

THE WORLD MASTER CHEFS SOCIETY OFFICIAL MAGAZINE

CHOPPED

MAY 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.

As we continue to navigate the ever-changing landscape of the culinary world, I want to express my gratitude to each and every one of you for your dedication, passion, and commitment to our Society. Your contributions to the Society have been instrumental in shaping our mission and vision, and I am excited to see the impact that we will continue to make together.

As we celebrate the achievements of our members, I want to take a moment to acknowledge the incredible talent and creativity that exists within our global community. Whether you are a seasoned Master Chef or just starting your culinary journey, I encourage you to share your story, your recipes, and your experiences with us.

We love to hear about your competitions, your triumphs, and your setbacks. We want to know about your favourite ingredients, your signature dishes, and your secret cooking tips. We want to share your news, your achievements, and your passion with our world members.

I very much look forward to hearing from you throughout the year ahead.

Dear all,

We have just learned of the passing of one of our new Master Chef members. Master Chef Cameron Huley from Canada who joined us earlier this year has very sadly passed away this week in hospital. He was so very proud to become a Master Chef member and our condolences are sent to his family and friends on this tragic loss.

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 Pâtissier, 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 Management 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. 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 Roberto Brandimarte

MWMCS, ITALY

On March 10, 2026 I received the 5 Stelle d'Oro 2026 Award.



Article from

Choi Kwangil

MWMCS, PHILIPPINES

Set against the breathtaking backdrop of Kota Kinabalu's legendary sunsets, The Pacific Sutera Hotel at Sutera Harbour Resort invites diners to an elevated culinary experience at Breeze Restaurant. The newly launched Korean BBQ Promotion promises a masterful blend of tradition and luxury.

The highlight of this promotion is the involvement of a World Master Chef, whose expertise transforms premium cuts into a symphony of smoky, savory flavors. To ensure an inclusive dining experience for all, the resort utilizes only 100% Halal-certified ingredients, maintaining the highest standards of quality and authenticity.

Guests can indulge in perfectly marinated meats and fresh grills while enjoying the "chill-out" seaside atmosphere that Breeze is famous for. Whether you are a fan of K-cuisine or a traveler seeking a unique dinner by the sea, this promotion offers the perfect opportunity to witness a World Master Chef at work in one of Sabah's most iconic 5-star settings.

Venue: Breeze Restaurant, Level 1, The Pacific Sutera Hotel.

韩国烧烤 한국바베큐
KOREAN BARBEQUE

Crafted by the esteemed hands of Chef Choi, a Korean Culinary Master and Michelin 1-Star Chef. Delivering world-class excellence in every bite.
由韩国烹饪大师、米其林一星主厨崔主厨亲手匠心打造，每一口都是世界级的卓越风味。
한국 요리의 거장, 미쉐린 1스타 셰프인 최 셰프의 장인 정신으로 완성된 요리로 한 입마다 세계적인 미식 경험을 선사합니다.

Sura-sang BBQ:
RM330.00nett for 2 persons
Myeongga Seafood BBQ:
RM310.00nett for 2 persons

Chef Choi 崔 元本 매일

Breeze RESTAURANT • +6017 833 5877 (9:00am-10:00pm)
All prices are in nett and inclusive of prevailing service tax.

Sutera Harbour
THE PACIFIC SUTERA HOTEL
KOTA KINABALU, SABAH

Breeze RESTAURANT
한국 바베큐
KOREAN BARBEQUE
MYEONGGA SEAFOOD BARBEQUE SELECTION
RM310nett for 2 persons
Chef Choi 崔 元本 매일

- GROUPE FISH (220G)**
능성어
- TIGER PRAWN (6PCS)**
타이거 새우 5마리
- SPICY SQUID (160G)**
양념 오징어
- GRILLED CHEESE**
구운 먹는 치즈
- ONION, KING OYSTER MUSHROOM, AND WATER SPINACH**
양파/새송이 버섯 / 미나리
- JASMINE RICE**
자스민 밥
- 5 SEASONAL SIDE DISHES (BANCHAN)**
5 가지 반찬
- SEASONED ONION SALAD**
양파 부추 무침
- SSAMJANG & ASSORTED LETTUCE WRAPS**
쌈장/모든상추
- SELECT ONE FROM OUR THREE SIGNATURE OPTIONS**
참치 김치찌개/후식냉면 (물, 비빔)
TUNA KIMCHI STEW
OR
MUL NAENGMYEON
OR
BIBIM NAENGMYEON

Breeze RESTAURANT
한국 바베큐
KOREAN BARBEQUE
SURA-SANG BARBEQUE SELECTION
RM330nett for 2 persons
Chef Choi 崔 元本 매일

- AUSTRIAN PREMIUM RIBEYE STEAK 200G**
숙성 프리미엄 등심 200G
- FLANK STEAK 150G**
차마살 150G
- KOREAN BBQ MARINATED LA GALBI 200G**
LA갈비
- MARINATED CHICKEN THIGHS 180G**
양념 닭다리살 180G
- GRILLED CHEESE**
구운 먹는 치즈
- ONION, KING OYSTER MUSHROOM AND WATER SPINACH**
양파, 새송이 버섯 & 미나리
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해물 된장 찜 / 후식냉면 (물, 비빔)
SEAFOOD SOYBEAN PASTE STEW
OR
MUL NAENGMYEON
OR
BIBIM NAENGMYEON

Article from

Master Chef Suzana Jovanovic

MWMCS, SERBIA

Starting a New Culinary Journey in Bulgaria

I am very happy to share that a new culinary school, Sharena Fabrika, will open in Bulgaria this autumn, and I am proud to be part of it as one of the lecturers.

This project is especially exciting to me because it brings together something I deeply value in cooking: the meeting of different traditions, techniques, and identities. At Sarena Fabrika, we will be working on a French-Balkan culinary concept, combining the precision and foundations of French cuisine with the warmth, depth, and character of Balkan flavors and ingredients.

What makes this experience even more inspiring is that I will not be doing it alone. I will be working together with colleagues from Bulgaria, Turkey and Greece, which gives this project an even wider cultural and culinary dimension. Each of us brings our own background, knowledge, and perspective, and that exchange is what makes a culinary school truly alive.

For me, this is more than teaching recipes or techniques. It is about showing how cuisine can connect cultures, how tradition can be reimagined, and how familiar regional products can be presented in a refined and modern way without losing their soul.

I am grateful to be part of this new chapter and excited to see how Sharena Fabrika will grow. I believe it will become a beautiful place for learning, creativity, and shared passion for food.

Article from

Master Chef Shan Pusella

MWMCS, USA

Experience the World on a Plate: Chef Shan Pusella's Seven Seas Food Festival

Chef Shan Pusella, Executive Chef at SeaWorld San Antonio and a World Master Chefs Society Certified Master Chef, brings nearly three decades of international culinary expertise to the Seven Seas Food Festival—one of Texas' most anticipated and immersive culinary events of the year. This prestigious recognition by the World Master Chefs Society reflects Chef Shan's technical mastery, global influence, and dedication to advancing the culinary arts.

Running from March 26 to May 17, the festival offers guests the opportunity to sip and sample their way through over 100 delicious items from 10 different regions, perfectly paired with wine, beer, and cocktails for a complete culinary experience. Chef Shan's distinguished career spans Sri Lanka, Bahrain, Kuwait, the United Arab Emirates (Dubai and Abu Dhabi), France (Angers–Beaucouzé and Bordeaux–Pessac), and the United States (California and Texas). Across these diverse culinary landscapes, he has honed a philosophy that blends authenticity, innovation, and artistic presentation—creating dishes that tell stories of culture, tradition, and global flavors.



