

2010 WACS Congress Santiago, Chile



Brendan O'Neill

Continental Director, Europe North

Sweden, Norway, Iceland, Finland & Denmark

- Strong Nordic alliance, all working together
- Nordic Conference was held in Iceland
 - Nordic Chef of the Year selected
 - Won by Norway, Runner Up Iceland
- Some of these countries are financially very strong while others are feeling the pinch
- Finland – apologies due to financial constraints

Ireland, England, Scotland & Wales

- Ireland hosted the Semi Finals of Northern Europe Global Chef (Won by Norway)
- Scotland hosted SCOTHOT, Junior International Teams (Won by Team USA)
- Wales hosted the Dragon Competition
- England looking at making Hotelympia a WACS competition in the future
- England are in talks with Craft Glide of Chefs to come under their umbrella

Other Countries

- Estonia – Young, strong organisation, still developing
- Latvia – Hosted Riga Competition
- Ukraine – Communication developing, great to see this conference well attended by their members
- Lithuania – Developing communications
- Republic of Belarus – Communication in Russian and developing the situation
- Azerbaijan – Just developing communications as a new email address has become available (English & Russian)
- Russia – Starting to develop as a Federation under the leadership of Viktor Belyaev. In talks with the USA in relation to developing such a large organisation.

Summary

- Elected in Dubai
- First board meeting – Johannesburg, July 2008
(Culinary Olympics, WACS Booth, Erfurt in Germany)
- Second board meeting – Birmingham, England
(European board meeting – Croatia)
- Third board meeting – Konstanz, Germany
- Fourth board meeting – Bangkok, Thailand

Summary continued

- Board has worked very well. I've good input under the leadership of President Gisser Gudmundsson
- Board has been driven forward with good Education Committee, Culinary Committee & Marketing Committee
- All the directors have worked well together & I look forward to developing Northern Europe even further.

Summary continued

- I would like all Presidents in my region to contact me as Continental Director, as I would like to be of assistance to them.
- I would like the support of everyone for the bid to host the WACS Conference in Norway in 2014.

Thank you for your continued





Reinhold Metz

WACS Continental Director Central Europa

 Austria  Czech Republic  Germany  Kazakhstan

 Luxembourg  Netherlands  Hungary  Poland

 Slovakia  Switzerland  Uzbekistan

Extra ordinary members:  South Tyrol  Chefs Club of Carinthian

Continental Directors Report 2008 to 2010

Since the WACS Congress in Dubai I was participating the WACS Board meetings July 2008 in Johannesburg in South Africa and also April 2009 in Konstanz Germany.

In September 2007 / 2008 and 2009 I judged in Tyrol/Austria the “Big Cooking Contest” a real fantastic competition for young Chefs built up like a tournament.

You all can send in a team next September to Innsbruck when the next competition will start again at the same time when the WACS European Presidents Conference 2010 is planned..

Than for me came up a very critical time with a 6 hours operation.

I had to quit my activities until Christmas to find back to life.

Therefore I was very sad that I had to miss the IKA / Culinary Olympics. I was present in several positions at the IKA since 1968.

Luxembourg was given out an application that their Culinary World Cup should be announced as a WACS Global Show.

The Global Chef Continental Competition was planned to be held in Budapest from 5th to 9th of October 2009 and I am sure that this event will come up very successful again with the big engagement of the Hungarian Chefs Association.

In November 2008 I visited South Tyrol and awarded 69 Chefs with the WACS Master Chef Diploma and Master Chefs Chain under the umbrella of the Governor of South Tyrol..

March 2009 the WACS European Presidents Conference was in Split, Croatia. This meeting was very successful under the chair of Srecko Koklic.

August 2009 I had the opportunity in Klagenfurt (Austria) to give out the WACS Global Master Chef Diplomas and Chains to 20 Colleagues from our Extraordinary Member, the Club of Chefs of Carinthian. This event was celebrated in the House of parliament together with the Governor of Carinthia.

For the upcoming cooking competition in Innsbruck, Austria I gave my advises to the Tyrolienne Chefs and tried to motivate several countries to participate.

