THE WORLD MASTER CHEFS SOCIETY OFFICIAL MAGAZINE

CHOPPED

SEPTEMBER 2026



Good day to you all.

Welcome to our new members.

We look forward to hearing from you during your membership.

After another few months of tough times in the world with weather changes affecting our farmers crops and many countries being affected by fires, earthquakes and flooding I hope you are all safe and well.

Thank you to our membered chefs who have contributed to this CHOPPED edition. It is so great to hear positive news coming from around the world.

World Master Chefs is proud of our history, with us celebrating 80 years in 2027. We are not a large Society in comparison with others, however; we are proud to continue Chef Jean Conil's initial ambitions for a prestigious Society to recognise new chefs starting in the culinary world and those who have gained many years of experience and have reached the pinnacle of their career. We are proud of our academic accredited partnerships, where we are able to assist with new students entering the world of catering and hospitality.

We are currently working on some exciting news which we will introduce in our last CHOPPED of the year and share with you all.

Wishing you are well.

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.

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.

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.

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. Two stars are attached on the plain red medal ribbon.

Annual Membership Subscription

Existing paying members will receive an additional gold star when they renew their annual membership subscription.



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 presentation pack.

The World Master Chefs
ACADAMIC ACCREDITATION PARTNERSHIPS

The World Master Chefs Academic Accreditation is the academic division of the World Master Chefs Society (WMCS), dedicated to raising the standards of culinary education across the globe.

WMCS is proud to partner with culinary schools and businesses around the world.

Delivering globally recognised programmes certified by WMCS.

Why WMCS accreditation matters?

Globally recognised certification.
Transparent results published online for verification.
Alumni working worldwide: USA, Canada, UK, Europe, Middle East.
Strong academic-industry link through WMCS global network.

If you would be interested in finding out further information please contact us: mail@worldmasterchefs.com for more information regarding our Academic Accreditation partnerships.



News from around the world

Article from

Master Chef David Greenwood-Haigh

MWMCS, UK





Beyond the Pass
Why Master Chefs Should Sit on the Judging Table

By David Greenwood-Haigh, World Master Chef, International Chocolate Consultant and Founder of Coeur de Xocolat®

Recently I found myself back in Melton Mowbray, judging at the Artisan Cheese Awards. Earlier this year I had also been involved with the British Pie Awards. Alongside these sit chocolate competitions, international judging panels and sensory assessments across a range of food sectors.

On paper these worlds seem entirely different. Pie and pastry. Cheese. Chocolate. Traditional craft products alongside modern innovation. Different disciplines. Different criteria. Different technical expectations.

Yet each judging table teaches precisely the same lesson:
Judging develops chefs in ways kitchen life alone cannot. Throughout our careers we become accustomed to scrutiny. We train under mentors. We stand beside competition entries. We await the verdicts of customers, inspectors and peers. We spend our lives being assessed. What we experience less often is the privilege and education of becoming the assessor. Many chefs regard invitations to judge as recognition. A sign that one has reached a particular stage in a career. In one sense that is true. Trust, credibility and experience are earned over many years. But judging is far more than a reward.

It is one of the most concentrated forms of continuing professional development available within our profession.
Standing in the great church space at Melton Mowbray recently, surrounded by long tables carrying hundreds of entries, I was reminded of the sheer scale of sensory information involved. Cheese after cheese arrived before us, each carrying its own story of land, animal husbandry, technique and craftsmanship. The role of the judge isn't simply to decide whether something tastes good. It is about observation, analysis, calibration and interpretation. One cheese in isolation reveals very little. One hundred cheeses begin revealing patterns. Technical faults repeat themselves. Strengths emerge. Trends become visible.

Exceptional examples begin separating themselves for reasons that are often subtle rather than dramatic.
That process changes how a chef thinks.

Calibration: The Missing Discipline
As chefs we naturally become immersed within our own standards. Our kitchens develop rhythms and assumptions. We create internal definitions of excellence shaped by training, experience and environment. Over time there is a danger that perspective narrows. Judging interrupts that process. Whether at the British Pie Awards, the Artisan Cheese Awards, Great Taste, or chocolate competitions, repeated exposure develops calibration. Calibration is perhaps one of the least discussed disciplines within culinary excellence. We learn not simply what quality looks like. We learn where quality sits relative to everything around it. A chef who judges repeatedly develops a clearer understanding of standards impossible to acquire in isolation. Training the Instrument That Matters Most Chefs invest heavily in equipment. Knives. Machinery. Technology. Specialist tools. Yet our principal instrument remains our palate. Judging forces us to engage in active tasting rather than passive consumption.

Appearance.

Aroma.

Texture.

Balance.

Finish.

Technical execution.

Intent.