At the Seven Seas Food Festival, guests experience over 50 signature dishes from 25 countries, including:

- South America – Brazil, Argentina, Ecuador: Empada, Pulled Pork Pernil, Choripán, Sanduche de Pernil
- Indian Ocean & Asian Flavors – India, Sri Lanka, UAE, Indonesia: Butter Chicken, Sri Lankan Beef Curry, Jamal Burger, Mie Goreng Jawa
- Pacific Ocean – Japan, Korea, Taiwan: Tempura Prawns, BBQ Short Ribs, Bulgogi Bowl, Gua Bao, Japanese Gyoza
- Seven Sweets Hut (Desserts) – Hawaii (USA), France, Italy, Mexico, UAE, Turkey: Seven signature desserts including Tiramisu, Pineapple Tres Leches, and Baklava
- Africa & Caribbean – South Africa, Kenya, Egypt, Morocco, Jamaica, Bahamas: Sosatie Lamb Skewers, Coconut Chicken Curry, Jerk Pork, Crab 'n Rice
- Central America – Cuba, Guatemala, Panama: Ropa Vieja, Guatemalan Chile Rellenos, Panamanian Ceviche
- Europe – Italy, Germany, United Kingdom: Lobster Ravioli, Schnitzel, Bangers & Mash, Burrata Caprese Salad
- Tiny Travelers & Kid-Friendly Favorites – USA: Mac 'n Chicken Bites, Hawaiian Kalua Pork Slider, Mini Pasta Bowls
- Gulf & Mexico Street Kitchen – Mexico: Tacos Caseros, Taco al Pastor, Shrimp Tacos, Fried Elote

“Every dish tells a story,” says Chef Shan. “This festival is more than tasting food—it’s about celebrating cultures, sharing experiences, and connecting people through culinary artistry. Each creation reflects decades of learning, traveling, and cooking across continents.”

As a World Master Chefs Society Certified Master Chef and a WORLDCHEFS Approved Continental Judge, Chef Shan combines global expertise, authentic flavors, and modern techniques to craft an extraordinary tasting experience.

Chef Shan expresses his sincere gratitude to his leadership team for their unwavering trust and support, which has allowed him to innovate and elevate culinary experiences. He also acknowledges the dedication of his entire culinary team, whose hard work and passion bring each dish to life.

Under his direction, the Seven Seas Food Festival has become a benchmark for excellence in themed entertainment dining, blending immersive storytelling, authentic global flavors, and meticulous execution. It is a celebration not only of culinary mastery but also of teamwork, creativity, and the shared love of food that brings cultures together.

Article from

Master Chef Jinnings Burruss

MWMCS, USA

From Classroom to Competition: The Journey to ACF Arkansas Delta Chefs Association 2026 Chef of the Year

Winning the ACF Arkansas Delta Chefs Association Chapter 2026 Chef of the Year is more than a professional milestone—it is the culmination of a lifetime dedicated to the craft of hospitality, the discipline of education, and the continuous pursuit of culinary excellence. For Dr. W. Jinnings Burruss, Jr., this achievement represents the intersection of three defining pillars of his career: educator, industry professional, and lifelong learner.



With more than 38 years of experience spanning higher education, executive culinary leadership, and hospitality administration, Dr. Burruss has built a career grounded in both theory and practice. His academic credentials, including a Doctor of Education in Occupational and Adult Education and his extensive industry leadership roles uniquely position him at the crossroads of knowledge and application. This dual perspective ultimately shaped the development of his award-winning competition dish, “Spirit of the Plains.”

A Dish Rooted in Culture and Respect

At the heart of the competition was a dish that told a story—one deeply rooted in the indigenous culinary traditions of North America. The “Spirit of the Plains” concept draws from ingredients native to the Americas: bison, corn, squash, chiles, cranberries, and potatoes. These ingredients are not merely components; they are cultural artifacts, each representing centuries of agricultural and culinary heritage.

The use of bison as the centerpiece protein reflects both historical authenticity and a respect for sustainable, regionally significant ingredients. Supporting elements such as the Yukon potato and butternut squash puree, cranberry–chile gastrique, and cranberry–corn relish creates a composition that balances earthiness, acidity, sweetness, and heat. The layering of flavors mirrors the complexity of Native American cuisine, where harmony and respect for ingredients guide preparation.

This approach demonstrates a critical philosophy: great cuisine is not just constructed—it is interpreted. By honoring the origins and relationships of these ingredients, the dish becomes both a culinary expression and a cultural narrative.

The Role of Education in Culinary Innovation

Dr. Burruss’s background as an educator played a pivotal role in the development of this dish. His work in curriculum design, program development, and student instruction emphasizes structured thinking, critical analysis, and intentional creativity. In the classroom, students are taught not only how to cook, but why techniques and flavor combinations work. This educational framework directly informs recipe development. The process becomes one of research and development (R&D), where hypotheses are tested through iteration, evaluation, and refinement. Concepts such as flavor balance, texture contrast, and visual composition are approached methodically—much like a scientific experiment.

Through years of teaching courses in food production, food systems management, and cultural aspects of food, Dr. Burruss has cultivated a disciplined approach to culinary creation. This methodology ensures that every element on the plate serves a purpose, aligning with both sensory goals and conceptual intent.

Industry Experience: Where Theory Meets Execution

While education provides structure, industry experience brings practicality, speed, and precision. Dr. Burruss's leadership roles—including executive chef, operations manager, and director of large-scale hospitality programs—have honed his ability to execute under pressure, manage resources, and maintain consistency across high-volume operations .

These skills are critical in competition environments, where time constraints, technical expectations, and judging criteria demand flawless execution. The ability to fabricate proteins efficiently, control cooking temperatures precisely, and coordinate multiple components simultaneously is a direct result of years spent in professional kitchens.

Moreover, industry experience informs ingredient selection and menu design. Understanding cost control, sourcing, and seasonality allows for the creation of dishes that are not only innovative but also grounded in real-world feasibility.

Bridging Classroom and Kitchen: The R&D Advantage

The true strength of Dr. Burruss's approach lies in the synergy between classroom instruction and industry practice. This relationship forms the foundation of his R&D methods for competition recipe development.

In this model:

- Classroom theory provides structure, research methodologies, and conceptual frameworks.
- Industry experience ensures efficiency, practicality, and executional excellence.
- Cultural understanding adds depth, authenticity, and storytelling.

The development of “Spirit of the Plains” exemplifies this integrated approach. The dish was not created in isolation but evolved through iterative testing, sensory evaluation, and refinement—mirroring the same processes taught to students in hospitality programs.

This alignment between teaching and practice creates a feedback loop: industry informs instruction, and instruction enhances industry performance. It is this dynamic that elevates culinary work from technical skill to professional artistry.

A Culmination of a Career

Winning Chef of the Year is not simply recognition of a single dish—it is acknowledgment of a career built on dedication, innovation, and leadership. Dr. Burruss's journey reflects a commitment to advancing the culinary profession through education, mentorship, and continuous improvement.

His work demonstrates that excellence in the culinary arts is not achieved through talent alone, but through the deliberate integration of knowledge, experience, and cultural respect. The “Spirit of the Plains” stands as a testament to this philosophy—a dish that embodies history, technique, and the enduring connection between food and identity.

In the end, the award represents more than a title. It signifies the power of bridging world classroom and kitchen, tradition and innovation, theory and practice—to create something truly exceptional.

