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# WACS Asia Continental Director's Monthly Report

Prepared January 2005  
By Frank Arne Naesheim

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## I. Memo to the Board

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31<sup>st</sup> December 2004

Dear Ferdinand and WACS Board Members,

Have just attended a Tsunami volunteer forum: invitation to institutions  
The speakers from various organization as Singapore Red Cross Society, Ministry Foreign Affairs , Mercy Relief , Ren Ci Hospital & Medicare Centre, Singapore International Foundation, Habitat for Humanity and Doctors of two Local Hospitals Medical Teams .

Some Feedback: the situation at present 22.1.2004 was well in control the removing and cleaning up was well organized as well road are in good progress and in some parts as Indonesia Thailand and Sri lanka India are in good control water supply are available in most of the part's as well medical team has done a very progressive well controlled situation.

The problem the Red Cross facing in Indonesia is as 40% of the Head are victims of the disaster therefore the communication have weekend the Red cross.

The face one of recovery progress have been progress faster than expected.

As well no major health decises have been notice at the present stage with is a positive sign of recovery.

The rebuilding process for the areas will take perhabs to 10 years.

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

Yours Truly,

**Frank A Naesheim**

WACS Continental Director for Asia



## II. Regional Membership Updates

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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

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

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



### III. News from the Region

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#### MALAYSIA

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#### Press Release

#### **Chefs Association of Malaysia, Penang Chapter Charity Drive for the victims of the 26<sup>th</sup> December 2004 Tsunami Disaster**

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The members from Chefs Association of Malaysia, Penang Chapter lead by Chef Andy Oh organized a Charity Drive to collect donation from the general public which was held recently at the Penang Gurney Plaza Atrium from 7<sup>th</sup> to 9<sup>th</sup> January 2005.

Many food services related companies contributed products as souvenir for the donors whom had donated cash. Chefs Association of Malaysia, Penang Chapter had collected Rm16677.40 over 3 days, just by approaching generous shoppers to the mall. Later Rm15177.40 had being passed to our Penang Chief Minister YAB Tan Sri Koh Tsu Koon on behalf of “Bukit Bendera Tsunami Fund” for the victims of the killer wave namely Tanjung Tokong, Tanjung Bungah & Batu Ferringhi areas with the balance of Rm1500 given to the TYT Tsunami Fund.

Chef Adolf Tan put up a few shows of his skill for Dragon Noodle Pulling to wow the crowd.

The Chairman Chef Andy Oh wishes to Thanks all kind donors for their generous contributions and support to our activities.

Reported By: Peter Chan PJM -Hon-Secretary -H/p # 012-4733432  
Email: [foodservice@pah.com.my](mailto:foodservice@pah.com.my) / [peterosa@pd.jaring.my](mailto:peterosa@pd.jaring.my)

Dear Friends,

Warmest Greetings from Chefs Association of Malaysia, Penang Chapter!

We are proud to announce our newly elected office bearers for the term of 05/07 for your perusal. Please extend your usual cooperation.

Best Culinary Regards.

Peter Chan PJM



## Announcement

Dear Value Members, General Managers, F & B Managers, Executive Chefs and all related personal,

### **Chefs Association of Malaysia, Penang Chapter**

is proud to present its newly elected executive committees with immediate effect, for the term of 2005/2007 with position stated as stated below:

|                     |  |
|---------------------|--|
| Chairman:           | <b>Andy Oh Thye Peng</b><br>Executive Chef – Grand Plaza Parkroyal Penang  |
| Vice-Chairman:      | <b>Audee Cheah Phee Lee</b><br>Food & Beverage Manager cum Executive Chef – Segafredo Café Penang  |
| Hon-Secretary:      | <b>Peter Chan Weng Seng PJM</b><br>Food Service Manager – Penang Adventist Hospital  |
| Treasurer:          | <b>Adolf Tan Seong Pin</b><br>Chinese Chef – Grand Plaza Parkroyal Penang  |
| General Committees: | <b>Thomas See Swee Heng</b><br>Senior Chef – LSG Skychefs Brahim Sdn. Bhd.<br><b>Albert Goh See Pheng</b><br>Sous Chef – Vistana Hotel Penang<br><b>Lee Chan Wai</b><br>Food Service Consultant – Spring Onion Food Production & Services<br><b>Amir Hamzah Bin Abdul Hamid</b><br>Consultant Chef – Penchefs Catering Sdn. Bhd.<br><b>Chong Shen Thin</b><br>Consultant Chef – Penchefs Catering Sdn. Bhd.<br><b>Ms. Kuet Ean Ean</b><br>Pastry Demi-Chef – Grand Plaza Parkroyal Penang<br><b>Anthony Lim Tong Huat</b><br>Management Trainee – Shangri-la Hotel, Penang |

Please extend your usual cooperation to them and looking forward to have a better working relationship with your good self.

#### **PENANG**

Dear Fellow Chefs,

Re: Invitation 10<sup>th</sup> Penang International Salon Gastronomique 2005

**Please pass-on to your contacts who are interested to participate!!!!**

Warmest culinary greetings from Chefs Association of Malaysia, Penang Chapter & the Salon Organizing Committees!

It is with great pleasure and honor that we extend our invitation to you and your team, to participate in the 10<sup>th</sup> Penang International Salon Gastronomique 2005 better known as the “Battle of the Chefs”. For the first



time, we are organizing a Team Live Cooking Competition category. This event will be held concurring with the rest of others culinary arts competitions starting from 19<sup>th</sup> to 21<sup>st</sup> April 2005 at Grand Plaza Parkroyal, Penang.

We would urge you to organize a team or two from your respective country to join us in battling it out for the National Category.

The organizing committees will provide accommodation for 6 days / 5 nights, selected meals, half day city tour, usage of kitchen and equipments, basic utensils, plate and basic market list (meat, seafood, fruits and vegetables) for the competition while you are in Penang. Competitions details and guideline are attach. We look forward to your soonest reply.

