

Honorary life president report 2008 to 2010

Presented by Bill Gallagher.

Preamble, a changing world! We live in.

Since Our Last Congress held in the exciting city of Dubai in 2008 much has changed **both** in my personal life and the world in which we live, after 45 years I retired from my job within the hospitality industry and unfortunately had a year of mixed fortune with my health. Nevertheless I was able **to** continue my commitment to the world Association of chef's societies. My focus was centered around continuing to give constructive input to the work and activities within the board and to organise together with Congress committee the upcoming Congress in Santiago January 24 20 2010. This has proved to be quite an undertaking involving considerable amount of time that was needed in the planning and organisational activities especially for the Bill Gallagher junior chef's forum. As the world suffered from the economic crisis this past two years has required a flexible attitude and the ability to adjust, this has been evident to me personally as we continually amended the program to meet the changing circumstances. I am happy to say that with the help of many colleagues especially Mr. Andy Cuthbert we had been able to produce what we believe is an outstanding agenda for the junior forum.

As discussed at the board meeting in Dubai where I communicated to the board my decision to play a more non-active role and to focus upon giving support and guidance to the aims and objectives as set by the new president and I believe I had been able to add considerable value without attending the board meetings physically. It is my intention to continue in this vein in the next two years in the hope that I can continue expressing an unbiased and constructive input on all subjects however simple or complex.

Having said that I re tired from my job I would not like to understate the enormous amount of activities that I have been involved in, many of which to the indirect benefit of the world Association of chef's societies through corresponding to various international bodies and chefs Association's around the world. I continue to receive e-mails seeking advice and information

regarding the activities of the world Association and have built up an excellent working relationship with our new office in Paris.

On a personal level I have achieved a lifetime ambition within the South African chefs Association and that was to build a culinary training school with state-of-the-art equipment this was opened in May 2009 and played host to the global chef challenge semi-final in July 2009.

I have continued as chairman of the board that the school of tourism and hospitality within the University of Johannesburg which has also allowed me to promote the profession at the highest level within education in South Africa.

May I at this point State some observations that I would like the board to consider during the next Congress deliberations.

- 1) The need to reorganise operational procedures for the biannual Congress the current price escalation is not sustainable and is not perceived as value for money.
- 2) To give consideration on the global chef challenge competition as to the correct venue for the final it is my opinion it should not take place within the Congress.
- 3) Having the Bill Gallagher junior chefs forum and the Hans Bueschkens junior chefs competition at the same time is disruptive and difficult to coordinate without one event prejudicing the other.
- 4) Give a leadership role and focus on education more than culinary competitions at conferences

Calendar of events/activities and involvements since May 2008.

July 2008 gave a presentation at the World Sustainability Conference in Stavanger Norway on the role of the chef in food sustainability.

September 2008 gave a presentation at the Careers Symposium in Durban to 10,000 young learners on the opportunities within the chef's profession in the hospitality industry

November 2008 gave a presentation on the pairing of food and wine to southern hemisphere winemakers in Robertson Cape Town.

February 2009 presented a paper on culinary excellence and its role in tourism at the International educational Colloquium University of Johannesburg South Africa

June 2009 hosted international hotelier Mr. **SoI** Kerzner of Kerzner International at the 40th year celebration of the South African school of tourism and hospitality.

World Association of chefs societies board meetings

Although I was not able to attend the various board meetings apart from the one held in Johannesburg I feel that I was able through my reports and the direct liaising with

President Gissur, Arnold and other members of the board constructively participate albeit in spirit if not in person.

I would like to personally congratulate Reinhold for his tremendous work in establishing the world Association of chef's societies global Master Chef Programme this is a tribute to his enthusiasm and dedicated effort.

Also I would like to pay tribute to president Gissur for his non-stop tremendous dedication and commitment to the position of president he has tirelessly worked again a worldwide involvement of our membership by his constant travelling and being available for a number of events and activities which have

served to further enhance not only his image but also most definitely enhanced image of the world Association of chefs societies.

May extend my thanks and gratitude to the board members will be stepping down at the end of their term of office, we cannot forget that this is voluntary work and they give their time, energy and enthusiasm freely and willingly.

I look forward to the next two years of the Presidium in the confidence of knowing much more great things will happen.

Sincerely yours in culinary friendship.

Dr HC. Billy Gallagher.

Honorary life president world Association of chefs societies