Competition Recipe

“Spirit of the Plains” — Cocoa-Chile Seared Bison Tenderloin with Yukon Potato\Butternut Squash Pave, Cranberry–Chile Gastrique & Cranberry–Corn Relish

Concept Overview

This dish celebrates the indigenous North American landscape through ingredients once unique to the Americas: potatoes, squash, chiles, and corn.

The bison tenderloin is showcased through two cooking techniques:

1. Pan seared medallion (primary)
2. Oven-roasted crusted cylinder (secondary)

It's accompanied by a buttery Yukon–squash pave, a Cranberry–Chile Gastrique, and a cranberry–corn relish for bright acidity and balance.

Recipe for Four (4) Portions

Protein: Bison Tenderloin

- 1 whole bison tenderloin (approx. 2 lbs)
- 1 tbsp cocoa, finely ground
- 1 tsp ancho chile powder
- Salt and pepper, to taste
- 1 tbsp canola oil
- 1 tbsp butter (for basting)
- 1 sprig thyme, 1 crushed garlic clove

Yukon–Squash Pave

(Elegant, structured starch component using both indigenous ingredients)

- 2 Yukon gold potatoes, peeled and thinly sliced
- 1 small butternut squash, peeled and thinly sliced
- $\frac{3}{4}$ cup heavy cream
- 2 tbsp melted butter
- Salt, white pepper, nutmeg
- Fresh thyme, minced

Cranberry–Chile Gastrique

- $\frac{1}{2}$ cup fresh cranberries
- 1 tbsp honey
- 1 tbsp sugar
- 1 tsp minced fresno or red chile
- 2 tbsp red wine vinegar
- 1 tbsp orange juice

Cranberry–Corn Relish

- ½ cup fresh cranberries
- ½ cup fresh corn kernels
- 1 tsp minced red chile or Fresno pepper
- 1 tsp honey
- 1 tbsp red wine vinegar
- 1 tsp orange zest
- Salt, to taste

Optional Garnish

- Micro cilantro or micro sorrel
- Fried squash ribbon
- Ground chile or cocoa dust

Cooking Techniques Demonstrated

- Whole protein fabrication
- Precision portioning and searing
- Oven roasting to mid-rare
- Vegetable pave construction and baking
- Sauce reduction and emulsification
- Relish reduction and balancing acid/sweet/spice

Timing and Execution Plan (Total: 120 min) Set-Up Window (15 min)

- Unwrap and organize mise en place
- Preheat oven to 375°F
- Set small saucepan of water to boil for chile soaking
- Prepare molds or loaf pan lined with parchment for pave
- Hydrate guajillo chile

Production Window (75 min)

Time (Min)	Task
0-10	Fabricate bison tenderloin: trim, portion into 4 even medallions (~5–6 oz). Reserve trimmings for sauce.
10-20	Slice Yukon and squash thinly (mandoline). Assemble alternating layers in buttered mold with cream, butter, thyme, salt. Bake covered at 375°F for ~30 minutes.
20-30	Prepare cranberry–corn relish: simmer cranberries, honey, and vinegar until cranberries burst; add corn and chile. Reduce briefly and season. Hold warm.
30-40	Make cranberry–chile gastrique: reduce sugar and vinegar to syrup, add cranberries, reduce, finish with chile and honey.
40-55	Grill bison medallions on hot grill, cocoa, and chile rub. Transfer to skillet baste with butter, garlic, thyme. Transfer to oven 6–8 minutes for mid-rare (130°F internal). Rest on rack.
55-65	Strain sauce, reduce slightly for flavor concentration, mount with butter, season with 1 tbsp orange juice.
65-70	Unmold pave, press gently, cut clean rectangles. Brown in sauté pan with butter for presentation side.
70-75	Final assembly of sauces, garnish, and wipe plates clean. Hold all components hot for plating.

Service Window (10 min)

Plating Sequence

- Spoon a swipe of Cranberry–Chile Gastrique
- Place Yukon–squash pave slightly right of center.
- Nest bison medallion on top of the pave.
- Spoon cranberry–corn relish at upper quadrant for contrast.
- Garnish with micro herbs and squash ribbon curl.
- Light dust of cocoa–chile mix over rim for aroma and plating artistry.

Article from

Master Chef Dongyeon Park

MWMCS, SOUTH KOREA



Warm greetings

On behalf of the Korea Food & Culinary Culture Association, I am pleased to share an overview of our organization and recent activities.

Our association o

rganizes international cooking competitions twice a year, typically in May and October, with the aim of discovering and nurturing talented culinary professionals. Through these events, we continue to contribute to the advancement of culinary skills and global exchange.

The Korea Food & Culinary Culture Association is dedicated to promoting the globalization of culinary culture. We actively engage in various initiatives, including the development of culinary techniques, educational programs, and international collaborations. Our mission is to enhance public health and well-being through culinary innovation, while also promoting the growth of the hospitality and food service industry and preserving the value of traditional Korean cuisine.

In 2026, we are proud to launch the “European World Master Chef – Master & Grand Master Selection” program. This initiative aims to recognize outstanding professionals in the culinary field through a comprehensive evaluation process, including document screening and interviews. Selected individuals will be awarded international certification in collaboration with the European World Master Chefs Society, providing them with valuable opportunities for global networking and exchange.

Our Chairman, Mr. Park Dong-yeon, emphasized that this program is not merely about awarding titles, but about elevating the global status of Korean culinary professionals. He also highlighted the importance of international collaboration in promoting innovation, cultural exchange, and the global recognition of K-food.

We believe that food represents culture, and through this initiative, we aim to share the philosophy, creativity, and craftsmanship of Korean cuisine with the world. Our association will continue to support talented chefs in expanding their presence on the global stage.

Please find attached photographs from our recent international competitions, showcasing the passion and excellence of our participants.

Thank you for the opportunity to share our story. We look forward to continued collaboration with chefs around the world.
Warm regards,

Korea Food & Culinary Culture Association

Recipe from

Master Chef Joseph Desouza

MWMCS, UAE DUBAI



Recipe to Creativity Cooking

(To my future culinary artists) by Master Chef Joseph De'Souza

One of the most creative aspects of being a chef is how you present your dishes. No matter the cuisine, plating transforms a meal into an experience. Presentation is the art of making food visually appealing and elevating the overall dining experience.

Recipe for Creativity on the plate.

Ingredients (to add to your thinking)

- Sharpen both your mind and your knives.
- Follow your instincts—let creativity flow freely in the kitchen.
- Season everything with love.
- Learn from the best chefs.
- Experiment with textures and cooking techniques.
- Craft your own sauces, dressings, and marinades to give dishes your personal touch.
- Use fresh, seasonal ingredients to bring out the best flavors.
- Draw inspiration from various cultures and cuisines, blending flavors in unique ways.

Method (to Successful Creativity) Creativity flows when you start brainstorming towards designing a menu, keeping in mind the flavor combinations. By blending different cooking styles and working with a variety of ingredients, you design not just a dish, but an experience. This creative process helps chefs push their thinking to the next level.

If a dish's main ingredient doesn't work as expected, a creative chef adapts—shifting the flavors, presentation, and balance until it's just right. Consistency is key in balancing flavors to create a masterpiece. Picture a dish, pick four ingredients from your fridge, and challenge yourself to infuse it with your ideas and emotions.

Don't be discouraged when a dish doesn't turn out as planned. Facing failure head-on builds resilience, helping you learn and grow. Remember, success often follows failure, and great chefs know how to turn mistakes into valuable learning opportunities to move ahead.

