

**MINUTES OF WORLD ASSOCIATION OF COOKS SOCIETY
INTERNATIONAL CULINARY COMMITTEE**

**HELD AT WESTCHESTER COUNTRY CLUB, NEW YORK
19 JANUARY 2004**

Present

- Chairman – Chef Reinhold Metz, Germany
Secretary – Chef Graham Hawkes, New Zealand
Guests – Chef Ferdinand Metz, USA
– Chef Ed Leonard, Host Chef, Westchester Country Club, President
American Culinary Federation
– Chef Brendan O’Neil, Panal of Chefs of Ireland, Director of 2004
Congress, Organiser World Junior Forum
- Member – Chef Otto Weibel, Singapore
– Chef Steve Jilleba, U.S.A.
– Chef Tony Jackson, Scotland
– Chef Travis Smith, I.M.C.O

Apologies

- Chef Heinz Brunner, South Africa
- Chef Norbert Schmidiger
- Chef Aloyse Jacoby, Luxemburg

1. Welcome From Chairman, Mr Reinhold Metz

Chef Metz welcomed all members and guests and thanked the members for the diligent work that they had completed since the previous culinary committee meeting held at Woodlands Park Hotel, London.

Chef Metz mentioned he was very happy to have the last meeting of the committee during this term of the Presidium at the Westchester Country Club, home of the American Culinary Team and also delighted to have guest chef’s from the American Culinary Federation which is standing for the WACS Presidium for the next 4 years.

Chairman Metz also thanked the members for taking the time out of their busy schedules to attend this important meeting.

2. Minutes of Previous Meeting

As these had been previously circulated to all members they were taken as read and moved by the Secretary they be confirmed as a true and accurate record of this previous meeting held at Woodlands Park Hotel in London on Saturday 30 June & Sunday 1 July 2001.

Moved Chef Graham Hawkes, seconded Chef Tony Jackson. Carried unanimously.

3. Matters Arising from the Minutes of the Previous Meeting

As all matters with the exception of a spelling mistake, arising were already Agenda items these were carried forward until such time as they come up on the Agenda.

4. Correspondence Inwards

- 4.1. Letter from Mr Simon Smotkowicz informing the Culinary Committee they had made a decision not to go ahead with ICE 2005.
- 4.2. Email from Jamie Castellon regarding the possibility of having a WACS endorsed competition in Spain. This will be organised by a group other than the member group from Spain.

5. Correspondence Outwards

- 5.1. Memo to Mr Tony Jackson regarding judging at Hotel Olympia from Secretary General.
- 5.2. Chairman of the Culinary Committee re Sanction for Ice 2005.
- 5.3. Continental Director from Americas re competition seminar and the review of the two year period when requesting for culinary committee sanction for competitions.
- 5.4. Continental Director Europe regarding the possible reduction of the age of juniors to 23 years along with the age limit of international judges as members of the International Judging list. Also the possibility of sanction for a group in Spain who are not members of WACS, also regarding a question from Italy as to the use of the judging pool.
- 5.5. ICE 2005 confirming WACS sanction for the event.
- 5.6. Mr Bernd Uben regarding his inclusion into the International Judging list.

- 5.7. Mr Eli Fudida from Israel regarding inclusion into the International Judges list.
- 5.8. Chairman of the Culinary Committee re queries following the Board meeting held in Luxemburg and suggested action.
- 5.9. As all the above were related to Agenda items these were accepted and left for further comment.

6. Report Competition Singapore

- 5.10. Presented by Chef Otto Weibel, Singapore Chefs Association
 - 5.10.1. Food and Hotel Asia Competition this year will include a new class classified as the “Gourmet Buffet” where a team of five will present a buffet for 30 covers which will be sold to the public following judging. Chef Weibel suggested to the group he felt this was an innovative move in the sense it reduced food wastage and had proved to be very popular.
 - 5.10.2. This style of competition was also used in Malaysia.
 - 5.10.3. Judges will visit each of the competing teams in their preparation kitchen twice during the evening while they are preparing the buffet meal at different times.
 - 5.10.4. The judges have a time limit of one hour to judge the buffets final presentation.
 - 5.10.5. Three teams will compete each day with six judges carrying out the adjudication process.
 - 5.10.6. All judges have a checklist to assist them with the adjudication process.
 - 5.10.7. The judges are required to work through the night but are not required to start until midday the following day.
 - 5.10.8. No mise-en-place is allowed. All preparation is done from scratch.
 - 5.10.9. Chef Weibel will send through the criteria, which will be attached to these minutes.
- 5.11. Chef Weibel also explained to the group they introduced another class for the competition which was called the “Dream Team” (a cook and serve style of competition).

