THE WORLD MASTER CHEFS SOCIETY OFFICIAL MAGAZINE

CHOPPED

AUGUST 2025



Dear our esteemed World Master Chefs,

Welcome to our July edition of CHOPPED.

Again, this edition is full of information from our members sharing their experiences and culinary journeys.

Thank you to everyone who contributed, your articles make CHOPPED what it is.

Chris Sandford from our Chapter in Scotland has been sharing his Culinary Ability Awards updates and World Master Chefs is honoured to support him and his team and sharing his progress.

Welcome to our new members from across the world and welcome back to some older members who briefly left us and have now returned.

You will see a message about our new members presentation holdall bags. We have introduced the personalised holdall bags, which are received instead of the presentation box to all levels of chefs . The holdall bags can be left with just the logo or personalised with your membership status and name. These are available to purchase separately please contact Daisy with any queries. 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

Charles Hartung

MWMCS , USA

Greetings to my esteemed colleagues across the globe,

As a Master World Chef Society Member and World Certified Master Chef with a career shaped by decades of dedication in the private club sector, I am humbled to share a glimpse into my culinary journey, along with a recipe that reflects both my roots and ongoing commitment to innovation and excellence.

A Journey Rooted in Passion

My culinary story began in a modest kitchen, inspired by tradition, taste, and a desire to bring people together around the table. That childhood passion matured into a profession through rigorous training, ownership of my own fine dining restaurant, and ultimately into the honor of leading some of America's most prestigious private club kitchens. Today, I serve as Executive Chef and Culinary Director at Gulf Harbour Yacht & Country Club in Southwest Florida, a role that blends culinary vision with operational strategy.

Innovation Amidst Renovation

Currently, we are undergoing a full clubhouse renovation, scheduled to reopen in November 2026. This transition has challenged my team to innovate—operating out of mobile kitchens and alternate venues while ensuring our members continue to receive exceptional dining experiences. It has also underscored the value of flexibility, strategic planning, and above all, a positive team culture.

Mentoring the Future

My role extends far beyond the kitchen pass. I am proud to mentor a diverse culinary team, including J-1 international interns and local aspiring culinarians. It is incredibly rewarding to shape young professionals by sharing classical techniques, instilling discipline, and nurturing their passion for the craft. To me, true leadership lies in the success of those you've mentored.





Featured Recipe:

Citrus Herb-Crusted Grouper with Fennel-Lemon Beurre Blanc

A clean, coastal main course inspired by Florida's fresh waters and sun-kissed citrus.

For the Grouper:

- 4 (6 oz) fresh grouper fillets
- Zest of 1 lemon
- Zest of 1 orange
- 2 tbsp fresh parsley, chopped
- 1 tbsp fresh thyme, chopped
- 1 tbsp panko breadcrumbs
- 1 tbsp olive oil
- Salt & pepper to taste

For the Fennel-Lemon Beurre Blanc:

- 1/2 cup dry white wine
- 1 tbsp shallot, minced
- 1/4 cup fennel bulb, finely diced
- Juice of 1 lemon
- 1/2 cup heavy cream
- 6 tbsp cold unsalted butter, cubed
- Salt to taste

To Accompany:

- Charred asparagus
- Roasted fingerling potatoes
- Micro basil for garnish

Method:

1. **Prepare the Crust:** In a bowl, combine citrus zest, parsley, thyme, panko, olive oil, salt, and pepper. Press the mixture gently onto the top of each grouper fillet.
2. **Sear & Roast:** Heat a non-stick skillet over medium-high heat. Sear the crusted side of the fillets for 1–2 minutes until golden. Transfer to a 375°F oven for 6–8 minutes, or until just cooked through.
3. **Make the Beurre Blanc:** In a small saucepan, combine wine, shallots, fennel, and lemon juice. Reduce to about 2 tbsp. Add cream and reduce slightly. Lower the heat and whisk in cold butter gradually until emulsified. Season with salt. Strain for a smooth sauce, if desired.
4. **Plate:** Arrange roasted fingerlings and charred asparagus on each plate. Place grouper fillet on top, spoon beurre blanc around the base, and finish with micro basil.

This dish continues to be a member favorite—elegant, bright, and balanced. I'd be happy to provide a high-resolution image of the plated dish upon request.

Looking Ahead

As I look toward the future, I'm excited to explore new ways to share my experiences—through writing, perhaps even a podcast, and continuing to represent our profession with pride and purpose. I encourage all chefs to share their stories, because behind every dish is a journey worth telling.

Thank you to the CHOPPED team and Worldchefs for providing a platform where chefs unite through shared passion and purpose.

To my fellow chefs: continue pushing boundaries, mentoring generously, and telling your stories.
Our passion is our legacy.

Gastro Erasmus 2025

Daniel Ayton

SENIOR VICE PRESIDENT

Gastro Erasmus 2025: Culinary Passion Unites 15 Countries in Manavgat

The second edition of the Gastro Erasmus 2025 International Cooking Competition took place between April 4–6 in Manavgat, Antalya, and once again showcased how food can be a powerful tool for education, culture, and connection. The event brought together 149 students and 50 teachers from 15 countries across Europe, turning the city of Manavgat into the heart of international vocational excellence.

Hosted by Sule Muzaffer Buyuk Girls' Vocational and Technical Anatolian High School, with the support of The Raga Side Hotel, the competition is recognized as the only Erasmus+ funded international culinary competition in Europe.

A Celebration of Skill, Creativity, and Teamwork

Over three dynamic days, students competed in four main individual categories: Main Course, Fish Dish, Pasta, and Dessert.

Each contestant brought their culture, vision, and culinary knowledge to the plate—blending tradition with innovation. In the final stage, national teams worked together under time pressure in the Team Challenge, where coordination, time management, and harmony were key to success.

The atmosphere in the kitchens was filled with energy, ambition, and collaboration. From the careful seasoning of sauces to the precise plating of desserts, every moment reflected the passion and potential of Europe's future chefs.

Judged by the Best: An International Panel of Culinary Experts

The competition was evaluated by a prestigious international jury, composed of acclaimed chefs and culinary educators:

- Abdi Gunduz (Jury President, Turkiye)
- Daniel Ayton FWMCS (Chef, United Kingdom)
- Nebojsa Mitrovic MWMCS (Chef, Sweden)
- Maria Ozturk (Chef, Turkiye)
- Gissur Gudmundsson (Chef, Iceland)
- Hakan Guler (Chef, Turkiye)
- Radi Stambolov (Chef, Bulgaria)
- Ugur Ozan Gunes (Chef, Turkiye)

The jury assessed participants on taste, hygiene, technique, originality, and presentation, awarding gold, silver, and bronze medals in each category.





More Than a Contest: A Platform for Growth and Unity

Gastro Erasmus 2025 wasn't just about food—it was about connecting young people across borders, developing their language skills, cultural awareness, and professional confidence.

The event was proudly supported by the Turkish National Agency, EfVET, and the European Accredited Schools Network, attracting wide attention from media, educational authorities, and the hospitality industry.

Coordinator Onur Arslan remarked: "Gastro Erasmus is not just a competition—it is a bridge. A bridge between cultures, between education and the sector, between today's students and tomorrow's professionals."

