THE WORLD MASTER CHEFS SOCIETY OFFICIAL MAGAZINE

CHOPPED

DECEMBER 2025



Dear our esteemed World Master Chefs,

Welcome to our December 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.

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

Another year over and a tough one for the hospitality and catering industry across the world. Here at World Master Chefs we do recognise this and continue to keep our annual renewal fee at the reduced rate. We also offer your renewal fees paid over a number of months to help that little bit more. Please contact Daisy (mail@worldmasterchefs.com) for more information. Always remember our special offer, refer 4 new master chefs and once they are approved and made a master chef you will get your annual renewal for free. More details further on in this edition.

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.

September 2025 took Chris to the Isle of Skye, Scotland, where he joined Master Chef Brian Henry and Associate Chef Brandon Marshall for an evening of good food, wine and friends. Master Chef Chris is reaching out to our world chefs in his article in this edition. Please contact Daisy (mail@worldmasterchefs.com) if you are interested in joining Chris as at any of his events.

We are proud to announce our partnership and academic collaboration with the International Culinary Institute, Bangladesh. Supporting and recognising a new generation of world class chefs.

From Daisy and I we wish you a very peaceful, safe and happy festive season and a prosperous and successful 2026.

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

Master Chef Kelvin Chong

MWMCS , AZERBAIJAN

A Night to Remember: Michelin-Starred Magic in Baku
An Unforgettable Gala Dinner with Chef Didier Quennouelle.





Baku recently played host to a remarkable evening of culinary artistry, As Michelin-starred French chef Didier Quennouelle headlined an exclusive gala dinner that brought haute cuisine to the heart of the City, which was organized by Chef Mr. Kelvin and the Casa Baku team!

Guests were treated to a five-course tasting menu, expertly crafted by Chef Didier, in collaboration with Casa Baku, is showcasing rare and exquisite ingredients such as truffle juice, heirloom tomatoes, and jumbo prawns, Japanese yuzu, fleur de sel, red shiso, lemongrass, kale, and Ratte potatoes.

Paired with handpicked French wines, the dishes were elevated further by a live piano performance, adding a soulful touch to the elegant atmosphere.

The event wasn't just about savoring flavors—it was also about community. A special giveaway offered guests the chance to win a free seat at the gala dinner.

What Made This Night So Special?

- Michelin-starred expertise and Mr. Kelvin
- Rare, premium ingredients
- Exclusive French wine pairings
- Live musical ambiance
- Handpicked partners and sponsors









The CÀSÀ Cup is a premier culinary competition hosted annually by the Culinary Arts Center of Azerbaijan. As a leading institution offering internationally accredited culinary education, CÀSÀ is dedicated to fostering excellence in the culinary arts and providing a platform for professionals of all levels to showcase their skills

and creativity. Our students consistently achieve outstanding results in both local and international competitions, reflecting the high standards of education and training at CÀSÀ. The CÀSÀ Cup challenges participants to test their culinary expertise in a competitive environment while gaining invaluable experience. Beyond the competition, it serves as a unique opportunity for networking, allowing chefs to expand their professional connections and grow within the industry. Over three unforgettable days — 9–11 October 2025 — we witnessed an explosion of creativity, flavor, and passion. Chefs, pastry masters, food lovers, and home cooks from all corners of the country showcased their skills in a thrilling culinary showdown that truly celebrated the spirit of gastronomy.

Every participant received a certificate, vouchers from CÀSÀ, and various prizes from our sponsors.

1st Place: Casa-Cup Gold Trophy + Gold Medal

2nd Place: Casa-Cup Silver Trophy + Silver Medal

3rd Place: Casa-Cup Bronze Trophy + Bronze Medal





Article from

Patrick Mitchell

MWMCS , USA

American Culinary Federation recognizes World Master Chef Society Members.

During the last week of July, 2025, The American Culinary Federation (ACF) held their annual convention in Las Vegas under the direction of ACF National President and WMCS Member, Chef Rene Marquis CEC, CCE, CCA, AAC, MWMCS.