5.11.1. In this class the competing team has two hours to prepare the following requirements for four covers.

5.11.1.1. Bar person must create a cocktail from the ingredients supplied (mystery box).

5.11.1.2. The wait person must set the table and make a salad.

5.11.1.3. The Chef must cook and present a main course and a salad dressing.

5.11.2. This is all presented live and competed for at the table.

5.11.3. Chef Tony Jackson explained a very similar style of competition was held in Scotland as part of Scot Hot.

5.11.4. Secretary General explained it was similar in context to the Toque d'Or competition in New Zealand.

5.11.5. Chef Brendan O'Neil reported they had a similar style of competition operating in Dublin which created a very realistic work situation and also a great visual experience for people visiting the competition area as customers often did not get to see how the food was being prepared.

5.12. The Chairman thanked Chef Weibel for his report and congratulated the Singapore Chefs on introducing new classes to their competition. The Chairman also mentioned he had a report on the previous competition in Singapore which was in German and would present these to the Board in Dublin.

Acceptance of Chef Weibel's report was moved by Chef Steve Jilleba, Seconded Chef Travis Smith. Carried unanimously.

7. Report Luxemburg

An extensive report following the Culinary World Cup held in Luxemburg was presented by Chairman Metz, as written by Chef Norbert Schmidiger from Switzerland who was the WACS Culinary Committee observer for the competition (report attached).

Discussion following the presentation of the report covered the following:

Moved the adoption of the report Mr Metz, Seconded by Chef Otto Weibel. Carried unanimously.

7.1. It was felt the judge list should be presented to the Culinary Committee no less than six months prior to the competition. This would allow plenty of time for the

judges to be confirmed and also for the Culinary Committee to ensure there were sufficient WACS judges attending the event.

7.2. Chef Weibel asked how many judges were required. It was answered that all National Team judges should be WACS approved judges.

7.2.1. Chef O'Neil asked what constitutes a WACS judge and was informed the criteria was on the website. However it was suggested the Secretary General complete a new list covering the process of the appointment of WACS approved judges. See attached.

7.3. Chef Travis Smith queried the results of the Military teams stating he understood the USA was second and not third. Secretary to contact Mr Carlo Souber to clarify the placing.

Moved the adoption of the report Mr Metz, Seconded by Chef Otto Weibel. Carried unanimously.

8 Report Chicago Competition

A detailed report following the American Culinary Classic held as part of the NRA Show in Chicago was presented by Chairman Chef Reinhold Metz.

8.1 Chairman thanked Chef's Steve Jilleba and Michel Bouit for all their hard work and hospitality. He mentioned it was a very good competition and it was great to see other classes being introduced as new ones.

8.2 It was felt that the influence from the pastry chef judges did affect the final result.

8.3 The group felt it was essential that each judging team should have a pastry judge especially in the cold sections.

8.4 It was felt it was positive to see all tables having the same lighting and felt it was good not to have the required expertise of electricians setting up each and recommended future shows use the same system.

8.5 It was suggested to limit the pre-selling of tickets for guests dining in the National team hot event to 75% and only allowing the last 25% to be sold on the day of the competition.

8.6 It was essential waiting staff be assigned to the kitchens and not the tables as when meals were ready for service and the person serving a particular table was not available they were often left rather than being served at their best immediately.

8.7 Discussion took place regarding the system used (separate floor and tasting judges) as illustrated in the one page report from Chef Tony Jackson. It was agreed in future each course on the menu would be judged individually by the floor judges (cooking methods etc) so these could equate to those judged by the tasting judges.

