THE WORLD MASTER CHEFS SOCIETY OFFICIAL MAGAZINE

CHOPPED

JANUARY 2026



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.

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.

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.

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 Faisal Aldeleiga

MWMCS, BAHRAIN



Inspiring the Next Generation of Saudi Chefs

When I first began my professional life, I never imagined it would lead to the culinary world. My background was in finance, where I worked in Islamic banking and earned the Certified Islamic Professional Accountant fellowship. But passion has a way of reshaping direction. During my studies abroad, I discovered that what inspired me most was not numbers, but the creative precision found in kitchens.

I trained in Italy and the United Kingdom, completing professional culinary programs that reshaped how I viewed both work and leadership. Cooking demanded discipline yet allowed freedom of expression. It connected culture, creativity, and commerce, three values that now define my philosophy.

Since returning to the Gulf, I have been fortunate to attend several culinary conferences and hospitality summits where I share insights on education, leadership, and the evolution of Saudi cuisine. I have also served as a judge and advisor in regional competitions focused on young chef development, mentoring participants on both technique and mindset.

My most rewarding work continues at ZADK Academy, where we prepare a new generation of Saudi chefs to compete internationally while staying true to their roots. Through Chef Faisal Consultancy, my team and I have supported more than 170 restaurant projects, focusing on operational excellence, menu innovation, and training programs that raise industry standards.

Recently, I was invited for television interviews on Saudi TV and Bahrain TV to discuss the growth of culinary education and the transformation of the Saudi dining scene. These opportunities allowed me to connect with wider audiences and highlight the progress of our chefs and restaurants on a national and regional level.

Every event, competition, and mentorship opportunity reminds me that cooking is more than craft; it is a bridge between heritage and progress. Seeing young chefs embrace their identity and share it with the world is the most fulfilling part of my journey.

Chef Faisal Aldeleigan, MWMCS is a Saudi chef, entrepreneur, and educator. He leads Chef Faisal Consultancy and serves as Head of Consultancy at ZADK Academy. A member of the World Master Chefs Society, he continues to represent Saudi Arabia's growing culinary influence through mentorship, education, and international collaboration.

Article from

Master Chef Roberto Brandimarte

MWMCS, ITALY

I'm proud to share that Roberto had the honor of participating in the PIZZA GOURMET WORLD CUP, where he presented his vision of Gourmet Pizza. At the event, he won the Award for Best Aesthetic Pizza as well as the Gold Medal.

The pizza he presented is called Pizza a Cucchiaio (Spoon Pizza), created to represent a sensory journey through sweetness, savory flavors, and herbaceous aromas. Its base is crafted with creamed yellow datterino tomatoes spiced with oregano, fiordilatte mozzarella, and Treviso radicchio that has been roasted in the oven.
For the topping, Roberto used Treviso porchetta seasoned with oregano, radicchio mousse, tree of heaven honey, drops of balsamic vinegar glaze, cheese flakes, chopped almonds, and a pan-fried radicchio and porchetta meatball.
Once cooked, he arranged six spoonfuls of pizza dough—paired with the mousse and meatball—in the center of the pizza, along with a filled basket.

Roberto's "Sapori a Cucchiaio" Pizza is a meticulously crafted creation that elevates the concept of haute cuisine within the world of pizza. His intention to guide diners on a sensory journey through sweet, savory, and herbaceous notes is both clear and cohesive, blending these elements with refined bitter undertones.
The result is a complex, sophisticated balance of flavors with a distinctly gourmet approach. Ultimately, Roberto's pizza offers an elegant sensory experience whose complexity presents a delightful challenge, showcasing his creativity, imagination, and mastery as a pizza chef.







Article from

Master Chef Elaina Kourie

MWMCS, CANADA

Leading the Future Kitchen as We Honouring Tradition and Inspiring Innovatio

In every professional kitchen, there exists a quiet dialogue between past and present — between the time-tested craft of classical cuisine and the dynamic, ever-evolving demands of the modern world. The kitchen is both an archive and a living laboratory: it preserves centuries of culinary wisdom even as it adapts to new ideas, new ingredients, and new expectations.

As chefs, we are not only the custodians of this legacy but also the authors of its next chapter. The rhythm of our profession is one of constant motion — a blend of discipline, artistry, and leadership that defines who we are and what we stand for.

Today, more than ever, the call to “lead the future kitchen” is not simply about innovation or technology. It is about responsibility — to our craft, our students, our teams, and the global community that looks to chefs as both artisans and ambassadors of culture.

Our traditions are the heartbeat of our profession. From the delicate fold of a perfect quenelle to the balance of a classic sauce, every movement and method carries forward centuries of learning.