September 2009 I went to Luebeck (North of Germany) and joined the General Convention of the German Chef Association and a few days later I was working as a judge in Tyrol.

I was also working very closely with the Hungarian Chef to bring up a program and an organisation schedule for the WACS Global Chef Challenge in Budapest.

It was also quite a big work to motivate my WACS member countries to nominate their candidates for participation in Budapest.

At least we had Austria, Hungary, Switzerland, Luxembourg, Netherlands, Czech Republic, Poland and Germany eight participating countries.

In October 2009 I visited the Hungarian Chefs Day in the City of Győr and had the possibility to see how Chefs can bring their art to the customers. There were more than 15000 people participating and tasting the cuisine of 18 different Hungarian Regions.

The WACS International Chefs Day where celebrated by the Colleagues from Czech Republic and from Slovakia with parades and festivals.

There is still a problem to get a communication line with Uzbekistan and also with Kasakhstan. The addresses of both Associations are similar and nobody came back with an answer.

Personal note:

I have served now for WACS 14 years in the board.

Four years as General Secretary, four years as Vice President and the last six years as Continental Director Central Europe.

In case of my age but also of my health constitution I will quite my work as WACS CD and give it up to a younger Colleague.

For all the supports and the cooperation with many Country Presidents I would like to thank you and wish you all the best.

Besides I was the “Spiritus Rector” of the WACS Global Master Chef and I am willing to work on it further more as a Chairman of the WACS Global Master Chef Committee.

With sadness and large mourning I had to communicate the death of 3 former WACS Presidents Heinz Hubert Veith, Ernst Faseth and Josef Koenig.

Continental Director - EUROPE - SOUTH		
	<p>Srečko Koklič Secretary of Association Slovenian Chefs Association Dimiceva 13 SL-1504 Ljubljana (T) + 386(1) 5898226 (F) + 386(1) 5898224</p> <p>Mobile: + 386 41 371 651 Email: srecko.koklic@gmail.com Website: www.kuharjislovenije.si</p>	

Report from Dubai 2008 to Santiago Chile 2010

Activity:

- 18. - 23. oktober 2008 IKA 2008 Erfurt
- 6.-11. november 2008 WACS board meeting in Birmingham
- 5. - 7. december 2008 Split meeting with colleagues from Croatia to agree for WACS conference in Split (march 2009)

In January 2009 we have witnessed the competition Bocus de door in Lyon, a prestige culinary event, where we could see a true culinary art and feel the real cheering atmosphere among the visitors that were on the stands cheering for their competitors – on the first day at seniors, as well as on the next day at juniors.

In February 2009 I visited my colleagues in Montenegro at their national culinary competition and established personal contact with the representatives of Bosnia and Herzegovina, who attended the competition.

Activity:

for realization WACS conference in Split, (Program, Registration form, Agenda), good work – cooperation with colleague from Split and office of Croatia Chefs Association

Information for WACS members Europe South with e mail :

- with competition in region,
- information for WACS conference in Split
- information for WACS GCC in Lisbon

Europe WACS conference

Croatia Split, 19.-21. March 2009

A lot of e-mails and agreements took place in **March 2009** concerning the preparation of WACS European conference in Split. The conference had satisfactory participation of the European WACS members and also the presence of WACS president Gissur Gudmunson, Brendan O'Neill – Continental Director Europe North, Reinhold Metz - Continental Director Europe Central and Srečko Koklič - Continental Director Europe South. Conference was carried out according to the expected schedule; there was a lot of discussion around the rectification of the WACS statute and the division of the Europe members in certain regions. Organizers, the colleagues from Croatia, prepared an interesting program along the conference, where all the participants got a chance to know Croatian culinary, wines and culture. Member of WACS Europe country who was presented at conference: Austria,

Cyprus, Czech Republic, England, Finland, Germany, Hungary, Italy, Iceland, Luxembourg, Montenegro, Norway, Portugal, Romania, Scotland, Serbia, Slovakia, Slovenia, South Tirol, Sweden, Wales, WACS, and first time Bosnia and Herzegovina and Macedonia.