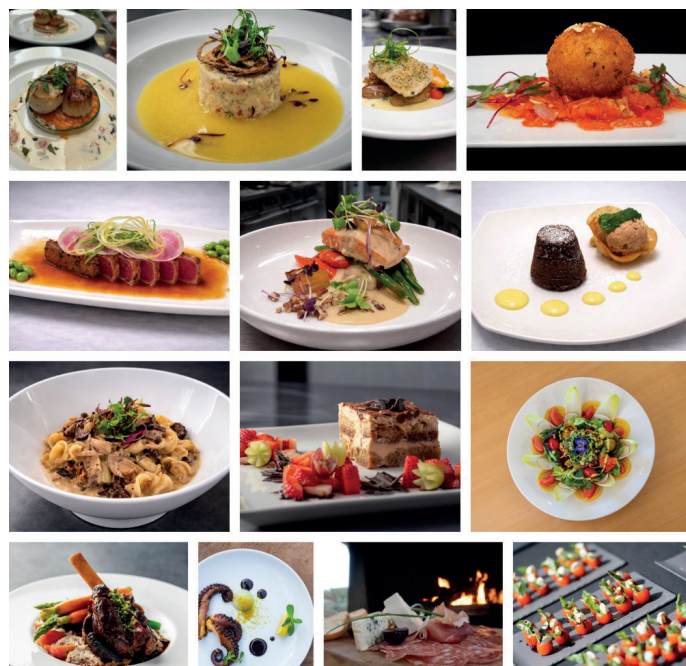
My grandmother gave me inspiration to cook, and love food and flavors. My Dad gave me creativity and the inspiration to create new things. My mother inspires me to find simplicity in food."

Bon Appétit, future culinary artists!

Article from

Master Chef Joseph Thomas

MWMCS, CANADA



For Joseph Thomas, food has never simply been a profession, it has been a defining force. From an early passion that shaped his path to becoming an award-winning Executive Chef. Joseph's career reflects more than three decades of creativity, discipline, and visionary leadership while being known for pairing refined technique with operational sophistication across Canada's hospitality landscape.

His trajectory began with a defining moment: preparing a meal for the visiting Royal Family during their Commonwealth tour stop in Yellowknife, an early testament to his composure and talent under pressure. A graduate of Niagara College with an Associate Bachelor's Degree in Hotel & Restaurant Management, Joseph earned dual Red Seal certifications as both Cook and Baker, grounding his creativity in classical mastery. Competitive accolades soon followed, along with award-winning success in fine dining leadership.

At The University of British Columbia, he transformed campus dining and scaled its food truck program from a single concept into five thriving operations in just two years, while overseeing arena events and exclusive catering partnerships with the NHL and Vancouver Whitecaps. As Executive Chef of one of Vancouver's landmark restaurants, Seasons in the Park, he directed a brigade of 20+ culinary professionals and stewarded more than \$8 million in annual revenue, elevating the restaurant's ranking and refining its seasonal, Pacific Northwest identity. International stages at Central, Arca, and Maito deepened his global perspective, while WSET certification sharpened his intuitive approach to wine and food harmony.

Joseph's work has been featured in the inaugural Ocean Wise Cookbook, Vancouver Magazine, The Vancouver Sun, Global BC, CTV, and Cultivate Magazine, where he earned a 2022 cover feature. Recognized nationally by the Food Network for ranking among Canada's Top Food Trucks, he remains both innovative and approachable, equally comfortable executing high-volume banquets for 1,000 guests as he is crafting refined tasting menus.

Now serving as Culinary Services Director on Vancouver Island, Joseph channels his expertise into purpose-driven food programming, overseeing multi-site operations with a focus on sustainability, fiscal stewardship, and elevated dining standards. Rooted in the bounty of the Pacific Northwest, his cuisine reflects precision, intention, and a quiet confidence earned through experience, the signature of a chef who understands that true luxury lies in excellence without compromise.

Article from

Master Chef Steven Morgan-Cummins

MWMCS AMBASSADOR, PORTUGAL

The Honest Plate: Discipline, Dirt, and Reality in 2026

Five years ago, I traded two decades of the London culinary scene for the Algarve, but I didn't leave the discipline behind. My time in the UK was a study in extreme contrast. One evening I would be plating a bespoke private dinner for a handful of guests; the next, I'd be deep in the trenches of "big-ticket" madness at Royal Ascot or the Cartier Queen's Cup.

I've handled everything from standard corporate lunches to high-ranking Royal Events and celebrity weddings. Transitioning to Casa Monte Cristo felt like a shift in scenery, not intensity. The backdrop might be more romantic, but the pressure of delivering hundreds of wedding covers in the economic climate of 2026 is just as fierce as any royal enclosure.



The economy this year is tough. General inflation might look fine on a government spreadsheet, but for those of us buying fresh meat and fish, the prices are stinging. Couples still want the fairytale, but our margins are fighting for survival. My strategy isn't about cutting quality; it's about balancing two powerful forces: the lessons passed down by my mentors and the reality of the Algarve soil.

The "Algarve Story" (Or, How to Manage Expectations)

In this game, we never say no to the bride and groom. But when a client asks for raspberries in December or specific imported flowers during a supply shortage, I don't waste time talking about inflation indices. I put the reality on the table. I explain that we do not need to fly in berries that will cost a fortune and taste like wet cardboard. Why look elsewhere when we have oranges from the tree outside that have seen actual sunshine? It's not about restricting them; it's about steering them. I sell them the "Algarve Story" because it's the only way to get a menu that makes financial sense for me and actually tastes of something for them. You have to sell the experience to protect the bottom line.

Digging for Margin

In London, my larder was a phone call away. Here, it's dirt under the fingernails. We aren't just "growing veggies" for the romance of it; we're doing it because it's a financial shield.

We've turned our allotment into a production line. We are growing our own piri-piri chillies, watermelons, tomatoes, fava beans, and aubergines. We have onions, peppers, and cabbages in the ground, and enough rosemary, mint, parsley, and coriander to never buy a bunch again.

When the market price for veg spikes, my cost is sweat and water. That allows me to put the budget into the protein on the plate, not the garnish. It's hard work, but it saves the GP.

Specs Are a Sign of Respect

This is where the training kicks in. I spent years working under talented, knowledgeable chefs who took the time to teach me that standardisation is not about being boring—it is about respect.

They taught me that if you respect the ingredient, you don't waste it. When you're running a tight team in a busy season, those lessons are survival. We use rigorous spec sheets not just to control costs, but to honour that training. We know exactly what to pick and exactly what to order.

This discipline creates a zero-waste kitchen. Every trim from a Sweet Potato goes into a soup; citrus peels go to the bar. We don't over-prepare, we don't over-order. It allows us to deliver high-volume, high-end food without the chaotic waste that bleeds money. That isn't just "management"—that is the craft I was raised on.

The Reality of 2026

The "Future Kitchen" isn't some high-tech fantasy. It's about adaptability. It's about taking the grit and organisation of a Royal Event and applying it to the local bounty.

We prove that you can do volume without dropping standards. By growing our own, leaning on local cooperatives for oil and salt, and running a tight, disciplined ship, we aren't just surviving 2026. We're putting out honest, profitable food that I'm proud to put my name on.



Article from

Master Chef Ana Rosa

WMCS, USA

Cooking Diplomacy in Asia:

Representing Peru Through Gastronomy in Challenging Times

Working as a chef abroad goes far beyond the kitchen. As Culinary Ambassador & Executive Chef at the Residence of the Embassy of Peru in Thailand, my role involved representing Peruvian culture through gastronomy in an international and multicultural environment—during a time that demanded constant adaptation.

Peruvian cuisine, rooted in biodiversity and history, became a powerful tool for cultural exchange in Southeast Asia. Through curated culinary experiences, cooking demonstrations, and academic collaborations, gastronomy served as a bridge between Peru and Thailand, even under challenging global circumstances.

