of the restaurant, to convey to the current generation the history of ethnic cuisine and teaching the younger generation, philosophy and history.



Charles Hartung

MWMCS, USA

Chef Charles Hartung is a seasoned culinary professional whose illustrious career spans decades in the hospitality industry. Most notably, he has dedicated the majority of his career to serving as Executive Chef in member-owned country clubs, where he has consistently elevated the dining experiences for discerning clientele. Chef Charles's culinary journey is marked by his successful leadership, innovative approaches to cuisine, and an unwavering commitment to excellence.

Chef Charles's experience is not confined to country clubs alone. He once owned and operated his own fine dining restaurant, an endeavor that enriched his understanding of all aspects of culinary and business operations. This invaluable experience provided him with a comprehensive foundation in managing kitchens, finances, and staff, while also honing his ability to deliver unforgettable dining experiences. As an Executive Chef, Charles has managed multiple kitchens simultaneously, overseeing the operations of up to 45 staff members. His leadership is characterized by a keen eye for talent, an emphasis on mentorship, and a commitment to fostering a culture of collaboration and innovation.

One of Chef Charles's most notable tenures was at the prestigious Port Royal Club in Naples, Florida. This iconic establishment, situated in the heart of one of the nation's most affluent communities, boasts a membership of highly accomplished individuals with exacting standards for quality and service. During his time at the Port Royal Club, Chef Charles collaborated closely with his team, club committees, and the Board of Directors to align culinary offerings with the club's vision and strategic objectives. He played a pivotal role in setting and achieving both short-term and long-term goals, ensuring the club remained synonymous with excellence. His hands-on approach and daily engagement with staff and members solidified his reputation as a leader who is deeply invested in his team and community.

Beyond his culinary expertise, Chef Charles is also recognized for his exceptional financial acumen. He has a proven track record of managing budgets effectively, optimizing resources, and achieving significant cost efficiencies without compromising quality. His ability to balance the art of cuisine with the science of business management has been instrumental in his success and in earning the trust of club members and boards alike.

Chef Charles thrives on new challenges and is deeply passionate about contributing to long-term visions. His career reflects a relentless pursuit of innovation, excellence, and continuous improvement. Whether it's introducing creative menu concepts, streamlining operations, or cultivating a cohesive and motivated team, Charles approaches every task with dedication and a forward-thinking mindset.

As a Master World Master Chef (MWMCS), Certified Executive Chef (CEC), and Certified Culinary Administrator (CCA), Chef Charles brings a wealth of knowledge, skill, and professionalism to every endeavor. His achievements are a testament to his adaptability, vision, and the high standards he upholds in every aspect of his career. He remains a sought-after leader in the culinary world, celebrated for his ability to seamlessly blend creativity, leadership, and business savvy to deliver exceptional results.



Dongyeon Park

MWMCS, SOUTH KOREA

The first opportunity was to join the restaurant department of a hotel through a recommendation from an acquaintance, and I felt the charm of being a chef. At that time, I became interested in the globalization of Korean food and fusion cuisine, so I acquired a chef's license (formal form) and completed my studies, which I had not been able to do before. By doing this in parallel, I want to introduce more diverse and new foods to people in my field, so I have been working hard until now.

Government/Ministry Award History

- Minister of Agriculture, Food and Rural Affairs Award, Minister of Education Award, Speaker of the National Assembly Award, Minister of Food and Drug Safety Award, Seoul Mayor's Award, Incheon Mayor's Award, Gyeonggi Provincial Council commendation

Skills such as community service and efforts to nurture the next generati on

- I volunteered at Seonwonsa Temple in Ganghwado Island for three years (total of 240 hours) at memorial service events and wanted to contributeto temple cuisine with my skills.
- I had a dream of relieving employment difficulties and nurturing cooks around the world, so I established a domestic corporation based on my experience at international cooking competitions and served as the current president, serving in 18 countries including Turkey, Germany, Italy, Mongolia, Romania, and the United States. By establishing MOUs and close relationships with the above International Culinary Association/domestic and foreign university institutions, we are taking the lead in nurturing successors through international employment, international cooking competitions, and issuance of certifications.







