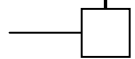


WACS Asia Continental Director's Monthly Report

Prepared November 2004

By Frank Arne Naesheim





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I. Memo to the Board

25th September 2004

Dear President Metz and members of the WACS Executive Board,

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



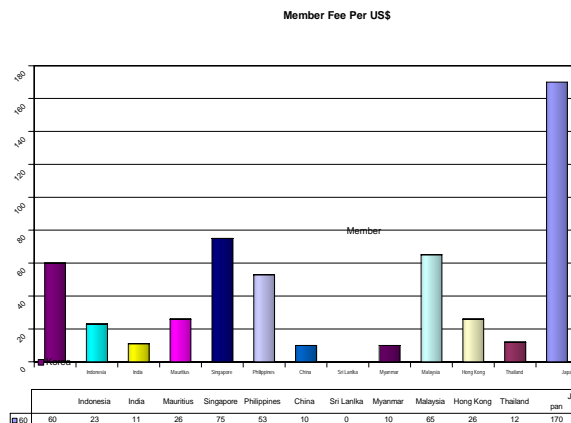
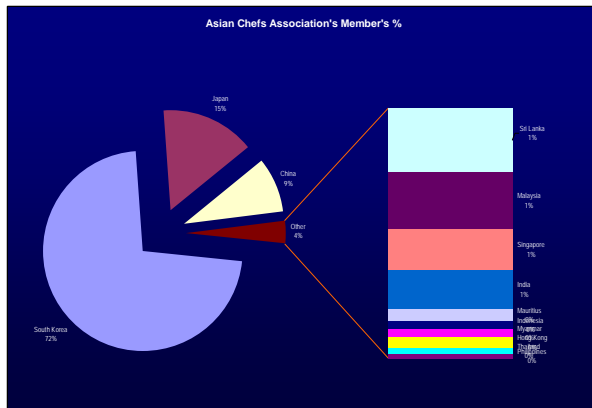
Thai Chefs Association



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

Hong Kong

Celebrating International Chefs' Day in Hong Kong

By Rudy Muller

The World Association of Cooks Societies (WACS) declared October 20, 2004 to be the first International Chefs' Day. This event was called into life earlier this year at the last WACS conference in Dublin, Ireland and is the brainchild of our honorary WACS President Bill Gallagher.

On that day, chefs from every corner of the world organized and participated in special events in recognition of our trade and to celebrate and promote our colourful profession.

In Hong Kong, the HKCA as a member of WACS contributed to this event in a special and rewarding way.

Our Committee decided that chefs from different hotels, restaurants, clubs and catering institutions would get together and cook for the 600 children of the Hong Chi Association, a charity which operates the Hong Chi Pine Hill Advanced Training Centre and relies mainly on donations to run and maintain its facilities.

We decided to create a simple buffet and asked our professional colleagues and suppliers for some help. The response from our friends in the industry was resounding. We ended up with over 40 chefs and VTC students participating and many sponsors shipping food items, providing a chilled delivery truck, utensils, etc.

It was a great pleasure and heart warming to receive so much help from everyone considering that this is the first good year in the Hong Kong food service industry in a long time.

We were able to put up a great show and buffet for the children. We had an entertainer who put a smile on the children's faces and the food was just outstanding and a real treat for everyone. The lunch lasted until 2:30 in the afternoon.

At the end of the day, everyone was happy and satisfied. A great deed was done. This was only possible because of the hard work by the chefs and their establishments, and most of all, because of the generous sponsorship from our suppliers. Without their support, it would have been impossible to put up such an array of great food.

On behalf of the HKCA, I'd like to thank the following sponsors: Gastro Primo, Goodwell Sam Cheong, Classic Fine Foods, La Rose Noire, Ritz-Carlton Hotel, Delicia, HKEC, Bankers Club, Hong Kong Jockey Club, Mee Mee Noodle, Tai Hing BBQ, Langham Place, Poison Ivy, dine@home, Kowloon Hotel, Hong Kong Disneyland, Teca, Unilever Bestfoods (HK) Ltd., one-thirty-one, VTC, Con Agra Food- Asia Pacific, Angliss HK Food Service, Jebesen Fine Wine, Sea Fall Ball, Pret A Manger, Amoy Dim Sum, Wilson Foods, Bayern Gourmet Food and Cathay Pacific Catering Services.