As the ACF National President, Chef Marquis can recognize exceptional chefs and industry leaders with a Presidential Medallion. Each president designs their own Presidential Medallion which speaks to who they are. Chef Marquis's medallion speaks to his love of our nation and his years of military service!

Presidential medallions recipients: Left to Right

Jason Avelson CEC, CCE, CCA, MWMCS

Patrick Mitchell CEC, AAC, TCAHOF, FWMCS

Morris Salerno HAAC, TCAHOF, FWMCS



At the American Academy of Chefs (the honor society of the ACF) Dinner, Reimund Pitz CEC, CCE, AAC, HOF, FWMCS, Vice Chair of the Academy, honored Chef Bert P. Cutino, CEC, AAC, HOF, HBOT, FWMCS as one of the inaugural AAC Legacy Award winners.



Chef Joe Aielo AAC Chair, Chef Bert Cutino, Chef Reimund Pitz Vice Chair

AAC Awards – Chef Patrick Mitchell CEC, AAC, TCAHOF, FWMCS was awarded the Chef Good Taste Award



Chef Reimund Pitz Vice Chair, Chef Patrick Mitchell, Chef Joe Aielo AAC Chair

One week after the national convention, on August 8th, the Texas Chefs Association held their annual State conference in Corpus Christi, TX. ACF President Chef Rene Marquis came to Texas to participate in the State conference and recognized many members of the Texas Chefs Association. Many of those recognized at the Texas State conference are also World Master Chefs Society members, who are listed below.

Most significantly, Chef Morris Salerno FWMCS was honored by the Texas Chefs Association with induction into the TCA Hall of Fame. Chef Morris is one of 19 members in the TCAHOF.



TCAHOF Members Chef Patrick Mitchell FWMCS & Chef Morris Salerno FWMCS

Presidential Coin recipients at the Texas State convention (L to R)

Jason Avelson CEC, CCE, CCA, MWMCS

Joanna Bryant CCC, CCE, MWMCS

Len Pawelek CEC, AAC, MWMCS

Dean Sprague CEC, MWMCS









Article from

Master Chef Tertuliano de Senna Fernandes

MWMCS, CHINA



PORTUGUESE CHEF HONORED AT THE "CANTONESE TEA BANQUET" EVENT

On July 22, the "Cantonese Tea Banquet" event was held in Guangzhou, aiming to promote cultural exchange and celebrate the tradition of *Yam Chá* (tea-drinking). Gastronomy played a central role in the event, which focused on innovation and design within the culinary culture of the Guangdong-Hong Kong-Macao Greater Bay Area.

The event began with the melody of the Cantonese song *Yam Cha*, featuring the lyrics: *"A pot of tea and two dim sum, friendship endures."* The theme was introduced with the question: *"Why has the tea banquet become a new calling card for the Greater Bay Area's culinary scene?"* The gathering highlighted the fusion of traditional food culture with innovative food design and presentation, as well as society's response to this new experience.

The unveiling of the "Cantonese Tea Banquet" brand was a key moment. The project leader, using the *"human-centered food design model,"* explained how traditional morning tea cuisine was transformed into a banquet experience: *"We used 'tea' as a guiding thread to redesign dish structures, meal pacing, and even spatial aesthetics. For example, we paired shrimp dumplings with jasmine tea jelly to convey Cantonese flavors through both sight and taste."* The showcased "Tea Banquet" menu included classics like an elevated version of *char siu bao* (barbecue pork buns) as well as innovative tea-infused snacks incorporating molecular gastronomy techniques.





The audience engaged in lively discussions on how to encourage younger generations to appreciate tea culture. Some chefs proposed developing *"pop-up tea banquets"* to lower the barrier to entry, while media professionals suggested combining short videos with the stories behind traditional sweets.