Every product requires careful analysis. Around the judging table discussions become masterclasses in sensory understanding. One judge identifies something another has missed. Perspectives differ. Vocabulary expands. Many of the most valuable lessons arrive unexpectedly. The process can also be humbling. And humility remains one of the profession's greatest teachers. Preference Is Not the Same as Quality One of the most important disciplines judging teaches concerns objectivity. Chefs naturally develop preferences shaped by culture, memory and training. However, judging demands a different question. Not: "Do I personally like this?" But: "Has this been executed exceptionally well?" Those are entirely different assessments. Learning that distinction strengthens leadership, mentoring and self-awareness. It broadens our thinking and improves how we assess others.

Stewardship of Standards

For Master Chefs there is another dimension. We don't simply cook. We become custodians of standards. Our profession survives through chefs willing to contribute knowledge back into the industry. Judging supports emerging talent. It recognises craftsmanship. It encourages innovation. Most importantly, it protects standards while remaining open to evolution. Looking around Melton Mowbray recently, surrounded by judges in yellow aprons discussing flavour, texture and technique, I was struck by something simple. Even after decades in kitchens around the world, there remains more to learn. Mastery is not arrival. Mastery is remaining curious. And somewhere between entry number thirty and entry number eighty, a judge often discovers that the education never truly ends.

That may be the greatest lesson of all.







Article from

Master Chef Frederick J. Tiess

WMCS, USA



America at 250: The Story of a Nation Told Through Its Table

For 250 years, the United States has been more than a nation of borders and ideals. It has been a nation gathered around tables.

As America celebrates its Semiquincentennial, chefs have an opportunity to reflect on the evolution of American cuisine, shaped by Indigenous knowledge, immigration, agriculture, and generations of cultural exchange.

Before European settlers arrived, Indigenous peoples had already developed sophisticated food systems adapted to every region of North America. Corn, beans, squash, chilies, maple syrup, cranberries, wild rice, seafood, and preservation techniques formed the earliest foundations of American cuisine. The "Three Sisters" agricultural system demonstrated sustainability and nutritional balance centuries before modern science recognized its value.

When colonists struggled through harsh winters and unfamiliar climates, Indigenous communities taught them how to cultivate maize, preserve meats, smoke fish, and use local ingredients. Without this knowledge, many settlements would not have survived.

New England cuisine reflected practicality and endurance through clam chowder, lobster, cod, brown bread, and Boston baked beans. In the Mid-Atlantic, immigrant communities transformed cities and farmlands into culinary centers known for oysters, crab cakes, hearty baked goods, and early fine dining traditions.

As settlers moved inland during the nineteenth century, the Midwest and Great Plains became America's agricultural backbone. Wheat, dairy, cattle ranching, breads, sausages, pies, and preserved foods reflected the practicality and hospitality of the nation's heartland.

No discussion of American food is complete without acknowledging the influence of African culinary traditions on Southern cuisine. Enslaved Africans brought agricultural knowledge, cooking techniques, and ingredients that permanently shaped the American South. Fried chicken, barbecue, biscuits, collard greens, shrimp and grits, and cobblers became enduring symbols of comfort and community.

Along the Coastal South and Gulf regions, especially in New Orleans, French, Spanish, African, Caribbean, and Indigenous influences converged to create one of the world's great culinary capitals. Gumbo, jambalaya, étouffée, red beans and rice, and seafood boils represent centuries of cultural exchange.

Southwestern cuisine evolved through the blending of Indigenous, Spanish, Mexican, and frontier traditions centered around chilies, beans, tortillas, tamales, and slow-cooked meats. In the Rocky Mountains, ranching, trout, wild game, and open-fire cooking reflected the rugged realities of western expansion.

On the Pacific Coast, Asian immigration transformed the culinary landscape of California, Oregon, Washington, Alaska, and Hawai'i. Chinese, Japanese, Filipino, Korean, and Vietnamese foodways blended with Mexican, Italian, and broader American traditions to create entirely new culinary identities.

The story of American cuisine is ultimately the story of the American people themselves. At 250 years, America's greatest culinary achievement may not be a single dish, but a willingness to continue learning from one another.

James Beard once said, "Food is our common ground, a universal experience." Two and a half centuries into the American experiment, those words remain profoundly true.

We thank Chef Frederick for his article and would welcome any details from our chefs in their countries with the foods of the country or regions and how certain dishes or ingredients evolved and were used in meals. What influenced the dishes your ancestors made.

Please send any details to Daisy, mail@worldmasterchefs.com who will include it in our next CHOPPED

Article from

Master Chef Patrick Mitchell

MWMCS, USA

April 13, 2026 – USA Chapter Induction Ceremony at Shady Oaks Country Club

The USA Chapter gathered on Monday, April 13, 2026, at the distinguished Shady Oaks Country Club in Fort Worth, Texas, for its annual induction ceremony. The event brought together more than thirty attendees, including colleagues, family members, and supporters, to celebrate excellence, mentorship, and the continued growth of our Society.