Indonesia



2005



Dear Frank,

Just a quick update on the ACP activities for International Chefs Day. As you would be aware October 20th fell during the Holy Month of Ramadan, so therefore our programme was focused on the Hotel training schools here in Jakarta.

The convoy consisting of 10 Hotel and Restaurant Chefs, started its tour from Hotel Sahid Jaya, here in the centre of Jakarta and proceeded to our first School, SMK 57. Here they were warmly welcomed by the Directors and Staff.

A session of open discussion took place with the students, with regard to the Profession in general and to their future career. Many very useful suggestions were made by the students and Teachers as to how we can help and improve their training. A TV crew from the National Television station TVRI were present and Chef Reiky and my self, gave an interview to be viewed after the forthcoming holidays.

Our next stop was to SMK 37, where we were greeted by a huge banner proclaiming International Chefs Day. A session of question and answers followed with the students. Then a tour of the school with the Principal and a visit to the Kitchens to watch the students preparing special Eidul Fitri (Lebaran) cookies.

As the traffic in our fair city had reached its mid day peak, our group split into two groups to cover the remaining two schools SMK 27 and SMK 21. We held discussions with the Teachers and Students and emphasised our total love of our profession and our hopes for their future.

At 3.30 pm we eventually reached our final school, the Jakarta Culinary Centre, a school concentrating on short courses in International and Japanese Cuisines for school leavers and future restaurateurs.

Our final dash across town to the Hotel Sari Pan Pacific to greet our fellow members at a Fast Breaking dinner. 100 members and guests attended and during the course of the evening we launched the first edition of the 'ACP Chefs Magazine', a full colour publication featuring articles and stories from our organisation.

All in all a wonderful day, meeting the next generation of our Profession, giving them inspiration and guidance for their future career.

Culinary Yours
Gordon Fairley
Executive Chef de Cuisine, Hotel Sahid Jaya
General Secretary ACP Jakarta
Chairman of the 2005 Indonesian Salon Culinaire



India

INDIAN FEDERATION OF CULINARY ASSOCIATIONS INDIA

(IFCA – Southern Chapter)

(Proud member of WACS - World Association of Cooks Societies)

International Chef Day 2004

As a proud member of IFCA , Jenneys Academy of Tourism and Hotel Management organized organised lunch and distributed to the 30 inmates of old age home at ANBALAYAM located at Trichy , INDIA and at leprosy home for inmates around 120 at Panchapur, Manigandam road, Trichy. Director Mr. Ponnilingo , an active member of IFCA spearhead the entire activity with their Junior members of IFCA

Distributing Food for Leprosy Home at Panchapor, Manigandan, Trichy.

INDIAN FEDERATION OF CULINARY ASSOCIATIONS

(IFCA – Southern Chapter) INDIA

(Proud member of WACS - World Association of Cooks Societies)

International Chef Day 2004 , IFCA , INDIA

A culinary contest for the students of Jenneys Academy of Tourism and Hotel Management Tiruchy, INDIA had been successfully conducted and prizes were distributed at the function held in the evening.

IFCA member Mr. M. Ponnilingo – Director (Technical) and Mr. M. Ravishanker Principal spearhead the operations .

INDIAN FEDERATION OF CULINARY ASSOCIATIONS INDIA

(IFCA – Southern Chapter)

(Proud member of WACS - World Association of Cooks Societies)

International Chef Day 2004

As a proud member of IFCA , Ajeet Lal Mohan , HOD The Department of Catering & Hotel Management of VLB College f Arts & Science, Coimbatore , India organized an excellent program on the International Chefs day .



Being a member of IFCA we have great pleasure in association with you and have conducted a programme on International Chefs Day called Awareness on Organic foods.