Activity:

- Coordination with Portugal Chef Association (Fausto Airoidi,) for preparing WACS Global Chefs competition in Lisbon April 2009
- Cooperation with Robert Oppener

April 2009 was in the anticipation of the WACS Global Chefs Challenge in Lisbon. Due to not reading regulations and memos were many surprised by the competition, which took place according to the new changed rules. Purchase of materials and searching for food across Lisbon made many very unhappy. The competition area at EXPO Lisbon was good prepared, competitors had many visitors every day, which was very good for the event itself. Except maybe the Siemens appliances, for which we cannot say, that are bad, many of the professional Chef weren't very happy with. At the end everything was well, with some hesitation about the rules of the competition, if the former magic box was better and so all the competitors have the same starting point. And also the members of the judging committee – is it the membership in the committee really conditioned with money – if you have money, you send a member in the committee, if not, it is determined by the Culinary committee?

WACS Global Chefs Challenge

Portugal Lisbona 17th of April –22nd of April 2009

Friday, 17th of April 2009

Welcome party, gathering with competitive teams, members of judging committees and first questions, materials, purchase, who, when, where... This also occurs, when we are inconsistent when reading instructions for competition or the instructions are not written clearly and the users interpret them differently. Since we weren't the only ones, who were surprised about the purchase of the materials, it means, that the instructions were read only by the writers, who thought differently than us by writing them.

We came to an agreement and a common decision, that the elementary materials, dry food and some of the vegetables buys the organizer of the competition, everything else each team buys before the competition.

Saturday, 18th of April 2009

Meeting with the members of judging committees and competitors of nine countries. Questions and answers about the course of the competition, judging criteria and the system of giving points. Drawing of competitive days and the number of kitchen, beginning of the competition at 8 AM and then every 10 minutes the next team. Food according to the schedule – first 5 plates for judging committee and 1 plate for photographing and exhibit, then in the second round 6 plates for guests.

	Kitchen 1	Kitchen 2	Kitchen 3
Sunday, 19th of April 2009	Bulgaria	Romania	Italy
Monday, 20th of April 2009	Montenegro	Malta	Cyprus
Tuesday, 21st of April 2009	Croatia	Portugal	Slovenia

Luck has it, that we landed in third group with our neighbor Croatia and favorites Portuguese, who had a better starting position already as the hosts as well as knowing the competitive ground and preparation on the competition itself.

The judging committee was composed of members from: Italy, Portugal, Slovenia, Scotland, Switzerland and an official WACS observer from Italy. The competition itself was observed by WACS Continental Director – Europe South Srečko Koklič and WACS president Gissur Gudmondson from Island.

Judge judged the work of the competitor – 30 point and taste – 70 points. The system of grading included each dish individually and then divided by four. That means a grade of each dish individually and then a joined grade for the complete menu. For work 4x (maximum) 30 points – 120, divided by four and for taste and appearance 4x (maximum) 70 points – 280, divided by four.

The first day all the team members attended tourist vagrancy across the city Lisbon and surroundings up to Sintra, where we saw the summer residence of the Portuguese kings of the last century. We had lunch in a beautiful villa Tivoli, a 5 stars hotel with a beautiful park.

But we can commend the service, high level of attendance and kindness of the serving staff.

After on returning to the hotel, we received first information about the course of the competition from our judging member Iztok Legat, who warned us of the things our competitors must be especially attentive of.

Second day; after the received information about the available material, purchase of food.

A special experience, Portuguese salespeople bad or don't speak English, searching between shelves of giant stores. With specially rich and variegated choice of vegetables and fruit you have a lot to choose from, but it happens that they don't have or don't know ordinary wheat grits. After the purchase, we went to the competition area and see the competition, the course of food outlet and I was even invited to join the guests and tasted the competitive menu of Montenegro.

Third day: competition and starting jitters, problems with the kitchen equipment, appliances don't work as they should, one knob switched off and the oven doesn't work... With the problems, minutes of delay are accumulating... Unfortunately even a delicious appetizer and the best terminally cultivated fish in main course don't help with the final high score, for minutes of delay nail points. A good appearance with a little bit of bad luck, new experiences and challenges for the future. I again set among the guests and I could taste the menu of our two competitors, which convinced me, that it was among the best by taste and by appearance.