Thankyou

Yours sincerely,

Andy Oh Thye Peng

Organizing Chairman  
10<sup>th</sup> Penang International Salon Gastronomique

## **SINGAPORE:**

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### **ASIAN TSUNAMI CARNIVAL**

**(for AWARENESS, REBUILDING & FUNDRAISING)**

**CONCEPT:** CARNIVAL

**THEME:** ASIAN TUNAMI

**PREFERED DATES:** MARCH 12<sup>th</sup> Saturday

**OBJECTIVES:**

- 1.MAINTAIN & SUSTAIN AWARENESS AND INTEREST ON AFFECTED AREAS (for support continuity for relief works)
- 2.AWARENESS ON COUNTRY, PEOPLE, CULTURE & TRADE (to rebuild tourism and related industries)
- 3.CRISIS RELIEF – VOLUNTEERING OPPORTUNITIES (for housing & community re-development)
- 4.FUNDRAISING

Carnival is a pre-runner to national & international road shows that will take place at a later period.



**LAYOUT:**

FEATURES WILL REVOLVE AROUND COUNTRIES HIT BY ASIAN TSUNAMI. TOTAL OF 11-13 COUNTRIES WERE AFFECTED. EXACT COUNTRIES THAT WILL BE HIGHLIGHTED WILL VERY MUCH DEPEND ON VARIOUS FACTORS INCLUDING BUT NOT LIMITED TO SUPPORT, SYNERGY, INFORMATION.

1) FOOD STATIONS

Featuring cuisines /specialties of the affected area.  
Special cookery styles/equipment etc will be incorporated if any and if possible.

2) BEVERAGE BAR/S

Same as above for Food Stations concentrating on beverages.

3) INFORMATION STATIONS

General information on country, tourism, cultural, products, services etc  
Special attention and emphasis to be given on affected areas where information is available

4) RETAIL VENDORS

Promotion & Sales of crafts, products & skills of the countries

5) MINI CONCERT

Performance/s showcasing music and / or dance from the countries  
Mini slide show / video presentation (TBA)

6) QUIZ

Questions on related subjects and topics (to be discussed)  
Prizes will be given  
General Audience Category  
Inter-School Category

7) Costume

Everyone encouraged to come dressed to theme (dress, accessorise of that culture / race)

8) Admission

Admission is either complimentary or minimal entrance charge (\$1 or \$2 per person)

9) Purchases

Purchases are made only with coupons. Coupons will be pre-sold and available at carnival too.  
Central Cashiering

10) MANAGEMENT

**ORGANIZER**

- 1) Food Station Vendors (restaurants)
- 2) Beverage Station Vendors (bars / restaurants / suppliers etc)
- 3) Information Station Vendors (embassies & tourism boards)
- 4) Retail Vendors



- 5) Artistes (GSS can put an item or more – to be discussed)
- 6) Central Cashiering
- 7) Prizes (for Quiz)

### **GSS**

- 1) Venue Sponsor
- 2) Infrastructure Sponsor –To be discussed
  - Marquee / Ground Protection / Tables & Chairs –Open Court (for Vendors)
  - Video / Screen – Basketball Court (Tsunami Video Screening)
- 3) Quiz (Coordination) – To be discussed
- 4) Staff – Registration, Cashiering (Coupons Sales) – No Obligation

### **Organizations to be involved**

Concepts Management  
German European School Singapore  
WACS (World Association of Cooks Society)  
SCA (Singapore Chefs Association)  
Snorrefood Pte Ltd  
Vedas  
UNSRCC  
NVPC  
Mercy Relief  
Habitat for Humanity (S)  
Red Cross Society (S)  
SIF (The Singapore International Foundation)  
Embassies and Trade & Tourism Boards (various)  
MOE (Ministry of Education)  
STB (Singapore Tourism Board)  
Others

### **PUBLICITY** (pre-event to reach out to potential Carnival patrons)

#### Collaterals

Posters  
Postcards  
E-Flyers  
Flyers  
Websites  
Letters of Request (Private Businesses)

#### Mediums

Business Chambers, Associations, Societies, Groups etc  
Magazines – Expat, Bunter, Finder, Impulse etc  
Expatriate Educational Institutes etc  
Embassies, Consulates, Trade & Tourism Bodies  
Town, Country, Social Club Magazines / Newsletter  
Direct Mailing  
Others



Target Audience

Expatriates – all ages & gender  
Residence of Bukit Timah and surrounding area

Target Crowd: GSS 5000 pax

**COUNTRY COUNTERS**

Affected Countries

Indonesia  
India  
Sri Lanka  
Phuket Island (Thailand)  
Andaman Island  
Maldives  
Malaysia (Penang)  
Myanmar  
Bangladesh  
Somalia  
Tasmania  
Others (under compilation)

**MATTERS BE DISCUSSED AND FINALISED**

Publicity Drive  
Sponsorship  
Funds Distribution  
Infra-structure  
Quiz  
Others

Google Alert for: "**culinary olympics**"

[Singapore chefs emerge top Asian competitor at Culinary Olympics ...](#)

Channel News Asia - Singapore

SINGAPORE : The Singapore Chefs Association National Culinary Team has come out as the top Asian competitor at the **Culinary Olympics** in Germany. ...

Dear Ladies and Gentlemen

I like to take this opportunity to say a big "Thank You" to all of you in giving our team full support financially and sharing with us those valuable ideas to improve ourselves. With your support, this trip would not have been possible.

The team will be leaving for Lyon, France, tonight by Air France at 11.30pm.



Once again, thank you and we hereby wish everyone in advance a Happy & Prosperous Lunar New Year.

N/B: Attached is a picture of our final rehearsal presentation, which I'll like to share with you.