Professor Li Hua, director of the Sun Yat-sen University Food Culture Institute, noted: *"The innovation of the 'Cantonese Tea Banquet' lies in 'design thinking'—it's not just about culinary skill but also the systematic reconstruction of dining scenarios and cultural symbols."* He emphasized that young consumers are driving the shift from traditional dining to an *"experience economy"* through their appreciation for *"ritual"* and *"social attributes."*

Tea culture encompasses the diverse customs, rituals, and traditions associated with tea consumption and preparation worldwide. In China, tea has become an integral part of regional cultures, each with unique practices and meanings. Tea is a millennia-old beverage deeply embedded in Chinese society, carrying social and spiritual significance. The tea ceremony promotes harmony, respect, and social unity. Tea houses serve as common gathering spaces,

and offering tea to guests is a gesture of hospitality. While tea culture and *dim sum* are distinct, they are often intertwined in Chinese culinary traditions, particularly in Hong Kong and Macau. Tea is essential to daily life, serving both social and meditative purposes, while *dim sum*—small savory dishes typically served in bamboo steamers—is traditionally paired with tea.





It was in this context that Portuguese chef **Tertuliano de Senna Fernandes** was recognized in the *2025 Guangdong Greater Bay Area List* and awarded the *"Star Chef Excellence Award"* in China.

Tertuliano de Senna Fernandes is the President of the Macau International Gastronomy Association, Executive Vice-President of the *Master Chef of Cantonese Cuisine Association*, and a member of *China Cooking Master* and *Master Chef of World Chefs Society*. In 2018, he was named *"Top Ten King Chef of Gastronomy"* in Southern China, and in 2015 and 2014, he received gold medals at the *Asia Culinary Gold Awards*.

During the *Cantonese Tea Banquet*, several dishes blending traditional *Yam Chá* with innovative tea-infused creations were showcased, including:

- **Fuding White Tea Soup with Dried Duck Kidney, Clam Meat, and Fresh/Dried Bok Choy** (A summer-friendly soup that helps eliminate body dampness).

- **Dried Shrimp, Mushroom, Chinese Red Sausage, and Glutinous Rice Cooked with Dried Tangerine Peel and Da Hong Pao Tea** (Da Hong Pao, known as the *"King of Teas,"* flavors the stuffing for roasted suckling pig, imparting a smoky tea aroma).

- **Huangshan Maofeng Tea** (a *Top Ten* tea variety) paired with a colorful vegetable platter and fried tofu with shrimp.

- **10-Year-Aged Ripe Pu'er Tea with Dried Tangerine Peel and Snowflake Beef** (slow-cooked for two hours; Pu'er, a fermented dark tea, aids digestion and cuts through greasy flavors).

- **Deqing Gonghuang Tea** (a yellow-hued tea that enhances seafood flavors) braised with abalone, later oven-roasted with coarse salt.

- **Longjing Tea** paired with shrimp and minced fish dumplings—a delightful combination.

- **Longjing Tea** also complements desserts, particularly *pastel de nata* (egg tarts), creating a refreshing palate.

"From 'one bowl with two pieces' to a full tea banquet, what has changed is only the form—what remains unchanged is Cantonese people's high standards for food." This event was not just a feast for the palate but also a vivid practice of cultural innovation. Within the integrated development of the Greater Bay Area, the *"Cantonese Tea Banquet"* may become a new culinary bridge between past and future.





For Chef Tertuliano de Senna Fernandes, this was a significant project that tested his ability to blend Cantonese cuisine with tea infusions. It marked a career challenge in refining creativity for a new era of *Yam Chá*-inspired gastronomy. He also shared his excitement about the event and his gratitude for the opportunity to collaborate with renowned chefs from Guangzhou.

In closing, the organizing committee awarded the participating chefs the *"Bay Area Flavor Innovation Award"* in recognition of their contributions to culinary heritage. Once again, Chef Tertuliano de Senna Fernandes showcased Macau's multicultural gastronomy beyond its borders.

Article from

Master Chef Chris Sandford

MWMCS, SCOTLAND

Culinary Ability Awards

As a registered not for profit organisation supporting talented individuals with disability, we are constantly looking to share our vision and story to help and support those who benefit the most. It is only with such genuine and heartfelt support we continue to move towards success in inclusivity & integration. We would like to thank all who took part from the back of house to our wonderful guests and musicians for a truly spectacular evening.