The announcement in hotel Vila Italia, former palace of the Italian king in exile, today a 5 stars hotel with a view of Atlantic ocean. Reception at the terrace and an invitation to the restaurant, cultural program of Italian operettas and national Portuguese music have lifted the tension of the announcement and the expectation of the participants.

The award of recognition to all participants, prizes of the sponsors and third place – Malta, second – Italy and first – Portugal.

Carlos Gonçalves, Chef

26, is executive sub-chef for some years in a Portuguese hotel. He is member of the Portuguese Olympic Team for five years, so their participation in national and international competitions is not new. He has been in IKA 2004 and 2008, in Erfurt, working hard with his team to have a good participation. Between those years, he has also been in other international

competitions, as Scotthot in Scotland or the Mediterranean Culinary Challenge in Cyprus. He has also been in Global Chefs Challenge 2007, in Slovenia. He says that his participation in that competition gave him a better knowledge of how it works. In Portugal, since he finished his education, Carlos Gonçalves worked in different restaurants and hotels, giving him the opportunity to learn and to progress in his career.

Celso Padeiro, Assistant

worked as assistant of Carlos Gonçalves, having an important role to the semi-final results. He is 20 years old and he was third winner of Young Chef of the Year competition in Portugal in 2008. That award gave him the opportunity to open his chances for participation in national events and national or international competitions. He is now working with Carlos Gonçalves in Hotel Real Villa Italia, which is a good help for their work as a team. Since he finished his education, Celso Padeiro is working on his career. Despite being in its beginning, his effort and hard work are visible.

The Chef Carlos Gonçalves and his assistant, Celso Padeiro, are the winners of semi-final of Southern Europe/Mediterranean in Global Chefs Challenge. They work together, at the same hotel, and they had started their preparation for the competition some months before the competition. Hard work, great effort and dedication: three items that characterized their work, in their words. Now they are working on for their participation in Global Chefs Challenge final in Chile.

Chef jacket of the winning Portuguese team was on auction sold. Intermagazine paid 600 euros for the winners' chef jacket for the Italy fund, ACPP gave 500 Euros for this fund and extra 300 Euros was from various people at the dinner who either gave money or bought other jackets. The profit was intended to seismic area in Italy.

May 2009

Romania, Bucharest

an interesting visit to Bucharest – professionalism and amateur activity parallel, with the purpose to draw nearer the profession and professionalism to greater public. An event worth seeing! Young children, who get to know food through game, and profession in one place! The biggest omelets, that draws attention of the crowd, media and is talked and written about. The appearance of professional chefs in their categories, who represent companies. Judging committee is tasting and writing down the points. Amateurs, who are close to culinary, but still far from professionalism, courage – challenge guides them to show, what they know. Judging committee – maybe with slightly lower criteria – looks and tastes these good things, many times pleasantly surprised. Some take the competition very seriously, some more for fun and as a social event. At the end, the event that lives, gives the profession a positive meaning and a greater role in society, in which we are often lost, but with experience by all means dictates some organizational corrigenda.

One World Culinary competition, Serbia Beograd

In **May 2009** Beograd hosted One World Culinary competition and at the same time organized Balkan Cup culinary competition, which was attended by WACS members of South – Balkan region. It was a well organized competition with good conditions and in the future it would be good to think about these sorts of competitions, that would perhaps regionally move

and host competitors. Along the competition the colleagues of the Serbian culinary federation organized a round table and gave an initiative to organize a Balkan federation of culinary associations with the purpose of better cooperation and trading experiences and knowledge. It was left only at the initiative, but other members did salute to the competition, that should be upgraded.