Executive Chef Gabriel Maldonado, CEC, CCA, was formally inducted into the Society during a luncheon he and his talented culinary team prepared for the group. Chef Maldonado is a highly accomplished culinarian whose career includes leadership roles in many finedining establishments. His club has hosted Academy Dinners and numerous highprofile events, consistently showcasing his professionalism and commitment to the craft.

We are proud to welcome Chef Maldonado into our ranks and look forward to traveling, collaborating, and continuing the Society's mission alongside him.

As part of the induction tradition, each new member prepares a meal for the attendees—an opportunity for the group to experience the chef's style, technique, and personal expression.

Chef Maldonado and his team presented a beautifully executed lunch that began with a Cream of Poblano Pepper Soup, followed by Adobo Chicken, and concluded with a refreshing Key Lime Pie. Prior to seating, guests enjoyed passed hors d'oeuvres and champagne, setting a warm and celebratory tone for the afternoon.

Before the induction ceremony, as part of our ongoing mission to support the next generation, the Chapter proudly awarded six scholarships from the Andre Bedouret Scholarship Fund to students representing three local culinary schools. These scholarships reflect our ongoing commitment to education, mentorship, and the development of future culinarians. Chef Maldonado is surrounded by a strong community of support including his wife Vanessa, Club General Manager – Austin Hall, and the Food & Beverage Director - Gina Cook who were among those in attendance. Their presence reflects collaborative spirit of the Shady Oaks team.

We extend heartfelt congratulations to Chef Gabriel Maldonado CEC, CCA on his induction and to the scholarship recipients whose dedication and promise continue to inspire our Chapter.



(L to R) Chef Morris Salerno, Chapter Director, Chef Maldonado, Chef Patrick Mitchell, Chairman of the Board



Chef Gabriel and his wife Vanessa



Tarrant County College Students and Instructor
w/ Chef Salerno



Chef with Gina Cook and Austin Hall -
Club Management



Texas State Technical College Students and Instructor
w/ Chef Salerno





Grayson College Students and Instructor
w/ Chef Salerno

Article from

Master Chef Roberto Brandimarte

MWMCS, ITALY

Roberto Brandimarte is listed in the L'Arcimboldo Guide, receiving 2 Pennelli awards in the Modern Artist category.

His Beginnings in the Restaurant Industry

Roberto Brandimarte's professional journey in the restaurant industry began in late 1988, when he decided to enter the industry for the first time by joining a company. From the very beginning, he demonstrated a strong commitment to hands-on work and personal growth.

Experience Developed in the Field

From the earliest years, Brandimarte chose to fully engage, gradually taking on all operational and management roles: from the bar to the dining room, from the kitchen to the pizzeria, all the way to the cash register and accounting. This firsthand experience allowed him to gain in-depth knowledge of every aspect of the profession, understanding its dynamics and critical issues, and ultimately reaching the role of CEO with competence and authority.

The Turning Point and the New Beginning

His professional journey took a sudden turn when he found himself forced to start from scratch. He decided to close the business and change his life, leaving Venice to move with his family, first to Pescara and then to Francavilla al Mare, in the province of Chieti, where he took over a struggling restaurant.

The rebirth of a failing restaurant

It is precisely at this stage that the value of his experience emerges. With the support of his parents, his wife, and a staff of determined and passionate women, he managed to transform the struggling restaurant into a well-regarded and recognized restaurant-pizzeria in the area.



Ten years of success and a new choice

After almost ten years of management, characterized by significant results, a difficult family situation—his father's illness—led him to make a significant decision: to sell the business and move towards a more manageable project.

The new pizzerias in Pescara

Thus, two new pizzerias were born in Pescara, which quickly distinguished themselves for their quality, professionalism, and innovation, bringing Brandimarte another four years of great satisfaction.

Returning to Veneto and a New Challenge

In 2009, with the growth of his family, he decided to return to Veneto. His wife devoted herself to her children, while he accepted a new challenge: collaborating on the reopening of a business that had been closed for about a year, with the aim of relaunching it. Once again, hard work, passion, and determination translated into concrete results and professional recognition.

Continuing Education and Specialization

In parallel with his work, Brandimarte constantly invests in training, attending specialized courses on croissants, countertop products, leavened products, sweet and savory focaccias, and large leavened products such as panettone and colomba, continually expanding his skills.



Industry affiliations

Over the course of her career, she has joined important professional organizations and regularly participates in industry events, demonstrations, and initiatives, achieving significant results and continuing to experiment with new flours, processing techniques, and fermentation methods. She also organizes masterclasses dedicated to professional training.









Current activities and local context

He currently serves as the pizza manager at Osteria al Duomo in Murano, located in the enchanting Venetian lagoon. Murano is renowned worldwide for its millennia-old tradition of artistic glassmaking and is a fascinating cultural and tourist destination, characterized by quiet streets, historic furnaces, and an authentic atmosphere far from the bustle of Venice's city center. In this unique setting, the Osteria serves as a gastronomic reference point, combining tradition and culinary innovation.