Warmest regards

Kenny Kong  
Team Member  
Pastry National Team

(See attached file: Singapore Theme (World Pastry Cup 2005).doc)

## **SINGAPORE**

### *THEME*

*L'art de l'heritage asiatique*  
*The Art of Asian Heritage*

**Piece en chocolat : La danse du dragon**  
*Chocolate Show Piece: Dragon Dance*

**Piece en sucre : L'opera asiatique**  
*Sugar Show Piece: Asian Opera*

**Glace sculptee : lion de mer**  
*Ice Carving: Merlion*

*Dessert au chocolat : Chocolate Dessert*  
*Biscuit chocolat sans farine, mousse chocolat manjari*  
*Cremeux d'orange mandarine et glacage chocolat Valrhona.*  
*Manjari Mousse layered with Mandarin Orange Cremeux*  
*coated with Valrhona Chocolate Glaze*  
*served on a Flourless Chocolate Biscuit*

**Entremet glace: Frozen Fruit Dessert**



**Glace aux œufs parfum citronnelle,sorbet ananas  
Gelifée de fruits exotique.**

*Lemon Grass Ice Cream with Egg  
Pineapple Sorbet and Frozen Exotic Fruit Coulis*

**Dessert a l'assiette: Plate Dessert**

*Crème au basilic thaïlandais, gelée de mangue au riz  
Sorbet kalamansi, sable cacahuètes.*

Thai Basil Mango Curd With Mango Glutinous Rice Jelly  
*Kalamansi Sorbet, Peanut Crumble*

## HONG KONG

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### **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

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Greetings from Jakarta.

Just a quick up date. We are currently working with the Ministries of Tourism and Education to set up a basic training programme for the young kids from Aceh who have been sent here to Jakarta. These kids have lost everything, parents and friends and family. We will use a local Hotel School SMK27 during the afternoon when the school programme has finished.

Several of our members will give very basic cooking lessons to them, mostly Indonesian food, for a couple of hours per day for three to six months. At the end of the programme we will issue them with a ACP Training Certificate which they can give when applying for a job in any hotel or restaurant in Indonesia. Hopefully this will give these unfortunate



kids a bit of a start for the future, and may be we find a few natural budding stars for the future.

We hope to get this going as soon as possible as the kids are already here in Jakarta, and of course not in the best of spirits. We hope to get at least two groups of 30 going with in a few weeks. Desmond of the Grand Hyatt would like to take a few into his hotel for additional training, This we could do with most of the hotels to give the kids a feel of our profession.

Will up date you later as to how its going. I have been asked by the Save the Children fun in Aceh if they could have a delivery of Fish Cakes. They are existing on dry noodles, sardines and rice at the moment and the moral is low. They will contact me today with the details ,

I will follow up as I receive the info.

Thanks Gordon

Dear Frank,

Just a quick up date on the ACP activities for International Chefs Day. As you would be aware October 20<sup>th</sup> fell during the Holy Month of Ramadan, so therefor 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

## **2005**

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 viewed after the forthcoming holidays.

Our next stop was to SMK 37 , were 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 for 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

Hotel Sahid Jaya.  
# 86 Jalan.Jendral Sudirman. Jakarta 10220.. PO Box 1041/JKT 10001Indonesia  
Telp. (62-21) 5704444 (Hunting) Fax (021) 5702202  
E-mail: gordonfairley@hotmail.com or [exechef@hotelsahidjaya.com](mailto:exechef@hotelsahidjaya.com)

## INDIA

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### **INDIAN FEDERATION OF CULINARY ASSOCIATIONS (Proud member of WACS - World Association of Cooks Societies)**

#### **Announces IFCA Junior Forum Launch (SICA - IFCA Southern Chapter)**

#### **Press release**

On the 2<sup>nd</sup> December 2004, IFCA launched the Junior forum and conducted a One day seminar on “**Becoming a Chef**” at Acharya Institute of Managemnet services , Bangalore.

Mr.R.Shankar, Resident Editor ,The New Indian Express , inaugurated this seminar at 9.30 am at the Seminar Hall of AIMS .Prof Kiran Reddy ,Principal AIMS made the welcome address

Chef Soundararajan, General Secretary of IFCA declared the launch of Junior Forum and presented the topics on Becoming a Chef, WACS and the activities of IFCA.

Mr. John Michael Jasserand, Executive Chef ,The Leela Palace and also a member of St.Rotisseur spoke about the career opportunities . Chef Sundar, the Executive Chef of the Oberoi spoke about the Cruise line career for chefs

Shyam Sunder from The Leela Palace ,Executive Chef Abjith Saha & Chef Mandaar from the Park , Chef Vijay Bhaskar Executive Chef from Le Meridien, Chef Anil Dhar ,Executive Chef of Atria Hotel , Chef PL Ravindran Executive Chef from St. Marks Hotel and Principals & HODs from various Hotel Mgmt colleges, and others participated in the panel discussion and guest presentation.



More than 200 members of Junior Forum and members of SICA gathered.

In general the Becoming a chef conference and the Junior forum launch are based on the following guidelines

#### **Dynamics of the Seminar**

- Panel Discussion
- Eminent speeches
- Master presentations
- Question and answer session

#### **Topics covered**

- SICA, IFCA Vision
- What is WACS ?
- WACS Presidents message
- WACS mission and vision "CHEF"
- Chef as a profession
- History of Chef
- Culinary Profession a rewarding career
- Golden Rules to become a successful chef
- International opportunities
- Cruise line /Airline Catering.

The Launch at Bangalore and Chennai were of grand success . This also helped to get about 300 members for the Junior Forum. IFCA has also plan to launch the Junior Forum in other cities such as Coimbatore, Mumbai, Cochin and Delhi . IFCA has plan to touch 3000 junior members by June 2005. The launch concept and the modalities have been already worked out for Coimbatore

**To become a member of IFCA Junior Forum to launch IFCA junior forum in your city please get in touch with [ifcasecretary@yahoo.com](mailto:ifcasecretary@yahoo.com)**

***President and the Executive committee of SICA and IFCA***

**From:** [Indian Federation of Culinary Associations](#)

**To:** [billg@southern.sun.com](mailto:billg@southern.sun.com) ; [f.metz@chefmetz.com](mailto:f.metz@chefmetz.com) ; [hugo@snorrefood.com.sg](mailto:hugo@snorrefood.com.sg)

**Cc:** [ifcasecretary@yahoo.com](mailto:ifcasecretary@yahoo.com) ; [manjit.gill@welcomgroup.com](mailto:manjit.gill@welcomgroup.com)

**Sent:** Friday, October 29, 2004 6:27 AM

**Subject:** Greetings from IFCA

To

The Honaray President - WACS

The president - WACS

Continental director Asia - WACS



Dear Chefs,

Greetings from IFCA - India !

