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World Association of Chefs Societies 34th International Congress Highlights Including Competition Results

Paris, France. February 10 – The World Association of Chefs Societies (WACS) held their 34th International Congress in Santiago, Chile from January 24 – 28, 2010. New countries were inducted, chefs won prestigious competitions, and major new initiatives were announced.

The World Association of Chefs Societies is now 92 Countries Strong

Ten new country's' Chef Associations were formally inducted into WACS at their 34th world congress in Santiago, Chile Jan 24 -28, 2010. The new countries are Bosnia and Herzegovina, Ghana, Honduras (affiliated member), Namibia, Macedonia, Micronesia, Pakistan, Peru, Saudi Arabia and Uzbekistan.



“We’re delighted to welcome these new countries who have joined the WACS family to promote and share international culinary initiatives including education, training and competitions” says WACS president Gissur Gudmundsson. “To support our growth we are embracing new initiatives and industry partnerships, including three international WACS committees (Education, Culinary and Marketing) with representatives from all continents.

To ensure all countries are well represented at the board level, continental directors are elected every 4 years to the WACS Board of Directors. The new continental directors acclaimed and/or elected at the congress were:

Europe Central – Miroslav Kubec
Europe North - Brendan O’Neill
Europe South – Srecko Koklic
Pacific Region - Glenn Austin
Africa/Middle East – Arnold Tanzer
Asia – John Sloane
Americas – Louis Perrotte



Indonesia Wins First Place in Global Chefs Challenge

Indonesian chef I Wayan Wicaya won first place in the prestigious Global Chefs Challenge, beating out all 6 other continental winners. The competition, one of the largest in the world, is held every two years. To participate, chefs from each country compete to win their national title, and then compete to win the WACS continent title. Those seven winners then compete in the Global Chefs Challenge every two years, preparing a four-course dinner for twelve people. The pair also won a concurrent wine pairing competition with their meal.

Chef I Wayan Wicaya, Executive Sous Chef of Bulgari Hotel in Bali, was assisted by Alex Tanuhardja, a Commis Chef at Bulgar and President of the Bali Young Chefs Club. Executive Chef Andrew Skinner was the team coach.

Second place was awarded to Chef Wim Klerks of the Netherlands. Wim is currently chef at restaurant Les Jumeaux.

Third place was awarded to Ross Howell of Australia. Ross is currently the Executive Chef at Royal on the Park Hotel.

Canada Wins First Place in Hans Bueschkens Junior Chefs Challenge

Canadian Chef Trevor Ritchie won first place in the Hans Bueschkens Junior Chefs Challenge, beating out 15 competitors. The junior competition, also one of the largest in the world is limited to one competitor per country 25 years of age or less on the day of the competition, and who is either an apprentice or not more than one year post apprenticeship.



Trevor Ritchie is currently a Restaurant Chef at Queen’s Landing Hotel. Trevor was mentored by Chef James Olberg, Executive Chef at Queen's Landing Hotel.

Second place was awarded to Malcolm Goh Sok Sion of Malaysia. He works as a culinary lecturer at KDU College SDN.BHD

Third place was awarded to Joseph Clarke of New Zealand. He is currently a Demi Chef de Partie at Blanket Bay Lodge Glenorchy, Central Otago

Humanitarian Award Presented to Oliver E Soe from Myanmar

The Humanitarian Award was presented to Oliver E Soe from the Myanmar Chefs Association, in recognition of his broad and impactful response benefitting so many less fortunate or the victim of natural disasters. The day after the terrible cyclone in May 2008 in Myanmar, together with the Myanmar Chefs Association contacted Gissur Gudmundsson to set out a plan to help. Within weeks the Myanmar Chefs Association under the umbrella of WACS distributed food and materials to the most isolated areas of the country, and cooked food for thousands of people every day. Then the disaster in Haiti struck. Within 35 hours he contacted Gissur with an offer of 50 tons of baby food; within 48 hours he offered one million dollars of needed medical equipment. He is to be recognized for his compassion, action and impact.



“Chefs without Borders” Humanitarian Initiative Announced

Gissur Gudmundsson announces WACS humanitarian initiative “Chefs Without Borders”. To expand, coordinate and promote our humanitarian initiatives, WACS will be creating a new humanitarian committee over the next few weeks. Humanitarian award winner Oliver E Soe has proudly accepted to sit in this committee and help in its development.