Set in the beautiful lush and vibrant north peninsula of the Isle of Skye sits the majestic Monkstadt 1745 five star hotel. Luxury Accommodation on the Isle of Skye | Hotel Rooms, Self-Catering Cottages and Hot Tubs | Holiday Cottages, Honeymoon, Weddings, with Hotel Restaurant - Monkstadt 1745

Proprietor Jamie MacQueen very graciously hosted a dinner for the Culinary Ability Awards.

Manager Ella McQueen and her front of house team where nothing short of outstanding

In preparation we connected with a local organisation to secure a candidate who would be part of the evening. Scott was selected and 6 weeks prior to the event had started attending a bespoke training sessions with Executive Chef and fellow World Master chef Brian Henry, with assistance from Associate Chef of World Master Chef, Sous Chef Brandon Marshall together creating a wonderful pre-dessert .

Without doubt bringing the Culinary Ability Awards to Skye has been a truly memorable exhilarating experience.

Brian Henry WMCS Chapter Chairmen Scotland said

“This is a fantastic incitive and I urge fellow Master Chefs to get involved ! we are very much looking forward to collaborating in future this has been a wonderful experience“

Thank you to the BBC for doing our evening justice with a great piece of work that highlights to the fullest just what we represent.

https://www.bbc.com/naidheachdan/bhidio/cr5q66n5q0mo?fbclid=IwZnRzaAOSb71leHRuA2FlbQIxMQBzcnRjBmFwcF9pZAo2NjI4NTY4Mzc5AAEeW67G-T1PQFrNkgx-gSe_5io5_Qy1AHI4O36v9-J9eEy1cnWgxU2DTdPW0Mw_aem_2sI75pzpiLSaLsi6v4nWgw&brid=ZZw0k_078HF-Ao7EtpZZrw

This has been a truly remarkable journey and highlights the comradery with fellow World Master Chefs.

I would take this opportunity to invite our fellow Master Chefs from around the world to be in touch and support an integration & inclusion drive in our industry. In celebration of 21 years I am hosting a Grand Master chefs dinner in Sicily Exclusive Private Members Club | Al Castelluccio where we will have 6 World Master Chefs demonstrating their skills by creating a unique evening. This is your opportunity to share and celebrate your skills by passing them on, highlighting the ability in disability and together serving the best dish of success on a plate. Please Contact Daisy at head office for those that are interested in taking part.

Every great journey starts with the first step and for those we support we take that step together

Thank you

Sincerely

World Master chef
Chris Sandford PHF



A Global Culinary Alliance: ICI Bangladesh and WMCS UK Unite for Excellence

By Md. Manwar, Operations & Communications Manager, International Culinary Institute(ICI), Bangladesh

The world of culinary education witnessed a historic milestone in October 2025, when the International Culinary Institute (ICI), Bangladesh, entered a groundbreaking partnership with the World Master Chefs Society (WMCS).

The partnershipbetween, formalized through a Memorandum of Understanding (MOU) signed on October 18, 2025, in Dhaka, officially establishes ICI as the WMCS Bangladesh — connecting local chefs and culinary educators to an international network of elite professionals.

The signing ceremony brought together some of the most respected figures in the culinary and hospitality sector. The MOU was signed by Master Chef Daniel C. Gomes, CEO & Corporate Executive Chef of ICI and Chairman, and Master Chef Daniel John Ayton, Senior Vice President of WMCS.

The event was also graced by Mr. A.N.M. Shahjahan, Project Coordinator, SEIP (an ADB-funded project), who praised the collaboration as a strong step toward aligning Bangladesh's vocational education with international industry standards.

"This partnership is a powerful model of skill development meeting global opportunity," Mr. Shahjahan said. "By connecting with international organizations like WMCS, institutions such as ICI are raising the bar for technical excellence and employability in Bangladesh."

For Master Chef Daniel John Ayton, the collaboration reflects a shared belief in global culinary unity.

"Culinary art transcends geography," he said. "Through this partnership, we aim to recognize, support, and connect chefs from Bangladesh with a worldwide community of professionals who share a passion for mastery and creativity."

For Master Chef Daniel C. Gomes, the signing was the realization of a long-term vision.