The foundations of classical cuisine — precision, structure, respect — teach more than technique. They cultivate discipline and humility. A young chef who learns to respect the stockpot, to feel the texture of a proper emulsion, or to season with restraint, is learning the language of mastery.

To be classically trained is to enter into an unspoken contract with history. It means understanding the why behind every how. The lineage of the great masters — Carême, Escoffier, Bocuse — lives on through each student who learns to hold a knife properly, taste with discernment, and plate with intention.

Yet tradition is not static. It is a living force that adapts and breathes through us. We preserve it not by repetition alone, but by interpreting it with respect and purpose.

Innovation in the kitchen does not mean discarding the past — it means building upon it. The chefs of the future will face challenges that our predecessors could scarcely imagine: sustainability, global supply chain ethics, the integration of digital learning, and the redefinition of what “fine dining” means in a more conscious world.

Modern gastronomy demands a broader perspective. We now speak not only of taste, but of wellness, culture, and sustainability. “Food as medicine” is no longer a trend but a philosophy. Kitchens are increasingly plant-forward, waste-aware, and globally inspired — yet the best of these kitchens is still anchored in the fundamentals of classical training.

True innovation is never reckless. It requires the courage to explore and the wisdom to discern. As educators and professionals, we must guide our students to innovate responsibly — to know that the beauty of a modern plating or a new technique is meaningful only when it is executed with purpose, precision, and respect for flavour.

To teach the culinary arts is to shape both hands and hearts. In every student lies the potential to carry forward our heritage and to influence the direction of our craft. The classroom and the kitchen are not separate worlds — one informs the other, and together they build the character of a chef.



Pan-Seared Duck Breast à l'Orange Reimagined: A refined interpretation of the Escoffier classic — crisp duck breast glazed with orange reduction, paired with roasted endive, confit duck leg croquette, and a citrus gel accent.

When I look across my classroom, I see not just future cooks, but future leaders. I see curiosity tempered by discipline; creativity rooted in structure. Our students arrive eager to create; our responsibility is to ensure they first learn to care — about the ingredient, the process, the plate, and the people they serve.

The journey to mastery is not only about how to perform a skill but about understanding why it matters. The mise en place is more than preparation — it is mindfulness. Knife skills are not only about precision — they are respect for the ingredient. This is the deeper education we must provide: a balance of skill, knowledge, and values.

As Special Ambassador of Education for the World Master Chef Society, I hold the belief that education is the most powerful form of leadership. Each lesson passed on, each technique demonstrated, each conversation about ethics, sustainability, or flavour — these are investments in the profession's future.

The role of a master chef extends beyond the boundaries of the kitchen. Leadership today demands empathy, adaptability, and the ability to inspire others. It calls for chefs who not only excel in their craft but also guide, mentor, and elevate those around them.

The future kitchen is not ruled by hierarchy but driven by mentorship. Great leaders foster learning environments that celebrate curiosity, collaboration, and continuous improvement. They know that the measure of success lies not only in the quality of the dish but in the development of the team behind it.

Sustainability, inclusivity, and wellness are no longer side discussions — they are the benchmarks of leadership. A chef's influence now extends into the realms of social responsibility, education, and cultural exchange. The master chef of the modern era is a storyteller, a mentor, and an innovator — one who understands that excellence and ethics must rise together.

What does the kitchen of the future look like? It is cleaner, quieter, more mindful. It is a space where technology supports craft, not replaces it; where sustainability is second nature; where tradition is respected as the root of all progress.

It is a kitchen where every ingredient has a story and every plate a purpose. It is where chefs lead with both skill and conscience — ensuring that food nourishes not only the body but also the community.

In the future kitchen, we will see greater collaboration between generations, cultures, and disciplines. We will see young chefs drawing upon global flavours while honouring classical technique. We will see educators championing both heritage and innovation, guiding students to build careers rooted in excellence and empathy.

The kitchen of the future is, in essence, the same as it has always been — a place of passion and purpose — but illuminated by a renewed understanding of our collective responsibility.

To lead the future kitchen is to embrace a dual legacy — to protect what is timeless and to shape what is yet to come. Our profession remains one of the few where craft, art, and humanity meet in perfect balance.

As chefs, we are guardians of culture, educators of excellence, and innovators of tomorrow. Each time we tie our aprons, light our stoves, and step into the kitchen, we affirm our place in a lineage that spans centuries.

The tools may change. The ingredients may evolve. But the spirit of the chef — the pursuit of mastery, the devotion to craft, and the desire to inspire others — remains eternal.

May we continue to teach, to lead, and to cook with purpose — honouring the past, guiding the present, and shaping the future, one lesson and one plate at a time.

Article from

Michael Lawrence

MWMCS , USA

1. Michael Lawrence has recently become a community partner with local non-profits and the City of Baltimore in Maryland to assist with Food System Planning. His work will help reduce food insecurity and improve food access throughout the state.