World Chefs Tour for Hunger 2011, South Africa

From Aug 20-27 the third World Chefs Tour for Hunger will take place in South Africa and via satellites around the world, with a fundraising goal

of 2 million rand (about 250 million USD) to feed hungry children. This will be the third chef’s tour for South Africa, which began in 1993 with over 100 international chefs. Honorary president of the South African Chefs Association Martin Kobald gave an impassioned presentation, urging all countries to participate in this great event that represents the values of WACS and chefs around the world.

President of Chile Michelle Bachelet Presents WACS Education Award to Chef Michael Baskette

The Education Committee’s Chef Michael Baskette was presented with the Education Award for his work and dedication to “Train the Trainer” by WACS Education Chair John Clancy and Chile’s President Michelle Bachelet. Train the Trainer is a WACS program that brings together volunteer WACS expert chefs to teach and share their knowledge about cooking, baking and global cuisine to other teachers and trainers from all parts of the world who can then hand down the knowledge in their own countries.

Norbert Schmidiger, WACS Treasurer Receives the President’s Award

WACS Treasurer Norbert Schmidiger received the prestigious President’s Award from WACS president Gissur Gudmundsson. “His outstanding work in the interest of WACS and his perseverance has helped build a stronger organization” says Gissur.

New Honorary Members Welcomed into WACS

In recognition of their extensive and outstanding volunteer work with WACS, the following were welcomed as

New Honorary Members:

Mr. Jorge E. Monti - Brazil
Mr. Armand Steinmetz, Luxembourg
Mr. István Pető, Hungary
Mr. Patrick Diethelm - Switzerland
Mr. Ondrej Antovszky - Slovakia
Mr. Konrad Spinell, South Tyrol
Mr. Manjit Singh Gill, India
Mr. Tahir Amiraslanov, Azerbaijan
Mr. Paul Moore - Australia
Mr. Eddy Fernades Monte - Cuba
Mr. Fernando de la Fuente, Chile
Mrs. Jacqueline Rodríguez Echevarría, Chile



WACS 36th Congress to be hosted by Norway in 2014

Norway won their bid to host the 36th WACS congress in 2014 by a vote by WACS members. "We're delighted and thrilled to have the honour of hosting this congress" says Kristine H. Hartviksen, President of the Norwegian Chefs Association. "Our aim is the Taste of Norway 2014 will serve as an important meeting place not only for the professional WACS members, but also for any accompanying participants". WACS 35th congress will be held in 2012 in South Korea.



Women in WACS Roundtable Discussion Are We There Yet?

About 40 women (and men!) participated in the Women in WACS forum. It was an open discussion where many suggestions were given for our objectives for the next few years, including continuing with the profiles of women chefs from all 92 WACS member countries on the WACS website and highlighting different career paths.

A decision was made to accelerate networking through a "Women in WACS" group via facebook. It was agreed to start a database of women members to aid in establishing a mentorship program and further facilitate networking.

WACS Education Seminar, Current and Future WACS Programs

John Clancy, Chair of the Education Committee gave a brief presentation on the Committee's activities to date and mandate going forward, including the development of Sanitation Guidelines for culinary competitions, Train the Trainer, the Masterchef program, Certifications and development of a Recognition Program for culinary programs. There were many points of discussion and suggestions including development of education programs (especially for some chefs in some countries that don't have the funds to go to school); expanding educational programming for congresses with many demonstrations and hands-on workshops, developing a web-based database of articles from chefs on various topics; and offering/ facilitating mentorships and stages.



WACS Launches Official Magazine "World Chefs" in Chile

The inaugural issue of World Chefs was launched at the 34th congress in Chile. "The first edition of the magazine was dedicated to the World Congress just held in Santiago, Chile. Our next magazine will focus on the World Cup in Luxembourg in November 2010" says WACS President Gissur Gudmundsson. The magazine is available for free downloading at www.worldchefs.org. Hard copies can also be ordered online at worldchefs.org (shipping and handling fees apply).

About the World Association of Chefs Societies (WACS)

Founded in 1928 in Paris, France the **World Association of Chefs Societies (worldchefs.org)** is a global network of national chefs associations from 92 countries, representing over 10 million professional chefs worldwide. WACS is a non-political professional organization dedicated to maintaining and improving the culinary standards of global cuisines. We accomplish these goals through education, training and professional development of our international membership. As an authority and opinion leader on food, WACS represents a global voice on all issues related to the culinary profession.

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