September 2009

WACS Board meeting in Bangkok

Visit the culinary competition in Bangkok Thailand

Activity:

- Email - information for WACS congress 2010 Santiago Chile
- Email with Chef s Association from Turkey (situation between colleague from Istanbul and Ankara)

November 2009

Malta Kulinarija

Oracle Conference Centre Dolmen Resort Hotel Qawra 26. – 29 November 2009,

The exhibition has:

- Hot cooking competition, for teams and individual exhibitors
Team consist of (three members) Chef, two cooks, one pastry chef) and preparing menu with three meals for four personal.
Individual competitors are competition on preparing different dishes (duck dish, first course dish, pasta dish, fish dish, fungi dish, lamb dish, game dish, pork dish, Maltese dish, and vegetarian dish.
They have to organize competition for Chef of the year, cook and serve and last moist importance competition MASTER CHEFS GRAND PRIX.
- Cold cooking competition (category A B C) for teams and individual exhibitors
- Artistic competition for teams and individual exhibitors

During the competitors in all four days we can see young competitors and also women chef s who was preparing a god dishes to make so bold as to do something in combination color and taste. I must to commend, that I was very nice surprised, how many young competitors to take an active part in.

The president of member of jury was Domenico Maggi member of the culinary committee of WACS. They make really good job and coordinated work with the member of jury.

Paolino Schembri, member of the Education committee of WACS are present the regular rule HACCP on hygiene skills and practices.

I was all so the member of jury in some of the category of the competition.

Srečko Koklič

WACS continental director

Europe South



AFRICA and MIDDLE EAST REPORT

By Arnold Tanzer
WACS Continental Director Africa and Middle East

Dear members of WACS,

We have successfully completed the 81st year of our Association and the first 20 months under President Gissur Gudmundsson.

A lot of projects have been reinvigorated and accomplished and some projects still remain in the pipe-lines. We have however solved a number of problems, whilst some other challenges still need a push to be solved.

There have been a number of changes within the board structure under the president in particular on how committees are structured and how the communication between board members is flowing and in general I and the region believe that this presidium is going in the right direction.

The African and Middle East has also grown since the last congress held in May 2008 in Dubai, with the addition of 3 new countries into the fold of WACS.

Experience has taught me while we have lots more interest within the region for joining the World association of Chef Societies, the reality is that finances and internal politics both within the countries and the national associations has made growth difficult. We however welcome with open arms the following new members:

Ghana
Namibia

Saudi Arabia

My initial objective as stipulated when I assumed the position was to create lines of communication within my region and to the WACS fraternity as a whole. I have endeavoured to represent the region fairly, and for what I have believed is in the common interest of the members within the region and that of WACS as an umbrella organization.

This past year, due to personal family matters and my role as Congress Chair I have not been as active within the region as I would have wished however until I step down in 2012 I hope to have a more active role within the region.

The Global financial crisis has plunged many associations across the globe and including the Africa and Middle East region onto a back footing as sponsorship and membership dues have become more difficult to attain.

That said the region is experiencing growth and communication both with the individual associations and towards WACS as a whole have improved. Many associations have new presidents and to those that are attending this congress a warm welcome and we hope you are able to forge valuable networks for your association.

Many of the countries in our region have taken an active voluntary role within WACS, sitting on various committees and have therefore added valuable input to both their association and to WACS. – Thank You!!

The current members have gotten together recently at the Global Chefs Challenge in Johannesburg and a productive meeting was held to formulate our regions needs and desires.

On behalf of the entire region we wish the Candidate from the United Arab Emirates a successful competition in Chile after a close fought continental final in Johannesburg, just half a point separating the winner and runner up.

Additional exciting news is that after a long battle our region is going to be hosting a Judging seminar in Dubai in Feb 2010- this is long overdue and in advance let me thank the Emirates Culinary Guild, Chef Garth Shnier and Chef Robert Oppeneder for their enthusiasm and active participation for making this a reality for our region.

I believe that by making the small steps within the region to obtain sustainable growth, firstly on a grass roots levels within National Associations and then within the larger fraternity of WACS is going to deliver the best results for the region and then WACS as a whole over the next couple of years.

A lot of work remains. This work has to be done exclusively by volunteers. This is a reality that should not be forgotten by members: the demands made at times require professional treatment that is exclusively carried out by volunteers. This reality can NOT be changed.

What is required by our region and WACS is a network of dedicated individuals who will further the common goals on a voluntary basis with no forethought to their own individual advancement but to the betterment of the profession as a whole.