It was great to meet you all at Erfurt.

We have already one news letter called *Avalika* which covers all culinary related subjects.

We are planning to come out with an Exclusive news letter called **IFCA NEWS LETTER**, *with the expressed objectives of*

1. To improve communication among members of IFCA
2. To showcase IFCA to the promoters and sponsoring agencies.
3. To enhance culinary Knowledge among our members
4. To enlighten the WACS objectives to the members, junior members, educational institutions etc.

In the first issue we would like to bring out WACS mission , objectives and also your messages.

We plan to bring out this news letter once in every three months. We would be highly delighted if you can send us a message which will be carried in our first issue.

Thanks

with Warm Regards,

Soundararajan P.  
General Secretary  
IFCA - India .

CC To

Chef Manjit Singh Gill, President IFCA India

**PHILIPPINES**

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**From:** [Othmar Frei](#)



DEAR CHEFS & FRIENDS ,

## **NEWS FROM LES TOQUES BLANCHES**

### **1st WORLD CHEFS DAY , OCTOBER 20. 2004 at UVA RESTAURANT**

a very successful event with over 60 supporters , chefs and sponsors participating in the fund raising campaign for the LES TOQUES BLANCHES outreach program. we will keep you posted on the development of this project!  
a big thanks to all sponsors , Chef FERNANDO and his team of the UVA Restaurant and all participating supporters .

### **MLA -BLACK BOX CULINARY CHALLENGE**

due to poor response the competition was moved to next year **January or February 2005** .  
the final date will be announced in due time,  
however all interesting establishments shall sign up as early as possible!  
the winner will be send to the WACS Asian PACIFIC FORUM in September 2005 at the GOLD COAST  
in AUSTRALIA where the final cook of will be held.

### **CHEF'S TABLE for the month of November**

will be at  
**PEOPLES PALACE RESTAURANT**  
**#612 JULIO NAKPIL STREET**  
**MALATE , MANILA**

**please send in your confirmation as soon as possible .**

**see you there .**

**othmar frei**

## **HONG KONG**

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January 28, 2005  
Dear Culinary Friends & Colleagues,

The Year 2004 has ended and looking back, it was quite a year. Good and bad, full of surprises and the most terrifying event happened in the very last minute. The aftermath is still unfolding and will go on well into 2005.

It was a good year for the Hong Kong Chefs Association. We had a few activities with the International Chefs' Day charity lunch being the best event.

We'll have our AGM followed by a dinner on Wednesday, March 9 at the Harbour Plaza



Hotel, Hung Hom. The AGM will start at 6:30 p.m. followed by a Cocktail Reception at 7:15 p.m. and the Annual Dinner at 8:00 p.m. (see enclosed invitation). Please mark the date in your diary! Your input counts! Of course, the dinner will be nice, too.

We also would like to remind you that the 2005 annual fees for the HKCA Membership are due NOW and we've designed a slightly different membership form which will help us to serve you better in the future (see attached form).

Having said all this, we'd like to announce that 25% of the membership fees that we collected in 2004 have been donated to the "OSC/Tsunami, South China Morning Post" fund which will double the amount. Twenty five percent of the 2004 fees is HK\$14,487.50 and the Committee rounded out the sum to HK\$15,000, so the total contribution is HK\$30,000.

Best regards,

Rudi Muller  
Vice President HKCA

P.S.: Looking forward to seeing you at the AGM!

## THAILAND

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**From:** Marco P. Brüsweiler [mailto:thaicook@lox1.loxinfo.co.th]  
**Sent:** Wednesday, January 12, 2005 2:04 PM  
**To:** Knipp Peter  
**Subject:** samui chefs circle

Hi Peter,

The Samui chefs club has them selves newly organized, and is asking if you could send them some magazines to there club. There about 50 of them and the mailing address would be the following.

I have also attached there member list for your information

Thanks for looking into this

Chef Marco

Curdin Schaufelberger  
Executive-Chef  
Banana Fan Sea Resort  
201 Moo 2, Chaweng Beach Road  
T. Bophut  
Koh-Samui, Suratthani  
84320



Phone: 0066 77 413 483  
Fax: 0066 77 413487  
[www.bananafansea.com](http://www.bananafansea.com)

## SRI LANKA

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Date: Mon, 17 Jan 2005 07:51:05 +0000  
From: "Gerard Mendis" <[Gerard.Mendis@hilton.com](mailto:Gerard.Mendis@hilton.com)>  
To: <[frank@snorrefood.com.au](mailto:frank@snorrefood.com.au)>

Dear Frank,

I hope you rec my earlier mail giving all details of the project undertaken by the CHEFS GUILD OF LANKA. Infact I arrived last night from Balapitiya where we started our COOK N FEED kitchen which will feed 5000 people untill Friday the 21st and tonight I will drive to a place called Ampara which had the most number of casualties and set up camp to cook from the 26th to the 2nd of february. Each day one Hotel team undertakes to cook and we the Guild provide rations. Most of our Sri Lankan Chefs working abroad have helped us upto now.

I have also donated some urgently needed stretchers and beds for a make shift hospital run by some foriegn volunteers in a place called Telwatte where the Train was washed away by the Tsunami. I have also delivered a whole load of Medicines this morning to this place.

I have not heard anything from Allan Palmer but will contact him today since we need some finances for Truck transport and purchasing some utencils, since WACs has cordinated the Aid through him. That is only if I cannot raise funds.