As per the instruction given by WACS we had chosen to conduct an awareness programme for the International Chefs Day and also a grand parade of 1000 Junior chefs took a procession around the city

We thank SICA, IFCA and WACS for proposing this wonderful idea as it has given us a gateway to reach the public and create awareness about the profession

International Chef Day 2004

As a proud member of IFCA , Prem Khanna , HOD The Department of Catering & Hotel Management of Hindusthan College of Arts & Science, Coimbatore , India organized an excellent program on the International Chefs day Coimbatore

Being a member of IFCA we have great pleasure in association with you and have conducted a programme on International Chefs Day called “Chef & Diet”.

As per the instruction given by WACS we had chosen to conduct an awareness programme for the rural women on healthy cooking practices. We approached the Coimbatore district collector with this idea and he was greatly impressed not only with the view of educating rural women but also praised the SICA for its good work, he willingly located 3 villages and sent 75 interested rural women to participate. He also sponsored their travel and food expenses.

The staff and students of our department worked exclusively for this programme. 15 varieties of new Dosas and 8 varieties of special chutneys were found out newly and demonstrated. All the nutritive, calorific and healthy cooking aspects of these items were explained clearly and handouts were given during the live demonstration which took place. The rural women actively participated by asking number of questions. The programme was extensively published in all leading newspaper in Coimbatore

We thank SICA, IFCA and WACS for proposing this wonderful idea as it has given us a gateway to reach the public and transfer out expertise to the benefit of interested people.

Healthy Nutritive cooking is a must for every one. Everybody cooks food but it is not that all cooks food nutritiously. Unknowingly which cooking lot of nutrient and calories are wasted by us to tell the public how to nutritionally cook and what ingredient to be used while cooking.



International Chef Day 2004

Chef Ramesh Javvaji Regional Director of IFCA Southern Chapter organized a charity event at Chennai on the International chefs day

IFCA Southern Chapter organized an event to give a dinner to the underprivileged children – sponsored by Chola Sheraton . They also handed over a considerable amount to the Charity organization called Siragu Montessori school in Chennai, India .

International Chefs Day Celebrations at Le Meridien, Bangalore, India – lead by Chef Vijaya Baskaran

International Chefs Day Celebrations at Le Meridien, Bangalore, India . On 20 th October 2004 , school children numbering 50 , from the Special Sophia Opportunity School – a school for underprivileged were invited to a Lunch at the Le Meridien ,Bangalore to celebrate **International Chefs Day**. Chefs at the hotel prepared and personally served lunch to the children. Children were also entertained with a chef playing guitar ! . The guitar Chef was Busy entertaining requests for song including some moving Hindi songs Like - `**Yeh Malik Tere Bandhe Hum**' and popular `**Welcome to the Hotel California**' remixed version of with Le Meridien in it and also a farewell song `**Country road take me home to the place where I belong**'. The Executive Chef V.Vijaya Baskaran an Executive body member of the IFCA took the lead and did a great job.

The menu included vegetable biryani, bondas,chappathis (Indian Bread), and mouth watering pastries. It was a moving experience for the chefs at the hotel and many a chefs eyes were welled with tears of joy.The Chefs at the hotel promised to make many more social service in order to give some small things back to the community. The General Manager of the hotel Mr.Suresh Badlaney was present to encourage the children and the chefs.



Philippines

C H E F ' S T A B L E

On Tuesday 9th November, 2004 at 7:00 pm

Feast on authentic Thai cuisine prepared by Colin Mackay

Fried acacia flowers with chili jam - prawn coconut and kaffir lime salad with crispy prawn crackers - fried squid with tamarind relish - Crispy pork & lemon grass salad - prawn & pomelo salad - som tam Thai with grilled chicken - spicy prawn and wing bean salad - fried frog legs with chili and basil - crispy fish with red curry - mussaman curry of lamb - fried eggs with sweet fish sauce - phad Thai and more.

