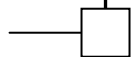


WACS Asia Continental Director's Monthly Report

Prepared June 2005

By Frank Arne Naesheim





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I. Memo to the Board

Dear President,

On this month as you can see I empathize more on the activities around Asia,

We have reminded all Affiliates in Asian Countries of the Outstanding Membership fee , and Our Treasurer had received in these days the Annual fee confirmed by Philippines, Singapore Exhibition Service, Japan, India, China and Myanmar, we will continue to send reminder to South Korea, Malaysia, Mauritius, Sri Lanka and Thailand

We had a good meeting with Otto Weibel regarding the World Chef of the year and we will send out ASAP the time schedule and guidelines to all Associations.

Judging Seminar : We as well have decided to offer all Asian Countries a Judging Seminar which will be held during Food And Hotel Asian, Salon Culinary Challenge in Singapore 25-28 April 2006. The seminar will be for 3days (restricted to 2 chefs per country only) Seminar fee of approx S\$ 250.00 per person) The reason is to have praxis section of the charging on Hot and Cold Food , as well exposure with National Team and other categories as we have at The Salon Culinary Challenge. Few of the country have asked for on our last Asian Pacific Forum. Our dateline for submission is in December 2005.

Preparations are in the pipeline according to our Association for the World Chef Day, as like Charity Dinner, Culinary Marathon, BBQ to make as well Chefs Days 2005 officials.

Looking forward to meet you Brisbane

Yours Truly,

Frank A Naesheim
WACS Continental Director for Asia



II. Regional Membership Updates



Indian Federation of Culinary Associations



China Cuisine Association



Hong Kong Chefs Association



Association of Culinary Professionals Indonesia



All Japan Cooks Association



Chefs Association of Malaysia



Mauritius Chef Association



Myanmar Chef Association



Les Toques Blanches (Philippines)



Singapore Chef Association



Korea Cooks Association (S. Korea)



Chefs Guild of Lanka



Thai Chefs Association



II. Regional Member Ship - Asian Countries

The present member status in Asian:
Grand Total of **110'931 Members**

Countries	Members	%
South Korea	80000	72%
Japan	17000	15%
China	10000	9%
Sri Lanka	1000	1%
Malaysia	900	0.8%
Singapore	657	0.6%
India	600	0.5%
Mauritius	200	0.2%
Indonesia	120	0.1%
Myanmar	121	0.1%
Hong Kong	184	0.2%
Thailand	84	0.1%
Philippines	65	0.1%



III. News from the Region

Dear Chefs

If you are sending delegates to the 9th **WACS Asia Pacific Forum on the Gold Coast** Australia in September, please be reminded that all registration forms are to be sent by the 1st of July 2005 to the following address:

ACF Queensland
PO Box 6893
GCMC Qld
Australia 9726

Invitation letters & registration forms are available at www.austculinary.com.au

Kind regards

Roger Sayce
Environmental Health Officer
Secretary ACF Queensland

Hong Kong

Perry Yuen Re-elected President

Incumbent president Perry Yuen was unanimously re-elected to his second term in office at the recent Hong Kong Chefs Association (HKCA) Annual General Meeting (AGM) held at the Harbour Plaza Hotel. Yuen also asked Rudy Muller and Angus Cheng to continue their positions as vice president and treasurer respectively. In his address to the members, Yuen said his top priority is to provide educational opportunities for young chefs and to achieve a higher professional standard among chefs. The other points of interest raised during the AGM was that the total membership of the HKCA has increased 5% from last year for a total of 200 members and that the surplus in their budget increased by over 35% over 2003. Of note, HKCA has also contributed HK\$15,000 to the Tsunami relief fund of the Hong Kong Jockey Club which matched the donation, bringing the total to HK\$30,000 donated.

For more information on the HKCA, visit <http://www.hongkong-chefs.com>.

Mauritius

Indian Food Promotion & Training

Mauritius Chefs Association (MCA) with the support of Indian Federation of Culinary Association (IFCA), Paul & Virginie Hotel of Veranda group and Hotel Catering and Training Centre Ltd (HCTC) organised an Indian Food festival with Indian Food training from **18th to 30th April 2005**. Chef Debraj and Chef Rajesh took over the training with a wonderful PowerPoint presentation and demonstration of a full module of 50 recipes. Training was dispensed to about 50 cooks, chefs and students. It was very much appreciated by all who attended. An up-to-date clear explanation of authentic Indian Food was exposed with the training including East, North, South, West and Roadside Food. Participants were amazed with the various new ingredients and spices brought over for the occasion and the taste of the food cooked on the spot.