Thanks and Best Regards

Chef Gerard Mendis. (Hilton Colombo).

Date: Thu, 13 Jan 2005 05:19:17 +0000  
From: "Gerard Mendis" <[Gerard.Mendis@hilton.com](mailto:Gerard.Mendis@hilton.com)>  
To: <[frank@snorrefood.com.au](mailto:frank@snorrefood.com.au)>  
Subject: chefs guild of lanka - TSUNAMI COOK 'N FEED.

Dear Frank.

I could not e mail you as promised as I got quite tied up and had to rush to the tsunami area. We have been in contact with an Israel Relief team and these guys arrived on that same evening I had the TELE conversation with you. We had to clear their goods and see to their welfare. They have brought us some basic kitchen Equipment and we have also purchased some and today we set up our first cooking camp in a place called Balapitiya (Close to the area where the TRAIN was washed away by the Tsunami) and we will feed two meals a day to about 5000 refugees. The next week we set up another camp in a place called Hambantota and the following week in a place called Ampara where the same number of refugees or even more would be fed. Besides this we are purchasing cooking utencils which has been requested by them to distribute among the Famililies. There is an urgent need for tents Whether new, used or even canvas tops will help. Other than that theres absolutely no other requirment at presesnt. I also had a meeting with World Food Program people yesterday and they will help me with the rations needed for the cooking. We have 8 Israeli Docters in our team together with many local volunteers helping Children etc. So we are just not only cooking but providing other services as well.

As I mentioned to you on the phone this is my personel openion having combed the areas of Tsunami and carefully studying the requirements. how WACS can come in to the picture based on a long term plan is help me set up a Childrens Home for about 250 parentless children with a



beautiful environment. This would be a real gesture on our part. My plan is to educate these kids upto the GCE -Level and then further train them in cookery or any other hotel related field and then we surely can absorb them into the Industry.

As I mentioned to you Frank I was quite upset that Wacs was not corresponding with us ,but with Allan palmer and only kept us copped. This shoul not happen as we are the WACS reps in SRI LANKA and not Allan Palmer. Of course on those Tsunami days no one was able to contact me as I was trying desperately to locate all our Hoteliers and chefs to see if all was ok and most of the phone lines were out. My fathers entire ansestral house was washed away in Dicweela as well so you can imagine the frame of mind I was in. The real requirement for some financial help was at that time when we were rushing to the scene ,and even though we had purchased food and medicine we had to hire trucks and other supplies but we managed with our funds, and will continue to do so. As to what ever has been sent to Allan Palmer the Chefs Guild of Lanka has not had any claim. I like to further stress that we DONT require any funds but can work on a long term plan on this Home. In fact Culinary Art 2005 is scheduled for June 23rd to the 26th and In fact we will raise some funds as well. We can officially open the Home during the time of Culinary Art when some WACS people including our President Mr Metz can also be here. If you intend sending any more funds to Allen or any one here please halt it immediately and save it for this much needed home. Our Association is a very united one and all have got together and we some how managed using almost all the funds we had and with local friends who supported us. Now there are many NGOs on ground and theres absolutely no problem with food. What they need is for us to cook them and that is what we are now doing. Frank, I will keep you updated on all that we are doing and I have also taken many photos and vedeos on our Releif work for record. Thanks to all our WACS members and friends who have been so concerned. I will keep all of you informed or our progress.

Best Regards

Chef GERARD MENDIS.

P S -Frank, I will be in Cebu (Phillipines) for the opening of a Hilton Hotel the month of February for about fourweeks . Might stop over in Singapore to meet up. bye.

----- Original Message -----

**From:** [chefs](mailto:chefs)

**To:** [frank@snorrefood.com.sg](mailto:frank@snorrefood.com.sg)

**Sent:** Tuesday, January 11, 2005 1:48 AM

**Subject:** Visit to the South T'Sunami

Dear Frank

I had to make a emergency trip to the south Galle ,Tangalle, Hambantota. with some Israelis who are assisting with us with the mo-bile kitchen.

I will be returning to Colombo tonight and will mail you all the details we discussed over the phone.

Best Regards

Gerard Mendis

From: <[alan@palmtecservices.com](mailto:alan@palmtecservices.com)>

To: "Hugo Ernst Schwarz" <[hugo@snorrefood.com.sg](mailto:hugo@snorrefood.com.sg)>; "Frank Arne Naesheim "



<[frank@snorrefood.com.sg](mailto:frank@snorrefood.com.sg)>

Sent: Monday, January 17, 2005 9:46 PM

Subject: Forwarding reply from Mendis AP

> From: "Gerard Mendis" <[Gerard.Mendis@hilton.com](mailto:Gerard.Mendis@hilton.com)>  
> To: <[alan@palmtecservices.com](mailto:alan@palmtecservices.com)>  
> SendDate: Tue, 18 Jan 2005 05:11:34 +0000  
> Subject: Re: Culinary Art'2005.  
>  
> Dear Allan  
> I am meeting with Unilever today at the Hilton to discuss  
> our next COOK  
> N FEED which will begin in the Hambanthota and Tangalle  
> area end this  
> week. The last one in Balapitiya is ending on Friday and we  
> did not  
> receive any rations from Unilever but instead I had to  
> purchase most of  
> it from the Guild funds which I gladly did. Since the 13th  
> of this month  
> we have been feeding about 4000 people daily. Whatever you  
> receive from  
> WACS please hold onto the project I have in mind. Either to  
> build this  
> Childrens home or to reconstruct a school. The rest of the  
> funds required  
> I will somehow raise with my local contacts.  
> I will get back with more details after the meeting.  
> Thanks and Best Regards  
> Gerard.