A philosophy of life and profession

Brandimarte continues to pursue his work with passion, convinced that in the restaurant industry, one never stops learning.

A quote for future pizza chefs

"Pizza is art, fantasy, imagination; it is the result of the mastery of people who create works of art with their hands."

PIZZA DESSERT

This is my vision and realization of Pizza Dessert, presented at the National Pizza Championship held on May 4, 2026, which earned me an important recognition.

A pizza studied and elaborated for over two months, in which everything has been created by hand — with the exception of Fabbri sour cherries — and is the result of commitment, research and professionalism. I want to emphasize this, because there is a substantial difference between a dessert pizza made with cream and strawberries or ready-made products, and a creation built down to the smallest detail. Preparing craquelin puffs (craklè), placing a thin crunchy layer of dough — composed of butter, sugar and flour — on top of the pâte à choux before cooking, is very different from using an industrial cream puff.

As well as making a shortcrust pastry breadstick covered with 70% dark chocolate, accompanied by chocolate drops and strips, sandblasted shortcrust pastry crumble, citrus reduction, black cherry syrup, chopped Piedmont hazelnuts, mascarpone cream and a central biscuit designed to represent the meaning of this composition. Nothing is left to chance: they are not simple elements, but an expression of creativity, competence, respect for the raw material and the desire to amaze and innovate. The goal is to bring pastry together with a disc of cocoa paste, enriched with citrus hints obtained by infusion of orange and lemon zest, with the addition of ailanthus honey and vanilla.

ARMONIE encompasses everything that, for me, represents the true Pizza Dessert: a creation that goes beyond traditional canons and elevates pizza to an expression of haute patisserie, bringing the figure of the pizza maker towards that of a high-level creative artist.

I am proud, as I was told, to have gone above and beyond. And perhaps, it was precisely this “beyond” that was able to surprise — and perhaps even displace — the judges.







Article from

Master Chef Dong Yeon Park

MWMCS, SOUTH KOREA

Dong Yeon Park stands as a distinguished figure in the world of gastronomy, a visionary culinary leader whose career spans decades of excellence, innovation, and global recognition.

With an impressive professional journey that began in prestigious international hospitality environments, including the renowned Plaza Hotel in Hong Kong, Chef Dong Yeon Park has held key executive positions such as Executive Chef in leading hotels and restaurants in Seoul, shaping high-level culinary experiences and setting standards of excellence within the industry.

His leadership extends far beyond the kitchen.

As Chairman of the Korea Chapter of TASFED (Turkey Chefs Federation) and President of the Korea Food Culinary Culture Association, he has played a pivotal role in strengthening international culinary relations and promoting Korean gastronomy on the global stage.

A respected academic and mentor, Chef Dong Yeon Park has also contributed significantly to culinary education, serving as a professor and senior instructor in esteemed institutions, inspiring and guiding the next generation of chefs.

International Recognition & Awards

Chef Park Dong Yeon's career is marked by an extraordinary list of international distinctions and achievements. He is a multiple gold medalist in prestigious competitions such as:

Seoul International Cuisine Competition
Asia Food Festival Cup
Uljin International Cuisine Competition
Maldives Culinary Cup
World Food Competitions under WACS

He has also been awarded Grand Prix distinctions, World Cup medals, and numerous international honors recognizing his creativity, technical excellence, and contribution to global gastronomy.



TASTYNATION GLOBAL
INTERNATIONAL CULINARY NETWORK
One World · One Kitchen · One Family

Subject: Official Appointment – Tastynation Global President

Dear Mr. DONG YEON PARK,

It is our honor to officially appoint you as a **Tastynation Global President of Korea.**
This appointment recognizes your professional standing, your values, and your ability to represent the mission of Tastynation Global.
As a President, your role will include:
- Representing Tastynation Global
- Supporting international collaboration
- Promoting culinary culture
- Strengthening our professional network

We trust that you will represent our organization with professionalism and integrity.
Welcome to this important leadership role.

One World • One Kitchen • One Family

With honor,

Stylianos Digkas
Founder & Global President
Tastynation Global

April 12, 2026, Thessaloniki

Global Jury & Culinary Influence
Recognized internationally for his expertise, Chef Park has served as a judge in major global culinary competitions, including:

World Cooking Championships
International Gastronomy Festivals (Turkey, Romania, Bulgaria)
World Food & Tourism Exhibitions
WACS-certified culinary competitions worldwide

His presence as a judge reflects not only his technical mastery but also his authority in evaluating and shaping the future of gastronomy at an international level.