Gastro Erasmus 2025 left lasting flavors in both kitchens and hearts—and planted the seeds for even greater collaborations in the years ahead.

Growing and moving forward into 2026 and beyond

Following the competition world senior vice president Daniel Ayton, had the honour and privilege to spend three days teaching in the local college and spending time with the teachers and students as they went about their duties; Daniel is very keen to grow the membership of the Erasmus, so if you have any contact with schools and colleges and would like further information please contact the Daniel on worldmasterchefsociety@gmail.com .













The Participating Schools and Countries in 2025 included;

1. Fundación Montemadrid - CIFP Simone Ortega Spain
2. Kuressaare Vocational Training Center Estonia
3. Lycée Professionnel Gambetta France
4. Stredná odborná škola obchodu a služieb - Kereskedelmi és S Slovakia
5. IISS F. ORIOLI Italy
6. GBS St. Gallen Switzerland
7. Secondary Vocational school High Tatras Slovakia
8. Escola Técnico-Profissional de Cantanhede Portugal
9. Şule Muzaffer Büyük Kız Mesleki ve Teknik Anadolu Lisesi Türkiye
10. Ekonomsko-ugostiteljska škola, Vuk Karadžić" Serbia
11. Brahe Education Centre Finland
12. I.P.S.S.E.O.A "Massimo Alberini" Italy
13. Ekonomska škola "9.maj" Serbia
14. Landstede Netherlands
15. Zespół Szkół Gospodarki Żywnościowej i Agrobiznesu Poland
16. CIFP HOSTELERIA LHII Spain
17. Razlog Vocational High School, Nickola Stoychev" Bulgaria
18. Escola Comercio Lisboa Portugal
19. Koning Willem 1 College Netherlands
20. IIS EINSTEIN NEBBIA Italy
21. Hotelová akadémia Slovakia
22. Istituto Professionale di Stato per i Servizi dell'enogastro Italy
23. Bodrum Turgut Reis Turizm Mesleki ve Teknik Anadolu Lisesi Türkiye
24. Liceul de Turism Şi Alimentatie "DUMITRU MOTOC" Romania

We would love to include England, Scotland, Wales, Northern Ireland, Ireland, the Channel Islands, Malta, North Cyprus, South Cyprus, Norway, for 2026 and any other county high school college that fits the criteria. For further information please contact Daniel Ayton on worldmasterchefsociety@gmail.com

Article from

Master Chef Katrina Warner

MWMCS, USA



Inspiring Future Chefs

How ACF Chef Katrina Warner, CEC, empowers students and earned the title of 2024 ACF Chef Educator of the Year By John Bartimole

ACF Chef Katrina Warner, CEC, began her culinary career by following her brother's lead—not only enrolling in culinary school but also landing a job as a dishwasher at a restaurant where he had worked.

The 2024 ACF Chef Educator of the Year described those decisions as "somewhat of a freak accident." But, she says, "I quickly learned that I enjoyed putting out good food and receiving feedback."

The apple didn't fall far from the tree. Warner's grandparents, who emigrated from Germany, opened a deli in New York City and owned a dairy farm and custard stand.

In addition to serving others, Warner says she loves the steady stream of education the culinary industry offers. "We're all learning as we go along," she says. She quickly realized that her ideal career path—culinary education— would combine her love of cooking with her passion for learning and teaching others.

"Believe it or not, I'm still working at the same place where I started as an instructor in 2002—Tarrant County College in Arlington, Texas," she says. "I had enjoyed student teaching, and when the opportunity opened up to join there, I jumped at it. And I've never left."

Her goal is simple: "I really enjoy helping other people," she says. "If I can take my expertise and knowledge and impart that onto someone else, that is incredibly satisfying. It's very gratifying, especially with students who really want culinary as their career. I teach them everything I can. I try to give them the confidence they'll need to be successful."

Through her teaching style, Warner seeks to emulate the chefs who taught her. "The chefs who were hard on me were also interested in my growth and learning," she says. "I ask my students a lot of questions to make sure they're retaining what I'm teaching. In fact, I even ask advanced students basic questions just to ensure they know what they need to know before they leave.

"After all, yes, we are cooking for other people, which is an honor, but we're also dealing with people's health. Like surgeons, we have to wash up, be sanitary, wear gloves and provide wholesome, good food." Warner also challenges her students with questions like:

"Do you want to be cooking for others 20 or 30 years from now? Why are you here? What is your goal after college?"

Despite her confidence in the classroom, Warner was completely unprepared to receive the honor of 2024 ACF Chef Educator of the Year.

"I couldn't believe I was chosen for the award," she says, adding with a laugh, "When I got up to speak, my right knee was shaking so badly."

Warner credits her students with helping her prepare for the rigors of the competition. "They gave me great feedback and criticism," she says.



"There are a lot of people still trying to find their careers," she says. "I suggest culinary to them. There are also many people looking for a second career, and culinary is certainly an option. Perhaps they were laid off, their jobs were eliminated, or they just got burnt out. Culinary is a great option for them to consider."

I REALLY ENJOY HELPING OTHER PEOPLE. IF I CAN TAKE MY EXPERTISE AND KNOWLEDGE AND IM PART THAT ONTO SOMEONE ELSE, THAT IS INCREDIBLY SATISFYING.

- ACF Chef Katrina Warner, CEC



Wherever culinary voices are in demand, the ACF Culinary Consulting Cooperative is there – serving the entire supply chain:

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- Foodservice Operators
- Industry Partners

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- Chef panel research
- Sensory evaluations
- Menu ideation
- Rapid LTO testing
- Content creation
- And much more

ACF American Culinary Federation

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Learn more at: acfconsultingcoop.com

Article from

Master Chef Kelvin Chong

MWMCS, AZERBAIJAN

CÀSÀ CUP 2025: A Culinary Championship in the Heart of the Caucasus

This October, the CÀSÀ Culinary Arts Center of Azerbaijan invites the world's culinary professionals to Baku for a spectacular showcase of talent, creativity, and international collaboration at the CÀSÀ CUP 2025 — a premier culinary competition designed to celebrate innovation, heritage, and the next generation of gastronomic leaders.

About CÀSÀ – Where Your Culinary Future Begins

Established in 2021 in Baku, CÀSÀ Culinary Arts Center has quickly emerged as a regional leader in culinary education. With world-class facilities, an internationally recognized curriculum, and strong partnerships with global institutions such as AHLEI and Worldchefs, CÀSÀ has become a hub for aspiring chefs, pastry artists, and hospitality entrepreneurs.
CÀSÀ is more than a school — it's a movement. We nurture creativity, uphold standards of excellence, and prepare our students to leave a lasting mark on the global gastronomic landscape.

Leadership Behind the Legacy – Meet the Founder

At the core of CÀSÀ's dynamic growth is its Director and Founder, — Dr. Kelvin Chong is an internationally acclaimed culinary artist, educator, and industry leader with over 20 years of experience specializing in culinary education and gastronomic innovation. As the Founder and Director of the CÀSÀ Culinary Arts Center of Azerbaijan, he is dedicated to nurturing the next generation of top chefs. Under his visionary leadership, CÀSÀ has been honored with numerous prestigious accolades, including the Asia Excellence Culinary Education Award and the Global Top Gourmet Award.