2. Michael will be featured on the Neuroaesthetic MD Podcast in a couple of weeks to discuss how food and the food environment affect the nervous system. His recording session took place today, and he can share the links once the episode is released.

3. Michael has completed additional training in Culinary Medicine. This education enables him to train other chefs and individuals on how food choices and cooking techniques can be adjusted to help heal the body.

Article from

Master Chef Dong-Yeon Park

MWMCS, SOUTH KOREA

Korea Food Culinary Culture Association (KFCCA)

About the Korea Food Culinary Culture Association (KFCCA)
The Korea Food Culinary Culture Association (KFCCA) is a non-profit organization established to promote the development of Korea's culinary arts, foster international culinary exchange, and nurture professional chefs across diverse fields.
Under the leadership of President Mr. Dong-Yeon Park, KFCCA has become one of Korea's most respected culinary institutions, recognized for hosting international competitions, providing chef education, and certifying culinary excellence.
Our vision is to preserve the heritage of traditional Korean cuisine while embracing modern culinary innovation, connecting chefs and artists from around the world through gastronomy.

Major Competitions and Events

1. Korea Challenge Cup International Culinary Competition (Held in the First Half of the Year) This prestigious event takes place every May at the Suwon Convention Center and attracts both domestic and international chefs.

The competition features multiple categories — Korean, Western, Japanese, Chinese, Dessert, and Fusion cuisines — and includes live cooking, plated presentations, and themed artistic displays.

Participants are evaluated by a distinguished panel of local and international judges, with awards including Gold, Silver, and Bronze medals.

The competition emphasizes creativity and cultural expression, giving chefs an opportunity to reinterpret traditional Korean ingredients through modern culinary techniques.

Winners also gain opportunities for international recognition and invitations to participate in global culinary championships.

2. World Chefs Culinary Cup Korea (Held in the Second Half of the Year)

The World Chefs Culinary Cup Korea, held annually in October (this year scheduled for October 25, 2025, at the Suwon Convention Center, Hall 3), is an international event operated in alignment with World Master Chef Society standards.
This competition provides a stage for chefs to showcase their culinary artistry in categories such as live cooking, table display, menu creation, and fine plating design.

Judging is based on transparent global criteria and conducted by certified master chefs from Korea and abroad.

In addition to competition, participants enjoy rich opportunities for networking, media exposure, and international collaboration, making the event one of the most respected culinary gatherings in Asia.

3. Educational and Collaborative Programs



KFCCA also organizes:

- International culinary seminars and workshops
- Master classes with world-renowned chefs
- Chef training programs in partnership with culinary schools and institutions
- Joint events with international culinary organizations

These programs aim to enhance professional skills, promote cultural understanding, and create a global network of culinary professionals.

New Program: Food Carving Certification & Global Training

KOFCCA recently launched the Food Carving Certification Program, marking a new milestone in global culinary artistry education.

This program certifies professional carving skills across various categories — fruit carving, vegetable carving, soap carving, event carving, food plating, and cocktail garnish art — with tiered certification levels (Level 2, Level 1, and Master/Instructor).

Each certification level involves a structured training course and performance evaluation, ensuring both technical mastery and artistic creativity.

The Master and Instructor levels are reserved for experienced professionals who demonstrate advanced artistry and teaching capability through additional training and competition experience.

Alongside certification, KFCCA is conducting international-level training programs designed to cultivate global food carving experts, integrating traditional craftsmanship with modern culinary aesthetics.

This initiative not only promotes food carving as a professional art form but also connects chefs worldwide through creativity, design, and cultural appreciation.

Message to Global Chefs

We warmly invite chefs from around the world to participate in our international competitions and programs.

At KOFCCA, our events are more than competitions — they are platforms for cultural exchange, professional growth, and artistic inspiration.

“Join us in Korea, where culinary tradition meets innovation.
Present your skills on an international stage, experience Korean hospitality,
and be part of a global community of passionate chefs who create beyond borders.”

We look forward to welcoming more international participants and sharing the beauty of Korean cuisine with the world.









Article from

Master Chef Joseph De'Souza

MWMCS, UAE



A Royal Flame That Still Feeds the Soul of India

Author by – Chef Joseph De'Souza

My travel to the incredible country of India was a journey through flavour, where the heat of chili, the sweetness of cinnamon, and the earthy aroma of cumin created an unforgettable symphony. Every meal felt like a story, with Flavors introducing themselves like characters, and spices building toward a rich, unforgettable climax.

India's cuisine is incredibly diverse, and it's often categorized into four broad regional segments, each with its own distinctive ingredients, cooking techniques, and flavour profiles.