Thai desserts & coffee

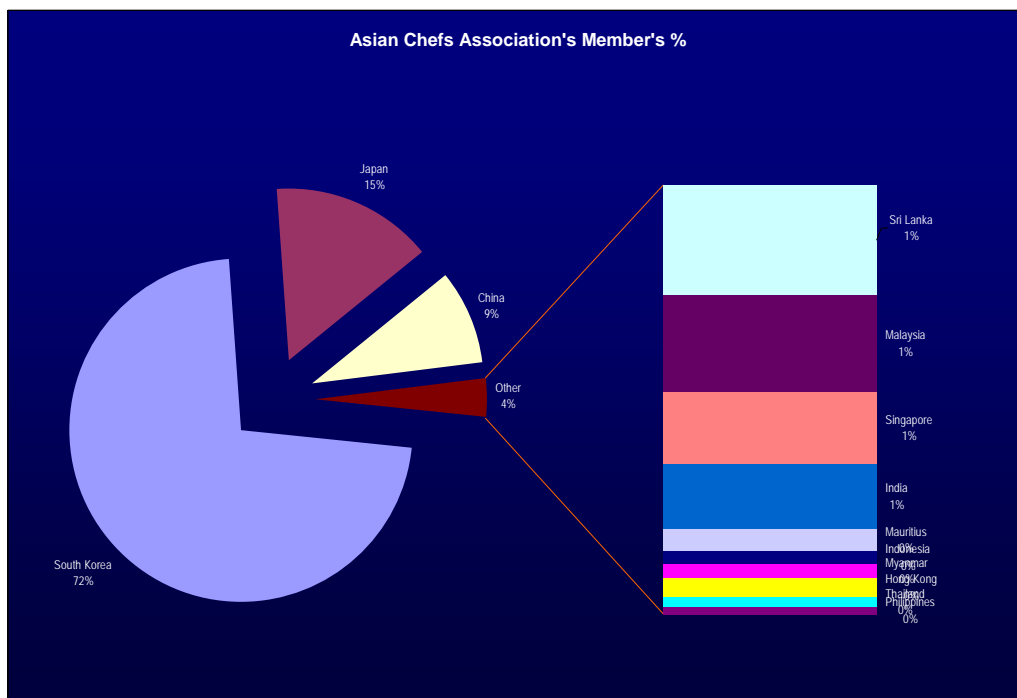
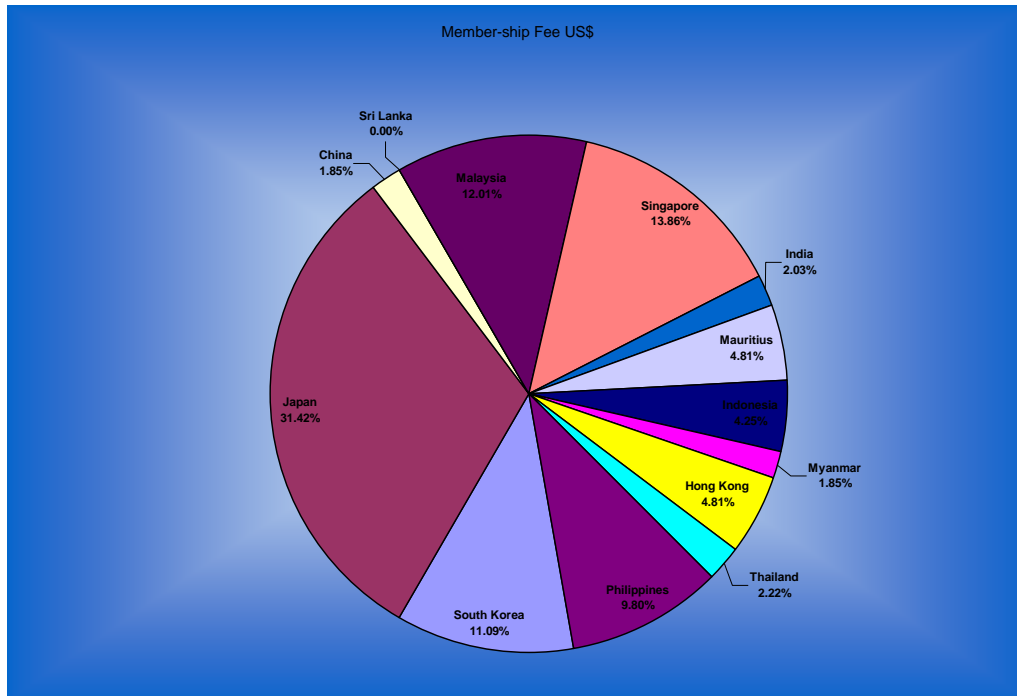
Beers - soft drinks - mineral water **Only P 1,200.- NET per person**