Further I would like to challenge the members as a whole to actively support our region – Africa and the Middle East has one of the biggest potentials for new members in WACS and more new associations to be formed, so your help in making this happen would be appreciated. Further many countries are now hosting competitions and while everyone strives to participate in the existing competitions in more established member countries- participation in competitions for newer member countries would greatly enhance and help in establishing the new national countries.

Finally I would like to thank everyone who has supported me as Continental Director both with the sharing of the work load and Nando's who have supported WACS financially for my directorship.

Arnold Tanzer

WACS Continental Director Africa and the Middle East



Sao Paulo 2009-12-15

Report To Director Continental activity 2006 / 10 America 34°Congress

WACS Santiago de Chile – 24-28- January 2010

Members asóciate in América: Argentina, Bahamas Brasil, Bolivia, Chile, Guatemala Ecuador, EEUU, El Salvador, Venezuela, Colombia, Canada, Costa Rica, Cuba, México, Perú and Uruguay.

1- On March 2006; I was reelected to works as the America Continental director of WACS for the next four years.

I started to work from Brazil and develop the following steps:

2- I named chef Euda Morales as collaborator and assistance of the continental director administration it collaborated from March of the 2006.

3 - I set up communication channel with all the countries members America trough e-mail, but of 800 and mail sent to countries showing the ideas of the administration and expressing my will to help in all the WACS matters.

4 - Documents a were translated because 80% of the countries members are speakers of the Spanish language. The questionnaires were sent by e-mail/ o telephone call to all the continental members.

Since opening the office in Paris, could receive more support to give answers to the countries and with translations and speed Euda Morales documents.

5 - We inform the presidency of all the matters and always send a copy to the president on the up to date information and all the changes on the WACS web page, which were request by Ragnar and Shifan Some countries, do not inform, others send the information directly to the Web.

We reviewed monthly Bulletins of WACS for all the association's members by e- mail.

6 – We are supporting and collaboration the activities to Achiga - Asociación Chilena de gastronomía - in to organization the Congress to WACS 2010 in Santiago de Chile, and resource capture.

7 -The Continental direction I participate in 4 years in but 30 events in all America, personally or represented by chef, disclosing in means of WACS press and collaborating in the measurement of the possibilities. The information on the events in America detailed is in the quarterly reports of the Continental director in the Web site of WACS

8 - I representing WACS in four years in events to: Argentina, Brazil, Bolivia, Chile, EEUU, France and Uruguay, and participation 7 meetings of directory worldwide (New Zeland, EEUU, Chile, England, Dubai and Germany(2)) and 4 telephone conferences of directory and 2 Meting Regional ,Chile and Guatemala.

09-Participate in the creation of the Global Chefs and America's first final in Orlando in July 2007, with 8 countries participating (EEUU, Canada, Bahamas, Brazil, Uruguay, Guatemala, Chile and Bolivia).

10- I organization the The global Chefs America 2009, with the participation of 4 countries (Brazil- Canada- USA- Chile) in the city of Sao Paulo Brazil in 26 September 2009, with Canada winning participating in the World final in Santiago, Chile.

11 -I want to finalize my report expressing the difficulties of some countries members of Latin America: the economic difficulties to be able to also participate in the congress's of WACS and the high cost of the annual contribution, in reason that most of countries of Latin America economies unstable with their currencies has one devalued and com little support of the governments. Another reason is that the associations are new, have a limited history, few associate and limited resources.

I wish to conclude by wishing the new director gestion luck and also offer my full support to its management

**Chef Jorge E. Monti de Valsassina
Director Continental América WACS**



Director Pacific Rim

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I again thank you the members for the opportunity to present my report, on review my past reports you will see that I have stayed true to my word and the Pacific is progressing. I have stated at the beginning of each report, I will stand accountable for what I said in my last report if it has not been fulfilled in that term.

Goal

Sustainable steps forward utilising existing members to achieve a stronger Pacific

For us to succeed as a region, It is paramount that we pursue the further development of the associations within the Pacific Rim. We need to establish more frequent dialogue between the members this will enable us to become a more productive and influential group. We are communicating, but we can achieve more. Personally I am not that concerned what level of WACS membership they hold at this point, I am more concerned that we encourage smaller nations to participate in our projects and create a culinary environment for all in our region.