> \_\_\_\_\_  
>  
> 1st email

> From: "Gerard Mendis" <[Gerard.Mendis@hilton.com](mailto:Gerard.Mendis@hilton.com)>  
> To: <[alan@palmtecservices.com](mailto:alan@palmtecservices.com)>  
> SendDate: Mon, 17 Jan 2005 08:17:43 +0000  
> Subject: Re: Culinary Art'2005.  
> Dear Allan,  
> I only returned last night from the south and the kitchen  
> in Balapitiya  
> is cooking for 3000-5000 daily until this Friday. We will



- > move to Ampara on the 26th and will do the same in that
- > area as well.I have kept frank informed of all that is
- > taking place obviously he will keep WACS informed.
- > If you are able to assist us with some finances from WACS
- > to meet transport and some utencils and ground expenses
- > will help.
- > Thanks and Best Regards
- > Gerard.

## **V. Financial Issues**

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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

### **Hong Kong**

Sponsor Ship Toward TSUNAMI  
Angus Cheng wrote:



Dear All,

Greeting from the Treasurer!

As per minute of HKCA committee meeting dated 8/January/2005, HKCA decided to donate 25% of the forecast membership fee in 2005 as charity for the case captioned.

By the prediction as follows; a lumpsum of HK\$14,487.5 will be deposited on the account of "SCMP Charities Limited-Tsunami" which is fully handled by "OSC/Tsunami, South China Morning Post, Marketing & Communications, Hong Kong" for a one-dollar-to-one donation practice. By means, a total of HK\$ 28,975 will finally be donated through this organisation to those needed with the contribution from the 25% of the HKCA forecast membership fee in 2005!

*The Lumpsum Prediction:-*

*Membership Fee Breakdown from February to December, 2004;*

02/04 28,400      08/04 4,400

03/04 600      09/04 4,900

04/04 10,700      10/04 4,400

05/04 8,450      11/04 1,800

06/04 0      12/04 2,600

07/04 3,200

*Totally 69,450 and deducts by 11,500 Coporate membership prepayment from Classic Fine Food, Cargill and Goodwell Sam Cheong at an actual membership fee income in 2004 is HK\$ 57,950. For such case, we forecast the same amount in 2005; and 25% of 57,950 is 14487.5HK\$.*

If for no other queries, the deposit will be made on Friday, 14/January/2005 and hope this little can help from the Hong Kong Chefs Association.

Kindly feedback within the coming 24 hours and thank you for your attention!

With Best Regards,

Angus Cheng  
The Treasurer  
HKCA





## VI. Committees and Leadership Issues

Nil

## 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  | <a href="mailto:alan@palmtecservices.com">alan@palmtecservices.com</a>                                   |
| Mr. | Shiro Deguchi             | President                        | All Japan Cooks Association                            | (81) 3 54737241  | (81) 3 54737244  | <a href="mailto:info@ajca.jp">info@ajca.jp</a>   |
| Mr. | Kunihiko Seto             | Secretary                        | All Japan Cooks Association                            | (81) 3 54738173  | (81) 3 54737244  | <a href="mailto:k-seto@gol.com">k-seto@gol.com</a>   |
| Mr. | Hisatoshi Utsunomiya      | Vice president                   | All Japan Cooks Association                            | (81) 3 54737241  | (81) 3 54737244  | <a href="mailto:info@ajca.jp">info@ajca.jp</a>   |
| Mr. | Roger Sayce               | Committee                        | Australian Chefs Association                           | (61) 7 55405258  | (61) 7 55414135  | <a href="mailto:mail@bsc.qld.gov.au">mail@bsc.qld.gov.au</a>   |
| Mr. | K.K.Yau                   | President                        | Chefs Association of Malaysia                          | (60) 3 40437777  | (60) 3 40436868  | <a href="mailto:kkvau28@hotmail.com">kkvau28@hotmail.com</a>   |
| Mr. | Norafandi Abd Malek, CFBE | Secretary                        | Chefs Association of Malaysia                          | (60) 3 89262828  | (60) 3 89252953  | <a href="mailto:fndlien@yahoo.com">fndlien@yahoo.com</a>   |
| Mr. | Peter Lim                 | Treasurer                        | Chefs Association of Malaysia                          | (60) 3 42918463  | (60) 3 42918463  | <a href="mailto:cammsia@tm.net.my">cammsia@tm.net.my</a>   |
| Mr. | S Logarajah               | Vice president                   | Chefs Association of Malaysia                          | (60) 3 89443452  | (60) 3 89432666  | <a href="mailto:logarajah@signature.countryheights.com.my">logarajah@signature.countryheights.com.my</a> |
| Mr. | Madhawa Weeradabaddana    | Administrative Director          | Chefs Guild Of Lanka                                   | (94) 11 2552098  | (94) 11 2552126  | <a href="mailto:sales_Colombo@hilton.com">sales_Colombo@hilton.com</a>                                   |
| Mr. | Gerard Mendis             | Chairman                         | Chefs Guild Of Lanka                                   | (94) 11 2552098  | (94) 11 2552126  | <a href="mailto:sales_Colombo@hilton.com">sales_Colombo@hilton.com</a>                                   |
| Mr. | Duminda M Weerasekara     | Secretary                        | Chefs Guild Of Lanka                                   | (94) 11 2552098  | (94) 11 2552126  | <a href="mailto:sales_Colombo@hilton.com">sales_Colombo@hilton.com</a>                                   |
| Mr. | Zhang Shiyao              | President                        | China Cuisine Association                              | (86) 10 66094510 | (86) 10 66062700 | <a href="mailto:ccas@bjta.gov.cn">ccas@bjta.gov.cn</a>   |
| Mr. | Wang Jiagen               | Secretary                        | China Cuisine Association                              | (86) 10 66094194 | (86) 10 66062700 | <a href="mailto:ccas@ccas.com.cn">ccas@ccas.com.cn</a>   |
| Mr. | Shang Dexia               | Treasurer                        | China Cuisine Association                              | (86) 10 66094198 | (86) 10 66062700 | <a href="mailto:ccas@ccas.com.cn">ccas@ccas.com.cn</a>   |
| Mr. | Su Qiucheng               | Vice president                   | China Cuisine Association                              | (86) 10 66094185 | (86) 10 66062700 | <a href="mailto:ccas@ccas.com.cn">ccas@ccas.com.cn</a>   |
| 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    | <a href="mailto:mohammed_f@namaka.fntc.ac.fj">mohammed_f@namaka.fntc.ac.fj</a>                           |
| Mr. | Perry Yuen                | President                        | Hong Kong Chefs Association                            | (852) 2 5827180  | (852) 2 5837769  | <a href="mailto:perryyuen@hkcec.com.hk">perryyuen@hkcec.com.hk</a>                                       |
| Mr. | Angus Cheng               | Treasurer                        | Hong Kong Chefs Association                            |                  | (852) 9 1014780  | <a href="mailto:angus@teca-consulting.com">angus@teca-consulting.com</a>                                 |
| Mr. | Rudolf Muller             | Vice president                   | Hong Kong Chefs Association                            |                  | (852) 2 2031388  | <a href="mailto:rudolf.muller@disney.com">rudolf.muller@disney.com</a>                                   |
| Mr. | Manjit S.Gill             | President                        | Indian Federation of Culinary Associations             |                  |                  | <a href="mailto:ifcasecretary@hotmail.com">ifcasecretary@hotmail.com</a>                                 |
| Mr. | Soundararajan P.          | Secretary                        | Indian Federation of Culinary Associations             | (91) 44 28131170 | (91) 44 28131475 | <a href="mailto:chefsoundar@yahoo.com">chefsoundar@yahoo.com</a>   |
| Mr. | MS Gupta                  | Treasurer                        | Indian Federation of Culinary Associations             | (91) 11 26116161 | (91) 11 26876060 | <a href="mailto:ashoknd@ndb.vsnl.net.in">ashoknd@ndb.vsnl.net.in</a>                                     |
| Mr. | Tarun Dacha               | Vice president                   | Indian Federation of Culinary Associations             | (91) 11 23010211 | (91) 11 23010625 | <a href="mailto:tarundacha@hotmail.com">tarundacha@hotmail.com</a>                                       |