Tyrell's Wines sponsored by Werdenberg Corp.



V. Financial Issues

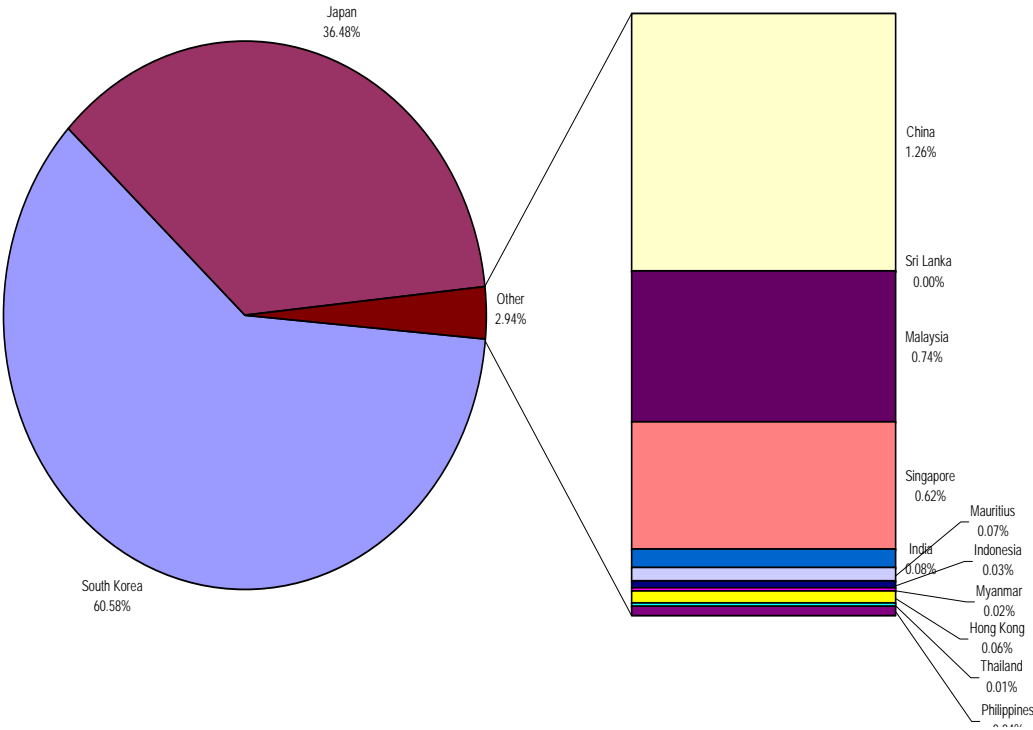
For your reference, here is a chart of the annual fees paid by members of all local associations, converted in to US Dollars for comparison purposes.