Australian Products – A Culinary Challenge

12 teams from Hotels and Restaurant participated in the culinary challenge took place on 30th to 31st May 2005. For the first time we noticed the participation of Wakamé Restaurant. Japanese food and the 11 other participants who were:

NO	Name of Hotels	Address
1	Sofitel Imperial Hotel	Wolmar Flic En Flac
2	Le Suffren Hotel Marina	Caudan Waterfront PO Box 91 Port Louis
3	Belle Mare Plage, The Resort	Belle Mare Poste de Flacq
4	Blue Lagoon Beach Hotel	Pointe d'Esny
5	Le Mauricia Hotel	Royal Road Grand Baie
6	One Only Le Touessrok Hotel	Trou D'eau Douce
7	Le Coco Beach Hotel	Belle Mare Poste de Flacq
8	Shandrani Hotel	Plain Magnien
9	Le Palmar Beach Resort	Costal Road Belle Mare
10	Beau Rivage Hotel	Belle Mare Poste de Flacq
11	Labourdonnais Waterfront Hotel	Caudan Waterfront PO Box 91 Port Louis

The ingredients were distributed on 30th to team of 3 chefs, 1 somelier and 1 waiter who had to cook a 4-course menu using the Australian products. The next day each team has to set a table of twelve- set up in grand style and serves their menu to 15 pax.

A panel of international judge from Australia came over and **Le Shandrani hotel** won the event, winning 1000 Australian \$ followed by **Beau Rivage Hotel** and **Labourdonnais Hotel**. It was a great time to meet all of the Food and Beverage Industry.

Mauritius Chefs Association new elected committee MCA NEW COMMITTEE MEMBERS FOR YEAR 2005 – 2007

NO	Names	Hotel	Position
1	Murday Gopalsamy	La Pirogue	President
2	Raj Bissessur	Touessrok	Vice President
3	Mougam Pareatumbee	HCTC	Secretary
4	Colette Prefumo	Le Cannonier	Ass.Secretary
5	Virjanand Kallooa	Le coco Beach	Treasurer
6	Bhaugeerutty Prakash	Le Palmar	Ass.Treasurer



7	Coopen .M	Le Cannonier	Training
8	Alain Thomas	La Pirogue	PRO
9	Saleem Sookaree	Tandoori Mahal	Event Co-ordinator
10	Anil Luximon	Victoria	Auditor
11	Dhuromsing Sachidanand	Veranda Hotel	Ass.Auditor

Picture attached in adobe file

Thanks and best regards

Yours Truly

Mougam Pareatumbee
Managing Director
Hotel & Catering Training Centre Ltd
Secretary
Mauritius Chefs Association

Malaysia

It is the responsible of the CAM in develops young chefs, on the 6th March CAM and Nestles Food Services Malaysian had organised a Golden Chef Hat Competition at the Taylor college of Hospitality at KL. total 24 young chefs been selected from a total of 84 entry from all over Malaysia. the winner of the day is Goh Sok Siong of Le Meridienof KL, the prize was given by YB Dato Kee the deputy Chairman of Tourism Board of Malaysia.

The CAM Penang Chaptor had just concluded the Panang Gastronomic 19th - 21st April at the Grand Plaza Park Royal Penang, the event was partiparted by about 300chefs from Malaysia,welldone by Chef Andy Oh and the team.

Chefs association of Malaysia is preparing for the Food Hotel Malaysia ans Culinaire Malaysia 2005 at the KLCC Convention center from 21st-24th September 2005. the respone is very encouraging, please visit us at the www.foodandhotel.com

Thank you
Culinary regards,
KKYau

Foreign-owned Restaurants At Risk In Malaysia

On 24 March, the Domestic Trade and Consumer Affairs Ministry of Malaysia released new guidelines aimed at protecting local eateries in which all foreign-owned restaurants will be required to have a Malay business partner.



Chefs New

Issue 03/2005

Dear Valued Member's,

The Chairman & General Committee wishes to extend their warmest greetings to all for the wonderful holidays and festivals' celebrations. We are pleased to present the latest updates of our activities for your perusal. Happy Reading.