This is not an easy statement to make, for us to succeed as a continent, we have to make some hard but mature decisions. We cannot forsake member benefits so a few may achieve. I say this in respect to regional travel and congress. If these activities drain your local resources then stay home and value add to local content. This will encourage others to travel to your destination and participate in projects, if we focus on internal as well as external training, our young chefs will still get the development required.

Please remember that for the Chef associations in the Pacific that have very little funds within there group and limited ability to get more, fees can take the lions share of what they do have. It is our joint opinion that if we can meet once or twice a year we can organise our agenda and produce a more productive plan for Pacific development. We agreed that if we meet in one of the smaller nations, this will take pressure off the hosting member country financially and with the help of Australia and New Zealand we can jointly share the cost of bringing the extra President to the meeting, if necessary. I suggest that this be a President and executive member only meeting to save on costs, but to have a food tour organised at a cost should any other chef members want to take advantage and travel to the nominated destination. Each hosting country will be encouraged to do a sponsor cocktail party prepared by the Presidents as a thankyou, networking experience for the local supporters. I would expect this event to be subsidised by each Presidents Country and put together by the entire group of Chefs attending the conference/meeting.

The Pacific WACS appointed committee positions are working well; Patrick O Brien, Murray Dick and now Martin Carlin are doing excellent work and proving that working together is the way to a successful region. Communication, Education and Marketing are our future, thankfully the reliance of competitions is no longer the only focus of Chef associations in the pacific. Food, in all aspects is our focus and how we communicate this through our skills as technicians is at the top of the agenda, Food awareness through demonstration, Food education through demonstrations, food hygiene through demonstrations, this is how we will move forward.

I have continued working within our region to help promote and in some areas establish their chefs associations. With my team of presidents I have embraced and implemented programs that have been outlined by the board such as the Global Chef's Challenge, Educational programs, marketing etc .Even though we in the Pacific have started from a humble base, we have now doubled our size; I am in the fortunate position of being able to claim that no other continent has doubled in size. It is a continual push to establish new members, perhaps I need to focus on member participation and not full membership for a while, and this may be a better option. One thing is for certain I will not give in or stop pursuing our goals!

In respect to the office and my approach to my members, the ACF now has a full time office manager which enables me to operate a lot more efficiently. Her name is Deb Foreman, she can be contacted at cdwacspacific@austculiny.com.au , by having this position in place, it is no different to the WACS office manager Ragnar, things get done more professionally and faster, thank you to the ACF and thank you to Deb.

The ongoing work with sponsors is paying off, there is considerable dialog happening with our major Global Sponsor Fonterra, my continued work with them Internationally has enabled me to leverage better opportunities for us all, if we work together. I can not put too finer a point on this, the Fonterra Management team have been outstanding supporters of Chef associations Globally, we should not take this for granted and take every opportunity we can to support them. Allowing gorilla marketing at events by businesses that have not come up to the mark with the financial support, should be stopped at all costs as this will ultimately effect the support that we get from our business partners. Do not be fooled by large global companies that give you lip service like:

“We put this event on to highlight your Chefs and we give you dinner tickets to support you and your members”

This is rubbish, the actual fact is that they are using your support, networks and expertise to infiltrate your members to move product, do not be fooled by this. If they do not support you in cash or kind, are they then giving the kind of support you require? and are you as Chefs supporting and funding there programs with your expertise and members?

Our sponsors will also be more likely to assist and work with us if we lead by example. Supporting each other in our activities is an excellent way to start, not by running events at the same time and creating division.

There is still much discussion on Chef Certification, congress, culinary committee and junior programs globally, we have highlighted some real problem areas in not only these programs, but in most things that we as a board do at the moment. In identifying that we have issues the only way forward as we see it is to assist in obtaining sound financial contracts that will last into the future and position ourselves for growth based on sound management with solid systems and not personality based. Under the guidance and leadership of our President Gissur and this team of directors, I believe we have made a significant difference and will continue to do so.

The Pacific Presidents are all achieving in there respective countries, If we all achieve one sustainable thing in our country each year, then we are at least leaving a sound association to those who follow.