WACS Asia Continental Directors Report No.6
Prepared by Frank Naesheim



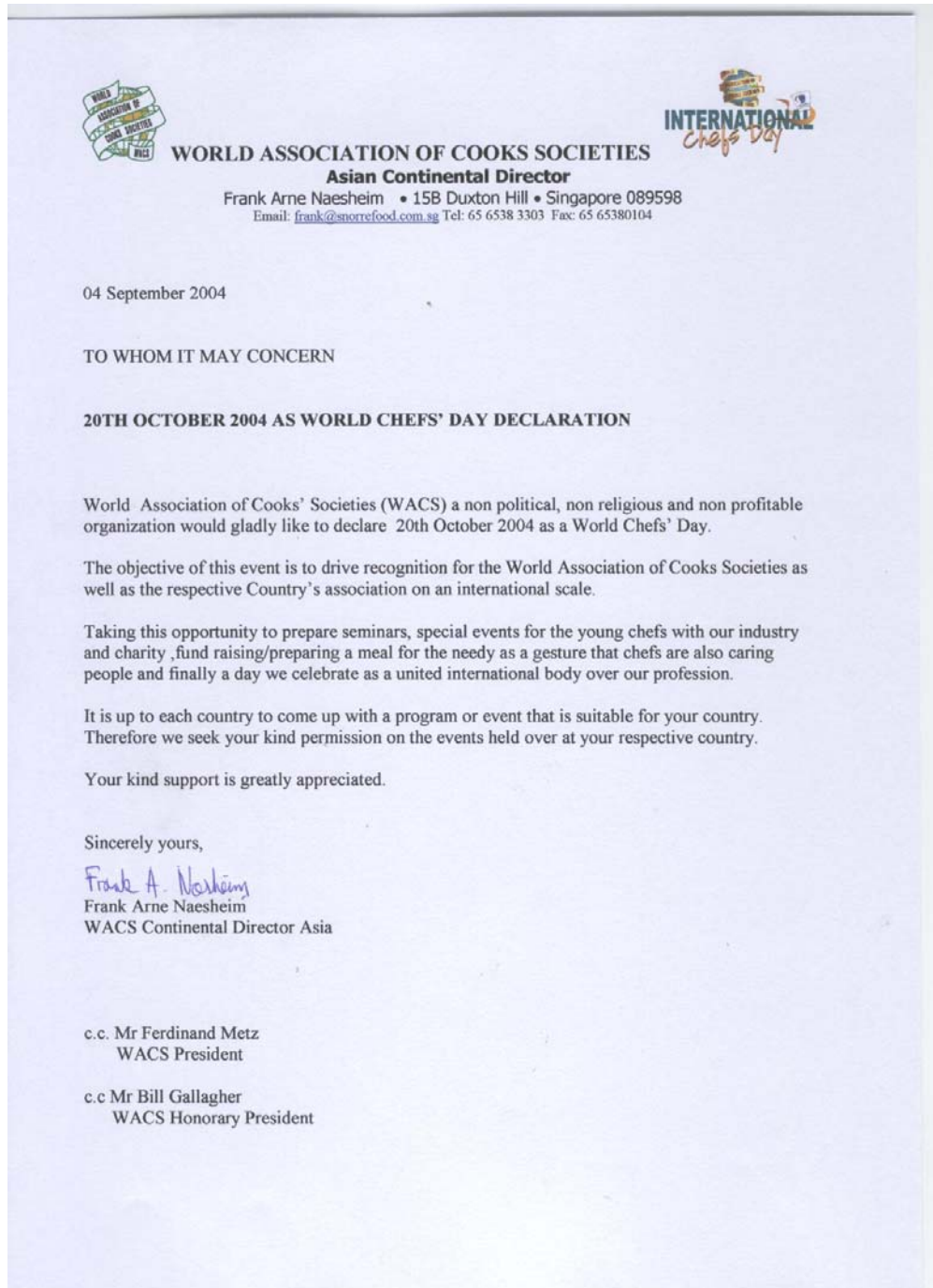
Yearly Member's total in US\$ %





VI. Committees and Leadership Issues

The following International Chefs Day Declaration Letter has been sent out to all WACS Asian member countries.