One of the highlights of this work was participating in THAIFEX – Anuga Asia 2022, where Peru showcased its exportable superfoods, particularly Hass avocado. During a live culinary session, I presented accessible and healthy recipes—such as a quinoa and avocado salad and an avocado mousse—introducing Thai audiences to the versatility of Peruvian ingredients.

Education also played a central role. At the invitation of Chulalongkorn University, I led a specialized workshop on Peruvian gastronomy for senior students, combining historical context with the preparation of emblematic dishes including ceviche, causa, alfajores, and chicha morada. These sessions reinforced gastronomy as a form of cultural dialogue and academic exchange.

Additionally, the Embassy of Peru participated in the First International Gastronomic Festival in Bangkok, organized by the University of the Thai Chamber of Commerce, where Peruvian cuisine was presented alongside other global culinary traditions. Through tastings and live demonstrations, audiences experienced the depth and identity of Peru's culinary heritage.

This experience reaffirmed my belief that gastronomy is more than technique—it is diplomacy, education, and connection. Representing Peru through food in Asia was not only a professional milestone, but a defining chapter in my international culinary journey.



Avocado Mousse with Brownie Base

Chocolate Brownie

Ingredients

- 90 g all-purpose flour
- 30 g cocoa powder
- 125 g 70% dark chocolate
- 200 g unsalted butter
- 2 cups granulated sugar
- 4 eggs

Preparation

1. Melt the butter together with the dark chocolate over low heat or using a double boiler. Set aside.
 2. Lightly beat the eggs with the sugar until just combined.
 3. Sift together the flour and cocoa powder.
 4. Add the melted chocolate-butter mixture to the egg mixture and mix until well incorporated.
 5. Gradually fold in the sifted flour and cocoa, mixing gently until smooth.
 6. Bake at 175°C (350°F) for 35 minutes.
- Allow to cool completely before assembling.

Avocado Mousse

Ingredients

- 261 g ripe avocado (Hass recommended)
- 60 g egg yolks
- 35 g whole egg
- 53 g powdered sugar
- 14 ml water
- ½ tsp salt
- ½ tbsp citric acid
- 33 g butter, melted
- 160 g heavy cream
- 60 g granulated sugar (for whipping cream)

Preparation

1. **Blend the base** - In a blender, combine avocado, egg yolks, whole egg, powdered sugar, water, salt, citric acid, and melted butter. Blend until completely smooth and creamy.
2. **Whip the cream** - Whip the heavy cream with the granulated sugar until soft peaks form.
3. **Fold gently** - Carefully fold the whipped cream into the avocado mixture using gentle, enveloping movements until fully integrated and airy.

Assembly & Serving

1. Place a layer of brownie at the bottom of an individual glass or cup.
2. Top with the avocado mousse, smoothing the surface.
3. Refrigerate for 2 hours to set.
4. Serve immediately for optimal texture and freshness.

Chef's Note

This dessert balances the intensity of dark chocolate with the natural creaminess and freshness of avocado. The citric acid enhances color and brightness, while the mousse remains light and elegant—ideal for plated desserts or refined receptions.

Article from

Master Chef Patrick Mitchell

CHIRMAN OF USA CHAPTER

25th Anniversary SOBEWFF® – A Landmark Year for American Beef and the World Master Chefs Society

The 25th annual Food Network South Beach Wine & Food Festival® (SOBEWFF®) took place February 19–22, 2026, in Miami, Florida. This was a milestone year for one of the nation's most iconic culinary celebrations. The festival brought together more than 500 chefs, Food Network personalities, and rising culinary stars, for four days of food, wine, spirits, and entertainment across the greater Miami Beach area.

Amid this star-studded backdrop, four chefs from the USA Chapter of the World Master Chefs Society partnered with the Florida Beef Council to showcase the excellence of American beef and the Ranchers Behind It.

The team included:

- Chef Morris Salerno, HAAC, TCAHoF, FWMCS – Chapter Chairman
- Chef Rick Neal, CEC, AAC, MWMCS
- Chef Robert Hale, CC, MWMCS
- Chef Patrick Mitchell, CEC, AAC, HGT, TCAHoF, FWMCS
- DeAnne Maples with the Florida Beef Council

Together, they represented both the World Master Chefs Society and the American cattle industry at three of the festival's signature events.

Celebrating Culinary Excellence While Supporting Education

SOBEWFF® is more than a festival—it is a major philanthropic engine supporting the Chaplin School of Hospitality & Tourism Management at Florida International University (FIU). Since its inception, the festival has raised over \$45 million for student scholarships and hands-on learning opportunities, impacting more than 1,500 students each year.

The 2026 edition marked the festival's 25th anniversary, making this year's celebration especially meaningful. Events spanned Miami Beach, Coconut Grove, the Design District, Historic Overtown, and even Fort Lauderdale, reflecting the festival's growing reach and influence.

The USA Chapter chefs focused their efforts on highlighting the quality, flavor, and versatility of American beef. Working alongside the Florida Beef Council, they crafted dishes that honored the cattlemen and women whose dedication to sustainable ranching produces some of the finest beef in the country.

Their presence helped connect festival attendees with the story behind the product—its heritage, its producers, and the commitment to responsible stewardship of land and livestock.

While celebrating Florida's ranching community, the team also brought a bit of Texas to South Beach. For the festival's Steak & Whiskey event, they partnered with a distillery just west of Austin, TX, Garrison Brothers Bourbon, adding a bold Texas spirit to the menu and giving attendees a memorable cross-regional flavor experience.

The combination of American beef and Texas bourbon proved to be a standout pairing—rich, robust, and deeply rooted in American culinary tradition.

For the team, there was certainly plenty of Pride for their Craft, Community, and Profession. The experience was more than about cooking at a high-profile festival, it was an opportunity to promote the mission and values of the World Master Chefs Society, Celebrate and elevate American beef while representing the USA Chapter on a national stage, all the while engaging with fellow chefs, students, producers, and food enthusiasts.

There is nothing more fulfilling than promoting the World Master Chefs Society, Beef and the profession of being a Chef!



L to R – Chef Rick Neal, Chef Chris Valdez (Food Network Chef) and Chef Patrick Mitchell



Rick Neal and Patrick Mitchell baste Rib Eye's with flaming Garrison Brothers Bourbon



L to R – Chef Rick Neal, Chef Robert Hale, DeAnne Maples (Florida Beef Council) and Chef Patrick Mitchell



L to R – Chef Rick Neal, Chef Tyler Florence (Food Network Chef), Chef Morris Salerno, Julia Mayes, and Chef Patrick Mitchell

Master Chef Patrick Mitchell

CHIRMAN OF USA CHAPTER



A Night of Purpose in Salinas, California

January 17, 2026 –

Eight members of the USA Chapter in Texas traveled to Salinas, California to present a special fundraising dinner in support of two causes deeply connected to Chef Bert Cutino, CEC, AAC, HOF, HBOT, FWMCS. The evening brought together culinary excellence, mentorship, and community impact—values that have defined Chef Cutino’s lifelong service to the profession.

A portion of the evening’s proceeds was dedicated to the Chef Bert Cutino Scholarship, established through the American Culinary Federation chapter in Monterey, California. This scholarship reflects Chef Cutino’s decades-long commitment to nurture young culinarians and ensuring that financial barriers never stand in the way of talent and ambition.

The event also raised funds for Rancho Cielo’s culinary program. Rancho Cielo is a transformative educational community serving young people who face significant challenges on their path to success. Through diploma-based education, vocational training, counseling, and life-skills development, Rancho Cielo provides students with the tools and confidence to build a better future in a safe environment.

