



# WORLD MASTER CHEFS SOCIETY NEWSLETTER

SEPTEMBER  
2017

Please keep us updated with all your news in order that we can share it with your fellow Chefs and colleagues.

## GREETINGS DEAR WORLD MASTER CHEFS!

### News from the USA

Master Chef Michele Esposito Brown, MWMCS, Executive Pastry Chef at Brook Hollow Golf Club, Dallas, has received Certified Executive Pastry Chef (CEPC) designation from the American Culinary Federation (ACF) Inc., the USA's largest organisation of professional chefs. Chef Brown is also a member of the Texas Chefs' Association, Dallas Chapter.



ACF operates the only comprehensive certification program for chefs in the United States and currently certifies more than 12,800 culinary professionals worldwide. Candidates for ACF certification must have a high level of work and educational experience and pass both a written and practical examination. In addition, candidates must complete coursework in food safety, nutrition and supervisory management.

Certified chefs in restaurants, hotels and other foodservice operations demonstrate commitment to quality foodservice and must renew their certification(s) every five years. ACF has awarded more than 25,000 certifications since 1973 and is the only certifier of US master pastry chefs.

Chef Brown is the Executive Pastry Chef of Dallas' Brook Hollow Golf Club, a prestigious, family-oriented, full-service private country club established in

1920. All baking is done on the premises from Viennoiserie to elaborate plated desserts and custom centrepieces. It is open 363 days a year and Chef Brown and her team maintain a high level of quality from proposal to implementation.

Prior to her time at Brook Hollow, Chef Brown was the Pastry Arts Professor at Collin College in Frisco, TX. There she developed the AAS degree for Pastry Arts charting the required classes, basing the Student Learning Outcomes on industry standards as set up by the American Culinary Federation as outlined by The Workforce Education Course Manual - a web-based inventory of current workforce education courses available for use by public two-year colleges for the state of Texas.

During her time at Collin College, Chef Brown was selected to cook with the USA Chapter of the World Master Chefs Society for a Chaîne des Rôtisseurs dinner at the esteemed Park Cities Club. This request was a watershed moment for Chef Brown as she was invited to be part of the WMCS Regional Texas team to compete at the IKA Culinary Olympics in 2012 & 2016. She has competed with the WMCS at IKA Culinary Olympics earning the Bronze Medal and assisted with two Gold Medal winning individual competitors at the 2013 World Cup in Luxemburg.

Her other accomplishments include ACF Silver and Bronze at the BEK Food Show Culinary Salon and ACF Gold, Silver and Bronze for cake presentations in New York at South Nassau's Evening of Good Taste. Her culinary education was acquired at Johnson and Wales University in Providence where she first competed at the Boston Culinary Salon earning her first Bronze. She holds an Associate's Degree in Pastry Arts and Bachelor's Degree in Food Service Management. Chef Brown is certified through the American Institute of Baking as a Certified Baker.

Upon arriving in Dallas from New York, Chef Brown immediately become active in the Texas Chefs' Association, the Texas arm of the ACF. She is past secretary and currently maintains her active membership and donates her time to help raise funds for the North Texas Food Bank and other Dallas charities.

Chef Brown is also a member of the Dallas Chapter of Les Dames d'Escoffier and the World Master Chefs Society, USA.

## News from Egypt

Chef Abdelrahman Abdelhamid has been promoted to full membership! Congratulations Master Chef Abdelrahman, MWMCS! He has been an Associate member since January, 2015, but was recently promoted to Executive Sous Chef at Qatar National Convention Centre in Qatar.

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## News from South Africa

Master Chef Manfred Muellers, FWMCS is a lecturer at the HTA (which he says is the best and longest established South African Culinary School). He was recently a judge at their 2017 Chef of the Year competition.

Chef Manfred was handed an appreciation gift at the competition by Stephen Paul Billingham, owner of the HTA and currently President of the South African Chefs' Association.