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Prepared by Frank Naesheim



|     |                       |                           |   |                                 |                                 |  |
|-----|-----------------------|---------------------------|---|---------------------------------|---------------------------------|--|
| Mr. | Max Chin              | Vice president            | Indonesian Chefs Association                        |                                 |                                 |  |
| Mr. | Min Su Kang           | President                 | Korean Cooks Association                            | (82) 2 7341545                  | (82) 2 7341544                  | <a href="mailto:ikca@ikca.or.kr">ikca@ikca.or.kr</a>   |
| Ms. | Grace Moon            | Secretarie Traslation     | Korean Cooks Association                            | (82) 2 7201815                  | (82) 2 7201852                  | <a href="mailto:food2000@sife.co.kr">food2000@sife.co.kr</a>   |
| Mr. | Soon-Hwa Shin         | Secretary                 | Korean Cooks Association                            | (82) 2 7341545                  | (82) 2 7341544                  | <a href="mailto:ikca@ikca.or.kr">ikca@ikca.or.kr</a>   |
| Mr. | Woung-seon Moon       | Treasurer                 | Korean Cooks Association                            | (82) 2 7341545                  | (82) 2 7341544                  | <a href="mailto:ikca@ikca.or.kr">ikca@ikca.or.kr</a>   |
| Mr. | Sang-cheon Park       | Vice president            | Korean Cooks Association                            | (82) 2 7341545                  | (82) 2 7341544                  | <a href="mailto:ikca@ikca.or.kr">ikca@ikca.or.kr</a>   |
| Mr. | Othmar Frei           | President                 | Les Toques Blanches                                 | (63) 2 8403771                  | (63) 2 8920129                  | <a href="mailto:ofrei@werdenberg.com">ofrei@werdenberg.com</a>   |
| Mr. | Gopalsamy Murday      | President                 | Mauritian Chefs Association                         | (230) 4133907                   | (230) 4138772                   | <a href="mailto:murday.gopalsamy@lapiroque.mu">murday.gopalsamy@lapiroque.mu</a>   |
| Mr. | Mougam Pareatumbee    | Secretary                 | Mauritian Chefs Association                         | (230) 4133907                   | (230) 4138772                   | <a href="mailto:mougam@intnet.mu">mougam@intnet.mu</a>   |
| Mr. | Vijranand Kallooa     | Treasurer                 | Mauritian Chefs Association                         | (230) 4133907                   | (230) 4138772                   | <a href="mailto:vijranand.kallooa@lecocobeach.mu">vijranand.kallooa@lecocobeach.mu</a>   |
| Mr. | Mooroogen Coopen      | Vice president            | Mauritian Chefs Association                         | (230) 4133907                   | (230) 4138772                   | <a href="mailto:mcoopen@bchot.com">mcoopen@bchot.com</a>   |
| Mr. | Oliver Esser Soe Thet | President                 | Myanmar Chefs Association                           | (95) 1 501123/<br>(95) 6 160032 | (95) 1 501123/<br>(95) 6 160032 | <a href="mailto:angel@myanmar.com.mm">angel@myanmar.com.mm</a> /<br><a href="mailto:olbagho1@bagan.net.mm">olbagho1@bagan.net.mm</a> |
| Mr. | U Than Lwin           | Secretary                 | Myanmar Chefs Association                           | (95) 1 723675                   |                                 |  |
| Mr. | Andreas Vogt          | Vice president            | Myanmar Chefs Association                           |                                 |                                 | <a href="mailto:newbeach@myanmar.com.mm">newbeach@myanmar.com.mm</a>   |
| Mr. | Grant Jackson         | Committee                 | New Zealand Chefs Association                       | (64) 3 4425630                  | (64) 3 4429042                  | <a href="mailto:dine@boardwalk.net.nz">dine@boardwalk.net.nz</a>   |
| Mr. | Glenn Austin          | Regional Director Pacific | P.O.Box 1044  |                                 | (61) 3 54806935                 | <a href="mailto:glenn.austin@bigpond.com">glenn.austin@bigpond.com</a>   |
| Ms. | Wendy Wang            | Secretarie Traslation     | Royal Norwegin Embassy                              | (86) 10 65322262                | (86) 10 65321502                | <a href="mailto:acnsec@public.bta.net.cn">acnsec@public.bta.net.cn</a>   |
| Mr. | Otto Weibel           | President                 | Singapore Chefs Association                         | (65) 64315069                   | (65) 6338 1446                  | <a href="mailto:otto.weibel@raffles.com">otto.weibel@raffles.com</a>   |
| Mr. | Jasmine Ng Sor Kuan   | Secretary                 | Singapore Chefs Association                         | (65) 6780 5904                  | (65) 6785 1258                  | <a href="mailto:sorkuan@tp.edu.sg">sorkuan@tp.edu.sg</a>   |
| Mr. | Randy Chow            | Treasurer                 | Singapore Chefs Association                         | (65) 67312145                   | (65) 6738 1025                  | <a href="mailto:rchow@meh.parkway.com.sg">rchow@meh.parkway.com.sg</a>   |
| Mr. | Eric Teo Thiam Lye    | Vice president            | Singapore Chefs Association                         | (65) 67347766                   | (65) 67396703                   | <a href="mailto:executivechef@orchardhotel.com.sg">executivechef@orchardhotel.com.sg</a>   |
| Mr. | Marco P Bruschweiler  | Overseas Coordinator      | Thai Chefs' Association                             | (66) 2 3991099                  | (66) 2 7493933                  | <a href="mailto:thaicook@loxinfo.co.th">thaicook@loxinfo.co.th</a>   |
| Mr. | Jamnong Nirungsun     | President                 | Thai Chefs' Association                             |                                 |                                 | <a href="mailto:thaicook@loxinfo.co.th">thaicook@loxinfo.co.th</a>   |
| Mr. | Waipop Saepueng       | Secretary                 | Thai Chefs' Association                             |                                 |                                 | <a href="mailto:thaicook@loxinfo.co.th">thaicook@loxinfo.co.th</a>   |
| Mr. | Chailerk Noilert      | Treasurer                 | Thai Chefs' Association                             |                                 |                                 | <a href="mailto:thaicook@loxinfo.co.th">thaicook@loxinfo.co.th</a>   |
| Mr. | Somsak Rarongkham     | Vice president            | Thai Chefs' Association                             |                                 |                                 | <a href="mailto:thaicook@loxinfo.co.th">thaicook@loxinfo.co.th</a>   |
| 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                 | <a href="mailto:exechef@hotelsahidjaya.com">exechef@hotelsahidjaya.com</a>   |
| Mr. | Bambang Murtianto     | Treasurer                 | The Association of Culinary Professionals Indonesia | (62) 21 3522728                 |                                 | <a href="mailto:bambangmurtianto@lkafood.co.id">bambangmurtianto@lkafood.co.id</a>   |
| Mr. | Andika                | Vice president            | The Association of Culinary Professionals Indonesia | (62) 21 7943077/<br>57988888    | (62) 21 57988833                | <a href="mailto:nanda04pst@yahoo.com">nanda04pst@yahoo.com</a>   |