A Global Ambassador of Gastronomy

Throughout his career, Chef Dong Yeon Park has represented Korean cuisine with pride and excellence, contributing to the global appreciation of culinary arts as a cultural bridge between nations.

His philosophy aligns seamlessly with the core values of Tastynation Global, unity, cultural exchange, and the elevation of gastronomy as a universal language.

Leadership within Tastynation Global

As President of Tastynation Global Korea, Dong Yeon Park brings a legacy of excellence, international prestige, and visionary leadership.

His role is expected to further strengthen the presence of Tastynation Global in Asia, fostering collaborations, elevating culinary standards, and inspiring a new generation of professionals.

One World • One Kitchen • One Family



Article from

Master Chef Duck Yon Ghoi

MWMCS, SOUTH KOREA

Korean Cuisine as Culture, Economy, and Global Heritage!

October 24 is "Korea Hansik (Korean Food) Day"

As K-Food continues to captivate taste buds worldwide, October 24 marks Korea Hansik Day—a meaningful day established to promote the excellence and values of our traditional culinary culture to the world, while preserving and advancing its heritage.

The Meaning Behind October 24: Harmony & Balance

October (Month 10 - Abundance): Represents the rich table of Korean cuisine, celebrating the bountiful autumn harvest of fresh grains and fruits.

24th (24 Solar Terms): Symbolizes the eco-friendly spirit of Hansik, which has long utilized seasonal ingredients in harmony with nature's cycles.

The 3 Key Attractions of Hansik

"Food is Medicine" (Yaksikdongwon) & Nutritional Balance: A vegetable-centered diet rich in nutrients, recognized globally as the ultimate wellness food.

The Science of Patience — Fermentation Culture: The pinnacle of "Slow Food," where time and aging create deep flavors and beneficial probiotics through kimchi, doenjang (soybean paste), gochujang, and ganjang (soy sauce).

The Visual Beauty of Obangsaek (Five Colors): Harmonizing the five traditional colors—blue/green, red, yellow, white, and black—seen in dishes like bibimbap and gujeolpan, seeking a balance that delights the eyes and nourishes the body.

Ways to Enjoy Hansik Day

Prepare a Seasonal Meal: Enjoy a healthy meal made with fresh October seasonal ingredients such as radishes, napa cabbages, mushrooms, and octopus.

Participate in Cultural Events: Join various festivities across the country, including the Global Hansik Festival organized by the Korea Hansik Forum, as well as traditional food tastings and cooking competitions.



Article from

Master Chef Mohammad Ameen

MWMCS, PAKISTAN



Beyond the Plate: Knead Café is Redefining Zero-Waste Hospitality in Pakistan
How Culinary Professionals Can Drive Climate Action Through Sustainable Kitchens

President at Skills Valley Foundation Pakistan

The hospitality industry is increasingly recognized as a key contributor to environmental sustainability. From food waste and water consumption to plastic pollution and carbon emissions, professional kitchens have both a responsibility and an opportunity to become leaders in climate action.

Nestled in the picturesque town of Balakot, at the foothills of the Himalayas in northern Pakistan, Knead Café was established with a vision that extends far beyond serving quality food. Developed as a flagship project of Skills Valley Foundation, the café serves as a practical training centre where culinary excellence, hospitality education, and environmental stewardship are seamlessly integrated.

Rather than treating sustainability as an optional initiative, Knead Café has adopted a zero-waste philosophy, where every resource is carefully managed and every waste stream is viewed as an opportunity for recovery and reuse. The café functions as a living laboratory, demonstrating that environmentally responsible hospitality can also be commercially viable and educationally impactful.

Our farm-to-table approach begins with a culinary garden and fruit orchard, where seasonal vegetables, herbs, and fruits are grown using environmentally responsible practices. Additional ingredients are sourced from local farmers, reducing transportation emissions while strengthening community livelihoods and preserving regional food traditions.

One of the most innovative features of the project is the integration of a free-range chicken and goat farm into the café's circular food system. Suitable organic kitchen leftovers are safely utilized as feed for the livestock, significantly reducing food waste while naturally producing fresh organic eggs and naturally raised livestock for the café. The manure generated by the animals is then used as organic fertilizer in our culinary gardens and fruit orchards, creating a closed-loop food system that returns valuable nutrients to the soil. Recyclable materials are systematically sorted and diverted from landfill, while single-use plastics are minimized through reusable alternatives and sustainable procurement practices that reduce unnecessary packaging and improve resource efficiency across our operations.

Water stewardship is equally important. Rainwater harvesting systems supplement kitchen and restroom, while a natural wastewater treatment system treats greywater before it is safely reused for landscape irrigation and plantation. This reduces freshwater consumption, protects the surrounding environment, and demonstrates practical solutions for sustainable hospitality operations, particularly in environmentally sensitive regions.