"This MOU represents the next phase in ICI's evolution," he said. "It's not just a partnership on paper — it's an active collaboration that will open doors for our chefs to learn, compete, and grow alongside global masters."





The MOU between ICI and WMCS lays the foundation for multiple areas of collaboration, including:

- **Global chef accreditation and professional certification programs**
- **Exchange opportunities for faculty and students**
- **International culinary competitions and workshops**
- **Joint research and skill development initiatives**





This strategic partnership positions ICI as the first Bangladeshi institution to formally integrate with one of the world's oldest and most respected professional chef societies.

As the ceremony concluded, a shared sense of purpose filled the room — one that extended beyond titles and institutions. The alliance signaled a deeper truth: Bangladesh is no longer an emerging culinary nation; it is a contributing voice in the global dialogue of taste, culture, and craftsmanship.

"Together, ICI and WMCS will shape the next generation of chefs who see food not just as sustenance, but as a story — one that connects people, cultures, and the world," said Master Chef Daniel Gomes in his closing remarks.

The signing of the MOU marked a national milestone — a step toward making Bangladesh a recognized hub for culinary education, innovation, and global excellence.





Beyond the Kitchen: ICI Celebrates International Chefs Day 2025 in Grand Style

By Md. Manwar, Operations & Communications Manager, International Culinary Institute(ICI), Bangladesh

The Marriott Convention Center, Dhaka, transformed into a sea of white chef jackets and bright smiles on October 20th, 2025, as the International Culinary Institute (ICI), Bangladesh, hosted the International Chefs Day 2025: Grand Celebration — an event that combined inspiration, recognition, and pure joy.

With over 500+ chefs, students, alumni, and industry leaders in attendance, the event became one of Bangladesh's largest culinary gatherings — a proud reflection of how far ICI has come in its journey to empower culinary professionals.

The day began with the Ribbon-Cutting Ceremony led by Master Chef Daniel John Ayton, Senior Vice President of the World Master Chefs Society (WMCS), officially inaugurating the celebration. The timing was symbolic — coming just two days after the MOU signing between ICI and WMCS, marking the beginning of a new global era for Bangladeshi chefs.

In his welcome address, Master Chef Daniel C. Gomes, CEO & Corporate Executive Chef of ICI and Chairman, emphasized that International Chefs Day is not only a day of celebration but also reflection.

"Behind every great dish is a story of dedication, discipline, and dreams," he said.

"Today, we celebrate those stories — our students, our mentors, and our shared passion for excellence."

The event featured an impressive lineup of distinguished guests, including Mr. Diwas Yonzon, Head of Partnerships and Growth, LCCI Global Qualifications, and Mr. A.N.M. Shahjahan, Project Coordinator, SEIP (ADB Funded Project), who both praised ICI's role in advancing vocational and hospitality training in Bangladesh.

Highlights included the Inspirational Chef Awards, recognizing emerging culinary talents, and the presentation of the SQA Student Ambassador Award by Mr. Diwas Yonzon — a proud moment for ICI, as one of its own students was recognized on an international platform.

Beyond the awards, the event showcased the cultural and creative spirit of ICI. From Ali Raj's enchanting magic show to Abu Hena Roni's laughter-filled comedy, and musical performances by Chef Khairul, Sushmita, Prattay Khan, and Tasnim Anika & The Rockers, the atmosphere was electric — a perfect blend of professional pride and heartfelt celebration.

The day was more than an event; it was a statement — that culinary education in Bangladesh is thriving, evolving, and now connected to the world.

"ICI isn't just teaching culinary skills," said Master Chef Daniel John Ayton during his closing remarks. "It's nurturing global chefs — professionals who will represent Bangladesh with skill, integrity, and creativity."

As the curtains fell, the message was clear:

At ICI, success isn't served on a plate — it's built through passion, teamwork, and a shared belief that great chefs create more than food; they create experiences.