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## News from Croatia and Slovenia



They used only locally produced foods of the highest quality from a multitude of diverse partners. Students, as well as other guests from Big Berry from around the world, had the opportunity to learn something new about how to use local and traditional foods in new, interesting ways tailored to today's tastes and demands of the profession without compromising the authentic taste of the region joining Croatia and Slovenia. Of course, it gave everyone the opportunity to taste everything, enjoy the beautiful scenery and relax after a delicious lunch!

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Master Chef Erich Glavica, FWMCS, Chapter Chairman from Croatia, and Master Chef Zdravko Krnjajić, MWMCS from Slovenia, participated in a project known as "Big Berry Chef" in July in Primostek on the Kupa/Kolpa River that divides Croatia and Slovenia.

On the banks of the river they prepared a lunch for all those present and once again proved that Chefs are not concerned with borders, only with work, effort, learning, creativity, and love for food!





## News from Azerbaijan

The third international Jam Festival was attended by 22 countries and 50 regions of Azerbaijan. In attendance were Master Chef Daniel Ayton, FWMCS and Senior Vice President from the UK, Master Chef Erich Glavica, FWMCS and Chapter Chairman for Croatia and Master Chef Milos Lachkovic, MWMCS, Slovakia. All won gold, and the UK won gold and best selection gold. Many congratulations to everyone!

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## News from Saudi Arabia

Master Chef Thomas Gugler, MWMCS has been granted honorary lifetime membership of the World Master Chefs Society in recognition of his distinguished contributions to the culinary world!

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## News from India

There are now 12 members in India and we are looking forward to a new WMCS Chapter being set up there. From left to right, we have

Master Chef Manoj Pawar, MWMCS

Master Chef Harish Pathak, MWMCS

Master Chef Bharat Alagh, MWMCS

Master Chef Sylvester Rozario, MWMCS and honorary lifetime member

Master Chef Nitin Pal Singh, MWMCS

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## News from Ireland

Master Chefs Kenneth Switzer and Jeremy Fowler are involved with the organisation of the World BBQ Association World BBQ Championship taking place 13 – 15 October in Limerick, Ireland. There will be 100 BBQ teams from 30 countries competing for the prestigious title of World BBQ Champion 2017.

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## Hello from our Roving Ambassador!

Master Chef Eslam Ahmed was in the USA celebrating being granted life membership for his services to the Society in recruiting new members throughout the world!

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## Hello from Palestine!

Master Chef Mohamad Quaisi, MWMCS would like to share two of his masterpieces with you –





## New Members

### **Natthi Singh Rawat, Jabalpur, India**

Executive Chef, Narmada Jackson Hotel

Natthi Singh Rawat was presented his certificate by Master Chef Vikas Kuriyal, MWMCS.



"I come from a picturesque side of northern India where nature's beauty is abundant, Uttarakhand. After finishing my education in Culinary Science, I left for Mumbai, 'the business capital of India', which is popularly known to be the place where most people see their dreams come true. I started my career in a three star hotel in Mumbai as a Commis and gained experience to improve my skills and abilities.

With the grace of God and the help of my colleagues and superiors, I gained confidence and knowledge about kitchen operations and administration at various organisations in Mumbai, The Leelas, The Orchids and The Future Retail Group.

The best opportunity of my life came in the year 2012 when I joined 'The Yellow Chilli', restaurant run by Celebrity Chef Sanjeev Kapoor. After four years at The Yellow Chilli I moved to my present assignment and joined Hotel Narmada Jackson in Jabalpur, Madhya Pradesh as the Executive Chef."



### **Andy Wood, UK**

Executive Chef, Kudos

Master Chef Andy Wood, MWMCS, was presented with his certificate by Jon Pryce, Managing Partner of Kudos, UK.



### **Mohammad Al Sayyad, Aqaba, Jordan**

Head Chef, Ayla Oasis Development Co.



### **Manoj Pawar, New Delhi, India**

Executive Chef, Cook and Bake Academy

Natthi Singh Rawat was presented his certificate by Master Chef Vikas Kuriyal, MWMCS.