## IX. Activities

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### 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  | <a href="http://www.gulffood.com">www.gulffood.com</a>                     |
| 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                         | <a href="http://www.fhko.com">www.fhko.com</a>                             |
| Mar 15-17  | FHC Food and Hotel China Beijing China                   | <a href="http://www.fhcbeijing.com">www.fhcbeijing.com</a>                 |
| Mar 16-18  | Food and Hotel Korea                                     | <a href="http://www.fhko.com">www.fhko.com</a>                             |
| Apr 6-9    | Food and Hotel Indonesia Jakarta Indonesia               | <a href="http://www.pamerindo.com">www.pamerindo.com</a>                   |
| Apr 8-10   | 6 <sup>th</sup> Seoul International Culinary Competition | Seoul, Korea   |
| Apr 18-29  | World Gourmet Summit, "A Theatre of Taste" Singapore     | <a href="http://www.worldgourmetsummit.com">www.worldgourmetsummit.com</a> |
| May 10-13  | HOFEX Hong Kong SAR                                      | <a href="http://www.hofex.com">www.hofex.com</a>                           |
| June 23-26 | Culinary Art   | Colombo Sri Lanka  |
| June 28-30 | FHC Food and Hotel China                                 | <a href="http://www.fhcbeijing.com">www.fhcbeijing.com</a>                 |
| Sep 1-5    | 9 <sup>th</sup> WACS Asia Pacific Forum                  | Gold Coast Australia   |
| Sep 3-4    | MLA BB 3 <sup>rd</sup> 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 <sup>nd</sup> WACS Congress Auckland New Zealand   | <a href="http://www.nzchefs.org.nz">www.nzchefs.org.nz</a>                 |
| Mar 21-23   | Food & Hotel Korea                                    | Seoul Korea  |
| Apr 25-28   | FHA Culinary Challenge Singapore                      | <a href="http://www.foodnhotelasia.com">www.foodnhotelasia.com</a>         |
| April 18-29 | World Gourmet Summit, "A Theatre of Taste", Singapore | <a href="http://www.worldgourmetsummit.com">www.worldgourmetsummit.com</a> |
| June        | Food Hotel South China                                | Guangzhou, China   |
| Sep 13-16   | IFHS  | Bangkok, Thailand  |
| Sept        | 10 <sup>th</sup> WACS Asia Pacific Forum              | Thailand   |
| Dec         | FHC Food & Hotel China                                | Shanghai, China  |

### 2007

|      |  |          |
|------|--|----------|
| Sept | 11 <sup>th</sup> WACS Asia Pacific Forum | Malaysia |
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| 2008 | 33 <sup>rd</sup> 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.

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