Beyond its environmental practices, Knead Café serves as a centre for green hospitality education. Students at Skills Valley – Institute of Hospitality Management receive practical training in sustainable food preparation, responsible sourcing, waste segregation, composting, circular economy principles, water conservation, and environmentally responsible kitchen management. Sustainability is not taught as theory alone but is embedded into everyday culinary operations.

The project also empowers young people and women by combining hospitality education with entrepreneurship and employment opportunities. Graduates leave not only with professional culinary skills but also with a deeper understanding of how chefs can become ambassadors for environmental sustainability within their communities.

As culinary professionals, our influence extends well beyond the plate. Every purchasing decision, every menu, every recipe, and every kilogram of food waste prevented contributes to a more sustainable future. Professional kitchens can become powerful platforms for climate action by embracing local sourcing, circular food systems, resource efficiency, and responsible waste management.

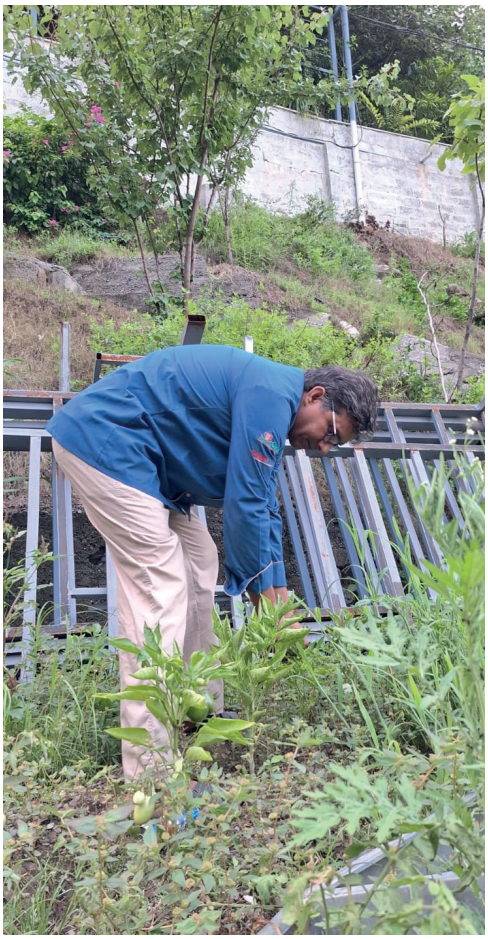
Knead Café is not presented as a finished model but as an evolving demonstration of what is possible when culinary excellence and environmental responsibility work hand in hand. Our experience shows that sustainability is not a limitation on creativity—it is a catalyst for innovation.

The future of gastronomy will not be defined solely by flavour or presentation, but by the responsibility with which we use the world's resources. As chefs, educators, and industry leaders, we have an opportunity to inspire this transformation—one kitchen, one meal, and one generation at a time.

About the Author

Chef Muhammad Ameen is the president of Skills Valley Foundation and Founder & CEO of Skills Valley Institute of Hospitality Management, Pakistan. He established Knead Café, a sustainable hospitality training café that integrates culinary education, green skills, zero-waste practices, and community development. His work focuses on preparing the next generation of hospitality professionals through environmentally responsible and industry-driven education.

Korea Food & Culinary Culture Association







To the world Master Chefs Society

An Open Invitation to Fellow World Master Chefs
As members of the World Master Chefs Society, we share a commitment to advancing culinary excellence, preserving food heritage, and promoting a more sustainable future for hospitality.

I warmly invite fellow World Master Chefs to visit ***Knead Café – A Living Laboratory for Zero-Waste Hospitality, Sustainable Tourism & Climate Innovation****, nestled in the breathtaking Himalayan foothills of Pakistan's Kaghan Valley.*
During your visit, we would be honoured to showcase our zero-waste hospitality model, sustainable food systems, and community-based tourism initiatives. Guests will also have the opportunity to visit ***Skills Valley Institute of Hospitality Management****, where we are preparing the next generation of chefs through practical culinary education and green hospitality training.*

By prior arrangement, visiting WMCS members will be our honoured guests. We will be delighted to extend our warm Pakistani hospitality by providing ***complimentary accommodation and meals at Knead Café****, together with a* ***one-day guided experience of the spectacular Kaghan Valley and the Himalayan region****, offering an opportunity to explore its natural beauty, local culture, biodiversity, and sustainable tourism initiatives.*

More importantly, we hope your visit will inspire meaningful dialogue, professional collaboration, and the exchange of ideas on sustainable gastronomy, hospitality education, and climate action.

We look forward to welcoming you to Pakistan and sharing the warmth of our hospitality.

