



# REPORT

## Reinhold Metz

### WACS Continental Director of Central Europe



When we started after our election in Dublin, we had to organize and find a fair structure of dividing Europe into three belts. Today we can say that we found a very constructive way to do so, especially when we invited all the European WACS country members one or twice a year to a European Conference in a European WACS member country.

The teamwork between Fausto Arioldi, Gissur Gudmundsson and myself could not be better. We work very close together and help each other where we can. One of our goals is to assist the executive committee in promoting WACS in its activities in the region and facilitate two-way communication between continent members and the WACS board. But we are also the liaison between our treasurer and the membership.

In August, I accepted an invitation to attend the 2004 American Culinary Federation's national convention in Orlando, Fla., where we also had a WACS board meeting. At that time, as the president of the German Chefs Association, I had one big idea. The idea was how the VKD and WACS could create, in cooperation, an unforgettable Culinary Olympics?

In September, I worked very hard to get the "Mise en place" done for the competition, which was the biggest culinary event in the world, the Inoga-Ika-Culinary Olympics 2004 in Erfurt, Germany.

All the German chefs were very proud to welcome our colleagues from all over the world, including the WACS Web site webmaster, Peter Knipp, and his crew. We planned a reception for WACS to celebrate the first-ever WACS International Chefs Day on Wednesday, 20<sup>th</sup> October, during the IKA. I was happy that we did so and set the stage for the worldwide event.

My special thanks go to our colleagues, WACS Honorary President Billy Gallagher and WACS President Ferdinand Metz, who gave us this chance. Perhaps it was the best IKA ever, but I believe that the German colleagues tried to do their very best, and they did so with all the competitors, judges and the coaches and trainers. Thanks to all volunteers.

Directly after the IKA/Culinary Olympics, we hosted the WACS board and WACS Culinary Committee meetings in Erfurt. In November, I visited the South Tyrolienne Colleagues at their convention.

At the beginning of 2005, we had to get prepared for the European WACS Conference in Malta. First of all, I would like to thank our Maltese colleagues for organizing a very successful meeting. My thanks also go to Klaus Meyer, who wrote the minutes not only at this, but also at the Budapest conference. I was holding the chair and got assistance by Fausto and Gissur. For more details visit our WACS Web site.

As the chairman of our last meeting in Malta, I would like to thank all participating countries and the constructive and friendly discussions we had. It was also very nice that we had the opportunity to experience Maltese hospitality to get a little closer to each other. I think this made our meeting very successful.

At the end of March, I stayed in Budapest/Hungary for four days where I judged the culinary show called Gastrorendezvous. After the event, I spoke with the Hungarian judges about judging criteria and the guidelines. I also mentioned the situation in Hungary, where we found three chef associations. We had a good round-table talk with almost all of the groups.

The Hungarian Gastronomic Chefs Association announced that they wanted to organize the next European WACS Conference in Budapest in early October 2005. Later on, I had to find out which Association of Turkey was the strongest, oldest or the one who had the most members. There were at least three candidates, but there also must be a way to bring them together.

After our WACS telephone conference, I offered to develop an application form for new memberships. You all have received it by email. A very big communication problem I have with Uzbekistan is that all their emails are coming back and the letters I send are receiving no responses.

In April, we celebrated Aloyse Jacobi 50th birthday in Luxembourg. In Singapore, we had a very constructive WACS board meeting and also got a view of Peter Knipps Gourmet Summit.

By an invitation of the Swiss Aargauer Chefs, I met some European presidents and we celebrated a very nice diner dance. In June, the WACS board met again during the 2005 American Culinary Federation's national convention in San Antonio, Texas. I judged the U.S. Pastry Chef of the Year and got a great view of the strong organization and its competitions.

In September at the German Chefs Convention, I stepped down as president and proudly announced my fellow colleague as the new president of VKD, Ctefan Wohlfeil.

I also met the Turkish Chefs Delegation in Cologne when I approved them as a potential new member of WACS. You, the congress will vote on that later on. On my way to the European WACS Conference in Budapest, Hungary, I went to Prague, Czech Republic and checked all their facilities for their bid to host the 2010 WACS Congress. I was really surprised and impressed about the possibilities we would have there. All I can say is that if you like to see a golden city, nice castles, lovely people and good food and vines but also beer, then you would not be disappointed having a congress there.

The International Chefs Day was celebrated in Hungary, Czech Republic and Germany. In October, we had a fantastic European WACS Conference in Budapest. Thanks to all our Hungarian colleagues for their friendly welcome, the perfect organization, and the familiar country ride into the Puszta.

At a WACS board meeting in Paris in December, we visited the Sorbonne University where WACS was founded.

During the “Salon Culinaire Mondial” in Basel, Switzerland, I met a lot of colleagues from around the world and a lot of people who were interested in WACS. My next trip was to Dubai, where I was invited to judge the Emirates Salon Culinaire. I also had the opportunity to check their congress facility for 2008.

The Competition of the World Chef Challenge for Central Europe will be organized by the Hungarian Chef Association in Budapest next year.

Past and upcoming Culinary Competitions:

March 2005: International Melitta Cup (Contest hot kitchen cooking with coffee)

April 2005: Europe REWE Culinary Cup (Contest for youngster in showplatter)

August 2005: Int. Cooking competition for King Meals in Nagyszakacsi/Hungaria

End of October: Int. Leipziger Preis (Leipzig Award) Cooking Team Competition

European Pupil Cooking Competition

End of October: Int. Kremlin Cup in Moscow

End of November: Salon Culinaire Mondial in Basel / CH WACS approved Show

Next Year in November the “Culinary World Cup” takes place in Luxembourg

In closing, I hope that I was able to represent you well, and I thank you for your confidence and support.

Sincerely  
Reinhold Metz