Biennial General Meeting

CAM Pg. Chapter held it biennial general meeting on 18th January 2005 at Eastern & Oriental Hotel (E & O) and below are the newly elected committees to run the Association for the next 2 years, 2005/07

Monthly Chefs Table

Crown Jewels Hotel	15 th March 2005	Confirmed
No Chefs Table on April due to Salon Gastronomique		
Tanjung Bungah Beach Hotel	17 th May 2005	Confirmed
Vistana Hotel	14 th June 2005	Tentative
Slippery Senioritas Tapas Bar & Salsa	19 th July 2005	Tentative

Any chefs would wish to organize the next chefs table are welcome to contact Mr. Albert or Peter Chan PJM

All members are welcome to participate, please RSVP with Albert Goh 019-4137217 for confirmation.

Cost per person: Member's Rm25.00 & Non Member's Rm30.00

Photo : steam boot attached in adobe file

Battle of the Chefs

YB Teng Chang Yeow, Chairman of Penang State Tourism Development & Environment recently launched the "Battle of the Chefs" (10th Penang International Salon Gastronomique 2005) at Penchefs Café & Catering @ INTI College, Relau. Invited guests were treated to a Yee Sam, Steamboat & Buffet Spread for a wholesome evening. Those interested to obtain a competition brochure are to contact the secretariat. Anyone who's interested to promote their products can do so by taking up an exhibition booth.



For more info, please visit www.campg.org or contact Organizing Chairman Chef Andy Oh at 012-4010688 / 019-5108802 for assistant.

New Cuisine & Wine Scene

NC&WS January/February 2005 issue had arrived. Those who still did not received via post please contact Peter 012-4733432 for collection. Previous issues are available also.

Memberships:

Active members to date:	139
Corporate Member:	1
Non-Active Members:	119
Missing In Action:	30

In order to enjoy your maximum benefits you are reminded to renew your membership as per expiry. Please do not hesitate to contact me or any committee members for your membership benefits claimant or renewal.

Please encourage fellow members who are lapsed to rejoin!

Club House at Rangoon Road

Operation Hour:	Monday to Friday from 1.00pm to 5.00pm (Closed on Saturday, Sunday & PH)
Contact:	Ms. Ooi (Administration Clerk)
Office Tel / Fax #	2268659

Facilities available included Computer with scanner & printer, Karaoke (night only), working station, meeting area, kitchen utensil & more. Bring your own F & B and your favorites VCD for Karaoke session. Those who are interested to utilize these facilities are to contact Peter Chan PJM @ h/p # 012-4733432 / Ms. Ooi for confirmation.

Activities:

1. Press Conference for "Battle of the Chefs" at Grand Plaza Parkroyal Penang on 22/03/05 @ 2.00pm
2. Sport Pool Competition in March 2005; detail please contact Anthony Lim at 016-4579563
3. Factory visit to Lucky Frozen at Bayan Lepas in March 2005; details please contact Mr. Audee Cheah 012-4990626
4. Visit to HOFEX Hong Kong from 10-13 May 2005
5. Chefs Treasure Hunt will be held in June 2005. Details please contact Chan Wai 016-4540754



Penang Food Promotion to Istanbul, Turkey

Penang Food Promotion to Istanbul, Turkey in end of May or July 2005. Anyone interested to participate must possess knowledge of Malaysian Cuisine and willing to work long hours and must be an active member of CAM Pg. Chapter. Promotion duration is about 16 -18 days. A token allowance will be provided. Details please contact Adolf Tan 012-4923398

Many more activities have been lined up for your benefits. Please contact Secretariat for updates.

Chefs on the Move

1. Chef Zaidinar Bin Mohamed has joined Casuarina Beach Resort as Ex. Chef
2. Chef Foo Tee Hock has leave to do own business
3. Chef Adrian Brown has joined E & O Hotel as Ex. Chef
4. Chef Darren Canole joined Shangri-la Hotel as Ex. Chef
5. Chef Joseph Martin joined Mutiara Beach Resort Penang as Ex. Chef
6. Chef Ng Kong Fu joined Grand Continental Hotel as Ex. Chef
7. Chef Goh Hai Ban has joined Spring Onion Food Production & Service @ B. Braun Cafeteria
8. Chef Murugan Balakrishnan is now back in Penang at Penang Sport Club
9. Chef Chee Kong has joined Shangri-la Golden Sand Resort as Ex. Chef

