



# WACS European Continental NORTH Director's Monthly Report

Prepared September 2005 — 

By Gissur Gudmundsson



## Memo to WACS members

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25th of September 2005

Dear President Metz, members of the WACS Executive Board and members of WACS.

I am pleased to send you the September monthly report of activities and relevant info from WACS member countries in the northern Europe region.

I have been busy preparing for the European meeting in Budapest and starting the winter work for my own Chefs Association in Iceland and in Nordic.

I have been in contact with most of my countries and everyone is up and running. But I am little sorry for that some countries are not make the effort they shut do to bring the news we send around to there members, its not my to judge any one and I want but I want you all to think about that you have a responsibility to give your members the best information about what is going with in WACS even if in it don't has any interests for your self.

I got a letter from Russia and they have been busy with many thinks this year and many good thins are happening in Russia for the next month.

I just came from Alasund in Norway and Helsinki in Finland and many good thinks are happening in both of this country and many Chefs are doing a good job. ( take a look at the report from Finland down below ) Good work.

I look forward seeing most of you in Budapest at our meeting.

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My friend and colleges take care and I look forward to seeing you around the world.

A Chefs regard,

*Gissur Gudmundsson*

President of the Nordic and Icelandic Chefs Association  
WACS European Continental Director



## News from European Continental NORTH

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The Azerbaijan National Culinary Assn.

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Kokkencheffernes Forening [www.kfdk.dk](http://www.kfdk.dk)

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Finnish Chef Association [www.chefs.fi](http://www.chefs.fi)

## **REPORT FROM FINLAND**

### **Nearly 120 000 visitors in WorldSkills 2005 Helsinki**

WorldSkills 2005 Helsinki Competition gathered 118 044 visitors to the Fair Centre 26-29 May. Thursday and Friday were the most popular days with over 40 000 visitors on both days and most of them young students and schoolchildren. On Friday there were more visitors than ever before in the history of the Fair Centre.

Over four days of competition, over 650 young people drawn from 39 member countries/regions tested themselves against tough international standards in 39 key trades and technologies. The ultimate prizes were gold, silver and bronze medals. In addition there were 700 experts and associated delegates and thousands of industry, government and vocational education and training VIPs. Overall, there were just under 120,000 visitors to this spectacular event.

#### Final Results WSC2005 Cooking

Member	Result	Medals
Germany	551	Gold
Switzerland	528	Silver
France	523	Bronze
South Tyrol Italy	523	Bronze
Australia	523	Bronze

## **BORIS TISSOT**

Baked portraits – sugar-frosted sculptures at Hankasalmi, Finland long with the “SKIFFLE FESTIVAL” 22 July 2005 ”Art is delicious!”



WORKSHOPS on Dough led by Sculptor Boris Tissot and Central-Finland Chef Associations "Who lives on the moon" "On the reverse side of the cake"

Boris Tissot is a sculptor of delicacies, artist, food designer and curator. Mr. Tissot works in the Pompidou art centre in Paris, in a gallery for children leading workshops for children and adults. He has worked in many countries and won many international prizes. Tissot creates a unique poetic world, "the world of theatre", the figures of which are made of coffee bread, sugar, butter, flour, eggs and marzipan. Boris Tissot invites children and adults to sculpt stories and art out of sugar dough with him, the most everyday and rich material that we have.

Boris Tissot has published three illustrated children's books. Among his friends and colleagues are famous French cooks such as Polaine, Troisgros, Lenôtre. We recommend that children, cooks, artists and animation sculptors get to know this new creative material. Boris Tissot is a strong European representative of Eat Art – edible art. He has visited Finland once before, at which time he sculpted the portrait of Finnish Republic President Mauno Koivisto live on television.

Additional information: [martti.lehtinen@chefs.fi](mailto:martti.lehtinen@chefs.fi)

**In cooperation with The Children's and the Youth Art Festival Hippalot, Finland's Culture Fund, Centre Culturel Francais in Finland, Hankasalmen under the patronage of Martti Lehtinen, president Finnish Chef Associations.**

Finnish Regional Cook 2005 and Catering Masters 2005 were chosen for the first time Finnish Regional Cook 2005 and Catering Masters 2005 were chosen in Tampere on 29.-30 th of July. Both competitions were organized by Finnish Chef Association.

Regional Cook 2005 is Mr. Erno Tuomi from Helsinki. The young talent is working for Restaurant Mecca. Competitions aim was to promote Finland's regional cuisine and bring out talented cooks around the country

Catering Masters 2005 was a team competition and the winners were Ms. Kirsi-Marja Ajosenpää and Ms. Arja Kaikkonen from Helsinki.

### **Annual Chairmen meeting in Koli**

Finnish Chef Association kept its annual meeting in Koli on 3th of september. Main subject were next years activities and developing organization structure. Chairmen of regional association and other members spend memorable time in beautiful northern Carelia.

### **The Finnish Culinary Team Participates in the Eat & Joy Event**

Finnish food will be made familiar at the Helsinki Market Square



The international media has a chance to meet with the Finnish Culinary Team and taste Finnish delicacies at the Helsinki Market Square on Saturday 24th September. Finnish produce, such as reindeer, mushrooms, and fish have been chosen for the dishes to be served. Loved by Finnish people, Baltic herring has been included in this event, inspired by the annual Baltic herring fair held at the Market Square.

Breakfast for the Press will be served in a tent at the Market Square. Idyllic and historic, the Market Square provides a perfect setting for displaying Finnish delicacies, as Finnish producers sell their fresh food there every day.

The ordinary customers at the Market will also be able to meet the members of The Finnish Culinary Team. They can participate in a draw with a prize of ingredients for a dinner for two people. A member of the Finnish Culinary Team will offer professional assistance in choosing the ingredients and planning the menu.