VII. Communications & Contact Info

The following Asian Country Contacts were updated on 22 June 2004

	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.qld.gov.au
Mr.	K.K.Yau	President	Chefs Association of Malaysia	(60) 3 40437777	(60) 3 40436868	kkiau28@hotmail.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.	S Logarajah	Vice president	Chefs Association of Malaysia	(60) 3 89443452	(60) 3 89432666	logarajah@signature.countryheights.com.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@bjta.gov.cn
Mr.	Wang Jiagen	Secretary	China Cuisine Association	(86) 10 66094194	(86) 10 66062700	ccas@ccas.com.cn
Mr.	Shang Dexia	Treasurer	China Cuisine Association	(86) 10 66094198	(86) 10 66062700	ccas@ccas.com.cn
Mr.	Su Qiucheng	Vice president	China Cuisine Association	(86) 10 66094185	(86) 10 66062700	ccas@ccas.com.cn
Mr.	Ri Chan Ho	President	Cooks Association Democratic Peoples Republic of Korea			
Mr.	Mohamed Faruk	Treasurer Fiji Chefs Association	Fiji Chefs Association	(679) 6725730	(679) 6725722	mohammed_f@namaka.fntc.ac.fj
Mr.	Perry Yuen	President	Hong Kong Chefs Association	(852) 2 5827180	(852) 2 5837769	perryyuen@hkcec.com.hk
Mr.	Angus Cheng	Treasurer	Hong Kong Chefs Association		(852) 9 1014780	angus@teca-consulting.com
Mr.	Rudolf Muller	Vice president	Hong Kong Chefs Association		(852) 2 2031388	rudolf.muller@disney.com
Mr.	Manjit S.Gill	President	Indian Federation of Culinary Associations			jfcasecretary@hotmail.com
Mr.	Soundararajan P.	Secretary	Indian Federation of Culinary Associations	(91) 44 28131170	(91) 44 28131475	chefsoundar@yahoo.com
Mr.	MS Gupta	Treasurer	Indian Federation of Culinary Associations	(91) 11 26116161	(91) 11 26876060	ashoknd@ndb.vsnl.net.in
Mr.	Tarun Dacha	Vice president	Indian Federation of Culinary Associations	(91) 11 23010211	(91) 11 23010625	tarundacha@hotmail.com
Mr.	Max Chin	Vice president	Indonesian Chefs Association			
Mr.	Min Su Kang	President	Korean Cooks Association	(82) 2 7341545	(82) 2 7341544	ikca@ikca.or.kr
Ms.	Grace Moon	Secretarie Traslation	Korean Cooks Association	(82) 2 7201815	(82) 2 7201852	food2000@sife.co.kr