Tsunami Charity Drive at Gurney Plaza 7-9 January 2005

Photo Attached at adobe file

Starting of the year 2005, CAM Pg. Chapter member & committee did a charity drive in aid of the Tsunami victims of Penang. With sponsorship of foodstuffs from our valued suppliers, our chefs relentlessly offer gift to all the donors and the entrance of Penang Gurney Plaza Mall. Only armed with 3 donation boxes, our chefs managed to accumulate more than Rm16500 in 3 days. Chef Adolf display his Imperial Noodle pulling skill to the wow of the shoppers. Later Chef Andy Oh handed over the proceeds to our Honorable Chief Minister Tan Sri Koh Tsu Koon which later forward to the Tsunami fund.

All information is correct at press time but may subject to changes.
Prepared by Peter Chan PJM (Hon-Secretary)



Myanmar



Subject: Tilapia Food Competition Myanmar 3.5.05

Dear Friends of MCA

Info Picture of last MCA event Tilapia Fish & 7th Mohingar Food Competition Myanmar 3.5.05

Best Award Winning Chefs with MCA EXCOM Member - Training ,
Chef Pakdee of Grand Plaza Park Royal Hotel Yangon

Best RGDS, yours

Oliver E Soe Thet
President Myanmar Chefs Association
Union of Myanmar

Subject: Cleanest Places - Chin States , Hidden Treasure - Myanmar, Asia

I have never seen such a clean place than all Chin States , the Market Picture attached shows a Kalay Myo Market where you can eat from the ground. The whole way to Falam not one Village with Plastic or paper on the road (even the shops sell the same things as in YGN or MDL).

A best English Language educated community from Children to old grown, most disciplined people .A real treasure within Myanmar , within Asia. Great Culture , Great Dances Great Traditional Dress. Chin State a real winner tool on the Tourism Map of Myanmar .

Here it shows when Community Work is done well and in right order it can be seen at any corner how community works well and best together organized,to keep their own people in peace and freedom to the benefit of all.

If we would have Chin in each Hotel , we would never have any guest commend of weak english in Myanmar , These people are so hot and willing to learn more. A real hidden Treasure, a biggest benefit for the Hospitality Industry of Myanmar .
Maybe a good chance also for MMC to boost these treasures in marketing for Myanmar to be on the Front Page.

Oliver E Soe Thet
Bagan - Yangon - Ngapali
Union of Myanmar



Myanmar can do it - Oliver on " Please Help"Baby Animal protection, Government presented laws and rules, we can together ensure that they are working for a Clean and Positive Tourism Development in Myanmar.

The attached is very bad subject , it is needed to help and I am behind you But in a way it is far away and we do have much better chances here in Myanmar to help and to protect as the Myanmar Government had laid down great laws and rules to protect sharks and Turtles , Tigers etc .

Like all the Initiatives from Minister of Livestock & Fisheries as well Deputy Minister of Tourism . No Restaurant and Hotel should be allowed to serv Turtle and Shark Products (no more sharkfin soup). Now it is our and your turn to boycott the places and blacklist the Hotels in Yangon and up country which still have Sharkfin Soup on the Menu or Offer Turtle eggs or meat , as well Tiger Bones etc etc .

This you and any agent can do this very easy in only one page of all your Brochures and Websites dedicated to this Theme , Environmental Protection through Tourism in Myanmar. Cost you nothing but gives your company a very poisitve image.

It is now time for a movement in Myanmar that also the Press and weekly Magazines get boycotted which print and publish advertisings for these protected animals to be cooked and eaten as happened also in the Myanmar Times with an Traders Hotel article some month ago and an advertising on Sharkfinsoup , just after Minister Maung Maung Thein issued a stop of Shark and Turtle products in all Myanmar Hotels and Restaurants. The Minister of Hotels & Tourism would if follows gain a **good " Environmental Image " for Myanmar's Tourism Industry** just as the past Minister of Tourism in Maldives . This is world wide positive News on Myanmar. We need urgent more of this. Do not let the foreign writers only write about damaging Bagan and forget how Bagan transferred in the past 15 years from a Desert to a Greening Zone thanks to the same Government accused in an BBC article from the UNESCO guy Mr Engelhardt which is well know for all his own failure on dialog .