As an official coach and judge for international culinary competitions, Dr. Kelvin Chong has led teams to remarkable successes in events such as the IIHM Young Chef Olympiad and WorldSkills. His emphasis on blending tradition with modern innovation has earned him a reputation for delivering excellence and creativity in the culinary arts.

Dr. Kelvin Chong is committed to raising global culinary standards through continuous education and innovation.
Through CÀSÀ, he empowers young talents to achieve international success and champions the global recognition of Azerbaijani cuisine.

Introducing CÀSÀ CUP – More Than a Competition

CÀSÀ CUP 2025 is an international culinary and pastry competition that provides a platform for chefs, culinary students, and professional teams to showcase their skills in front of a distinguished panel of international judges. Hosted on one of the region's most modern culinary campuses, the competition will feature 17 dynamic categories across individual and team formats.





Competition Highlights:

- Culinary Categories: From creative beef and millet challenges to traditional comfort foods and vegetarian artistry.
- Pastry Categories: Innovative desserts, matcha-based entremets, and artistic cake decoration.
- Team Challenges: High-pressure, high-reward formats that bring junior talents and hotel brigades together.

We Welcome:

- Professional chefs, pastry artists, and culinary students to step onto the international stage and showcase their talents.
- Hotels, restaurants, and culinary academies to support competitors or register their own teams.
- Brands, sponsors, and product innovators in food, equipment, and services to engage through sponsorship, judging, mentoring, or exhibiting.

CÀSÀ CUP is not just a competition — it is a showcase, a network, and a catalyst for professional growth.

October 2025 — Be Part of Culinary History

The competition will take place at CÀSÀ Culinary Arts Center in Baku, Azerbaijan — a state-of-the-art, inspiring venue where excellence meets opportunity. Join us as we launch a culinary tradition that bridges continents, elevates craftsmanship, and celebrates culture.

For registration, partnership inquiries, or further information:
Instagram: www.instagram.com/casabaku
Email: marketing@casa.az

CÀSÀ CUP 2025
Your Stage. Your Craft. Your Moment.



Article from

Master Chef Saveliia Solntseva

MWMCS, CANADA

Morocco Championship

From May 8 to 12, the International Souss Gastro 2 Festival took place in Agadir, organized by the ISRAA Culinary Arts Association with the support of professional communities, including the World Federation of Restaurant Sports (WFRS). This year, over 250 participants from 34 countries took part in the championship, and the international judging panel included 30 top chefs. The theme of the festival was “Argan Oil” - a symbol of the gastronomic heritage of the Kingdom of Morocco. Nearly 3,000 people gathered at the opening of the championship in the Olhao city park.

On May 10, during the International Argan Day, the championship was attended by the head of the Souss-Massa region and the city of Agadir, Said Amzazi. He personally presented the festival’s Super Cup, the Argan Cup, to Savelya Sontsova for her work “The Argan Tree.

As a result, I ended up with 2 trophies - the festival’s super cup and the grand prix in the category of 3D cake decoration, along with 2 gold medals. Created especially for the International Souss Gastro 2 Festival.







Description of my work:

This cake is more than just a dessert — it tells a story through the art of sugar and sculpture. At its heart is an elegant composition featuring a woman, symbolizing beauty, strength, and vibrant energy. She is surrounded by decorative elements: pillows, a traditional Moroccan rug, and a planter with an argan tree — a unique and iconic natural symbol of Morocco.

To bring this vision to life, I used a cocoa butter-based modeling paste, pliable chocolate, and edible paints to create a lifelike, three-dimensional, and emotionally expressive sculpture.

The central idea of the piece was to reflect the theme of the championship, and that is why the argan tree became the focal point of the composition. It is from the fruit of this tree that the precious argan oil is produced — known around the world as “liquid gold.” This inspired the name of my creation - “The Gold of Morocco” — as a tribute to the country’s culture and its natural treasures.

Argan oil is highly valued in both gastronomy and cosmetology for its unique properties that help preserve health and beauty — the very qualities embodied by the woman in my cake.

The planter in which the tree grows symbolizes the exclusivity of the Moroccan land — the only place in the world where argan trees grow naturally. The color palette of the piece - warm desert tones and cool Atlantic hues — reflects the rich diversity of Morocco’s landscape and cultural heritage.

This creation is my artistic interpretation of Morocco, its wealth, and the inspiring energy I sought to express in every detail.

The letter turned out to be very long, so I will send you a third letter, in which I will tell you about my participation in the World Championship among pastry decorators.

In May 2025, the World Championship for Cake Decorators, organized by Cake Artist World, took place. The chief judges of the championship were David Klose,Tatiana Nazarova, and Tatiana Kholodtsova. My work was among the top 19 entries, made it to the finals, and won gold. The championship featured 850 participants from 50 countries.





Article from

Master Chef Mohammad Raees

MWMCS, PAKISTAN

Great News from Pakistan

One of the biggest culinary competitions is being held under the supervision of MWMCS / CHEF MUHAMMAD RAEES Chef Muhammad Raees was Head of the Jury in PICC 2025!!

Regarding Chef Muhammad Raees, he is also a Certified Master Chef From WACS!!!

Pakistan International Culinary Championship (PICC) 2025, Season 7, an exhilarating four-day celebration of culinary excellence was held at the Royal Palm Golf & Country Club in Lahore. Organized by Chefs Association of Pakistan (CAP) and strategically partnered with College of Tourism & Hotel Management (COTHM), the event was endorsed by World Chefs, making it one of the largest and most prestigious culinary events in the region.

Held from January 27 to January 30, 2025, PICC 2025 brought together over 5,000 participants, including professional chefs, culinary students, and industry experts, from around 15 countries. The event was a platform for culinary exchange, creativity, and innovation, showcasing a remarkable blend of global talent and local culinary expertise.

The championship featured 25 live operational kitchens where participants showcased their skills and creativity in real time. The kitchens, set up for various categories, allowed chefs to demonstrate their cooking techniques, offering an immersive experience for guests and culinary professionals. The event also featured a huge baking lounge, where some of the finest baking talent from around the world displayed their impressive creations.









Article from

Master Chef Elaina Kourie

MWMCS, CANADA

Contemporary Priorities for Canadian Chefs: A Professional Perspective for the World Master Chef Society

As Director of Top Toques Institute of Culinary Excellence, it is both an honour and a responsibility to present this comprehensive reflection on the prevailing issues and opportunities that shape the modern culinary profession in Canada. The following article is intended for distinguished members of the World Master Chef Society, a global community that embodies the highest standards of culinary leadership. In Canada, our chefs are uniquely positioned at the intersection of cultural plurality, environmental stewardship, and gastronomic innovation. This article offers a forward-looking lens into the key priorities guiding our work today.

Environmental stewardship has become a defining principle of culinary leadership. Across Canada, chefs are advancing sustainable kitchen practices in alignment with both global climate imperatives and the expectations of discerning diners. The farm-to-table movement continues to evolve, with an increasing emphasis on partnerships with local growers, ethical producers, and foragers who offer regionally distinctive ingredients.