North India: Heavily influenced by the legacy of the Mughal Empire, North Indian cuisine is known for its rich, hearty, and aromatic dishes. The Mughals introduced techniques like slow cooking (dum), the use of dried fruits and nuts, and a love for creamy gravies and fragrant spices. Many dishes are cooked in a traditional clay oven, giving rise to classics dishes which reflect this royal heritage.

South India: Known for its light, aromatic, and spicy Flavors, South Indian cuisine relies heavily on local produce such as coconuts, rice, lentils, and a variety of vegetables. Signature ingredients like tamarind, curry leaves, mustard seeds, and coconut oil give the food its distinctive tang and depth.

East India: Understanding the core ingredients is crucial to appreciating East Indian cuisine. Rice forms the foundation of most meals across the region, often accompanied by an array of fish, meat, and vegetable dishes. The region's love affair with fish is legendary. The Flavors here are more subtle, yet deeply aromatic, mustard seeds, mustard oil, and poppy seeds contribute a distinctive sharpness and richness to dishes.

West India: Each state in this region tells its own distinct culinary story, most of them are heavily influenced by the Portuguese colonization, often featuring seafood, spices, and a signature touch of vinegar. The region's vibrant street food culture, especially in cities is legendary with iconic favourites reflecting a rich fusion of culinary traditions from across India and beyond.

A thoughtful and meaningful question to ask? That One Indias Signature Dish That has a memorable story to say.

The Origins of Biryani: A Royal Legacy

Biryani travelled to Indian centuries ago, the word Biryani came from a Persian word Biryaan which means fried or grilled. According to historical research much of the credit for the popularization and refinement of biryani in India goes to the Mughal Empire Timu, biryani began as a practical, hearty meal for soldiers a one-pot dish made with rice, meat, and spices, cooked together to feed an entire army.

The Mughal Empire's army developed an efficient way to cook hearty meals for their soldiers, a method that was later refined and elevated into a culinary art form, eventually becoming known as biryani.

The Mughal Army's Biryani Cooking Process.

- Digging a Large Pit: First, a large pit was dug in the ground and heated by burning wood or charcoal until it was glowing hot.
- Preparing the Earthen Pot: An earthen pot was filled with layers of rice, spices, and whatever animal meat was available at the time, usually marinated to enhance flavor.
- Sealing the Pot: The pot was then sealed tightly, often with dough, to trap the steam and keep the Flavors inside.
- Burying the Pot: The sealed pot was buried deep inside the hot pit, surrounded by the embers and hot coals, allowing the contents to cook slowly over several hours.
- Slow Cooking: This slow-cooking method, called Dum cooking, allowed the meat to become tender and the rice to absorb all the rich spices and aromas.
- Serving: After about six hours, the pot was dug up, unsealed, and the delicious biryani was distributed among the soldiers, a hearty, warming meal that could sustain them on long campaigns.

The preparation of the biryani was inspired by Mughal Queen Mumtaz Mahal, the beloved wife of Emperor Shah Jahan. Concerned for the well-being of the army soldiers, she would often visit the army mess halls to personally join in preparing a special, nutritious meal for them.

This dish combined aromatic spices, including the prized Persian saffron, along with pure ghee and tender cuts of meat or chicken. The careful blending of these rich ingredients created a flavourful, wholesome meal designed to nourish and energize the soldiers during long campaigns.

Queen Mumtaz's involvement not only reflects the dish's royal roots but also highlights the care and attention that transformed a simple army ration into the celebrated culinary masterpiece we now know as biryani.

And that's how the evergreen classic, India's signature dish, biryani was born, emerging straight from the Mughal army kitchens to captivate taste buds across centuries.

"In every grain of biryani lies a tale of emperors, warriors, and the warmth of home"

Author by – Chef Joseph De'Souza

Article from

Master Chef Mohammad Raees

MWMCS, PAKISTAN



Executive Chef Mohammad Raees inspires COTHM students with modern culinary skills, global trends, and hospitality expertise.

The College of Tourism & Hotel Management (COTHM) hosted an inspiring culinary session with Executive Chef Mohammad Raees from the USA. This exclusive event aimed to empower students with modern culinary skills and international hospitality knowledge.

The session was broadcast live across all COTHM campuses in Pakistan, helping both students and trainers upgrade their expertise. With his vast global experience, Chef Raees introduced innovative techniques, shared industry insights, and discussed emerging global culinary trends.

He motivated the next generation of chefs to embrace international standards and prepare for a competitive global market.

Through this initiative, COTHM once again reaffirmed its commitment to developing world-class culinary and hospitality professionals, ensuring they remain leaders in the international industry.



Article from

Master Chef Shaun Dalton

MWMCS, UK

Myself and my team recently catered for a very prestigious event in Durham Cathedral Durham UK.

This event was to celebrate the launch of the new range of Rolex watches in partnership with Northern Goldsmiths, the event was attended by the company's exclusive client and customer base.