The Good Environmental Image is also in line with the new program of 8.4.2005 anual meeting of the Myanmar Marketing Committee, which extended its forces and concentration very much on environmental protection and promotion in Myanmar. Initiated under Mr. Raymond Bragg as old and new President of MMC . Traders Hotel Yangon could therefore be the first Big Hotel which exclude the by Myanmar Government protected Animals and species, just as Shark Fin Soup etc from their Menues in their Chinese Restaurant .

Ministry of Hotels & Tourism could ensure that other follow , as the Law and Rules are already issues and written about in many Myanmar Magazines .

MMC might have a page of Environmental issues in their Web Site and all other advertising materials , as this was a real winner tool and trademark for Maldives.

It is now time for a movement in Myanmar that also the Press and weekly Magazines get boycotted which print and publish advertisings for these protected animals to be cooked and eaten as happened also in the Myanmar Times with an Traders Hotel article .

Only than you can do something . This apply also to Mother of Lobster and Baby Lobster to ensure a sufficient growth of population .

The Myanmar Chefs Association and a growing community of supporters are behind the killing of endangered species according to the guidelines of the World Association of Cooks and beyond. Jasmin start now and place your Guests only in Hotels and Restaurants which do follow these



guidelines and encourage them to take pictures from killings as we got some already from Ngapali , encourage them to take Menu Cards from Restaurants which offer Sharkfin Soup and send all to Minister Maung Maung Thein and Deputy Minister of the Fishery Ministry . He is one of the most active preserver of Myanmars Nature. But the Myanmar Government had done and does many more best things here to prevent the killing of Whalesharks , Tigers etc etc . (As now a good law gives 7 years in prison and big money for people which just sell items of Tiger , the next good step would be if this would be extended to all endangered and by Myanmar Government protected species as all kind of Turtles , Sharks and Sharkfins, Mother Lobster Baby Lobster, Corals etc etc).

Now here we take take a further step and bring to justice . It is than only us in the Travel Industry which have to take the last small part , the active part . Thanks to the Myanmar Government and here specially the Minister of Fisheries and Livestock stepped in the right direction. We the Customer and you the Agent have the success in our Hands , where there is no Buyer there will be soon no seller. As well if Airlines do not carry anymore protected and illegal killed and bought items in their planes .

It is of course everyone's own choice, which way he goes and which side he would support, this is also Democracy. It will be the customer which will choose in the end which Airline, Hotel , Agent, Guide , Restaurant, Country is the most suitable for him, in a growing number Tourism is choosing careful , also in favor very much in Nature and Endangered Species Protection.

Oliver E Soe Thet
MCA - Myanmar
Myanmar Positive Tourism Development Management
Union of Myanmar

Sri Lanka

As we had tabled in Ireland at the Congress in 2004 we the Chefs Guild of Lanka would like to host the 2010 World Congress in Sri Lanka. We at the same time are putting a plan together to launch an International Tourism Promo Amongst our WACS members since the Tourism Industry has suffered due to the Tsunami and we feel making Srilanka the 010 destination for the World Congress will surely boost or contribute in some way or the other towards bringing Tourism back. We can fit in a Fantastic Congress for a very good budget.

Thanks
Chef Gerard.

Singapore



Singapore Tourism Awards 2005

Personalities and organisations in the hospitality industry had a pat on their backs at the recent Singapore Tourism Board's (STB) 19th Tourism Awards and received their prizes by no less than the President of Singapore, His Excellency S R Nathan and Mrs Nathan at the Esplanade.

The Tourism Awards was inaugurated in 1985 to pay special tribute to star players in the various sectors of the



tourism industry who have gone the extra mile in making Singapore a vibrant and exciting tourism capital. It has gained in prestige over the years, with the number of categories increased from seven when it first started to twenty six this year.

Of particular note, Mr Otto Weibel, was presented the Special Recognition Award for his outstanding contribution to the culinary industry in Singapore. Mr Weibel, who has more than two decades of experience in the trade, shared the accolade with the Singapore Chefs Association, where he now holds the position of Honourary President and Mentor, saying that they were a group of world-class chefs whose national team "is invariably one of the top five in the world."