Wai (Jimmy) Tsang

MWMCS, HONG KONG

I have over 40 years of experience in Hong Kong's catering industry, starting my journey as a chef apprentice. With passion and dedication to the industry, I have worked my way up to becoming a leader in the field. After stepping out of the kitchen, I founded a food factory specializing in the production of sauces and seasonings, as well as establishing a food research and development center to drive innovation in the culinary world.

Rewarded an Honorary Doctorate Degree of Dr Culinary Science in the [Majestic Johor Food Awards] of Tourism Johor, Malaysia. Serve as President of the Hong Kong Catering Management Association, Chairman of the Hong Kong International Culinary Exchange Association, and Director of the Chinese Culinary Institute.

I am committed to advancing the industry, fostering professional exchange, and nurturing the next generation of culinary talents. Over the years, I have devoted myself to enhancing the international standing of Hong Kong's catering industry through innovation, education, and collaboration. My journey reflects the power of perseverance and creativity, and I look forward to continuing my contributions to Hong Kong's culinary and gastronomy culture in the future.



Saveliia Solntseva

MWMCS, CANADA

My name is Saveliia Solntseva, in the city of Aldan, located in the Sakha Republic (Yakutia), Russia, I currently live in Canada. I began my professional career in pastry arts in 2016. Since then, I have been actively developing in this field, constantly refining my skills and deepening my knowledge, which has enabled me to achieve a high level of expertise and create works that meet the highest standards of quality.

I possess extensive experience in the field of pastry arts and firmly believe that every element of my work must be brought to perfection. My expertise encompasses a wide range of pastry techniques, including the creation of intricate cake structures, painting, 3D modeling, as well as working with various materials such as chocolate, isomalt, and sugar paste. I consistently stay updated on emerging trends in pastry design and apply innovative approaches throughout the cake creation process.

In my work, I adhere to strict quality standards and maintain a high level of responsibility, paying close attention to every stage of the process, from planning to final finishing. I place particular emphasis on maintaining a clean workspace and executing with precision, which enables me to produce creations that meet the highest expectations. I meticulously oversee all aspects of production, including ingredient selection, manufacturing techniques, and the accuracy and aesthetic appeal of every detail.



Dr Kenneth Loo

MWMCS, HONG KONG

It is my great honour to become Master member of the World Master Chefs Society and awards The Diploma in Culinary Excellent! I reward the Honorary Doctoral by Malaysia state government Tourism Johor. Graduated from Institut Disciples Escoffier in Culinary Arts, and awarded an outstanding student medal. Member of Disciples Escoffier International and the Vice President of Disciples Escoffier International Hong Kong Delegation. Founder of Junior Disciples Escoffier Master Chef Programme. The China, Hong Kong and Macau Representative for Centre of Continuing Education of Univesiti Malaya in Professional Certificate Master Chef Management Programme and Professional Certificate F&B Hospitality Management Programme. Culinary instructor at Towngas Cooking Centre Hong Kong. I specializing in French & Southeast Asian cuisine and Cantonese BBQ. Holds certificates from International Culinary Institute in Classic Japanese & Indian Cuisine. Asian Cuisine Master Chef, Halal Awareness Programme, Cantonese Barbecue, Spanish Cuisine, French Cuisine I & II, European Sourdough Bread, and the internationally recognized WSET Level 2 Wine Programme certificates. Awarded the Greater China Star Chef Mentor-Excellent Stars of France Medal, and also won the Diamond Award at the Guangdong-Hong Kong-Macao Greater Bay Area Catering Industry Exchange Conference and Innovation & Creative Cooking Competition. Served as a personal Chinese and Western cuisine judge and chief judge at the Guangdong-Hong Kong-Macao Greater Bay Area Food Culture Summit and the Asian International Chef (Shenzhen) Challenge.