Master Chef Manoj Pawar, MWMCS sent us his testimonial -

"Manoj Pawar is a young, talented professional in the hospitality industry. He is a versatile, creative chef with more

than 12 years of first-hand experience in various culinary settings. He has been working as an executive chef for the last three years and is highly skilled in supervising the culinary section of the Cook and Bake Academy, New Delhi, ensuring the maintenance of hygiene and quality standards. Manoj is enthusiastic, eager to explore and innovate new flavours. He is a highly accomplished and motivated culinary professional, a perfectionist. He has demonstrated the ability to develop and lead strong culinary teams with a track record of streamlining operations and delivering the highest levels of food quality and hospitality. He has a deep, extensive knowledge of various bakery and confectionery products, including Asian and European cuisines. He has a strong business acumen and expertise in cost reduction and budgeting.

#### PROFESSIONAL Affiliations

Manoj is currently Executive Chef | Cook and Bake Academy, New Delhi, India. He is an active member of several professional bodies in his field, including the Indian Culinary Forum; World Master Chefs Society; International Culinary Union as Regional Chairman of India, Star 1 and Star 2 Chef in International Culinary Union. He is a Delegate of Rajasthan Region in India at International Group-Choreographers-Draftsman-Carvers In Culinary Arts. He also successfully completed a judge seminar from The World Association of Chefs Societies. His team from Cook and Bake Academy won 2 Gold Medals in the Indian Culinary Competition in Aahar, New Delhi, 2017.

#### EDUCATION

Manoj holds a 3 year Diploma in Hotel Management and a 2 year Advanced Diploma in Culinary Arts/ City & Guilds."



### **Fadi Alauwad, Aachen, Germany.**

Executive Chef, Mercure Hotel

## New Members

### **Daman Shrivastav, Victoria, Australia**

Professional Culinary Teacher/Executive Chef, Boxhill Institute of TAFE

A 35 year journey in hospitality from apprentice to journeyman to master...

It all started from the kitchen of the Imperial Hotel, New Delhi, a three year apprenticeship followed by another three years full time studying for the City and Guilds Diploma of Professional Cookery from Westminster College, London where Daman was taught the basic skills and instilled with the hard working ethic of all hospitality professionals. Since then, Daman has never stopped learning the tricks of the trade, neither has he ever stopped passing his knowledge on to those who work or study with or under him.

The kitchens of the Dorchester London, Gavroche, Langham's Brasserie, Ménage A Trois, Sheraton, Novotel, Rydges and Oberoi gave Daman the opportunity to master his culinary and leadership skills which led him to train and influence young apprentices and chefs to fire them with the ambition to continuously develop their culinary talents. It is a great source of satisfaction to him that he still receives calls and emails of thanks from some of those he motivated and helped along the way. Daman has been instrumental in the opening of 5 star hotels and a chain of restaurants where he was fully involved from the beginning stages of strategic planning, budgeting and setting up of kitchens, ordering equipment and food items, compiling menus and selection of staff etc.

Daman always believed that learning languages opens the windows to the culture of food and he wanted to learn more than his native Indian cuisine. His passion for European and Mediterranean cuisine led him to learn the French and Arabic languages. He has won many medals at culinary competitions across the world and he is a certified culinary judge for the Australian Culinary Federation. He is responsible for training and mentoring for culinary competitions the apprentices of the Box Hill Institutes.

Daman is an active member of several professional culinary associations nationally and internationally such as Australian Culinary Federation, Les Touques Blanches, Emirates Culinary Guilds, Australian Institute of Technical Chefs and holds the position of 'Maître Hotelier' at Conferie de la Chaine des Rotisseurs, Victoria chapter and this year he has been selected as a convenor of cookery for World Skills Australia.

Daman salutes his first teacher, 'his father', who always said that skills and education are the treasure that cannot be taken away and Daman's burning desire for learning has never stopped. He studied the Advanced Diploma of Management, Advanced Hospitality Management, Post Graduate certificate



in Professional Education and Training from Deakin University, Melbourne, Master of Business in Hospitality Management, Victoria University, Melbourne, and this year he was awarded the Australian funded scholarship to study for a Doctorate of Business at Victoria University.