When Culinary Worlds Unite: ICI Bangladesh & WMCS UK Set a Global Standard

By Md. Manwar, Operations & Communications Manager, International Culinary Institute(ICI), Bangladesh

The aroma of ambition filled the air at the Marriott Convention Center in Dhaka on October 20th, 2025. The occasion was more than a celebration — it was a statement of vision and unity. As over 400 chefs, students, alumni, and industry leaders gathered for the International Chefs Day 2025: Grand Celebration, the atmosphere carried a deeper resonance. This was not only a festival of culinary art but a defining milestone for Bangladesh's growing global culinary footprint.

Speaking at the signing ceremony, Master Chef Daniel John Ayton highlighted the importance of global unity in culinary education.

"Culinary art is more than technique; it's a language of culture and connection," he said.

"Through this collaboration, we aim to empower chefs from Bangladesh to share their stories, skills, and flavors with the world."

For Master Chef Daniel C. Gomes, this partnership is both professional and personal — the fulfillment of a long-term vision.

"ICI has always believed in creating opportunities beyond borders," he shared. "Our collaboration with WMCS is not just about international exposure; it's about setting a global standard of excellence for every chef trained under ICI.



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.

WELCOME BACK | ASSOCIATE

KENT ANDERSON
AWMCS, USA

ANDREW SMITH
MWMCS, UK

CAMERON HULEY
MWMCS, CANADA

LEE CECCHIN
MWMCS, AUSTRALIA

CHRIS CIERO
MWMCS, USA

SHAUN DALTON
MWMCS, UK

SOHAN SINGH
MWMCS, INDIA

ABDELHAMEED AL-MAHSIRI
MWMCS, BAHRAIN

ANA ROSA ISABEL CASTAÑEDA CHÁVEZ
MWMCS, USA



CHRIS CIERO

MWMCS, USA

With over two decades of experience shaping kitchens across luxury resorts, historic landmarks, and coastal destinations, Chef Chris Ciero has carved a reputation as a culinary innovator and hospitality leader. Raised in San Diego and influenced by the vibrant Southern California lifestyle, Chris's journey began with a passion for bold flavors and global inspiration, a passion that would later define his career.

A graduate of the prestigious California Culinary Academy in San Francisco, Chris honed his craft through Le Cordon Bleu's rigorous program, earning an Associate Degree in Culinary Arts. His early professional chapters unfolded at Club Med's Village of Sandpiper and the Royalton Antigua Resort in the West Indies, where tropical flavors and international techniques sparked his creative vision.

Chris's first Executive Chef role at the Radisson Resort at the Port launched a coast-to-coast career that includes leading Four Diamond kitchens such as the Hyatt Regency Sonoma Wine Country, elite resorts in South Florida and New York, and consulting for historic properties in Washington, D.C., and Vermont. His ability to blend operational precision with culinary artistry has transformed properties like Oaks on the River Luxury Resort & Spa into premier scratch kitchens celebrated for globally inspired menus and elevated guest experiences.

Currently, Chris serves as Executive Chef at Embassy Suites by Hilton in Charlotte, NC, overseeing a 250-seat restaurant and 12,000 square feet of meeting space. Known for mentoring high-performing teams and driving profitability, he crafts authentic, innovative menus that resonate with guests and reflect his lifelong commitment to excellence.

Chris's career is defined by creativity, precision, and a relentless pursuit of hospitality at its finest. "Creating new favorites that inspire your palate"



ANDREW SMITH

MWMCS, SCOTLAND

Head Chef, Forss House Hotel, Scotland

Andrew is Head Chef at the historic Forss House Hotel in Caithness, Scotland. Inspired by the bountiful larder of the Scottish Highlands his cooking style is inspired by both classical technique with a modern, creative approach and has gained a reputation for bringing creativity and precision together in his dishes, celebrating the best of both land and sea. Andrew's philosophy has remained simple and at the heart of the restaurant: food should be honest, exact and provide an enjoyable, memorable experience that bring guests together. Today he continues to develop his craft and his committed to upholding the highest standards while mentoring our next generation of chefs here in the Highlands. His cooking reflects not only skill and discipline but also a deep appreciation for Scotland's natural larder and hospitality heritage.