Sustainable seafood practices, guided by standards such as Ocean Wise and the Marine Stewardship Council, are now standard among top culinary professionals. Waste reduction through whole-animal butchery, root-to-stem utilization, and fermentation further demonstrates a deep commitment to ecological integrity. Many Canadian kitchens are also embracing energy-efficient equipment and reducing single-use plastics in a bid to lower their environmental impact.

Canada's culinary narrative is undergoing a profound transformation through the re-recognition of Indigenous foodways. This moment of cultural reflection calls upon chefs to actively honour and preserve the culinary traditions of First Nations, Inuit, and Métis peoples. As institutions and individuals work toward reconciliation, many of Canada's leading chefs are forming respectful collaborations with Indigenous communities to elevate traditional ingredients such as bison, wild rice, cedar, and sumac in meaningful and authentic ways.

Chefs are also supporting Indigenous food sovereignty by advocating for greater autonomy and access to traditional lands and food systems. These efforts are instrumental in restoring culinary knowledge that is both ancient and enduring, and in fostering a more inclusive national gastronomic identity.

Canadian culinary culture is enriched by its diversity, and chefs are increasingly responsible for cultivating inclusive environments within their kitchens and communities. There is a growing emphasis on equitable hiring practices, fair compensation, and the advancement of underrepresented voices in the industry.

Restaurants are becoming platforms for cultural storytelling, showcasing cuisines that reflect Canada's immigrant heritage. Simultaneously, professional development programs are evolving to support women, and newcomers to Canada. Leading chefs now view cultural competency not only as a moral imperative but as a strategic strength in a multicultural society.

Post-pandemic realities have revealed deep vulnerabilities in our workforce infrastructure. Chronic labour shortages have underscored the need for structural change, including improvements in compensation, job stability, and workplace culture.

To meet these challenges, Canadian chefs are implementing mentorship programs, investing in continuing education, and advocating for reform to attract skilled professionals. Culinary institutions are aligning curricula with evolving industry demands, emphasizing both technical mastery and soft skills such as leadership, resilience, and digital literacy.

The modern kitchen is increasingly a site of digital innovation. Technology is enhancing operational efficiency through smart inventory systems, AI-assisted menu design, and real-time data analytics. At the same time, chefs are leveraging digital platforms to build their personal brands, engage with audiences, and extend their culinary influence beyond traditional brick-and-mortar settings.

Article from

Master Chef Daniele Chiari

MWMCS, SAUDI ARABIA

Tastes Beyond Borders

In a time where the world often feels divided, food remains one of the last true bridges between cultures. It carries memory, identity, and emotion—but when shared, it becomes a powerful tool for connection. That's the essence behind Tastes Beyond Borders: a culinary vision that celebrates cultural exchange through collaboration, curiosity, and creativity.

At the heart of this vision is Dinner Incredible, a groundbreaking series of gastronomic events where Michelin-starred chefs from across the globe meet chefs from Saudi Arabia to create something entirely new—together.

These aren't just dinners. They are cultural experiences plated with purpose, where each course becomes a tribute to tradition, a spark of innovation, and a dialogue between worlds.



A Global Table Set in Saudi Arabia

From the deserts of AlUla to the heritage walls of Diriyah, Dinner Incredible has brought together some of the finest chefs from Europe, Asia, and the Americas to cook side by side with the Kingdom's most visionary talents. Each encounter results in a menu that blends unexpected ingredients: desert truffles and creamy risotto, camel ragù in hand-stretched lasagna, Red Sea prawns with barley jareesh, and tiramisu scented with Saudi coffee and dates.

These are not experiments—they are homages to heritage, told through new perspectives and technical mastery.



Culinary Diplomacy in Action

What makes these events unique is not only the high level of cuisine, but the spirit of mutual respect. Chefs don't arrive with their own agenda—they come to listen, learn, and share. The result is a powerful form of culinary diplomacy, where ingredients become symbols and techniques become shared knowledge.

Every interaction—from the smoke of an open grill in the desert to the precision of a modern kitchen—reminds us that while our flavors differ, our desire to tell stories through food is universal.





Educating, Empowering, and Evolving

Beyond the spotlight of the dinners, Dinner Incredible is a platform for education. Each event is paired with masterclasses, live cooking shows, and mentoring sessions with young Saudi chefs. It's here that the impact deepens: chefs pass on knowledge, encourage experimentation, and ignite passion in the next generation.

Saudi Arabia's culinary scene is evolving rapidly, and through these exchanges, its roots are not only preserved—they are elevated. With the support of embassies, global culinary schools, and local producers, a new identity is taking shape: proud, open, and globally engaged.

The Future Has a Taste

Tastes Beyond Borders is not a trend. It is a movement toward unity, creativity, and cultural awareness, born from the belief that when we sit at the same table, we understand each other better.

In every seared scallop kissed with sumac, in every date reduction dressing a Mediterranean veal, and in every reimagined dish inspired by tradition—there is a message:

The future of cuisine is collaborative. It's global and it tastes incredible.



Texas Chefs bring the World Master Chefs Society to South Beach for SOBEWFF® - 2025

Article from fellow Patrick Mitchell, FWMCS, USA

The iconic South Beach, in Miami Florida is home to the largest Food & Wine Festival in the United States. Started in 1997 as the Florida Extravaganza showcasing wines paired with foods from local restaurants and chefs. These chefs worked with students of the Florida International University Chaplin School of Hospitality & Tourism Management. This became an annual event and fundraiser which they did for five years on the FIU Biscayne Bay Campus.

In 2002Southern Wine & Spirits of America came in and turned the one-day festival into a three-day event. They moved it to South Beach and renamed it The South Beach Wine & Food Festival which attracted nearly 7,000 attendees that year. By 2006 it had grown to become the largest and most recognized food & wine festivals in the country.

In 2007 the festival began a partnership with Food Network resulting in the rebranding as Food Network South Beach Wine & Food Festival which attracted 30,000 guests that year and surpassed attendance of 50,000 the next year.

By 2014, now known as SOBEWFF® they celebrated the opening of the newly constructed Wine Spectator Restaurant Management Laboratory, a state-of-the-art teaching facility built at FIU's Chaplin School of Hospitality & Tourism Management. This was made possible because of funds raised by SOBEWFF®. To date the festival has raised over $40 million for FIU's Chaplin School of Hospitality & Tourism Management.

The members of the team that cooked at the festival, mostly members of the USA chapter of the World Master Chefs Society, are listed below.

Chef Rick Neal CEC, AAC, MWMCS
Chef Morris Salerno HAAC, FWMCS
Chef Tom Welther FWMCS
Chef Dean Sprague CEC, MWMCS
Chef Robert Hale CC, MWMCS
Chef Patrick Mitchell CEC, AAC, HOGT, FWMCS
Chef Brett Keckeisen

These chefs, from cities across the state of Texas, traveled to Miami on February 24th in preparation for 5 events beginning on Wednesday the 26th and culminating with the final event on Sunday February 30th. They started out with an event for 500 people on Wednesday night, then the next 3 nights were for 750 people each and the Sunday finale was for 2,500 people in a massive tent right on the beach! The electricity of the whole week was unmatched by any other event this group has participated in over the last 30 years. Various combinations of this group of chefs have traveled and competed all over the world, done cultural exchanges, cooked at the prestigious James Beard House, cooked for the US Air Force Thunderbirds air acrobatic team at the Daytona Raceway and now done this event at SOBEWFF.