Other New Members

JASON AVELSON
MWMCS, USA CHAPTER

ROBERT HALE
MWMCS, USA CHAPTER

MD MOHAIMENUL ISLAM
MWMCS, UK

SAVELIIA SOLNTCEVA
MWMCS, CANADA

HUSSAIN ZAHEER SHAH
MWMCS, USA CHAPTER

PABLO CORDERO HUERTAS
MWMCS, PUERTO RICO

SCOTT ROBINSON
MWMCS, USA

JOANNA BRYANT GARNER
MWMCS, USA CHAPTER

JASON WARD
MWMCS, KAZAKHSTAN

JOSHON ISLAM
MWMCS, UK

JAMES (JAMIE)MCAFEE
MWMCS, USA CHAPTER

CIAN BROWN – ASSOCIATE MEMBER
MWMCS, UK

TOMASZ NOWAK
MWMCS, POLAND

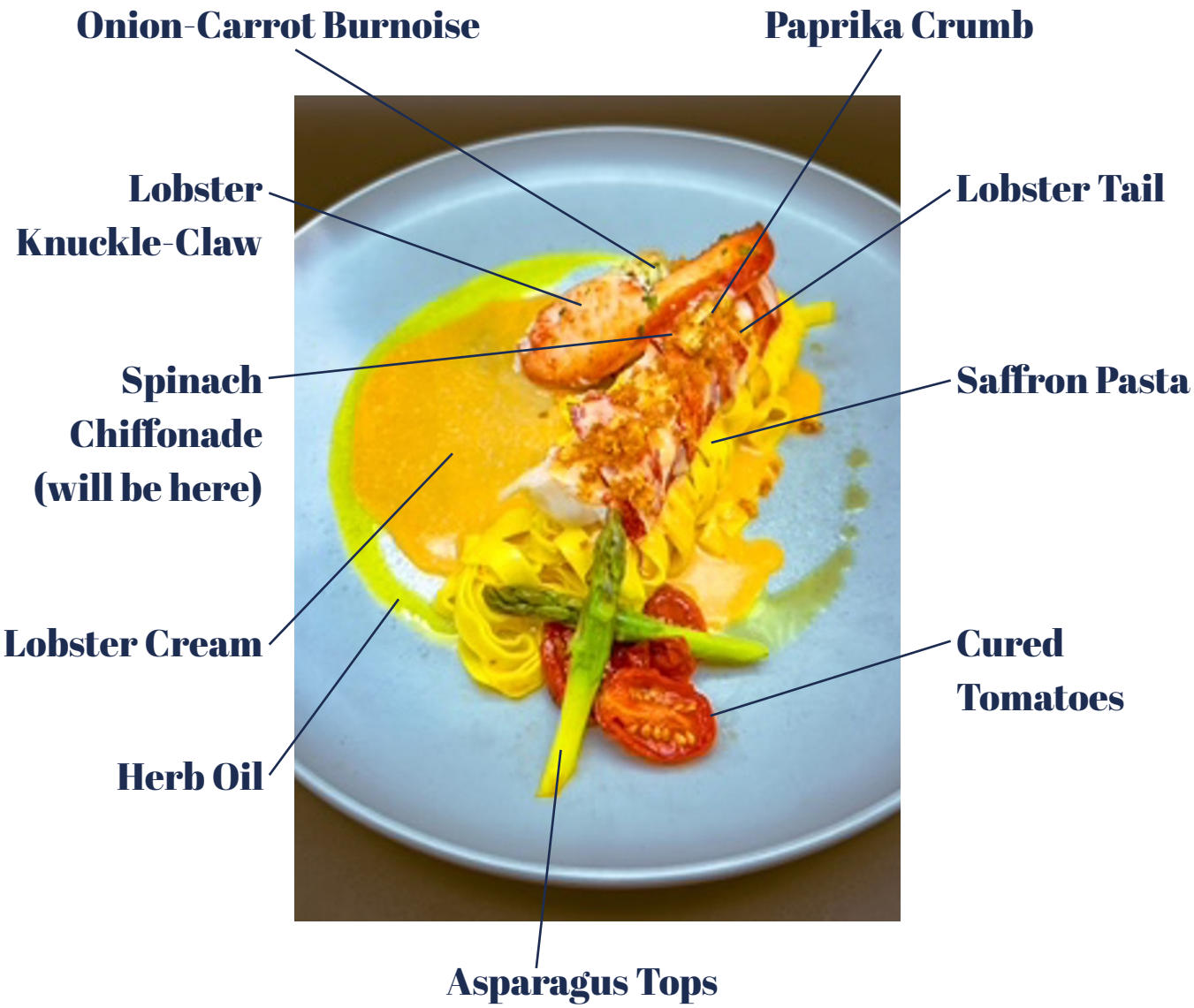
Recipe from Master Chef Lance Cook

MWMCS, USA

Received a Gold Medal (First Place) for my Lobster with Saffron Pasta Dish in KC-10 ACF Competition in Myrtle Beach, South Carolina on 1.28.25.