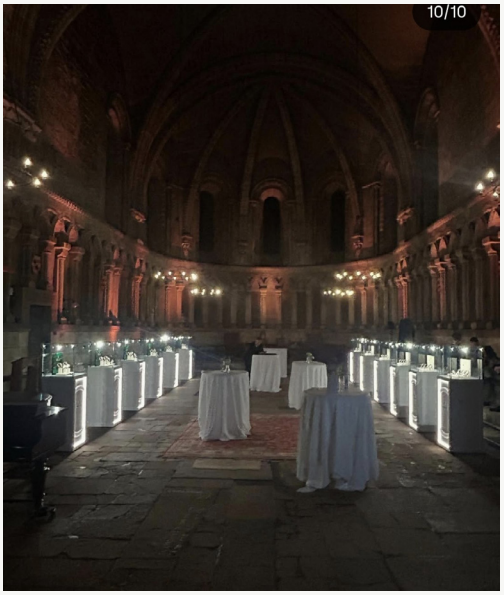
The evening was celebrated with a menu based on regional foods, local ingredients and an emphasis on using the whole element of the ingredients. For example, our beetroot cured gravadlax we used the entire beet, from pickling the stems and using any waste from the beets to make dehydrated crisps this resulted in a great dish with amazing flavours and textures. Our roast cauliflower starter consisted of using the whole cauliflower, using the florets to roast, the stems to make a beautiful puree with butterbeans and lemon and the leaves to make a dense flavoured cauliflower oil.

Our mains consisted of a local beef sourced from within 10 miles of the cathedral from a local farm.











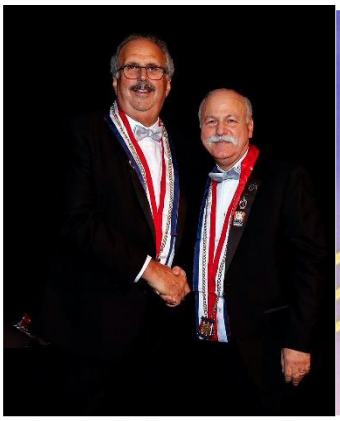


Article from

Master Chef Americo “Rico” S. DiFronzo

CEC, CCA, WCMC, AAC, HOF

Inducted into American Academy of Chefs Culinary Hall of Fame



Chair Joe Aielio congratulates Americo DiFronzo



Americo DiFronzo

Photos credits American Culinary Federation

Jacksonville, FL, August 10, 2025—The American Academy of Chefs (AAC), the honor society of the American Culinary Federation (ACF), inducted Americo DiFronzo, Certified Executive Chef (CEC), Certified Culinary Administrator (CCA), World Certified Master Chef (WCMC), American Academy of Chefs (AAC), of Medford Massachusetts, into the AAC Culinary Hall of Fame (HOF). DiFronzo was inducted during a formal ceremony and dinner at the 2025 ACF National Convention held at the Paris Hotel, Las Vegas, NV, July 29th.

Americo “Rico” S. DiFronzo, is the Executive Chef of the historic Union Oyster House in Boston, the oldest continuously operating restaurant in the United States, established in 1826. A seasoned culinary leader and educator, with over 48 years of experience, he served as a Culinary Arts Instructor at Boston University’s School of Hospitality Administration from (2010 to 2021). “This is the honor of a lifetime. Being recognized by you peers for doing what you love is extremely humbling.” Americo DiFronzo

A member of the American Culinary Federation since 1994, Chef DiFronzo was inducted into the American Academy of Chefs in 2004. His leadership roles within the AAC include serving as Chair (2019–2023), Vice Chair (2015–2019), and Northeast Regional Director (2007–2015). He currently holds the position of Ambassador of the Academy (2023–present), the American Academy of Chefs Honorary Board of Trustees (2015-present), the American Academy of Chefs Past Chair Council (2023-Present).

Chef DiFronzo has also served on the American Culinary Federation Board of Directors and the ACF Education Foundation Board of Trustees (2019–2023), and he continues to contribute to several national committees, including the President’s Advisory Council (2024-present) and the Past Chair Council (2023–present). Locally, he has been a pillar of the Epicurean Club of Boston, holding roles such as President (2001–2005), Chairman of the Board (2006–2009), Financial Secretary (2010-present) and longstanding chair of multiple committees. Also a member of the Massachusetts Restaurant Association Education Foundation Scholarship Committee (2010-present).

His numerous accolades include the American Academy of Chefs Chair’s Medal (2018), American Academy of Chefs Service Award (2007), American Culinary Federation President’s Medallion (four-time recipient), the Dr. L.J. Minor Chef Professional Award (2014 and 2006), the Heroes Award (2013), and the Hermann G. Rusch Chef’s Achievement Award (2010). He has also been honored multiple times by the Epicurean Club of Boston, including three-time Chef of the Year.