The chefs were there on the behest of the Florida Beef Council who represent the Florida Cattle Ranchers across the state through education and research. The chefs took various cuts of beef and showcased them in amazing small plate dishes at each of the events.

We had the opportunity to visit the campus of FIU and see the incredible work they are doing and how the funds from the festival have helped create a vibrant program. It was so great to meet the faculty, students and Deans from the school, and we ran into some old friends, as we always do – it's a small world in the culinary industry.

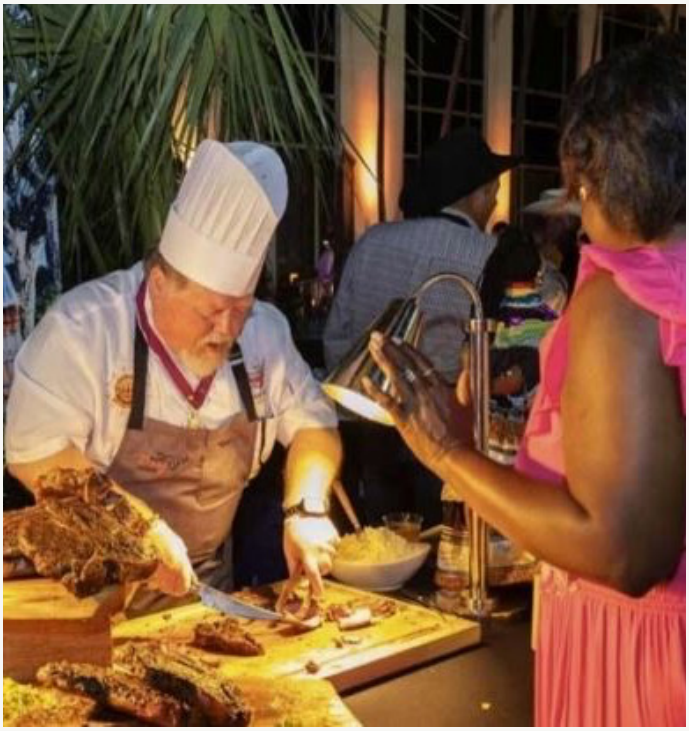
Chef Rick Neal CEC, AAC, WMCS was the point person for the whole week. He worked tirelessly with the Florida Beef Council managing the details, organizing food deliveries, and securing kitchens to work in. Each of the chefs had a specific event they were responsible for, but everyone worked as a team during the events. The responsibility of the chef for the specific events, was to create the dish, write the recipe and create an order for the food for that event. We arrived two days before the first event so we could get a start on the prep and stay ahead of the curve. With this amount of food, you must stay two days out if you want to stay out of the weeds.

Knowing we were going to be non-stop the entire time we were there, we wanted to do something a little fun and unique to south Florida. After our first day of prep, we headed into the famous Florida Everglades, climbed on a huge airboat and cruised out to see some alligators in their natural habitat. We work so hard on these events; it is nice to take a moment to experience a little bit of the area we are in.

SOBEWFF is an iconic event recognized worldwide and has a direct impact on the future of our industry through the contributions to the Florida International University Chaplin School of Hospitality & Tourism Management.



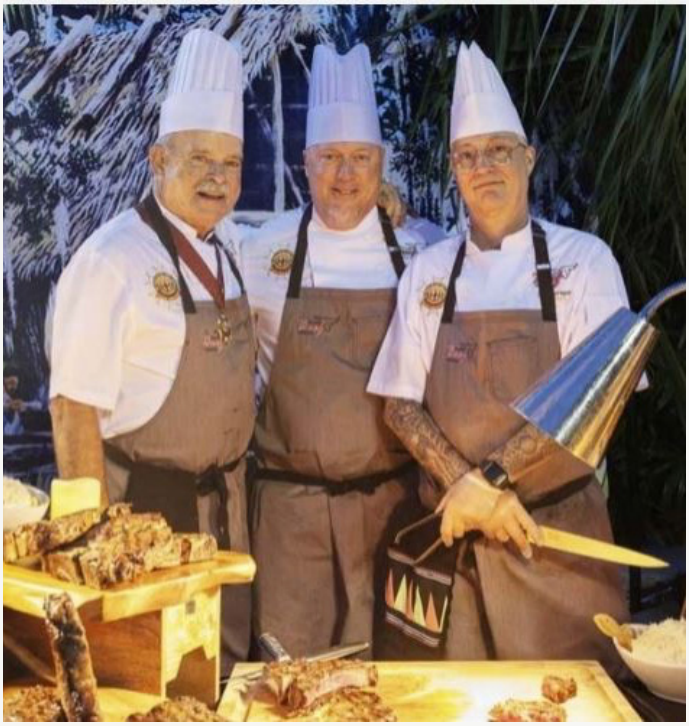
L to R Chefs Patrick Mitchell CEC,AAC,HOGT, FWMCS, Morris Salerno HAAC, FWMCS, Robert Hale CC, MWMCS, Rick Neal CEC, AAC, MWMCS, Bret Keckeisen



Patrick Mitchell CEC, AAC, HOGT, FWMCS Carving at the Florida Beef Council station



Morris Salerno HAAC, FWMCS at the Florida Beef Council Italian station



Chefs Morris Salerno HAAC, FEWMCS, Robert Hale CC, MWMCS & Dean Sprague CEC, MWMCS



Chef Tom Welther FWMCS & Kaylee



Dean Sprague CEC, MWMCS, Bret Keckeisen, Tom Welther FWMCS, Robert Hale CC, MWMCS



Chefs Robert Hale CC, MWMCS, Morris Salerno HAAC, FWMCS





Cloud kitchens, e-commerce, and interactive virtual experiences have become integral to many business models, particularly in urban centres. Embracing these tools enables chefs to remain agile and responsive in a competitive and rapidly changing marketplace.

The culinary profession, long celebrated for its intensity and rigor, is now embracing a more holistic vision of success. Mental health and wellbeing are at the forefront of this cultural shift. Chefs across Canada are reevaluating kitchen norms to create environments that prioritize respect, balance, and psychological safety.

Progressive practices such as mental health training, peer support systems, and flexible scheduling are becoming more widespread. These efforts reflect a broader commitment to human-centred leadership and long-term professional sustainability.

Canadian chefs are engaging in a dynamic exploration of regional identity, merging innovation with deep respect for tradition. The country's culinary scene is characterized by bold fusion concepts that reflect Canada's pluralism, as well as a renewed interest in hyper-local cuisines from regions such as the Prairies, the North, and the Maritimes.

Experimental techniques involving fermentation, and wildcrafted ingredients are pushing boundaries while also elevating Canada's culinary prestige on the world stage. Innovation is no longer just about novelty; it is about creating cuisine that is responsible, expressive, and rooted in place.

Economic uncertainty, inflation, and global supply chain disruptions continue to challenge culinary operations. Canadian chefs are navigating these constraints through strategic menu engineering, including dynamic pricing, creative use of less conventional ingredients, and deliberate portion control.