The Texas chefs who participated in the dinner honored Chef Cutino’s legacy not only through their craft, but through their shared belief in mentorship, opportunity, and giving back. Their presence in Salinas underscored the national reach of Chef Cutino’s influence and the unity of the culinary community when it comes to supporting education and the next generation.

Chef Cutino has been deeply involved with Rancho Cielo Culinary program since the beginning when he was asked to design and develop the kitchen for the school. Chef has championed its mission, working closely with the students and staff. His passion for the program has helped shape countless lives, making this fundraiser especially meaningful.

The evening’s menu was a true collaboration, with each visiting chef responsible for one course. When the team arrived in Salinas, students from Rancho Cielo were paired with each chef, stepping into real kitchen roles and learning the techniques behind their assigned course. The students’ enthusiasm was unmistakable—they leaned in, asked questions, and absorbed every detail with the kind of focus that reminds seasoned chefs why mentorship matters.

Working side by side, the chefs guided them through knife skills, cooking methods, plating approaches, and the “why” behind each decision. For many of the students, it was their first time cooking alongside chefs with national and international experience, and they rose to the moment beautifully.

Earlier in the day, before the dinner service began, all the chefs gathered with the students for an informal but powerful conversation. Each chef spoke for a few minutes about what the culinary industry had given them—opportunity, discipline, travel, lifelong friendships, and a sense of purpose. The message was consistent: with commitment and effort, the future is wide open.

The students listened intently, and the room carried that unmistakable energy that comes when young people see new possibilities for themselves.

To close the discussion, Chef Robert Hale—representing Cangshan Knives—surprised every student and instructor with a beautifully crafted chef’s knife. It was more than a tool; it was a symbol of belief in their potential and a reminder that they belong in the kitchen. The students’ reactions made it clear how meaningful the gesture was.

Article from

Master Chef Chris Sandford

WMCS, SCOTLAND

Without doubt, the wealth of ingredients is nothing less than inspiring in Sicily, at Racalmuto's Al Castelluccio. Wild mushrooms, fennel, and a vast array of seasonal, organically produced ingredients create what is truly any chef's dream - the opportunity to craft natural, deeply flavoursome dishes while fully respecting the product.

Working with organic meats brings its own considerations. Proteins behave differently; cooking times are often shorter, and resting periods require careful attention. Achieving that all-important balance of texture, aroma, and taste becomes both a challenge and a pleasure. The result is nothing short of a journey of delight.



Being a chef all my life has taken me on an incredible adventure - working across many countries, collaborating with highly skilled chefs and teams, and immersing myself in diverse cultures, techniques, and traditions. From Barcelona to Tokyo, Canada to Korea, Germany to Memphis, Switzerland to Slovenia - and now from Scotland to Sicily - each experience has shaped my understanding of both classic and modern cuisine.

For me, Scotland and Sicily are a perfect culinary match.

The appreciation of meat in Sicily is truly inspiring. There is a genuine hunger for knowledge, paired with an openness to share techniques honestly and with heartfelt pride. Here, food is far more than sustenance - it is family, respect, and always something more.

Fish is abundant, with a variety of species unfamiliar to me. Crustaceans are particularly vibrant, with over 180 species - a true paradise for creativity. Among my personal favourites are scallops. Though often mistaken for crustaceans, they belong to the mollusc family. Another much-loved mollusc here is the snail - a delicacy enjoyed by many. Interestingly, like scallops, snails are hermaphrodites - nature's quiet marvels, capable of choosing their role in reproduction.

And so, back to the scallop - rich, decadent, and undeniably delicious.

Being Scottish, I admit I am a little biased: scallops from Scotland are simply world-class.

When developing a new restaurant dish, I began to wonder how I could unite Scotland and Italy in a single culinary creation. Flying in fresh scallops wasn't practical, given the restrictions and administrative challenges. Then, inspired by some of the finest scallops I've ever tasted at Monkstadt 1745 on the Isle of Skye, the idea came to me.

I had 50 king scallop shells transported to Al Castelluccio in Sicily.

And that's where the story truly begins.

Scallops Ossobuco saffron potato pearls

Saffron cream

- Pre-soak your saffron in the wine at 50 c for 5-10 mins
- Add saffron wine and cream boil until sauce coats back of a spoon season

Per portion

- 2-3 fresh scallops, cleaned and salted
 - Saffron 3-6 strands
 - Cream half a cup
 - Dash sweet white wine
 - 30 g Finley chopped onion
 - 1/4 cup fresh fish stock
 - 60 grams puff pastry
 - 1 egg
-
- Full scallop shell cleaned
 - Add your pre-cooked solferino potatoes arrange scallop cooked with little saffron, add your sauce
 - Then the bottom part egg wash the shell then crimp tightly
 - Bake 190 for 12 mins and pastry is golden in colour
 - Sicily very much is an education to all chefs in relation to food that hasn't travelled and cooking from the source is very much a wonderful experience add a few Sicilians in the land of Nero Davila, at Al Castelluccio we offer a number





Chef Team with Chef Bert Cutino L to R Dean Sprague, Robert Hale, Mark Schneider, Chad Burnett, Bert Cutino, Patrick Mitchell, Kubilay Onder, Morris Salerno and Rick Neal



Rancho Cielo Sign



Dinner Menu for the evening



Kubilay Onder with Chef Bert



Chef Patrick Mitchell explaining to a student



Mark Schneider with students



Chad Burnett working with students

Article from

Master Tertuliano Augusto Gomes de Senna Fernandes

WMCS, CHINA

Portuguese Chef distinguished as “CHINA NACIONAL MASTER CHEF”

Recently, Chef Tertuliano de Senna Fernandes, a Portuguese national born in Macau, was successfully included in Volume 8 of the 2026 “CHINA NATIONAL MASTER CHEF” catalog, in recognition of his profound experience and remarkable contributions to the culinary field. This prestigious honor is not only a great recognition of his culinary skills, but also an affirmation of his dedication to the fusion of Chinese and Western cuisine, the dissemination of Macau’s unique gastronomic culture, and his contribution to Sino-Portuguese cultural exchange.

Macau’s return to the motherland in 1999 further solidified his determination to hone his skills and dedicate himself to the sector. Since 2005, he has been deeply involved in the mainland Chinese gastronomic industry, actively participating in industry courses and competitions. He has obtained technical certificates and won numerous honors, including Chinese Culinary Master, twice Asian Master Chef, Top Ten King Chefs South of China and Guangdong Technical Specialist. He was also recognized as a “Model Ambassador for the Development of High-Quality Food Culture Communication” for 2025-2026.

While honing his culinary skills, Chef Tertuliano actively dedicated himself to creating exchange platforms within the sector. In 2007, he was invited to act as a technical consultant for several renowned food brands, promoting the practical application of professional culinary techniques in the industry. In 2014, he founded the Macau International Gastronomy Association, of which he was the first president, opening communication channels between Macau and the national and international gastronomic sector. After Macau was named a “Creative City of Gastronomy” in 2017, it took on the mission of cultural dissemination, using Macau as a starting point to promote the island’s gastronomy and cultural diversity to the world. In 2019, he became a disciple of Au Kam-Wah, one of Asia’s top ten chefs, further enhancing his culinary skills and his influence in the sector.

The Editorial Committee of “China National Master Chef” is a leading organization in the national culinary sector, dedicated for many years to selecting masters in the field, promoting culinary culture, and stimulating tradition and development in the sector.