Internationally, Chef DiFronzo has received accolades from some of the world's most prestigious culinary association including, the World Association Chefs Society; the Canadian Culinary Federation; the World Gastronomy Institute, Madrid, Spain; the World Master Chefs Society, Ingatestone, United Kingdom; the Korean Gastronome Culture Interaction Federation Seoul South Korea; the Korean Gastronome Culture Interaction Federation Seoul South Korea; the Korea Chinese Food Culture Exchange Association Seoul South Korea; The Saudi Arabian Chefs Circle Table, Dubai Saudi Arabia; the Cercle des Chef de Cuisine, d'Israel; the De Cuisine 1st Association Chefs Do Litoral Do, Parana Brazil; the Association Latino America de Gastronomia Y Afines, Aslaga, Callao, Peru and is a member of 20 professional culinary associations.

Chef DiFronzo's enduring dedication to culinary excellence, education, culinary industry and leadership continues to inspire the next generation of culinary professionals.

Las Vegas was the location of the 2025 ACF National Convention, bringing approximately 1,000 chefs, cooks, students and foodservice professionals to the Paris Hotel. The national convention provided attendees with numerous opportunities to advance their professional development and enhance their culinary skills. The ACF National Convention features keynote speakers, cutting-edge demonstrations, a tradeshow, networking, awards ceremony, and live culinary competitions.

About the American Culinary Federation
The American Culinary Federation, Inc. (ACF), established in 1929, is the standard of excellence for chefs in North America. With more than 13,000 members spanning more than 150 chapters nationwide, ACF is the leading culinary association offering educational resources, training, apprenticeship, and programmatic accreditation. In addition, ACF operates the most comprehensive certification program for chefs in the United States. The American Culinary Federation Education Foundation is home to ACF Culinary Team USA, the official representative for the United States in major international culinary competitions, and to Chef & Child, founded in 1989 to promote proper nutrition in children and to combat childhood obesity. For more information, visit www.achchefs.org.

Article from

Master Chef David A. Marcelli

WMCS, USA







Chef David A. Marcelli, CCE, CEC, PCC, AAC is a highly accomplished United States Army Master Sergeant with 25 years of distinguished service as a Culinary Specialist and Enlisted Aide. Since 2000, he has dedicated his career to advancing military food service excellence, training the next generation of Army culinarians, and representing the profession on national and international stages.

Throughout his career, MSG Marcelli has cooked for and served as Enlisted Aide to multiple General Officers, including leadership within the 25th Infantry Division. His assignments demanded not only exceptional culinary expertise but also the highest standards of professionalism, protocol, and discretion in support of senior military leaders and visiting dignitaries.

Beyond the Army, Chef Marcelli has built a national reputation in the culinary world. He holds multiple professional certifications — Certified Culinary Educator, Certified Executive Chef, and Certified Personal Chef — and is a Fellow of the prestigious American Academy of Chefs. His competitive record includes representing the United States Army the US Army Culinary Arts Team (USACAT)at the World Culinary Olympics, (2012) where he and his team earned multiple international gold and silver medals.

As President of the American Culinary Federation Honolulu Chapter, Chef Marcelli has championed mentorship, professional development, and community service. He has led volunteer efforts ranging from Thanksgiving dinners for the homeless to veterans' events and national culinary showcases.
With his retirement from active duty in December 2025, Chef Marcelli is transitioning his talents to civilian culinary ventures, education, and consulting. His legacy is one of excellence, mentorship, and unwavering commitment to both his Soldiers and his craft.





Article from

Master Chef Kenneth Loo

WMCS, HONG KONG

Thank you, Lord, for giving me three very precious awards in a row within a week. The first one is the Silver Award of the 1st [Hong Kong Golden Chopsticks Creative Culinary Award], and the second & third ones are the Honorary Doctorate Degree of Dr Culinary Science, and the French Cuisine Master Chef Excellence Award in the [Majestic Johor Food Awards 2025] of Tourism Johor, Malaysia.

It was my great honour responsible for the banquet preparation & serving to our Chief Executive of the Hong Kong Special Administrative Region during the Hong Kong Golden Chopsticks Creative Culinary Award Ceremony, and a banquet serving the Secretary for the Hong Kong Special Administrative Region, Member of the Legislative Council, Member of the Executive Council and Director of Bureau.

Thank my wife for her unlimited support & love! Meanwhile, thank the managements and colleagues of the Towngas Cooking Centre for their full support, and especially thank the Master Chefs, Sifu, Friends and Family who have been constantly encouraging and supporting me! Grateful!