SHAN PUSSELLA

MWMCS, USA

With nearly three decades of experience across the USA, France, UAE (Dubai, Abu Dhabi), Kuwait, Bahrain, and Sri Lanka, my culinary career has been a journey of passion, perseverance, and global learning. From the very beginning, I committed myself to mastering the art of cooking while leading innovative, high-performing kitchen teams. Today, I am honored to serve as the Executive Chef at SeaWorld San Antonio, Texas, where I lead a dynamic team in creating memorable dining experiences for guests from around the world.

I am deeply grateful to SeaWorld San Antonio for entrusting me with this role and giving me the opportunity to share my culinary vision on such a respected stage. I also wish to express my sincere thanks to my boss and the leadership team, as well as to my dedicated culinary team members. Your trust, collaboration, and hard work inspire me every day. Together, we create unforgettable dining experiences for our guests, and it is truly an honor to lead and learn alongside such talented professionals.

My foundation was built in Sri Lanka, beginning as a Commis Chef at Don Stanley's Restaurant and Taj Samudra Colombo. Those early years gave me both technical skills and discipline, preparing me for an international journey that would span continents and cultures. My career expanded across the Middle East and Europe, where I had the privilege of working with world-class brands including JUMEIRAH INTERNATIONAL, DUBAI WORLD TRADE CENTRE, NAKHEEL (Palm Jumeirah), MERAAS HOLDING, and MH ALSHAYA.

During my time with Jumeirah International, I was fortunate to work at some of their flagship dining destinations in Madinat Jumeirah, including Perry & Blackwelder's BBQ — the first authentic backyard BBQ smokehouse in the UAE — and Urbano Italian Restaurant. These experiences exposed me to some of the most dynamic kitchens in the region.

In Dubai Palm Jumeirah, I co-founded Logs & Embers American Smokehouse, blending authentic American barbecue with international inspiration. Each of these roles challenged me to innovate, adapt, and lead teams to the highest standards of culinary excellence.

A major milestone in my career was my time with MH Alshaya Group, where I served as Assistant Production Manager. In this capacity, I was entrusted with overseeing large-scale production for several prestigious international brands, including Le Pain Quotidien, PF Chang's, Pinkberry, Pizza Express, and Starbucks. I managed and coordinated production for more than 100+ Starbucks and LPQ outlets across the region, while supporting the launches and ongoing operations of these global brands. This role strengthened my expertise in high-volume production, supply chain efficiency, and global brand standardization — skills that continue to guide my leadership today.

In France, I had the honor of serving as Chef de Cuisine and Executive Chef across several high-end hotels and restaurants, including Bordeaux and Angers, honing my skills in fine dining and culinary innovation.

I am also proud to hold professional licenses and certifications, including being a Certified Continental Judge with Worldchefs, specializing in Culinary Arts & Hot Kitchen and Vegan categories. This recognition has allowed me to mentor young chefs, judge competitions worldwide, and contribute to raising global culinary standards.

My memberships with organizations such as the Emirates Culinary Guild, American Culinary Federation, La Chaîne des Rôtisseurs, Worldchefs Association, Saudi Arabian Chef's Table Circle, Chefs Guild of Lanka, and the World Master Chefs Society (WMCS) have kept me closely connected to the global culinary community.



While my travels and experiences have shaped me, none of this journey would have been possible without the unwavering support of my wife and our two children. They have stood beside me in both good times and challenging moments, giving me strength, balance, and purpose. My wife's constant encouragement, in particular, has been my anchor, and my children continue to inspire me every day to strive for excellence and set an example of resilience and dedication.

As I look ahead, my mission remains clear: to keep innovating, to embrace sustainability, and to mentor the next generation of chefs. Food, for me, is not only about flavor but also about connection — bringing people together, telling stories, and celebrating culture.

Finally, I extend my heartfelt thanks to SeaWorld San Antonio, the CHOPPED editorial team, and the World Master Chefs Society (WMCS) community for allowing me to share my journey. I am especially grateful to the World Master Chefs Society for approving me as a member of this distinguished society and for providing me with opportunities to grow, connect, and represent the profession at the highest level. Your recognition and support have been both humbling and motivating, and I deeply appreciate being entrusted with the responsibility to carry forward the standards and values of this global culinary community.

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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