Let me remind you all at this point, that a country President that sits on his hands and does very little gives you little reason to complain or find fault in them. A President that continually puts himself out there trying new programs and ideas gives you plenty of opportunity to find fault, because they are very visual. I ask you which is the better President, the one doing nothing and flying under the radar or the President that exposes himself to the members in trying to achieve. We all deep down know the answer, I wish we had more Presidents trying to achieve and not just be seat warmers and waste the privilege of holding office that you as members have given them. So in a snap shot of my region I have a few examples of my Presidents making a difference.

VANUATU

Grant Johnson and the Pacific Challenge, this event happened this year and was an outstanding success. The standard of food in Vanuatu through his association's efforts has been raised considerably. This in turn will effect the attitude of visitors to the Island and will encourage others. Now all we need to do is have the respective government bodies acknowledge this and in turn support the association. Grant is always ready and able to look to a new challenge and is a high achiever.

FIJI

Mohammad Faruk is still working on bringing in a new chapter to the Fiji association. The Fiji islands incorporate quite a large area and transport to a central location is still a major hurdle. Notwithstanding this, Faruk is still engaging his fellow chefs and working to achieve what he can with the resources available. Fiji has a successful salon, but it is now realised and acknowledged that there is more to be done

Guam

Peter Dunas, new member country very active with regional food festivals, well organised committee I am sure will be value to the Pacific

Tahiti

Hosting the secondary school challenge which originated from Gold Coast Australia, not yet members but are participating in Pacific events

New Zealand

Delivering the Judging Unit Standard around New Zealand, revised how they go to market as an association and overall projected themselves as a professional Chef unit. Anita has proven to be an excellent choice of President and is greatly assisting me in structuring the Pacific.

AUSTRALIA

Admin/office now available to all members as well as servicing the continental Directors needs, open five days a week, normal office hours, Chef trained manager. ACF tripled membership by developing military programs to incorporate chefs in the services.

Chef Certification program equalled to and in my opinion surpasses all other certification programs has been launched and has shown doubled growth figures in the first six months of release

New Guinea

Pending acceptance but is active in the region with teams being sent to compete in Vanuatu for the past two years. Committee has been formed and we are currently working through the administration process

So as you can see the above list is by no way exhaustive but they are all sustainable moves, we are all going forward together and this, in my opinion is a fantastic result.

SUMMARY

The past few years have seen a marked increase in awareness of WACS and its message within the region, there are new organisations are striving to join the fold and I am confident that the next congress will see a bigger Pacific Rim delegation.

Australia still provides the back bone to my office and for this I am grateful, Peter Wright and his state Presidents have never refused assistance and this has been the paramount in the success of me continuing my work in the Pacific.

I stated in my last report and want to reinforce it in this report, that for countries in my directorate to attend a congress, it has the potential to drain there resources. In a lot of cases we still have Chef Members that are only earning two or three dollars an hour, so this type of event, whilst very attractive is not achievable. It is not a matter of not wanting to attend, but the money is better put to use at ground level. It is also my belief that with the assistance of the more established countries and the WACS board we will have a vibrant and sustainable future before us in the Pacific. I look forward to the challenges to come. I still find it frustrating that there are some dinosaurs out there that believe by diverting attention from fantastic projects being developed by the marketing and educational committees will enable the culinary committee to continually dominate the memberships focus as it has done over the years. But like any company that has had a single focus when

other more exciting business opportunities come along they learn to share and realise that they are not the centre of attention but a component of the organisation.

Evolve or become irrelevant to the process is my suggestion!

For the first time in 16 years we are going to a congress with one nomination. I must say that this is a milestone in the Pacific and I thank all member countries for there support, to the rest of the world and to me it shows that we are finally a united unit. I have promised from day one to lead by example and I believe that I have done this. In the beginning of my tenure we had two associations that where fragmented in there relationship, Australia and New Zealand. Today I stand before you with an unopposed nomination and seven hard working associations; I wish to publicly thank all country Presidents for there unremitting effort in achieving this outstanding result, with out you my position would be irrelevant. Please stand up and be publicly recognised as the high achievers you are. Again thank you

Glenn Austin

WACS Continental Director - Pacific Rim