Saffron Pasta with Lobster

Freshly prepared saffron pasta, poached lobster, asparagus tops, oven cured tomatoes, vidalia and carrot brunoise with knuckle-claw meat-chives, paprika crumble, brandied lobster cream, lemon-herb oil, spinach chiffonade.



Saffron Pasta

- .5 teaspoon - Saffron Threads
- 28 grams- Water, Hot
- 125 grams - 00 Flour (plus 15 grams extra for rolling)
- 6 each - Egg Yolks

Steep saffron threads in hot water. Make “bowl” with flour. Add egg yolks and cooled saffron mix. Incorporate with fork and knead for 10 minutes. Allow to rest for 10 minutes. Knead 10 minutes more. Pass through pasta machine in incremental dcreasing thickness. 1 time on each setting to stretch and again to relax the dough. Cut into fettucine and cook in salted boiling water for 3 minutes.

Lobster Sauce

- 20 grams - Canola Oil
- 2 each - Lobster Shells and Bodies
- .5 each - Onion, Peeled, Chopped
- 1 each - Carrot, Peeled, Chopped
- 2 each - Celery Ribs, Chopped
- 2 each - Garlic, Smashed
- 1 tablespoon - Tomato Paste
- 1 cup - Brandy
- 4 sprigs - Thyme, Fresh
- 2 each - Bay Leaf
- 6 each - Peppercorns
- TT - Kosher Salt
- 250 grams - Heavy Cream

In hot pan, saute lobster shells and bodies. Add mirepoix and caramelize. Add tomato paste and pince. Deglaze with brandy. Add remaining ingredients and cover with water. Simmer 45 minutes, strain, reduce, skim. Add cream and reduce to nappe. Season and keep hot for plating.

Cured Tomatoes

- 8 each - Tomato, Grape, Split
- 15 grams - Olive Oil
- .25 each - Lemon, Juice
- TT - Kosher Salt
- TT - Pure Ground White Pepper

Combine all and place in one layer in 325 degree oven until dehydrated and caramelized.

Herb Oil

- .25 bunch - Parsley, Curly
- 75 grams - Olive Oil, Meyer Lemon

Combine and blend until pureed. Strain through coffee filter. Season with salt, Reserve for plate up.

Paprika Crumbs

- 1 each White Bread Slice, Crust Removed
- 10 grams Olive Oil
- 5 grams Paprika
- TT Kosher Salt
- TT Pure Ground White Pepper

Dice white bread. Combine with olive oil, salt, pepper, paprika. Dry out in 325 degree oven. Crumble and reserve for plating.

Asparagus Tops

- 8 each - Asapragus Spears

Peel stems. Cut on bias. Blanch in salted boiling water. Season with butter, salt, pepper.

Vegetable Brunoise

- .5 each Carrot, Brunoise
- .25 each Onion, Brunoise
- 5 grams Chives, Sliced Thin

Saute all and combine with butter, salt, pepper, claw, knuckle.



Note: Two 1.25# Maine Lobsters

To cook lobsters: kill lobsters instantly with knife to the front of head. Skewer tail to keep straight during cooking. Simmer for 7 minutes per pound and shock. Remove meat from shells. Reserve shells and clean body for sauce above.

* Spinach chiffonade - season with salt, pepper, olive oil prior to plate up.

Recipe from Master Chef Kurmanbekov Bakytzhan

MWMCS, KAZAHSTAN

The most respected guests are served a ram's head.



Cooking the head takes several hours and requires certain skills. First, it is carefully singed, cleaned and rinsed so as not to damage the skin. Next, the lower jaw is separated, the teeth are removed and the nasal cavity is rinsed. At the same time, it is necessary to ensure that the brains do not leak out of the skull. Otherwise, the guests will consider the host sloppy. The pupil is removed under pressure of water, as it becomes hard as a stone during cooking. Eyes are considered a special delicacy, which Kazakhs call kade.