Among the other winners was Ritz Carlton Singapore which was voted Best Accommodation Experience, their third such award, having won the previously named STB Hotel of the Year in 2001 and 2002. Ritz Carlton's General Manager, Mr Octavio Gamarra said that receiving the award was a testament to the staff, whose "genuine concern for our guests' comfort and well-being was the main reason we have won this prestigious award."

Some of the other winners were Mr Pakir Singh, Chief Executive of the Singapore Hotel Association who received the Special Recognition Award, Mr Lincoln Cheng, Chairman of Zouk Management for Tourism Entrepreneur of the Year Award, Spa Botanic for Best Spa Experience Award and Thumper for Best Nightspot Experience. You can view the complete list of winners at www.tourismawards.com.

Written By: Kenneth Tan

Indonesia



V. Financial Issues

In same time would like to forward the message of WACS Treasurer Mr. Norbert Schmidiger, Would like to remind you for 2005 Annual Fee EU 750.00 of WACS to be send to the following Accounts.

Please pay attention that the amount now is in EURO instead of Swissfranc.

WACS bank account /Address: Credit Suisse
PO Box 1058
CH-6002 LUCERNE/SWITZERLAND
Account Nos. 4463-225836-80
IBAN : CH37 00446 3022 5836 8000 0
CREDIT SUISSE
Address: P.O. BOX 1058
CH-6002 LUCERNE / SWITZERLAND

We looking forward for your soonest reply

Please Take Note of the Following Account Number for sponsor ship for WACS Tsunami Aid :

FOR YOUR DONATION please send to :
Account No. 0463-225836-80-1
"WACS HELP FOR SOUTH ASIA"

IBAN -NR CH10 0446 3022 5836 8000 1

SWIFT Adress of Swiss Credit; CRES CH ZZ 60A
Swiss Credit Bank
P.O. Box 1058
CH-6002 Lucerne / Switzerland
WACS is looking forward for your kind Support



VI. Committees and Leadership Issues

WACS CONGRESS 2010

Myanmar Myanmar will not bid for the WACS Congress , far to early , we would be interested to the WACS Asian Forum 2009 or more early of needed .

Sri Lanka As we had tabled in Ireland at the Congress in 2004 we the Chefs Guild of Lanka would like to host the 2010 World Congress in Sri Lanka. We at the same time are putting a plan together to launch an International Tourism Promo Amongst our WACS members since the Tourism Industry has suffered due to the Tsunami and we feel making Srilanka the 2010 destination for the World Congress will surely boost or contribute in some way or the other towards bringing Tourism back. We can fit in a Fantastic Congress for a very good budget.
Thanks Chef Gerard.

WORLD CHEF DAY

Philippines In progress & planning not in time of report

Singapore Charity Dinner and BBQ event in planning.

Myanmar For the World Chefs Day , we are planing to arrange a " Culinary Marathon " , with multi courses , each course in an other Hotel or Restaurant .

Second Idea is to have a " Waiters Race - Through the whole Yangon City " , Where the Waiters need to run with a Tray full of Drinks a certain route through Yangon. At certain stations would be International and National Races Chefs Cooking their National Dish for the Public .

Both Ideas are still in the very early stage of planing but the Chefs of MCA are excited to do it .

WACS Asian Forum 2005 at the Gold Coast .

- √ Myanmar - attending Yes
- √ Singapore - attending Yes
- √ India - attending Yes
- √ Malaysia - attending Yes
- √ Philippines - attending Yes
- √ Hong Kong - attending Yes

To be confirmed

Japan, Korea, China, Mauritius, Sri Lanka .



New Leadership

Malaysia

PRESIDENT : JOHARI EDROS
General Manager R&D Ayamas Retail & Rest
E-mail : joedrus@yahoo.com
Johari.edrus@kfcholdings.com

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SOCIAL & ENTERTAINMENT : JEROME CARROUEE
Executive Chef , Sunway Lagoon Resort
E-mail : jeromec@sunway.com.my

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Fax : 03 – 7492 8012
H.Ph : 012 – 2833 019

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Executive Chef , The Coronade Hotel
E-mail :

Tel : 03 – 2148 6888
Fax : 03 – 2142 5359
H.Ph : 012 – 659 0504

ASIAN CUISINE : LUM KOK CHEW
Chinese Chef , Armada Hotel , Petaling Jaya
E-mail :