8.8 It was also agreed that having the segregation of floor and tasting judges had proved to be successful and in fact gave a much fairer and clearer result overall. It was moved Chef Jackson and seconded by Chef Jilleba that this practice be encouraged at all International Competitions in the future.

Adoption of the report from Chicago was moved by Chairman Metz and seconded by Chef Tony Jackson. Carried unanimously

9. Report World Junior Chefs Challenge, New Zealand 2002

9.1 The Secretary General reminded members that the report had been circulated to all following the event as written by Chef Tony Jackson.

Adoption of that report was moved by the Secretary and seconded by Chef Jilleba. Carried Unanimously.

24. Update and Sanction of the Guidelines for Culinary Military Teams

Presented by Chef Travis Smith

10.1A suggested change to the maximum number of points to be changed. Secretary to write to Mr Travis Smith with the recommended change of the points system. See attached.

10.2It was suggested consideration be given to the reduction of the number of menus from two to one to be considered to assist the hot live national military team event.

10.3Chef Travis Smith requested the judge Chef Roland Lutz from Luxemburg be replaced with Chef Jules Blau.

10.4It was recommended the continuation of a member of the International Military Culinary organisation be retained on the culinary committee.

10.5The observer for the particular competition may not be familiar with the Military style of operation. It should therefore be recommended that the observer spend some time with the Culinary Committee representative of the International Military Culinary organisation to ensure a full understanding is appreciated.

10.6 It was observed during the Luxemburg competition that the military judges did not check out the mise-en-place which was being completed in the individual Hotels was not reviewed by the judges. There was no suggestion that this would have made any difference to the final result, however it does not meet the normal judging criteria.

10.7 The Chairman congratulated Chef Smith on achieving the guidelines as presented which were moved by Chef Smith, seconded by Secretary General and carried unanimously.

11. Competition Observer

It was recommended by the Secretary General a format be put together to assist with the reporting from the Observers of the International Competition.

11.1 It was also imperative that comment sheets be collected from the judges for feedback to the culinary committee.

11.2 This was also appropriate for the competitors. Comment from the Chairman it was positive to see the changes of the competition arena since the use of the Culinary Guidelines and also the continuation of the improvement with the inclusion of the comments from the observers going back to the competition organisers.

12. Letter from Mr Castellon Re Competition in Spain

It was discussed generally around the table with the discussions being led by Chef Steve Jilleba who was familiar with competition and the writer of the request.

12.1 The Secretary General to write to the Spanish group who are the member of WACS giving them the opportunity to sanction the competition prior to the WACS sanction.

12.2 This is to be completed prior to the Congress in Dublin so a clear indication can be given one way or the other to the Spanish group.

13. Judging at Hotel Olympia

13.1 Chef Tony Jackson reported he had been invited to judge at this year's event.

13.2 Judging sheets from the Culinary Olympics and Chicago have been offered for use at Hotel Olympia.

13.3 It was felt no further progress would be made encouraging Hotel Olympia to more formally use the culinary guidelines while the Chefs Circle of England was

the representative body member of WACS for England as other groups had many more members and a stronger network.

14. Proposal from Gillies Renousson

14.1 This proposal related to the size of the centrepieces or showpieces presented at International Culinary Competitions.

14.2 Following discussion it was decided to adopt the following:

- a) The decision should be left to the organisers as to the size requirements, which must be clearly outlined in the criteria.
- b) The size of the presentation must be relevant to the class.
- c) Chairman Metz to respond to Gillies.

24. Update on the Culinary Olympics from Chairman, Chef Reinhold Metz

15.1 It was proposed by the German Chefs Association to change the markings – 80 for cold and 100 for hot to 80 points in each section. After an enthusiastic discussion it was recommended unanimously by the Culinary Committee that this be changed to incorporate 100 points in each section.

15.2 Chef Metz reported the highest and lowest judges results would be removed during the adjudication process of the Culinary Olympics which he felt would give a fairer result. This relates to the national teams event.