His current employer is Box Hill Institute Group where he is a hospitality teacher. Box Hill Institute is a leading vocational and higher education provider known for a collaborative and creative approach to education in Australia and overseas. In 2015 and 2016 Box Hill Institute nominated Daman as "Teacher of the Year". He is grateful to the hospitality industry, it has given him a great career, a beautiful family and a chance to travel the world and meet and work with people of many different nationalities.



### **Anton Kalenik, Belarus**

Executive Chef, Minsk Marriott Hotel

## New Members

### **Nitin Pal Singh, New Delhi, India**

Culinary Director, Cook and Bake Academy



"As a child I was fascinated by the signature white jackets and white caps worn by chefs who work consistently to promote the joy of cooking and serve others in the passionate world of food. This passion turned into reality when my mother's hand got fractured, giving me the first opportunity of experiencing food and daily household chores. This event paved my inclination towards kitchen work and confirmed to me to start my career as a chef. Thereafter, my mother found me a keen helping hand in the kitchen and enriched me with the numerous tricks of good cooking. Time and inquisitiveness taught me how to shop for food ingredients and savour the scents of herbs and the flavours of food. My family's support and encouragement motivated me to become a chef.

The journey began with me enrolling in IHM-Bhopal, industrial training in ITC Maurya Sheraton and finally joining India Habitat Centre (unit of Old World Hospitality) as a kitchen management trainee. With IHC my career was shaped, enriching my learning experience and widening my cuisine specialisation base from North Indian cuisine to Chinese and Thai cuisine; from being a trainee to Chef de Cuisine. The Company entrusted me with various roles and encouraged my work and sent me to Shanghai and Hong Kong to master the style of authentic Thai and Chinese Cuisines. This opportunity gave me a rich experience of learning with the industry's best chefs, learning about their cultures and the nitty-gritty of their dishes. The time spent with IHC was and is an enduring experience with un-ending opportunities and unlimited exposure. I then worked with Iceland Water Park, Ras Al Khaimah, UAE as Executive Chef and then with many more organisations.

There came a turning point where I was fortunate to work with Bright hospitality Pvt Ltd starting up a new multi cuisine restaurant and a café; The California Boulevard and AMPM café. This was an altogether new experience like sowing a seed and seeing it grow into a fully grown tree. I learned all aspects of starting a café, planning, ownership, experimenting, menu planning, design layouts, staffing, budgeting and pricing. This triggered a spark and provoked the Entrepreneur within me.

Being in the industry for many years and having rich experience in all spheres of hospitality gave me the opportunity to write articles and blogs for newspapers and magazines."

## Other New Members

### **Gene Christiano, Texas, USA.**

Senior Executive Chef at Chartwells

### **Jesus Olivares, Texas, USA.**

Executive Chef at Via Real Restaurant

### **Paulina Lachkovicova, Nalepku, Stupava, Slovakia.**

Executive Chef de Cuisine at Elementary School of Kpt

### **Mohamed Zahed Alate, Riyadh, Saudi Arabia.**

Executive Pastry Chef

### **Korhan Buyuksuda, San Carlos, California, USA.**

Chef de Cuisine

### **Eitan Shemesh, Jerusalem, Israel.**

Executive Chef at Olive Tree Hotel

### **Nemanja Stamenkovic, Kieve, Ukraine.**

Regional Director of Catering at Glusco Energy SA

### **Said Dawod, Dubai, UAE (Associate member).**

Sous Chef at Al Hadideh Restaurant

### **Bharat Alagh, Haryana, India.**

Corporate Chef at Citrus Hotel

### **Anas O Abu Al Douleh, Abu Dhabi, UAE.**

Chef de Cuisine at Royal Catering LLC

### **Sudqi Naddaf, Dubai is joining our Chapter in Jordan.**

Executive Chef at Kempinski Hotel

## No Longer World Master Chefs

### **MOROCCO**

Youssef Zeroual

### **KAZAHSTAN**

Ilic Veljko

### **PORTUGAL**

Alvaro Lopes

### **JORDAN**

Loay Al Hajjeh  
Nicolas Broumana  
Mohammed Zubaidi  
Ibrahem Abuaishah