Tel : 03 -
Fax : 03 -
H.Ph : 012 -278 4628

COMPETITION : RUDY JUNAIDIE
Executive Sous Chef , The Westin KL
E-mail : rudy.junaidie@westin.com

Tel : 03 –2731 8333
Fax : 03 –2773 8406
H.Ph : 016- 6636 126



VII. Communications & Contact Info

The following Asian Country Contacts were updated on **30 June 2005**

	Name	Position	Association name	Tel	Fax	Email
Mr.	Alan Palmer	WACS advisor	24/1 Kirimandala Mawatha	(94) 11 2871838	(94) 11 2863059	alan@palmtecservices.com
Mr.	Shiro Deguchi	President	All Japan Cooks Association	(81) 3 54737241	(81) 3 54737244	info@ajca.jp
Mr.	Kunihiko Seto	Secretary	All Japan Cooks Association	(81) 3 54738173	(81) 3 54737244	k-seto@gol.com
Mr.	Hisatoshi Utsunomiya	Vice president	All Japan Cooks Association	(81) 3 54737241	(81) 3 54737244	info@ajca.jp
Mr.	Roger Sayce	Committee	Australian Chefs Association	(61) 7 55405258	(61) 7 55414135	mail@bsc.gld.gov.au
Mr.	Johari Edrus	President	Chefs Association of Malaysia	(60) 3 20263388	(60) 3 27103995	Joedrus@yahoo.com Johari.edrus@kfcholdings.com
Mr.	Norafandi Abd Malek, CFBE	Secretary	Chefs Association of Malaysia	(60) 3 89262828	(60) 3 89252953	fndlien@yahoo.com
Mr.	Peter Lim	Treasurer	Chefs Association of Malaysia	(60) 3 42918463	(60) 3 42918463	cammsia@tm.net.my
Mr.	Frederico Michieletto	Vice president	Chefs Association of Malaysia	Hp (60) 012 3770889	(60) 3 21622854	fedi@tm.net.my
Mr.	Madhawa Weeradabaddana	Administrative Director	Chefs Guild Of Lanka	(94) 11 2552098	(94) 11 2552126	sales_Colombo@hilton.com
Mr.	Gerard Mendis	Chairman	Chefs Guild Of Lanka	(94) 11 2552098	(94) 11 2552126	sales_Colombo@hilton.com
Mr.	Duminda M Weerasekara	Secretary	Chefs Guild Of Lanka	(94) 11 2552098	(94) 11 2552126	sales_Colombo@hilton.com
Mr.	Zhang Shiyao	President	China Cuisine Association	(86) 10 66094510	(86) 10 66062700	ccas@bita.gov.cn
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IX. Activities

2005

June 23-26	Culinary Art	Colombo Sri Lanka
June 28-30	FHC Food and Hotel China	www.fhcbeijing.com
Sep 1-5	9 th WACS Asia Pacific Forum	Gold Coast Australia
Sep 3-4	MLA BB 3 rd Regional Final	Gold Coast Australia
Sep 14-17	IFHS	Bangkok, Thailand
Sep 20-23	FHM Food & Hotel Malaysia	Kuala Lumpur, Malaysia
Nov 15-18	FHC Food & Hotel China	Shanghai China
Dec 1-3	Food & Hotel Vietnam	Ho Chi Minh City, Vietnam

2006

Feb 9-11	Food Hotel & Tourism Bali	Bali, Indonesia
Mar 12-16	32 nd WACS Congress Auckland New Zealand	www.nzchefs.org.nz
Mar 21-23	Food & Hotel Korea	Seoul Korea
Apr 25-28	FHA Culinary Challenge Singapore	www.foodnhotelasia.com
April 18-29	World Gourmet Summit, "A Theatre of Taste", Singapore	www.worldgourmetsummit.com
June	Food Hotel South China	Guangzhou, China
Sep 13-16	IFHS	Bangkok, Thailand
Sept	10 th WACS Asia Pacific Forum	Thailand
Dec	FHC Food & Hotel China	Shanghai, China

2007

Sept	11 th WACS Asia Pacific Forum	Malaysia
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2008

33 rd WACS Congress	Dubai UAE
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All queries about the administration and management of WACS Asia member countries should be directed to Mr Hugo Schwarz, who is assisting Frank Naesheim in all administrative matters and communications.

Hugo Ernst Schwarz

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