Muhammad Ameen
Founder & CEO: Skills - Valley Institute of Hospitality Management
Knead Café
President: Skills Valley foundation
Mobile: 00923337746806
Email: ameen@skillsvalley.pk

Skills Valley Abbottabad Campus, Wajid Saeed Road, Kaghan Colony Abbottabad, KPK, Email: info.abt@skillsvalley.pk Tel:0992 413699

Recipe from

Master Chef Rene Marquis

MWMCS, USA

The 2026 ACF National Convention, hosted in Grand Rapids, Michigan, was an event to remember. Taking place from June 28 to July 3, the convention invited chefs to learn and connect through a variety of experiences.

The week kicked off with the Stars, Stripes and Sizzle Welcome Reception, a celebration inspired by the United States of America's 250th anniversary. Chefs wore their finest red, white and blue attire while sampling dishes from a variety of food booths. Monday morning, educational sessions began, covering topics ranging from French and Nordic cuisine to the flavors of India. The afternoon marked the opening of the Trade Show, where exhibitors showcased the latest products, equipment and ingredients for chefs to explore. The local ACF Grand Rapids Chapter even hosted a Live Fire Experience that evening, inviting attendees to sample local and global flavors cooked over fire. The educational opportunities continued throughout the week even featuring a presentation from the American Master Chefs Order where they talked about the improvements made to the CMC testing process and recognized ACF's two newest Certified Master Chefs- Luis E. Young, CMC, CCA and Geoffrey Sosa Lanez, CMC.





While the exhibit hall and educational sessions drew the attention of many chefs, competitors were heating things up in the competition kitchens attracting their own crowd. Chefs from ACF regions across the country competed in ACF's national competitions, vying for prestigious titles such as U.S.A.'s Chef of the Year™. This year's event also hosted a Senior Living Challenge Invitational, the Freedom Chef Challenge where teams of two chefs from each military branch faced off, a Knowledge Bowl for culinary students, and four categories of Food Sport competitions presented in collaboration with World Food Championships. The week concluded with the President's Gala and President's Awards Brunch, where ACF President Rene J. Marquis, CEC, CCE, CCA, AAC, recognized competition winners and presented some of the organization's highest honors to chefs whose lifelong dedication has helped shape the profession.





One of the biggest highlights of the 2026 ACF National Convention was the support and generosity of the chefs in attendance. Before the official event had even begun, chefs from around the country gathered for two volunteer events organized by Vanessa Marquis, CEC, AAC—one benefiting children and the other supporting American veterans. This day of service served as a powerful reminder of the positive impact chefs can make beyond the kitchen. Throughout the week, chefs and ACF chapters also donated to both ACF Culinary Team USA and the American Academy of Chefs' Scholarship Fund, helping support the next generation of culinarians and the continued growth of the profession across the United States.

Looking ahead, ACF is already preparing for the 2027 National Convention, taking place July 12–15 in Orlando, Florida. The event will mark the return of the American Culinary Classic, featuring categories A through E along with the exciting Global Buffet competition, welcoming talented chefs from around the world to showcase their skills on an international stage. ACF looks forward to bringing together the culinary community once again for another unforgettable week of education, competition, networking and celebration.



Article from

Master Chef Chris Sandford

MWMCS, UK

When Food Travels, Culture Travels With It



Travel has always been an essential part of our industry.

For chefs, leaving our natural habitat and travelling in search of new food experiences is about far more than discovering another ingredient or another technique. It is about discovering people, traditions, history and, most importantly, the stories behind the food.

Over time, you begin to understand something very important: seasonal produce is not a trend. It isn't something created to make a menu fashionable. For many cultures, seasonal food is simply a direct response to the environment, the climate and generations of knowledge passed from one generation to the next.

Sicily has taught me much about this.

One of my favourite experiences was seeing first-hand the early fruit produced by the fig tree, known locally as the bifaro. It looks remarkably similar to the later fig — rich, dark and beautifully textured — yet the flavour is completely different, and its availability is limited.

For a chef, moments like this are where the real creativity begins.
You learn. You taste. You ask questions. You share ideas. You cook. And then you listen to the response of the local people.

That exchange can be incredibly powerful.

The more you travel, the more you realise that food creates a language of its own. You encounter something in one country, recognise a similarity somewhere else, combine that new knowledge with what you already know, and begin the journey again.
That, to me, is one of the greatest forms of education a chef can experience.

I have been fortunate throughout my career to work in and visit many countries, learning from each one and sharing some of what I have learned along the way. Today, my passion for understanding, growing and discovering new produce has taken that journey even further: and sometimes generations later "back home": re-migration.



We often speak about migration as the movement away from home — people leaving their birthplace in search of opportunity, carrying their food, traditions and memories with them.
But what happens when their off-springs or generations thereafter return?
What happens when the journey comes full circle?

Recently, that question came to life for my wife Mona and me at a fascinating cultural food celebration in the rolling hills of Racalmuto, in the Agrigento province of Sicily.
It was an extraordinary celebration of food, history, migration and reintegration.
We presented the event around the theatrical format of the funeral of Don Vito Corleone. The funeral procession itself was very real — fortunately, without the cadaver! It combined the end of Prohibition in 1933 with a wonderful seven-course menu, culminating in the appointment of the new Don.