Building resilient relationships with local suppliers, cooperatives, and direct-to-farm sources has become a hallmark of effective leadership. These partnerships not only buffer against market volatility but also reinforce the authenticity and traceability of the dining experience.

The role of the Canadian chef today extends far beyond the plate. As artisans, educators, advocates, and entrepreneurs, our chefs are shaping a culinary landscape that is sustainable, inclusive, and forward-thinking. These evolving priorities reflect a collective commitment to excellence, and a deep awareness of the power of food to unite, inspire, and transform.

I extend my respect and gratitude to the World Master Chef Society for its continued leadership in elevating global culinary standards. I look forward to contributing meaningfully to this international dialogue and to building a future rooted in shared values and innovation.



Article from

Master Chef Chris Sandford

MWMCS, UK

The Culinary Ability Awards are thrilled as a registered not for profit organisation to announce our first fundraising dinner to be held at Monkstadt 1745 (Luxury Accommodation on the Isle of Skye | Hotel Rooms, Self-Catering Cottages and Hot Tubs | Holiday Cottages, Honeymoon, Weddings, with Hotel Restaurant - Monkstadt 1745), in collaboration with fellow Master Chef Brian Henry and his team on the beautiful Isle of Skye, Scotland. The service which will consist of premium local produce.

Our objective of creating an opportunity for committed staff with disabilities in our industry proving to be very challenging! As Master chefs we can support those talented individuals who not only welcome the chance but often surpass our expectations bringing teams together supporting our industry.

Our most asked question! How can I help :

We would welcome contributions from our fellow Master Chefs in the shape of donations, experiences, your time and interest in future events sharing our life learnt skills with those who would benefit greatly. It is simply a genuine community, local, national and international. The experience is very unique and the outcome truly worth the effort and we welcome all enquiries.

Any enquiries or requests please contact Daisy Taylor at World Master Chefs: mail@worldmasterchefs.com or message World Master Chefs through Social media



World master chef Brian Henry, Brandon Marshall, James MacQueen proprietor and Ela McQueen general Manager



ABILITY AWARDS
CULINARY
EST 2005
Success on a Plate



Freshly trained judges for the World BBQ Association WBQA APC (Asociación de Parrilleros de Coahuila)

Recipe

https://youtu.be/daN_qRlPQSI?si=_AMcas8FNILohZbK

So in this recipe Master Chef Chris Sandford PHF shares one of his organic local dishes from his unique Al Castelluccio in beautiful Sicily.

Saffron Pasta, all grown organically and with no carbon footprint and has to be worth sharing.

There's even a little film to give you a chance to see beautiful ingredients freshly picked from the soil.



al Castelluccio



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.

Kristopher W. Cyprian

MWMCS, USA

Kristopher Cyprian is a recognized culinary executive and hospitality leader with over a decade of experience driving excellence in food service operations across healthcare, higher education, restaurants, country clubs, sports & entertainment, senior living, and nonprofit sectors. As the Senior Director of Culinary and Research & Development for the H.E. Butt Foundation, Kristopher leads strategic initiatives across multiple properties, advancing culinary innovation, team development, and guest-centric hospitality.

A Certified Executive Chef, Master Certified Food Executive, and Foodservice Wellness Certification, Kristopher has built and led high-performing culinary teams across diverse regional portfolios, from managing senior living communities through multiple states to overseeing large-scale university dining operations. My expertise spans capital budgeting, menu engineering, food safety, and organizational leadership, with a consistent track record of enhancing service standards, optimizing costs, and creating memorable dining experiences.

Kristopher holds an MBA and a Bachelor of Science in Culinary Management. He is a member of the American Culinary Federation, the Texas Chef Association, and the World Association of Chefs Societies. He serves on national ACF committees and champions inclusive culinary leadership through his work with the California School for the Deaf and other organizations—Texas Chef Association- San Antonio Chef of the Year 2024.



CHOI KWANGIL

MWMCS, USA

After dedicating a decade to serving as a Korean cuisine trainer at the Asian Village of Club Med a prestigious French-affiliated global hotel and resort brand I accumulated extensive experience in introducing and refining traditional Korean dishes for an international audience. In February of this year, I transitioned to Clark, Philippines, to assume the dual role of executive chef and general manager at Damso & Gui K - BBQ. This move reflects my ongoing commitment to elevating the profile of Korean gastronomy abroad by integrating authenticity with innovation in both flavor and presentation. I aim to not only serve high-quality Korean meals, but also to cultivate a deeper cultural appreciation for Korea's rich culinary heritage.





Gui Myungga Korean BBQ has swiftly reclaimed its place as a premier Korean barbecue destination. With an inviting modern interior, robust tabletop grills, and attentive ventilation, the atmosphere remains refreshingly smoke-free without sacrificing authenticity. The restaurant showcases premium cuts of beef and pork, meticulously prepared by servers or self-grilled, ensuring consistently tender, juicy, and richly flavorful results. Generous side dishes and savory stews accompany the experience, striking a harmonious balance between tradition and refinement. Combined with courteous, polished service and spacious seating, Gui Myungga appeals to both seasoned Korean cuisine enthusiasts and first-time visitors, making it a distinguished culinary highlight of Clark's dining scene.

Located on the ground floor of M STAY Hotel, Damso Restaurant offers an elevated Korean dining experience with a modern, refined touch. Known for its well-balanced breakfast buffet and thoughtfully curated traditional dishes, Damso blends authenticity with elegance. The spacious and clean interior provides a serene setting, making it a favorite not only among hotel guests but also local visitors seeking quality Korean cuisine in Clark.

Nestled in the peaceful M TOWN Village, the M STAY Pool Villa offers a refined and private escape perfect for families, small groups, or intimate gatherings. The villa features five bedrooms, a spacious living area, a fully equipped kitchen, and a private swimming pool with BBQ space blending comfort with functionality. Operated by a skilled and attentive management team, the property maintains high standards in cleanliness, safety, and guest care. Quiet yet accessible, it stands out as one of the most tasteful and reliable private stays near Clark.





Ramses Torres Vidal

MWMCS, UK

Over the easter weekend our world senior vice president Daniel Ayton, had the pleasure of being able to welcome the south east of England's newest member of the world master chef society, and present him with his deserved Culinary Order of Merit in his Restaurant, Romeo & Juliet.

A dynamic chef with over 18 years of experience in the culinary industry, specialising in authentic Italian cuisine. Originally from Cuba and now a naturalised Italian, he brings a unique blend of cultural influences to his cooking, with a focus on handmade pasta, pizza, and artisanal bakery items, he has become known locally for his innovation and dedication to quality, together with his Italian wife (who he met in Verona) and three children he has established a thriving restaurant in the UK recognised for its authentic cuisine and exceptional service.

As an active member of the Italian Federation of Chefs, Ramses also represents Italian culinary excellence internationally. he had the honour of receiving the Chef Patron Award at the Italian Parliament in Rome, one of the highest recognitions awarded by the Federazione Italiana Cuochi (Italian Chefs Federation). This award, often likened to the Nobel Prize of Italian gastronomy, celebrates chefs who have not only achieved extraordinary culinary skills but have also demonstrated outstanding leadership, innovation, and commitment to preserving and advancing the art of Italian cuisine. This prestigious accolade is a testament to the dedication required to elevate traditional Italian Flavors while guiding a successful culinary enterprise. It is a recognition of profound impact in the culinary world, both nationally and internationally, honouring chefs who serve as ambassadors of Italian culture and excellence. Social Award: Won at the Italian Cuisine Championships in Rimini for blending culinary artistry with community engagement. Best Italian Pasta Chef in the UK Award.