2025 The 1st Hong Kong Golden Chopsticks Creative Culinary Award



Award the Honorary Doctorate Degree of Dr Culinary Science, and the French Cuisine Master Chef Excellence Award in the Majestic Johor Food Awards 2025 of Tourism Johor, Malaysia.







Dinner preparation & serving to our Chief Executive of the Hong Kong Special Administrative Region, the Secretary for the Hong Kong Special Administrative Region, Member of the Legislative Council, Member of the Executive Council and Director of Bureau

Article from

Master Chef Mark Cochran

WMCS, USA

On Sept. 18, Chef Reimund Pitz, the Conseiller Culinaire et des Professionnels des États-Unis for the Chaîne des Rôtisseurs, presented the organization's National President's Medal to three distinguished faculty members of Oklahoma State University's School of Hospitality and Tourism Management.

The honor from the world's oldest international gastronomic society recognizes outstanding leadership, mentorship and contributions to culinary education and excellence. The medals were presented during Pitz's visit to Stillwater for the Distinguished Chef Series, which brings world-class chefs to work alongside students for a culinary event while raising funds for student scholarships.

"It is truly an honor for our faculty to receive the Chaîne des Rôtisseurs National President's Medal, a recognition that reflects the exceptional caliber of educators we have in our program," said Dr. Lisa Slevitch, interim department head of the School of Hospitality and Tourism Management. "Silvio Ceschini, Ashley Peterson and Chef Cochran are well-deserving recipients who fully encapsulate what it means to be true hospitality educators, consistently instilling the highest level of knowledge and practical skills in our students. Their dedication to hospitality education and mentorship exemplifies the standards of excellence we strive for in our program. We are incredibly privileged to have such distinguished faculty members who not only advance our students' learning but also bring recognition to our school through their outstanding service."

The medals were presented to instructor of professional practice Silvio Ceschini, assistant professor of professional practice Ashley Peterson and Chef Mark Cochran, assistant professor of professional practice. All three OSU faculty members play instrumental roles in working with HTM students in the Spears School of Business.

Ceschini manages Taylor's Restaurant, the full-service learning restaurant with a global cuisine located in the Nancy Randolph Davis Building on the OSU campus. Cochran is the department's lead chef who teaches the fundamentals of culinary production to OSU's HTM students, while Peterson is the interim director of the Wayne Hirst Center for Beverage Education.

Founded in 1937, the OSU School of Hospitality and Tourism Management in Spears Business has evolved into a business-focused academic program that educates students and conducts research for the food and beverage, lodging, event planning, and tourism management industries. According to ShanghaiRanking.com, the program currently ranks OSU No. 8 in the U.S. and No. 22 in the world among hospitality and tourism management programs.



Article from

Master Chef Pablo L. Cordero Huertas

WMCS, PUERTO RICO



I am Pablo L. Cordero Huertas PhD, also known as Chef Cordero, a Puerto Rican chef from Bayamón, member of the American Culinary Federation (ACF) and the World Master Chefs Society (WMCS). My career combines private fine dining experiences, academic research, and social projects, all under my umbrella company Cordixa LLC.

Culinary and Academic Work

I hold a PhD in Culinary Arts from Hawaii, a master's degree in culinary arts from Mare Nostrum Business School, Spain, and certifications in advanced pastry (Escuela Hotelera de San Juan, Puerto Rico), as well as sustainability and Nordic diet studies (University of Copenhagen). Also, I have a certification as a Gastronomic Consultant from DoinGlobal, College de Paris.

Currently, I am finish my thesis in Medical Cannabis Gastronomy: An Analysis of Healing Benefits versus Misuse of the Substance, which explores cannabis in culinary medicine through history, science, and case studies.

Community and Veteran Programs

Alongside my wife, Life Coach Aixa Quiñones, we developed PTSD Farming & Workshop and RollOut PTSD, programs dedicated to veterans and their families. These initiatives combine agriculture, cooking classes, and as both Neurocoach we give tools for healing, resilience, and community building.

We have offered:

Cooking workshops for veterans, focusing on healthy gastronomy and cannabis culinary medicine.
Agricultural training at Hacienda Kikiwaka, our sustainable farm and experiential venue.
Neurocoaching and art therapy sessions to support emotional well-being.

Educational Outreach

We actively visit schools to inspire young students by sharing my personal transition from military service in Iraq to a professional career in the culinary world. These encounters highlight resilience, family support, and the value of gastronomy as both a career path and a cultural bridge.

Hacienda Kikiwaka

Hacienda Kikiwaka is our sustainable project where we host cannabis-infused dinners, farm-to-table events, cooking classes, and agricultural activities every Sunday. Signature events such as Paint, Bite, Sip & Smoke and Le Dîner Vert create immersive gastronomic experiences that combine food, art, and community.