But beneath the theatre was something much deeper.

The food, the traditions, the card game scopa, the cannoli and the activities reflected memories carried by immigrants — memories of a home their parents or grandparents had left behind only tainted by romanticized movies.

And this is where re-migration becomes so fascinating.
People can leave the soil of their birthplace, but they don't necessarily leave their culture behind.
They carry it with them.

They adapt it. They preserve it. They add to it.
And then, sometimes generations later, someone returns to those roots.
Suddenly, something that has been carried across oceans and generations begins to feel familiar again.
Yet there is a fascinating paradox.
The person returning may possess knowledge, traditions and memories that have remained remarkably unchanged, while the place they re-migrate to has continued to evolve.
Time has moved on for the community.
But somewhere else in the world, a version of that community has been preserved in memory.

It is almost as though migration pressed a pause button.

The people who left carried a snapshot of their culture with them. They continued their lives elsewhere, but certain foods, recipes, customs, expressions and traditions remained rooted in that moment.

Meanwhile, the homeland continued to change.

So when re-migration eventually takes place, two worlds meet.
The returning generation brings back what it carried away — sometimes traditions that have disappeared or changed in their place of origin — while the community welcomes them with its own new influences, knowledge and experiences.

It becomes an exchange in both directions.
The past meets the present.
The homeland meets the diaspora.
Old knowledge meets new knowledge.
And food becomes the bridge between them.

That is what makes the journey of a chef so extraordinary.

We are constantly travelling, learning, absorbing and sharing. Every kitchen, every country and every culture leaves something with us.

And when we return, we don't return as the same person who left.
We bring something new with us.
Perhaps that is the real meaning of cultural exchange: not simply taking something from one place to another, but allowing it to evolve, survive and sometimes return home in an entirely new form.

Food is never simply sustenance.
Food is emotion.

It is taste and smell. It is memory. It is identity. It is the smell of someone's kitchen, the dish prepared by a grandmother, the recipe that was never written down, and the story that survives simply because somebody remembered it.

As chefs, we have an extraordinary responsibility — and an extraordinary privilege.

We don't simply prepare food.
We preserve stories.
We connect cultures.
We carry knowledge forward.
We create new memories from old ones.
And sometimes, through a meal, we help people find their way home.

Perhaps we should all take a little more time to sit around a family table, prepare something that matters to us, and dust off some of those almost-forgotten family stories.

Because the greatest recipes are not always written in books.
Some are written in memory.
And sometimes, the most interesting journey of all is the journey back home.

https://www.facebook.com/reel/905373895943610

Article from

Master Chef Kubilay Onder

MWMCS, USA

Chef Kubilay Onder is a Turkish-born chef with more than 20 years of professional culinary experience in the United States. His culinary journey began in Bolu, Turkey, and has taken him across the United States, where he has built a career grounded in passion, discipline, leadership and a deep respect for culinary tradition. A Certified Master Chef and member of the World Master Chefs Society, Chef Kubilay is passionate about bringing the flavours and traditions of Turkish and Anatolian cuisine to an international audience. In 2026, he was honoured with the prestigious Chef of the Year award by the Texas Chefs Association, becoming the first international chef in Texas history to receive this recognition. For Chef Kubilay, this achievement represents much more than a personal award. It is a proud reflection of his journey, the people who have supported him along the way, and his continued commitment to excellence in the culinary profession. He hopes to continue inspiring others while showcasing the richness of Turkish culinary heritage on the international stage.



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.

DANNY WARD
MWMCS, AUSTRALIA

RONY KAYROUZ
MWMCS, USA

DARRON DEROSA
MWMCS, USA

MICHAEL WILSON
MWMCS, USA

KHALED AL AMORI
MWMCS, SAUDI ARABIA

Rony Kayrouz

MWMCS, USA



Rony Kayrouz — Executive R&D Pastry Chef & Global Consultant

With more than 20 years of international experience in the world of pastry, Rony Kayrouz is an Executive R&D Pastry Chef and global consultant known for combining technical excellence, creativity, and a deep understanding of international pastry culture. His career has taken him across more than 15 countries throughout Europe, the Gulf, Africa, and the Americas, where he has developed innovative pastry concepts, products, recipes, and production systems for leading hospitality and food-service operations. From traditional French techniques to modern culinary innovation, Rony brings a global perspective to every project, transforming ideas into refined, commercially successful pastry experiences. His expertise spans research and development, product innovation, recipe creation, team training, concept development, and large-scale pastry operations, with a passion for continuously pushing the boundaries of contemporary pastry.

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 2026.

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!

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!


THE WORLD MASTER CHEFS SOCIETY
KNOWLEDGE IS LIGHT
CULINARY ORDER OF MERIT
TM