

Report of Chairman of the Culinary Competition Committee (CCC)

Dear Colleagues!

What has this Committee done and achieved during the last few months since the election in Dubai 2008?

The members of the Culinary Competition Committee (CCC)

Robert Oppeneder	Chairman
Gert Kloetzke	Europe North
Georges Knecht	Europe Central
Domenico Maggi	Europe South
Otto Weibel	Asia
Steve Jilleba	America
Garth Shnier	Africa-Middle East
Martin Carlin	Pacific-Rim

Coordinator:

Geoff Acott	Military
Gilles Renusson	Pastry
Judson Simpson	Ethics and Conduct
Carlo Sauber	Juniors
Rick Stephen	Global Chef Challenge, Hans Bueschken Competition

May 2008: President Gissur Gudmundsson appointed me as Chairman of the Culinary Competition Committee.

July 2008: All the members of the Culinary Competition Committee could be nominated, including one representative for each Continent. Additionally Coordinators for Youth, Pastry, Military as well as Conducts and Ethics were appointed.

August 2008: The Guidelines of the des Global Chef Challenge and of the Hans Bueschken Competition were revised and communicated to the Board.

October 2008: Two days before the Culinary Olympics/IKA the first Meeting was held in the City Hall of Erfurt (Germany) after a reception by the Mayor of the City of.

The following issues were discussed: The CCC decided about the Endorsements of the four WACS Shows. The four WACS Categories are:

Global Shows with an Endorsement of 2500 Euro are:
Global Chef Challenge, Hans Bueschken Competition,
Culinary Olympics/IKA (Germany), Culinary World Cup (Luxembourg).

International Shows with an Endorsement Fee of 1500 Euro are: American Culinary Classics (USA), ScotHot (Scotland), Food and Hotel Asia (Singapore) and Basel Cup (Switzerland).

Continental Shows with 1000 Euro and National Shows with 300 Euro permanently endorsed.

Endorsement doesn't imply a charter for the endorsed Shows, as each candidate has to qualify again. Thereby you can enforce a higher quality standard. An Endorsement offers many countries the chance to resort to the WACS rules at a Competition and to elevate and secure the Competition's standard by making use of qualified WACS Jurors.

It was decided furthermore on the Meeting to abolish the word "Guidelines" and to replace by „Rules“ for endorsed Shows.

The Rules for :

For Gourmet Team Challenge, the Categories A+B+C+R for National Teams, Regional Teams, Junior National Teams and Military the program was tightened and revised. These Rules of the single Categories are to be found on the Website.

Additionally it was decided to revise the Juror List and to hold qualified Jury Seminars.

A Pastry Meeting with about 20 invited pastry chefs was held Erfurt, too. There was an exchange of ideas between Pastry Coordinator Gilles Renusson, President Gissur Gudmundsson and myself about the future of pastry competitions, Rules and the work of Jurors which all have to be improved worldwide.

Observers at the Culinary Olympics/IKA were Georges Knecht (Switzerland) and Gert Kloetzke (Sweden). They delivered a valuable Report of 32 pages.

Januar 2009: The WACS Jury List was removed from the Website. All National Associations got letters asking to check the correctness of names and dates. Unfortunately it took months until answers were sent. We put the revised List back on the Website in the summer of 2009.

Global Chef Challenge:

Rick Stephen, President Gissur Gudmundsson and myself predominantly supervised the Global Chef Challenge. My special thanks are due to Rick Stephen, who has fulfilled his task untiringly and perfectly up until the day of the Final.

The Semi-Finals were held in:

Europe North in Dublin (Ireland), for Europe South in Portugal, for Asia in Hongkong, for Africa and Middle East in Johannesburg (South Africa), for Amerika in Sao Paulo (Brasilia), for Pacific Rim in Sidney and for Central Europe as last event in Budapest (Hungary).

I'd like to thank the Continental Directors and the Continental Members of the CCC for the perfect and well-organised running of the Semi-Finals as heartily as I thank the sponsors who provided materials.

March 2009: The first Jury Seminar was held with the ScotHot in Scotland,

September 2009: The second Jury Seminar was held in Innsbruck (Austria). Both Seminars were led by Tony Jackson, whom we thank very much.

Further Seminars are planned!

August 2009: The second Meeting of the Culinary Competition Committee was held in Bern (Switzerland) by Georges Knecht's place, whom we have to especially thank for his generous hospitality.

There the issue was predominantly the 80/20 Rule. It is valid for the big Shows/Competitions of the National Teams. They have so far been allowed to bring 80 % of their decorating materials prefabricated, and had only to prepare 20% at the Show by themselves. This practice has been criticised, as cheatings were feasible. The CCC decided to change this and that in future 100% has to be produced at the show. The Team will be afforded an additional hour's time.

By this change misuse is to be prevented in the future. The 100 % production on place is to be practised for the first time at the Expogast in Luxembourg, then a resume shall be drawn.

Hygienic Rules:

Hygienic Rules are of a very high importance, but have often been underestimated in their importance by the hosts in the past nevertheless. Regarding this issue Paulino Schembri (Malta) of the Educational Committee has worked out an embracing concept for which we owe him a lot of thanks. Hygienic Rules can be studied and downloaded on the Website.

Ethics and Conduct:

Furthermore Judd Simpson (Canada) has drawn up a great study about Ethics and Conduct for which we owe him also a lot of thanks. In this he offers hints for chefs and pastry chefs about their ethical and moral conduct in front of the public and at competitions. This document can also be read and downloaded on the Website.

Jury Seminars:

The CCC decided that we will together with 10 international Judges

Tony Jackson, Gert Kloetzke, Steve Jilleba, Carlo Sauber, Gilles Renusson, Robert Oppeneder
Sven Magnus, Otto Weibel, Henrik Stevens

create a network that will in its Seminars assist and educate Junior Judges worldwide in order to set up an international standard. In order to achieve this Gert Kloetzke has developed a Jury Seminar Program with which we are going to work in the future and that he completed only now. We all have to thank Kloetzke who sacrificed several months to create this excellent concept.

Seminars to come:

February 2010, in Dubai

April 2010 in Singapore

October 2010 in Moscow (Russia)

November 2010 in Luxembourg

Additionally we're going to plan Seminars in the coming months for the year 2011.

All the Seminar dates as well as enrolment forms you find on the Website.

I thank you for your trust and I'm looking forward to the next two years in future.

Sincerely yours

Robert Oppeneder
Chairman Culinary Competitions Committee
December 17, 2009