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Mr.	Soon-Hwa Shin	Secretary	Korean Cooks Association	(82) 2 7341545	(82) 2 7341544	ikca@ikca.or.kr
Mr.	Woung-seon Moon	Treasurer	Korean Cooks Association	(82) 2 7341545	(82) 2 7341544	ikca@ikca.or.kr
Mr.	Sang-cheon Park	Vice president	Korean Cooks Association	(82) 2 7341545	(82) 2 7341544	ikca@ikca.or.kr
Mr.	Othmar Frei	President	Les Toques Blanches	(63) 2 8403771	(63) 2 8920129	ofrei@werdenberg.com
Mr.	Gopalsamy Murday	President	Mauritian Chefs Association	(230) 4133907	(230) 4138772	murday.gopalsamy@lapiroque.mu
Mr.	Mougam Pareatumbee	Secretary	Mauritian Chefs Association	(230) 4133907	(230) 4138772	mougam@intnet.mu
Mr.	Vijranand Kallooa	Treasurer	Mauritian Chefs Association	(230) 4133907	(230) 4138772	vijranand.kallooa@lecocobeach.mu
Mr.	Mooroogen Coopen	Vice president	Mauritian Chefs Association	(230) 4133907	(230) 4138772	mcoopen@bchot.com
Mr.	Oliver Esser Soe Thet	President	Myanmar Chefs Association	(95) 1 501123/ (95) 6 160032	(95) 1 501123/ (95) 6 160032	angel@myanmar.com.mm / olbagho1@bagan.net.mm
Mr.	U Than Lwin	Secretary	Myanmar Chefs Association	(95) 1 723675		
Mr.	Andreas Vogt	Vice president	Myanmar Chefs Association			newbeach@myanmar.com.mm
Mr.	Grant Jackson	Committee	New Zealand Chefs Association	(64) 3 4425630	(64) 3 4429042	dine@boardwalk.net.nz
Mr.	Glenn Austin	Regional Director Pacific	P.O.Box 1044		(61) 3 54806935	glenn.austin@bigpond.com
Ms.	Wendy Wang	Secretarie Traslation	Royal Norwegin Embassy	(86) 10 65322262	(86) 10 65321502	acnsec@public.bta.net.cn
Mr.	Otto Weibel	President	Singapore Chefs Association	(65) 64315069	(65) 6338 1446	otto.weibel@raffles.com
Mr.	Jasmine Ng Sor Kuan	Secretary	Singapore Chefs Association	(65) 6780 5904	(65) 6785 1258	sorkuan@tp.edu.sg
Mr.	Randy Chow	Treasurer	Singapore Chefs Association	(65) 67312145	(65) 6738 1025	rchow@meh.parkway.com.sg
Mr.	Eric Teo Thiam Lye	Vice president	Singapore Chefs Association	(65) 67347766	(65) 67396703	executivechef@orchardhotel.com.sg
Mr.	Marco P Bruschweiler	Overseas Coordinator	Thai Chefs' Association	(66) 2 3991099	(66) 2 7493933	thaicook@loxinfo.co.th
Mr.	Jamnong Nirungsun	President	Thai Chefs' Association			thaicook@loxinfo.co.th
Mr.	Waipop Saepueng	Secretary	Thai Chefs' Association			thaicook@loxinfo.co.th
Mr.	Chailerk Noilert	Treasurer	Thai Chefs' Association			thaicook@loxinfo.co.th
Mr.	Somsak Rarongkham	Vice president	Thai Chefs' Association			thaicook@loxinfo.co.th
Mr.	Cholld Effendy	President	The Association of Culinary Professionals Indonesia	(62) 21 8215495		
Mr.	Gordon Fairley	Secretary	The Association of Culinary Professionals Indonesia	(62) 21 5702202	(62) 21 5702202	exechef@hotelsahidjaya.com
Mr.	Bambang Murtianto	Treasurer	The Association of Culinary Professionals Indonesia	(62) 21 3522728		bambangmurtianto@lkafood.co.id
Mr.	Andika	Vice president	The Association of Culinary Professionals Indonesia	(62) 21 7943077/ 57988888	(62) 21 57988833	nanda04pst@yahoo.com



IX. Activities

2004

Oct 17-20	IKA Culinary Olympics	Erfurt Germany
Oct	Middle East Junior Culinary Challenge	Dubai UAE
Oct 20	International World Chefs Day	
Oct 20-23]	China National Cooks Festival,	Fuzhou, China
Nov 10-11	Hospitality Dinner MLA BB	Dubai UAE
Nov	Hospitality Dinner MLA BB	Manila Philippines
Dec 2-4	Food & Hotel Vietnam	Ho Chi Minh Vietnam
Dec 15-17	IFE International Food Exhibition	New Delhi, India

2005

Jan 25-26	Bocuse d'Or	Lyon France
Feb 20-23	Gulf Food Dubai	www.gulffood.com
Feb 24-27	India International Hospitality Forum	Mumbai, India
March	Hospitality Dinner MLA BB	Bangkok, Thailand
March 2-4	Food and Hotel Korea Seoul Korea	www.fhko.com
Mar 15-17	FHC Food and Hotel China Beijing China	www.fhcbeijing.com
Mar 16-18	Food and Hotel Korea	www.fhko.com
Apr 6-9	Food and Hotel Indonesia Jakarta Indonesia	www.pamerindo.com
Apr 8-10	6 th Seoul International Culinary Competition	Seoul, Korea
Apr 18-29	World Gourmet Summit, "A Theatre of Taste" Singapore	www.worldgourmetsummit.com
May 10-13	HOFEX Hong Kong SAR	www.hofex.com
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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