

Report of the WACS Continental Director for the Americas

May-December, 2007

Argentina

The Center of the Chefs finished the accounting adjustments to put things in order and to make elections in 2008. They didn't participate of the Global Chefs' Challenge Continental for the Americas because they didn't have funds and sponsorship. They participated in the month of September, 21 to 23, with two schools of Gastronomy, of the Uruguay a la carta event in the city of Montevideo.

The Center participated with a Chefs team in the Aztec Latin America Contest event on October 1-5. It was the winner and it is now classified to the World Competition in France, in 2009 and won a gold medal and U\$ 10,000.

Brazil

Abaga realized in partnership with Restaubar fair on April 16-18 , three Contests with International award: The Brazilian final of Aztec Latin American Contest involving authorities of Mexico , the Brazilian final of Callebaut Chocolate and the Brazilian final of the Global Chef's Challenge, and were invited several judges of boarding and European countries The event was very disputed, there was structure for 200 people and six fully equipped kitchens.

In the three events, more than 200 Chefs participated from around the country and abroad with an investment of U\$ 150,000 of the sponsors.

In July (19 to 21) a team of Brazil participated in the Global Chefs' Challenge Continental for the Americas in the city of Orlando at the Cordon Bleu School. I personally participated of the event as a Continental director and as coordinator of the Brazilian team.

In September, a team of School of Gastronomy SENAC (the greatest entity of the country in professional training and education in gastronomy) with our

support participated in the Uruguay a la carta of the International Contest for Schools of Gastronomy "Luis Herrera", getting the 2nd place and a Silver Medal. I personally was there during four days, representing the WACS in the conduction and support of it, with the Chef Gissur Gudmunsen invited as president of the jury of the event.

In October , a team of Brazil participated of the Aztec Latin American Contest and I was judge of Brazil in Mexico City , getting the third place and U\$ 3,000, classifying for the World Competition in France in 2009. In October, a team of Brazil participated of the World Chocolate Masters Final which took place on October 20-22, 2007, in Paris in Le Salon du Chocolat. I was invited as Jury of Brazil and representing the Latin America.

The new headquarters of the Association will be ready with the remodelation to inaugurate the kitchens for classes and workshop in December. On October 1st, the Emirates Airlines started flying in Sao Paulo with a flight direct to Dubai. Abaga supported a partnership with the travel agency Nascimento Turismo to get a special rate and package to the Congress of 2007 Dubai and it is available to other countries in Latin America , with the airline ticket for a total of U\$ 1350 , round trip.

On November 13, was held in Rio de Janeiro , a cocktail at Intercontinental Hotel . Abaga will celebrate the end of the year with more than 200 guests, on December 17, in the City of Sao Paulo with a dinner at the Intercontinental Hotel.

Bahamas

The communications are normal, a team of Bahamas participated in July of the Global Chefs' Challenge Continental for the Americas in the city of Orlando, getting the third place. They are doing a great job in competitions. In May, they will participate of the NRA event in Chicago.

Bolivia

They participated in July of the Global Chefs' Challenge Continental for the Americas in the city of Orlando.

The Associations of Chefs organized in September in the City of Cocha Bamba, the annual traditional Gastronomic Festival, with good result and good participation of the audience.

Chile

Achiga organized successfully the WACS Board meeting in the city of Santiago in Chile. It was the first time that the WACS Board Meeting is held in Latin America. The plans for the 2010 WACS World Congress were presented since it will take place in Chile.

Achiga organized the Competition in July to choose the candidate for the Global Chefs' Challenge Continental for the Americas. The winner Chef Crsthiam Carpentier participated in Orlando in July of the Global Chefs' Challenge Continental for the Americas .

In September, Achiga participated with three schools of Gastronomy in Chile- INACAP - Culinary Institute in Uruguay a la carta in the International Contest for Schools of Gastronomy "Luis Herrera", where won the 1st and 3rd places, title of Pan-American champion and 4 medals of gold and 4 of bronze . In October, they participated in Aztec Latin American Contest and the team got 2 medals with the best fish.

Canada

The president of the Association participated in the month of June as jury in Chile in the competition that chose the finalist for the the Global Chefs' Challenge Continental for the Americas .

A team of Canada participated in the the Global Chefs' Challenge Continental for the Americas in the city of Orlando, and got the second place.

Costa Rica

After the change of the Board, were sent several e-mails, including the invitation for participation in the Global Chefs' Challenge Continental for the Americas and we had no answer until now.

Cuba

Cuba is communicating with us very often and letting us know of the activities specially about the opening of the School of Gastronomy Artechef on February 22 ,2007 and of its activities.

Cuba didn't participate of the Global Chefs' Challenge Continental for the Americas because they had no sponsors and the impossibility to get visas.

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A team of Cuba participated in Aztec Latin American Contest in October doing a great job. I can assure they are doing a great development in the technician works of Cuban cuisine.

Ecuador

They don't answer e-mails. They were invited to participate of Global Chefs' Challenge Continental for the Americas , receiving all the information but up to today they gave no answer.

United States

The ACF organized its annual congress in the city of Orlando in July. They participated with a candidate in the Global Chefs' Challenge Continental for the Americas in the Cordon bleu School in the city of Orlando and was the winner of the competition with the Chef Audry Murphi, who will represent the American continent in the World Final in the month of May 2007 in the WACS Chefs World Congress.

Guatemala

Aguac participated of the Global Chefs' Challenge Continental for the Americas in the city of Orlando in July. They are preparing an Olympic team to take part in Germany in 2008 Ekfhurt pastry with sponsorship of the government. The president of Aguac is collaborating with the WACS women's forum that was held in Dubai in May 2007 and transmitting information to the Board through the Continental directorship .

Mexico

The Culinary Association of Mexico realized on June 11 -15 in Michuacan the 3rd Chefs International Congress and our vice president Edwar Leonard was invited to represent WACS.

Mexico didn't participate of the Global Chefs' Challenge Continental for the Americas but they received all the information through the Continental directorship .

Peru

The conflict of the Association that give no answer continues. I have received some e- mails from Peru complaining of certifications issued by OPCA and by Pan-American forum that used the logo of WACS. I answered that WACS wasn't in accordance with these certifications and if they keep on using the WACS logo, they will be processed through the justice.

El Salvador

Send us all information through newsletter monthly and it is looking for being a real member.

Uruguay

AUCA through its president Chef Hugo Robalez participated in the month of April of the Third Latin America Congress of Gastronomy and Nutrition in the city of São Paulo. They gave lectures and were juries of the International Competitions of ABAGA: : The Brazilian final of Aztec Latin American Contest, the Brazilian final of Callebaut Chocolate and the Brazilian final of the Global Chef's Challenge.

AUCA took a team of Chefs to Orlando to be a competitor of the Global Chef's Challenge in the month of July.

They organized in September-from 21 to 24 - the 3rd Uruguay a la carta inviting 14 schools in the Continent (90 students) for the International Contest for Schools of Gastronomy "Luis Herrera" in its third version, with a fair of exhibitors and AUCA Senior Chefs Competition that was held in the city of Cologne.

AUCA participated in the Aztec Latin America Contest getting the 2nd place and classifying to the Bocuse D'Or 2009.

Sincerely yours,

Chef Jorge E. Monti de Valsassina
Continental Director for the Americas