Whilst he remains busy with his Restaurant, Ramses, is never too busy to give back to the community; Conducting Fresh Pasta Masterclasses, teaching advanced techniques to aspiring chefs and food enthusiasts, including special sessions for charity organizations like the Children's Cancer Foundation. He has organised community culinary events at Romeo & Juliet, fostering cultural exchange through Italian cooking lessons and wine-pairing evenings. Partnered with local colleges to mentor young chefs, guiding them through their first steps into the professional culinary world.

Ramses, has also very kindly shared with us the real and authentic pasta carbonara recipe. Please join me in welcoming Ramses to the World Master chefs Society.

USA Chapter holds its annual Induction Ceremony



Pictured L to R: Patrick Mitchell CEC, AAC, TCAHOF, FWMCS – USA Ambassador, Robert Hale CC, MWMCS, Jason Avelson CEC, CCE, CCA, MWMCS, Joanna Bryant Garner CCC, CCE, MWMCS, and Chef Morris Salerno HAAC, FWMCS – USA Chapter Director

On Monday April 7, 2025, the USA chapter of the World Master Chefs Society held their annual induction ceremony at “Bistecca – An Italian Steakhouse”, located in Highland Village, just outside of Dallas, Texas. Chef Morris Salerno FWMCS, HAAC, who has owned & operated the restaurant for more than 30 years, opened his kitchen to the three chefs being inducted so they could prepare a lunch for the chapter members, special guests and family members of the inductees.

Part of the process each year is to have the new members write the menu and prepare the meal for the induction ceremony. The new members collaborate on a menu then we get sponsors to donate what they need for the lunch. We have done this process for many years, to introduce the new members to the chapter and highlight their cooking style. It becomes a fun exercise for the new members and bonds them together. As the courses are served, we have the chef that handled each course, come out and explain the course to the guests in the dining room. We ask them to talk about how/why they decided on that course. We also bring in culinary students from some of the local programs to work with the chefs in the kitchen. It allows the students the experience to work in the kitchen with these chefs as well as the opportunity to network with the chefs that are in the dining room.

This year’s inductees are 3 qualified chefs who all contribute immensely to the chef community. We are always looking for Chefs that want to give back to the industry that has given so much to all of us.

Chef Joanna Bryant Garner CCC, CCE, MWMCS, - has been cooking for more than 20 years in independent restaurants and catering operations. Thirteen years ago, she began teaching and has been shaping the future generations of our industry. She has a vibrant program in North Texas at Grayson College in Dennison, TX where she always has individual students and student teams that qualify for and compete at the national level. They continue to perform well in a variety of categories. Just last year, her Culinary Knowledge Bowl team won the National Title in dramatic fashion.



Pictured L to R: Robert Hale CC, MWMCS, Jason Avelson CEC, CCE, CCA, MWMCS, Joanna Bryant Garner CCC, CCE, MWMCS



Chef Joanna Bryant Garner

CCC, CCE, MWMCS, USA

She has been cooking for more than 20 years in independent restaurants and catering operations. Thirteen years ago, she began teaching and has been shaping the future generations of our industry. She has a vibrant program in North Texas at Grayson College in Dennison, TX where she always has individual students and student teams that qualify for and compete at the national level. They continue to perform well in a variety of categories. Just last year, her Culinary Knowledge Bowl team won the National Title in dramatic fashion.

Chef Jason Avelson

CEC, CCE, CCA, MWMCS, USA

Like many in our industry, Chef Jason got his start in a kitchen as a dishwasher. He was captivated by what was happening on the line. He studied and learned the menu so he could become a cook. In the early 2000's he joined the US Army to serve his country where he was deployed to Iraq. After being disabled and honorably discharged from the military, he was drawn back to the kitchen where he worked his way up the ranks to Executive Chef/General Manager.

Chef found his love for teaching and became a Chef Instructor and Director of Apprenticeship, for the Culinary School of Ft Worth, which he did for six years until he was recruited by Zwilling J.A. Henckels to be their Culinary School Specialist, ensuring schools across the country are equipped with the finest tools to learn with.





Chef Robert Hale

CC, MWMCS

Chef Robert worked off and on in his father's restaurants as a youth before going off to school to be the star quarterback of his college football team. After graduation he went on to play football in the Canadian Football League until suffering a career ending injury. After football, Chef Hale found his way to Texas and worked as the Director of Marketing for the Texas Restaurant Association focusing on High School and post-secondary culinary programs, inspiring the next generation of chefs and promoting career development opportunities. He moved on to spend ten years with the Texas Beef Council as Executive Chef / Manager of Culinary & Foodservice where he founded and was the steward of the Beef Loving Chefs brand. Chef Hale is currently the Corporate Executive Chef and Brand Ambassador for Cangshan Cutlery and New Start Foodservice. Cangshan designs and manufactures high end chef knives that are used by chefs all over the world.

David Greenwood-Haigh

MWMCS, UK



Chocolate, Storytelling & São Tomé: Filming for The One Show with World Master Chef David Greenwood-Haigh and Joanne Harris

What happens when a master chocolatier and a bestselling author reunite to talk terroir, truffles, and tales of cocoa? The answer: a heartfelt segment for BBC's The One Show – filmed in the warm, familiar setting of Joanne Harris's kitchen, and steeped in the flavour of a shared journey to São Tomé.

A Journey Rooted in Flavour

Our paths first crossed in the rainforests of São Tomé – a small island off the West African coast, often called "the chocolate island." As part of a Chocolate Safari®, Joanne and I explored the island's living cocoa heritage, visiting plantations, fermentaries, and farmers who still work by hand and instinct.

We walked through lush groves where pods ripen in dappled light. We tasted beans fresh from the ferment and we met legends like Claudio Corallo, whose approach to terroir and flavour is nothing short of poetry.

Behind the Scenes of The One Show

Filming with Joanne for The One Show was more than a catch-up – it was a celebration of how chocolate connects people and places. To mark the occasion (and her new novel, Vianne), I created a bespoke truffle: a São Tomé single origin chocolate shell filled with Yorkshire honey caramel – a tribute to both the island's depth and our Northern roots.

We melted, tempered, and talked: about the journey from bean to bar, about food memories and storytelling, and about how chocolate is never just sweet – it's soulful.

A Taste of Two Worlds

Chocolate doesn't just carry flavour – it carries meaning and few things illustrate that more beautifully than a pod from São Tomé, wrapped in banana leaf, given as a gift. It's a symbol of respect. A gesture from one culture to another.

As Joanne and I reminisced, we remembered moments like these – shared meals with local farmers, chocolate tastings under rainforest canopies, and a visit to Sundy Plantation, where we were honoured guests of the cocoa cooperative's president.