### **Aiming for the Culinary Olympics 2008**

The main aim of the Finnish Culinary Team with its ten members is the Culinary Olympics 2008 in Germany. To gain success, the chefs practice regularly and participate annually in competitions organized by the World Association of Cook Societies (WACS).

The following chefs belong to the Finnish Culinary Team: Jyri Hänninen (Restaurant Lyon), Marko Palovaara (Valio), Sami Rekola (Restaurant Palace La Cocina), Jari-Pekka Vesivalo (Restaurant Fishmarket), Oula Hänninen (Restaurant Mecca), Kari Aihinen (Restaurant Savoy) Mikko Martikainen (Palace La Cocina), Mika Palonen (Restaurant Est 1887), Toni Rantala (Ekberg Bakery) and Juha Rissanen (Silja Kitchen Academy). Mr Rissanen acts also as the Captain of the Team. Team leaders are Jari Hämäläinen and Aku Lohimäki.

The Finnish Chef Association works as the background organization for the team. The Association is an official member of the Nordic Chefs Association (NKF) and the World Association of Cook Societies (WACS).

### **EAT & JOY**

Taking place in September in Helsinki, the aim of the Eat & Joy event is to increase the awareness of Finnish food and culture within the International media. At the event, 40 restaurants will offer delicious experiences, combining food, art, fashion and music.  
[www.eatandjoy.com](http://www.eatandjoy.com)

### **International Chefs Day in Finland**



Finnish Chefs are celebrating International Chefs Day by promoting Finnish food at the local (152) supermarkets. The members of the Finnish Chef Association are preparing a menu consisting of Finnish ingredients and advising consumers in purchasing groceries.

### **Raindeer Festivals in Levi (Finnish Lapland)**

Raindeer festivals are held on September in Levi (Lapland). In Festivals are held for example Reindeer Cook 2005 - competition. With competition is wished to develop the Northern gastronomy, to make reindeer meat known as a versatile ingredient and to develop new innovative dishes from it.

The competition is held in a Lappish tepee and the dishes are made in an open fire. The main ingredient is a whole reindeer calf's roast and in addition the menu includes a sauce and three compulsory warm side dishes. For the final 6 competitors are selected.

The achievements are graded according to common Nordic criteria. Mr president Martti Lehtinen from Finnish Chef Association works as the main judge, in addition there will be three taste judges who evaluate the taste and appearance of the dishes as well as the cooks as they work during the competition.



Chefs and Cooks Circle [www.chefsandcookscircle.co.uk](http://www.chefsandcookscircle.co.uk)



Icelandic Chefs Association and Nordic Chefs Association [www.nkf-chefs.com](http://www.nkf-chefs.com)



Panel of Chefs of Ireland



Latvian Cooks Association LPKA [www.latviancooks.lv](http://www.latviancooks.lv)



Norges Kokkemesteres Landsforening [www.norgeskokker.no](http://www.norgeskokker.no)



Russian Interregional Culinary Association

Continental Director of WACS in Europe



mr. Gissur Gudmundson

Dear Gissur!

Thank You for registration forms and WACS-2006 Congress programs. The same papers we've got from our colleagues from the New Zealand.

On the 6th of September there will be held the meeting of RIAC managers. We will discuss the information we've got. Unfortunately, the participation in Congress costs much money, and therefore not all people who want to take part in it have an opportunity to do this. But I dare say the Russian delegation will go to Budapest by all means. I ask You to save the message if it is possible to give us the Russian speaking interpreter.

RIAC did a great work during summer holidays: in May we organized The Hospitality Festival in Cheboksary (Chuvashia Republic) - 102 culinars took part in it; also we helped to organize the Championship in Donetsk (Ukraine); in July there was held culinary competition in Habarovsk; in August we organized Culinary Salon in Yaroslavl (80 participants). Also we took part in organization of the expo-festival "Sweet Russia" (Moscow).

" 6-8th of September: there will be held regional Championship in Ufa (Bashkiria Republic) - 50 participants.

" 26.09-01.10.05: Interregional Festival of National Cuisines in Kislovodsk - 70 participants.

Dear Gissur, I would like to invite You to visit Kislovodsk - it is really unique resort city. We wish You to be an honorable guest at the Festival.

In November 20 members of RIAC are going to the World Culinary Salon IGEHO in Switzerland.

Best wishes,

The President of RIAC

N. I. Nomofilova

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Sveriges Kokscheferers Forening [www.swedishchefs.se](http://www.swedishchefs.se)

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Association of Culinary Workers of Ukraine

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The Welsh Culinary Association [www.welshculinaryassociation.com](http://www.welshculinaryassociation.com)

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Federation of Chefs Scotland. [www.scottishchefs.com](http://www.scottishchefs.com)

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The present member status in eats of the country from Northern Europe:

Countries	Members	Regions
Azerbaijan	498	0
Denmark	400	4



<b>Finland</b>	1024	<b>14</b>
<b>Great Britain</b>	2000	<b>15</b>
<b>Iceland</b>	120	<b>0</b>
<b>Ireland</b>	200	<b>6</b>
<b>Latvia</b>	400	<b>0</b>
<b>Norway</b>	1400	<b>22</b>
<b>Russia</b>	?	<b>37</b>
<b>Scotland</b>	250	<b>2</b>
<b>Sweden</b>	2500	<b>16</b>
<b>Ukraine</b>	5000	<b>22</b>
<b>Wales</b>	200	<b>0</b>

<b>Applying Countries</b>	<b>Members</b>	<b>Regions</b>
<b>Estonia</b>		
<b>Bial Russia</b>	125	
<b>Lithuania</b>		

Please if some of this information is wrong or they need a update please email me and I will correct them.