The part at the base of the ear is cooked the longest, so the readiness of the head is determined by it. For this purpose, an incision is made in the ear area, sometimes it is completely cut off. The meat is cooked until the incision area turns brown. The finished head is served in a separate plate. At the same time, there are several rules: the head should not be carried out with the nasal and occipital parts, and the knife should be placed on the left side of the dish.

The most respected guest tastes a piece, and then begins to distribute it among all those present. At the same time, the aksakal shares only one half of the head, the other remains to the owner of the house. The eye is divided between the honorary elders so that they "see and greet each other from afar." If a matchmaker who has come to visit divides the head, he will thus ask the elders to "look after" his children living in this village. The other eye is not touched, as it is believed that the head cannot stand on the table without eyes.

The youngest in the family are given ears with instructions to obey the elders. The scruff of the neck goes to the most enterprising person at the table. Heaven is given to young people with good musical skills and wishes them to be great singers. Nearby guests are given pieces from the corners of their mouths, so that they always smile and enjoy life. Then the distinguished guests are called by name and the tray is passed on.,

In some regions of Kazakhstan, it is customary to use a completely new knife for cutting meat. After the meal, it is presented to the aksakal, who distributed the food. Sometimes old people, who often share the plate of honor, carry their own pocket knives with them. This is a sign that this person is respected by the people.

Recipe from Master Chef Kurmanbekov Bakytzhan

MWMCS, KAZAHSTAN

Salma nan with beef



A traditional dish made from meat and dough, known since ancient times and loved by many. It has a wide variety of ingredients and names. This dish is prepared at home, in a friendly family circle. It attracts with its thinly sliced pieces of dough fried in butter, meat on the bone fried until golden brown, soaked in its own juice, served with caramelized onions and spices. Salma nan dressing is made from a variety of meats, and in different ways, it can be fried, baked in a tandoor, oven, served boiled or even dried. In the steppe culture, there are dozens of varieties of this dish.

We will need

beef tenderloin 300g
onion -70g
butter -40g
salt -2 g
black pepper - 1 g
coriander - 1 g

For the sauce

suzbe - 60g
sour cream -30g
curt - 10g
for the dough
muzhno flour 120g
egg 1
piece salt 1 g
beef broth 20 g

Cut the meat into cubes , onion into strips and fry in butter in a frying pan until cooked . Knead the dough and roll out a thin cake , boil the dough until ready . Let's start with the sauce. Mix all the ingredients in a saucepan and bring the spices to a boil. Add to taste. We put the dough on a plate, pour the sauce over it and spread the meat on top, decorate with green onions and sprinkle with yogurt from the top. Enjoy your meal.

SPECIAL OFFER TO ALL EXISTING MEMBERS

Every existing member that recruits 4 new Master Chef members gets their next annual subscription free. There is no limit to how many years you can get free; for example, if you recommend 8 new chefs who all join and pay their 1st-year membership fee, you get 2 years of free membership.

Conditions: The individual applying must mention the name of the current member and must have paid their first-year subscription and membership fee. The 4th person recommended and paid their fee must do this before your subscription for the year ahead is due. For example, if your subscription payment is due on 1st December, all 4 new recruits must have paid by 30th November to enable you to get your renewal for free.

£120 RENEWAL

Ready to elevate your culinary journey? Rejoin our exclusive society with a special offer: just £120 for a full year's membership! This renewal rate is available for current members for the remainder of 2025.

Please note: This exclusive pricing is only for renewing members and is not available for new members.

Are you aspiring to become a highly regarded World Master Chef? Don't miss this opportunity—renew your membership today and continue your path to culinary excellence!

PLAQUE

Elevate your standing as a World Master Chef by proudly showcasing our prestigious plaque either indoors or outdoors—whether it's at your restaurant, workplace or any location of your choosing.

Have you received your prestigious plaque? We would love to see it! Please send us photos of you showcasing the plaque for us to share with the society.

If you or your employer are interested in purchasing a plaque, please email the Society Manager at mail@worldmasterchefs.com

Price: £470 plus delivery
The design is gold anodised aluminium with a wooden backboard, 30cm in diameter.