Career Highlights

Participation in culinary competitions and recipe collaborations with Puerto Rican brands such as Coloso and Carmela.
Launch of High Cloud Barkery, a CBD-infused pastry line.

We created a product line that includes Breadfruit Flour, Avocado Oil infused with herbs, and the clothing line 'By Chef'."
Continuous development of Chef Cordero private dinners, integrating sustainability, local products, and medicinal gastronomy.

Community Impact

Iraq Veteran – My military background inspires me to lead projects such as PTSD Farming & Workshop and be part of RollOut PTSD, initiatives designed to promote healing and well-being for veterans and their families through agriculture, outdoor activities, cooking, and community engagement.

Educator and Community Leader – I actively participate in agricultural fairs, school workshops, and social integration programs, always highlighting the value of veterans and the power of the dining table as a symbol of unity.

The History of Arroz Mamposteado

Arroz mamposteado is one of Puerto Rico's most beloved comfort foods, born from the island's tradition of "cocina criolla" (Creole cuisine). The word mamposteado comes from the Spanish verb mampostear, meaning "to mix or stir repeatedly." This dish emerged as a practical and flavorful way to give new life to leftover rice and beans, which are staples in Puerto Rican households.

For generations, families have transformed simple, humble ingredients into a hearty, delicious meal that can be enriched with meats, plantains, or seasonal vegetables. What began as a method of avoiding food waste evolved into a cultural emblem of Puerto Rican resilience and creativity in the kitchen. Today, arroz mamposteado is enjoyed not only at home but also in restaurants across the island, celebrated as a symbol of tradition, community, and sustainability.

Ingredients



- 2 tbsp corn oil
- 2 slices bacon, finely chopped (market fresh)
- 1 cubanelle pepper (or green bell pepper), finely chopped (farm fresh)
- ½ onion, finely chopped
- 1 tsp minced garlic (or 2 cloves garlic, finely chopped)
- 1 cup cooked beans (red, pink, or black beans)
- 4 tbsp tomato sauce
- 4 tbsp fresh sofrito (see recipe below)
- 2 ½ cups medium-grain rice, cooked
- ¼ cup fresh cilantro, finely chopped (farm fresh)
- ½ cup ripe plantains, cooked and finely diced (farm fresh, optional)

Preparation

1. In a large caldero (heavy pot), heat corn oil over medium heat.
2. Sauté the chopped bacon until crispy.
3. Add the pepper, onion, and garlic; cook for about 3 minutes, stirring occasionally.
4. Stir in the freshly made sofrito.
5. Add the beans and tomato sauce, cooking for about 2 minutes to blend flavors.
6. Add the cooked rice and mix well until all ingredients are combined, about 4 minutes.
7. Sprinkle with fresh cilantro before serving.
8. Optional: stir in diced ripe plantains for a sweet contrast, and serve with fresh avocado slices.

Buen Provecho – Enjoy!

Puerto Rican Sofrito Recipe

For Puerto Ricans, sofrito is the soul of our cuisine. It is the essential flavor base for almost every dish. Preparing it fresh is ideal, but it can also be made in batches and stored for weeks.

Ingredients

- 4 cubanelle peppers (or 2 green bell peppers)
- 4 large onions
- 3 heads of garlic
- 1 lb ají dulce (sweet peppers)
- 1 bunch cilantro
- 1 bunch culantro (recao)
- 2 tbsp fresh oregano
- 1 tsp salt (to taste)

Instructions

1. Wash and chop all ingredients into small pieces.
2. Place in a food processor or blender.

In a food processor, it will remain chunky.
In a blender, it will be smoother.

3. Blend until reaching desired consistency.
4. Store in sealed containers:

Up to 1 month in the refrigerator.
Several months in the freezer.

Article from

Master Chef Rene Marquis

WMCS, USA

Chef Rene Marquis, serving as the National President of the American Culinary Federation (ACF) since his election in 2023, has prioritized the financial stability of the organization. He has approached his role with a business-minded perspective, aiming to ensure that ACF operates with a surplus rather than a deficit. His focus on financial management comes from his extensive experience, including a 21-year military career where he managed teams and budgets. Under his leadership, the ACF has worked towards reinforcing its financial foundation, aiming to secure the organization's longevity as it approaches its 100th Anniversary in 2029.

In terms of leadership and transparency, Chef Marquis has been keen on fostering teamwork within the ACF Board to drive initiatives that benefit the membership. He has emphasized the importance of open communication, ensuring that members are kept well-informed about the organization's activities and decisions. His campaign promise to run ACF "like a business" has translated into collaborative efforts with board members to enhance member benefits, increase membership numbers, and promote inclusivity. Through his leadership, there's been a concerted effort to make the ACF more engaging and supportive, preparing it not just for its centennial celebration but also for future growth and relevance in the culinary community.









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.

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