Chef Tertuliano expressed his honor and stated that he will continue to hone his culinary skills and dedicate himself to promoting Cantonese, Macanese, and Portuguese cuisine, allowing the fusion of Chinese and Western culinary culture in Macau to reach a wider stage and contributing to the development of the food industry in China.

Furthermore, Chef Tertuliano is a pioneer in people-to-people exchanges between China and Portugal. Even before the creation of the Forum for Economic and Trade Cooperation between China and Portuguese-speaking Countries (Macau) in 2003, and on the eve of Macau’s return to China in 1999, he led businesspeople from Portuguese-speaking countries in participating in trade fairs in mainland China, Hong Kong, and Macau, carrying out communication and coordination work and building people-to-people ties for economic and trade exchange between China and Portugal. After 2000, he focused on gastronomic cultural exchanges, promoting interaction between Portuguese-speaking countries and the restaurant sector in mainland China, helping to spread Portuguese cuisine in mainland China and using local efforts to promote friendly cooperation between China and Portugal.



I work as a mediator between China and Portuguese-speaking countries, taking Chinese businesspeople to food fairs and other events in Portugal and, conversely, facilitating the participation of Portuguese businesspeople and businesspeople from Portuguese-speaking countries in fairs and events in Macau, Hong Kong and China.

Tenho promovido o intercâmbio de chefs entre Portugal e a China, levando profissionais chineses a eventos portugueses e, vice-versa, portugueses a eventos na China.

I have been promoting the exchange of chefs between Portugal and China, taking Chinese professionals to Portuguese events and vice versa, taking Portuguese chefs to events in China.

From a culinary enthusiast nurtured by diverse cultures to a nationally renowned chef, from a culinary heir of Macau to an ambassador of cultural exchange, Chef Tertuliano uses his culinary skills as a bridge and culture as his root to vividly showcase the unique charm of Macau as a city where East meets West, and continues to contribute to Sino-Portuguese cultural exchange and the heritage of Chinese culinary culture.

This exchange effort I've been making to promote China and Portuguese-speaking countries, especially Portugal, has earned me the distinction of China National Master Chef.



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.

ALI ABBAS MUNNA
MWMCS, BANGLADESH

YUTA OGURA
MWMCS, JAPAN

O'NEIL GORDON
MWMCS, CANADA

SHAH EMRAN
MWMCS, BANGLADESH

MAREK BARON
MWMCS, POLAND

**NICOS
HADJICHRISTOFOROU**
MWMCS, CYPRUS

MARKO MIHAJLOVIC
MWMCS, SERBIA

BRANISLAV MICHALCIK
MWMCS, SLOVAKIA

MATTHEW THOMPSON
MWMCS, USA

LIONEL HUGHES
MWMCS, USA

FREDERICK J TIESS
MWMCS, USA

GABRIEL MALDONADO
MWMCS, USA

ABED ALHAMEED YOUSEF

MWMCS, BHARAIN

I have had a master class in the United Nations gastronomy forum in 2024 in kingdom of Bahrain.

Chef Abdelhameed Al Mahsiri grew up in a family of artists, an environment that nurtured his creativity and helped fuel his passion for the culinary arts. A graduate of Le Roche Culinary School, Chef Abdelhameed has refined his skills in some of the most celebrated culinary regions, including Dubai, Mexico, the USA, Jordan, and Bahrain. His exposure to these diverse food cultures has enriched his culinary approach, allowing him to bring a unique flair to every dish.

Chef Abdelhameed's expertise has been sharpened through his work in Michelin-star guide restaurants, where his exceptional cooking skills and leadership qualities led him to manage multiple teams successfully. His true passion lies in taking traditional, timehonored recipes and transforming them into modern, contemporary culinary creations—bridging the gap between old and new with creativity and precision.

Having worked under globally renowned chefs like Carlos Gaytan, Andrew Zimmern, and Yann Bernard Lejard, Chef Abdelhameed's culinary journey has been one of constant learning and innovation. His artistic background, coupled with his diverse culinary experiences, has made him a standout in the field, continually pushing the boundaries of flavor while staying grounded in authentic traditions. Each dish he creates is a testament to his passion for fusing tradition with modernity, making him a master of both classic and contemporary gastronomy



MD ALI ABBAS MUNNA

MWMCS, BANGLADESH

I am Md Ali Abbas Munna, an Executive Chef from Bangladesh, passionate about gastronomy, continuous learning, sustainable culinary practices, and the growth of food culture. My journey is driven by a commitment to quality, creativity, and maintaining international culinary standards, with a focus on developing sustainable recipes, embracing continuous learning, and promoting responsible food practices.

Being recognized by the World Master Chefs Society is a proud milestone in my career. I look forward to contributing to the global culinary community by sharing my knowledge, learning, sustainable approaches, and signature creations.



Signature Dessert

ALMOND TART

WITH LIGHT CHEESE CREAM, CARAMELIZED APPLE, BLUEBERRY & STRAWBERRY PULP

A refined dessert combining a crisp almond tart base with smooth light cheese cream, caramelized apple, blueberry compote and fresh strawberry pulp. A perfect balance of texture, flavor and elegance.

INGREDIENTS

ALMOND TART BASE

- Butter 120 g
- Powdered Sugar 80 g
- Egg 1 pc
- Almond Flour 100 g
- All-Purpose Flour 150 g
- Vanilla Essence 1 tsp
- Salt a pinch

BLUEBERRY COMPOTE

- Blueberry (fresh/frozen) 150 g
- Sugar 40 g
- Lemon Juice 1 tsp

STRAWBERRY PULP

- Fresh Strawberry 150 g
- Sugar 40 g
- Lemon Juice 1 tsp

LIGHT CHEESE CREAM

- Cream Cheese 200 g
- Fresh Cream 150 ml
- Icing Sugar 60 g
- Vanilla Essence 1/2 tsp

CARAMELIZED APPLE

- Apple (sliced) 2 pcs
- Sugar 80 g
- Butter 30 g
- Cinnamon a pinch

CHEF'S NOTE

Use chilled ingredients for the cheese cream. The tart shell should be crisp and golden. Balance the sweetness of fruits with a touch of lemon for a fresh finish.

METHOD

TART BASE

- Cream butter and sugar until light and fluffy.
- Add egg and vanilla, mix well.
- Fold in almond flour and all-purpose flour.
- Form dough, wrap and chill for 30 minutes.
- Roll and line into tart mold.
- Bake at 170°C for 20-25 minutes until golden. Cool completely.

BLUEBERRY COMPOTE

- In a pan, combine blueberries, sugar and lemon juice.
- Cook on medium low heat until thick and glossy.
- Cool completely.

STRAWBERRY PULP

- Cook strawberries with sugar on low heat.
- Add lemon juice.
- Blend to smooth consistency. Cool completely.

PLATING

- Place the tart at the center of the plate.
- Pipe light cheese cream on top.
- Arrange caramelized apple.
- Spoon blueberry compote and strawberry pulp artistically.
- Garnish with mint leaves and crushed almonds.

LIGHT CHEESE CREAM

- Beat cream cheese until smooth.
- Add icing sugar and vanilla essence.
- Whip fresh cream and gently fold in.
- Chill before use.

CARAMELIZED APPLE

- Melt sugar in a pan until caramelized.
- Add butter and apple slices.
- Cook until apples are soft and glazed.
- Add a pinch of cinnamon. Set aside.



Md Ali Abbas Munna
EXECUTIVE CHEF

Worldchefs Certified Executive Chef (WCEC)
Member, World Master Chefs Society
Passionate about Gastronomy,
Culinary Innovation and Food Culture
Proud to be part of the global
culinary community

"Cooking is not just my profession,
it is my passion to create happiness on a plate."