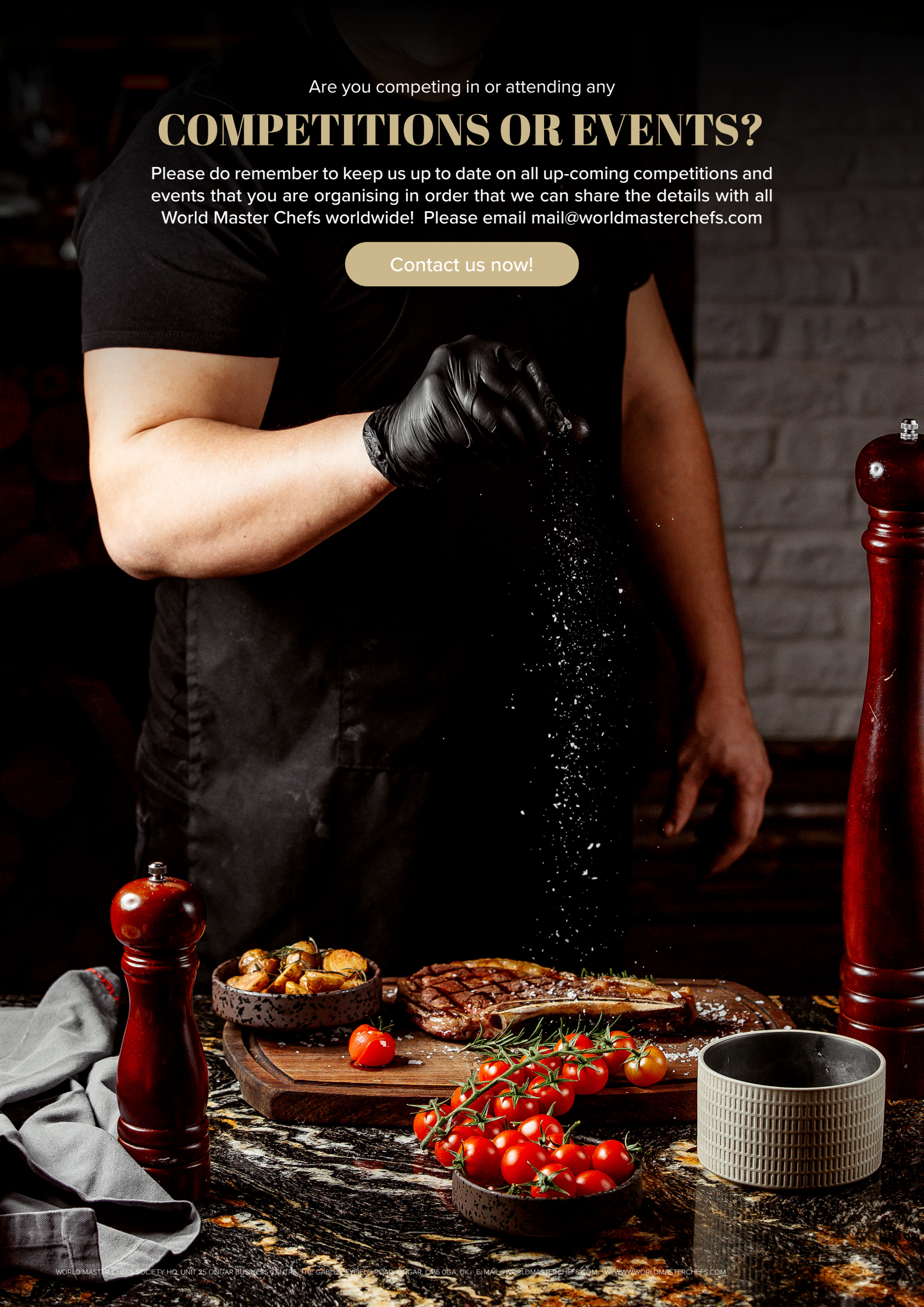


WMCS Merchandise

Ordered yours yet? Have a look at our full range at www.worldmasterchefs.com

SHOP NOW





Are you competing in or attending any

COMPETITIONS OR EVENTS?

Please do remember to keep us up to date on all up-coming competitions and events that you are organising in order that we can share the details with all World Master Chefs worldwide! Please email mail@worldmasterchefs.com

Contact us now!



CORPORATE SPONSORSHIP

We are looking for corporate sponsors to partner with as there will be so many benefits for everyone.

Please do recommend us to everyone you know!


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