From Chocolat to Vianne

Joanne's new book Vianne picks up where Chocolat left off – with magic, mischief, and the smell of cocoa in the air. The truffles I made for her (and The One Show) featured São Tomé cacao, local honey, and a dash of sea salt – a flavour profile both wild and comforting.

I call it my Ganache de São Tomé, and it's as much about memory as it is about method.

Mastery, Meaning & the Bean

To appear on national television as a World Master Chef isn't about ego – it's about honouring the bean and the people who grow it. It's about telling stories that matter: not just recipes, but relationships. Not just chocolate, but connection.

Chocolate may melt – but the memories don't.





Michael Lawrence

MWMCS, USA

Chef Michael Lawrence is a multidisciplinary professional. He seamlessly integrates his expertise as a chef, architect, and culinary medicine practitioner to offer innovative solutions in culinary operations, foodservice design and health-focused culinary education. His unique blend of culinary skill and architectural ability positions him as a leader in the foodservice industry.

Welcome Back



Daniel Stewart

MWMCS, USA

Fellow Master Chef Daniel Stewart, returns to The World Master Chefs this year after some time away.

After 32 years in the foodservice industry and working in the positions of Executive Chef, Corporate Chef, Research & Development Chef, Chef Daniel started teaching culinary at the High School level in 2021. He is now the Advanced Culinary Instructor for Forney ISD in Forney Texas.

New Members

WELCOME BACK
LUCIANO RAMOS
MWMCS, UK

CHOI KWANGIL
MWMCS, PHILIPPINES

WELCOME BACK
DANIEL STEWART
MWMCS, USA

BRANDON MARSHALL
AWMCS, UK

WELCOME BACK
KENNETH BLACK
MWMCS, UK

MARK COCHRANE
MWMCS, USA

MICHAEL LAWRENCE
MWMCS, USA

KRISTOPHER CYPRIAN
MWMCS, USA

DAVID MARCELLI
MWMCS, USA

DAVID GREENWOOD-HAIGH
MWMCS, UK

SAHAN PUSSELLA
MWMCS, USA

ROLAND BODZASI
MWMCS, SWITZERLAND

ANGELO RUDOLG
AWMCS, SLOVENIA

RAMSES TORRES VIDAL
MWMCS, UK

Recipe from Master Chef Ramses Torres

MWMCS, UK

Maccheroni Carbonara
by Master Chef Ramses Torres Vidal

INGREDIENTS (SERVES 4):

- 400 g of fresh pasta (made with semolina flour, eggs, and a pinch of salt) traditionally spaghetti or maccheroni
- 150 g of guanciale (Italian cured pork cheek do not substitute with pancetta)
- 4 egg yolks
- 50 g of Pecorino Romano DOP, finely grated
- Freshly ground black pepper, to taste
- Salt (For pasta water only)



INSTRUCTION:

- Prepare the guanciale: cut it into small strips or cubes. Place it in a cold pan and cook over medium heat until it becomes golden and crispy, and the fat is rendered. Turn off the heat and set aside.





- In a bowl, whisk the egg yolks and whole egg with the Pecorino Romano and a generous amount of black pepper until you get a smooth, thick cream. Do not add salt the guanciale and cheese are already salty.



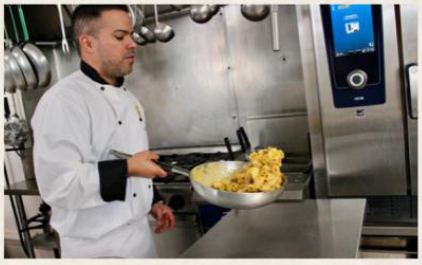


- Cook the fresh pasta in salted boiling water for a few minutes (fresh pasta cooks quickly keep it al dente). Save a ladle of the pasta cooking water before draining.





- Toss the drained pasta into the pan with the guanciale (heat off or very low). Mix to coat the pasta with the guanciale and its rendered fat.
- Add the egg and cheese mixture off the heat, stirring quickly so the eggs don't scramble. If needed, add a bit of the reserved pasta water to make the sauce creamy and silky.

- Serve immediately with a final touch of pecorino and freshly ground black pepper.




Recipe from Master Chef Daniele Chiari

MWMCS, SAUDI ARABIA

Matazeez
(The Saudi tradition in modern presentation)



For 10 servings

Matazeez Dough (Pasta Discs):

- 400 g whole wheat flour
- 200 g all-purpose flour
- 100 g fine semolina
- 12 g salt
- 40 g olive oil
- 350–380 ml lukewarm water (adjust while kneading)

Preparation:

1. Mix all dry ingredients. Add olive oil and water gradually.
2. Knead for 10 minutes until smooth and elastic.
3. Rest for 30–40 minutes covered.
4. Roll thin (1–2 mm), cut into 5–6 cm discs.
5. Blanch in boiling water for 1 minute or steam lightly just before serving.

Lamb Stew Base:

- 1,200 g lamb shoulder (boneless, cut in 3–4 cm cubes)
- 250 g red onions (finely chopped)
- 30 g garlic (minced)
- 100 g tomato paste
- 400 g fresh tomato purée
- 10 g ground coriander
- 10 g ground cumin
- 8 g Baharat spice mix
- 5 g turmeric powder
- 2 pcs dried black lime (loomi), crushed
- 80 g olive oil
- 1,500 ml lamb stock or water
- 20 g salt
- 6 g black pepper

Preparation:

1. In a wide pot, heat olive oil, sauté onions until translucent.
2. Add garlic, then lamb cubes. Sear on all sides until golden.
3. Stir in tomato paste and all spices. Cook for 2–3 minutes.
4. Add tomato purée, crushed loomi, and lamb stock.
5. Simmer covered on low heat for 1.5–2 hours until meat is fork tender and sauce is slightly thickened.
6. Optionally, blend 1 ladle of stew with some soft vegetables to emulsify the sauce and return it to the pot for extra body.

Vegetables (Layered in the Plate):

- 400 g carrots (peeled, sliced into 3 mm rounds)
- 400 g zucchini (sliced into 3 mm rounds)
- 30 g olive oil
- 5 g salt

Preparation:

1. Blanch carrot and zucchini slices separately in salted water until just tender.
2. Toss lightly in olive oil and season with salt. Set aside for plating.

Garnish:

- 20 leaves microgreens (e.g., pea shoots, radish cress)
- 10–15 petals edible flowers (e.g., viola, borage, nasturtium)

Final Plating Instructions:

1. Spoon a base of lamb stew in a wide bowl.
2. Arrange pasta discs alternated with carrot and zucchini slices in a concentric pattern.
3. Place 4–5 pieces of lamb meat on top.
4. Garnish with microgreens and edible petals to add freshness and visual contrast.

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



HOLDALL BAG

We are so pleased to update you on our new item, the personalised holdall bag. Each new member will receive their membership items as before, but instead of the presentation box they will receive this new personalised holdall bag,. The bag will automatically come with the logo on and the new members can decide if they wish to have their name and membership status added at the same time. We have had some great feedback from our new chefs and we feel that the bag is much more practical than the beautiful presentation box we had before. All existing members are able to purchase a bag for themselves either just with the logo or personalised. Please just contact Daisy who will be happy to assist. mail@worldmasterchefs.com









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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KNOWLEDGE IS LIGHT
CULINARY ORDER OF MERIT