YUTA OGURA

MWMCS, JAPAN

I am the owner and head pastry chef of Pâtisserie YUTA ogura vision Y, my own pâtisserie located in Tokyo.



BRANISLAV MICHALČÍK

MWMCS, SLOVAKIA



Branislav Michalčík

S L O V A K I A

PROFESSIONAL PROFILE

Chef, lecturer and founder of the educational platform FOODATELIER MICHALČÍK, focused on the development of culinary craft, professional gastronomic education and raising the standard of dining in professional and public kitchens.

"I see gastronomy as a craft that requires structure, discipline and continuous learning. My goal is to translate real kitchen practice into functional education – clearly, honestly and with a strong emphasis on quality."

A long-term connection between modern and traditional gastronomy, education, hands-on practice and public presentation. Focused on ingredient quality, preparation techniques, kitchen processes and the development of professional skills across different levels of gastronomy.

AREAS OF REAL-PRACTICE IMPLEMENTATION

- leadership and development of the FOODATELIER MICHALČÍK cooking school
- professional training and consulting for restaurants, hotels and school kitchens
- practical education for professional chefs and culinary enthusiasts
- dual education programs for children and youth at schools
- delivery of culinary courses, workshops and gastronomic events

KEY PLATFORMS

- FOODATELIER MICHALČÍK – an educational and training platform focused on practical gastronomy, the development of culinary craft and professional growth of chefs.
- Grill & Steak Show – a mobile experiential gastronomy format combining open fire, premium meat and live cooking with a strong educational dimension.

PROFESSIONAL & TEACHING APPROACH

I connect high-level culinary practice with clear, accessible education and experience. I focus on functional processes, repeatable results and applicability in real kitchen environments.

CORE STRENGTHS & KNOW-HOW

- strong emphasis on ingredient quality and precision in preparation
- clear, practical and inspiring knowledge transfer
- implementation of functional kitchen processes across different kitchen types
- expertise in professional tools and culinary techniques

I serve as an ambassador of Dellinger Japanese knives, focusing on professional cutting techniques, knife maintenance and the importance of high-quality tools in gastronomy.

SOCIAL, EDUCATIONAL & MEDIA DIMENSION

An essential part of my work is educating young people, developing practical skills and building a positive relationship to the culinary craft. I actively participate in school projects and dual education programs, supporting the next generation of chefs.

I am also active in the media space, regularly appearing on television, in print and online media, where I promote quality gastronomy, grilling and a professional approach to cooking.



**„I AM NOT JUST A COOK WHO TEACHES.
I TURN CULINARY CRAFT INTO REAL SKILLS.“**



MARKO MIHAJLOVIC

MWMCS, SERBIA

I have always cooked by feeling first. The emotion of a dish — the way it can silence a room, soften a stranger, or carry someone back to a moment they had almost forgotten — was what drew me to this craft before anything else did. Every path I have taken, every risk I have chosen, has been guided not by certainty but by instinct, by the deep and sometimes irrational conviction that something extraordinary was possible if I kept reaching for it. It is in that same spirit that I write to you today: with a full heart, and with gratitude I am not sure words can properly hold.

Cooking, for me, has never been a destination. It is an ongoing experiment — a discipline I return to every morning knowing I have not yet mastered it and never fully will. I am drawn to new techniques not because they are fashionable, but because each one opens a door I did not know existed. Whether it is a method borrowed from another culinary tradition, a new understanding of how heat behaves, or a fermentation process that transforms something humble into something extraordinary, I chase these discoveries with the same hunger I had on my very first day in a professional kitchen. To be welcomed into a Society that was built on exactly this standard of excellence and continual advancement feels, to me, like finding the right room after a very long search.

But expertise kept to oneself is only half of what this craft demands. The other half — the half I have come to believe matters just as much — is the passing on. I have been shaped by chefs who gave me their time when they had very little of it to spare, who corrected me without humiliating me and challenged me without crushing me. Those moments made me who I am. Now, the most meaningful work I do often happens not at the stove but beside someone younger, someone at the beginning of their own long journey, who needs to see that the struggle is worth it. Spreading what I know, making a difference in how the next generation approaches this craft — that is not separate from my ambition. It is the heart of it.

What excites me most about joining the World Master Chefs Society is not the title I now carry, but the community I now belong to: over two hundred chefs across more than fifty countries, each with their own hard-won knowledge, their own stories, their own techniques and traditions. I intend to learn from every single one of them. I come into this membership not as someone who has arrived, but as someone who is still — joyfully, stubbornly — in the middle of becoming.

To the Society, its board, and every member who has kept this community's flame burning across generations: thank you for recognizing not just what I have done, but what I stand for. I will honor this membership by continuing to feel deeply, learn constantly, share generously, and cook as though every plate still has the power to change someone's day. Because I genuinely believe it does.

Every Kitchen Taught Me Something the Last One Couldn't

Author by – Chef Marko Mihajlovic

I have always followed my feelings. In life, and in cooking, that instinct has never led me wrong — even when it led me somewhere uncomfortable, somewhere demanding, somewhere far from home. Especially then, in fact. The discomfort was always the point. Every time I stepped into a new kitchen, in a new country, with a new set of rules and expectations and ingredients I had never worked with before, I felt something wake up in me that no amount of routine could ever produce. That feeling — alert, hungry, slightly unsure of myself — is the one I have been chasing my entire career.

Travel does something to a chef that staying in one place simply cannot. It dismantles your assumptions. You arrive somewhere convinced you understand how a sauce should behave, how a kitchen should be run, what 'good' tastes like — and within a week, the cooks around you are showing you three other answers, all of them equally valid, all of them quietly expanding what you thought you knew. I have worked in kitchens from the Balkans to the Gulf, on river cruises winding through Europe to ocean liners crossing open sea, and in each one I found techniques, philosophies and approaches that I carried with me long after I left. Nothing I have ever learned has come from standing still.

Some of the most formative lessons came in the most demanding conditions. Working at sea — first on ocean liners, then on a 62-metre super luxury yacht as Executive Chef — taught me what it truly means to be responsible for every plate, every decision, every detail, with no room for excuses and no one else to absorb the consequences. When you are cooking for guests who expect the world and you are hundreds of miles from the nearest shoreline, your skills either hold or they don't. Mine held. But more than that, they grew. Pressure, I have come to believe, is not the enemy of good cooking. It is one of its greatest teachers.

I have never been interested in mastering something just to say I have mastered it. The moment a technique stops feeling like a discovery, I start looking for the next one. There is always a next one. A different way to apply heat, a fermentation process borrowed from a tradition I had never encountered, a method that seems counterintuitive right up until the moment it produces something you could not have achieved any other way. This is not restlessness for its own sake — it is a genuine belief that cooking is a living discipline, and the chefs who treat it as a finished one stop growing the day they decide they are done.

When I came back to Serbia and opened Restaurant Marco's in Požarevac, I brought every one of those kitchens home with me. Not as trophies — as tools. As a way of cooking and thinking and leading that I could now share with the people around me: the younger chefs coming up, the guests sitting down, the community I have always belonged to even when I was on the other side of the world. That, for me, is where the real meaning lives. Not in what you accumulate, but in what you pass on. The best chefs I ever worked under understood that. I try, every single day, to be worthy of what they gave me.

Being welcomed into the World Master Chefs Society feels like a recognition not just of where I have been, but of the way I have always tried to travel — openly, hungrily, with both eyes on what I have not yet learned. This community represents exactly what I believe cooking should be: global, generous, endlessly curious, and deeply serious about its craft. I am proud to be part of it. And I am already looking forward to what it teaches me next.

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