15.3 The Secretary General to write to the Chairman of the Culinary Olympic Committee (IKA) recommended separate judges be used for the floor and the tasting. All present believed this would give an even, fairer result, and would then not require the highest and lowest points to be removed.

15.4 The kitchen design had been completed and would be up on the website. They have successfully organised for 8 kitchens to operate throughout the four day event.

15.5 A hard copy of the kitchen design will also be sent to all competing teams.

15.6 An explanation on the definition of finger foods including a recommended list would also be on the WACS website along with being sent in hard copy to all competing teams.

15.7 So far the following have been confirmed:

- a) Restaurant of the Nations, National Teams Senior, 32 teams.
- b) Junior team National, 16
- c) Pastry team, National 7
- d) Military teams, 9

Please note the full list attached.

15.8 Chef Jilleba asked for clarification as to whether the team manager could cook during the competition. After consultation Chef Metz confirmed the criteria as written stood, meaning of the total of 6 people in the team with five working throughout the competition time with the 6th person assisting during service.

16. Numbers Allowed During Hot Competition Timeframe in the Kitchen

It was recommended by Chef Jilleba that in future all International competitions teams event allow for the maximum number of members to work throughout the timeframe. It was believed by the group the more people allowed to cook during the competition time would increase the standard presented at the end of the event.

Moved Chef Steve Jilleba, seconded Chef Otto Weibel. Carried unanimously.

17. Judges for National Team Events

After discussion it was agreed judges must have participated in and won a gold medal at national level prior to judging any National Team event at any one of the major International Culinary Competitions.

Moved Chef Steve Jilleba, seconded Chef Tony Jackson. Carried unanimously.

18. Update From Mr Brendan O'Neil Regarding the Junior Competition in Ireland.

- a. It was confirmed for this event the Teams must be under the age of 23 at the time of the competition (as opposed to under 25 in the Culinary Guidelines).
- b. 16 teams would compete in the event, each of four team members.
- c. 4 teams would compete each day and they would serve the meals to the other 12 teams to enjoy dining on.
- d. A training session for all junior members at the Forum would be held each morning.
- e. Following the competition the afternoon would be completed with a visit to a particular factory. These would include meat processing plant, fish

processing plant etc etc.

- f. Individuals attending the Congress would also be invited (juniors) to join the teams for all sessions, seminars and educational sectors of the programme.
- g. All food and fully equipped kitchens would be supplied.
- h. Any individuals attending the seminar and congress would be expected to pay the usual registration fee for a junior and also the reduced accommodation cost.
- i. Separate judges would be used for the floor and tasting for this event.
- j. As part of this competition hygiene (separate competition) was also being competed for with a great prize for the winners.
- k. The competition would be broadcast live on the website daily.
- l. Chairman wished all teams competing during the Congress in Ireland every success and thanked Chef Brendan for his update along with congratulating him for putting together what was bound to be a tremendous event.

24. Proposed New Judges for the WACS Judges List

After general discussion it was agreed that this should be held over until the completion of the Culinary Olympics (October 2004) when a new judges list would be completed.

19. Proposal from Chef Graham Hawkes Regarding a Second Tier Competition Along with a Second Tier Judges List

This was discussed and all agreed in principle to the idea. Chef Hawkes to put together a working paper to be presented at the next culinary committee meeting.

20. Approval of New Zealand Chefs Association Competition Guidelines

These had been sent to all committee members and it was moved Mr Graham Hawkes, second Chairman Metz these be sanctioned by the WACS International Culinary committee. Carried Unanimously

21. World Junior Chefs Challenge

It was brought to the table that as the Pacific Region had no top level WACS sanctioned competition. As the World Junior Chefs Challenge was the only top level individual Chef competition held Internationally, and it has been held in the Pacific region the on the last 2 occasions, that this be given a top level competition status. This was supported by

Chef Tony Jackson who had attended the World Junior Chefs Challenge in New Zealand in 2002.

Proposed Chef Graham Hawkes, seconded Chef Tony Jackson. Carried unanimously.

22. Judges Seminar World Congress 2004 (Iceland)

Chef Jackson reported Iceland had offered to present a judges seminar at the World Congress in Ireland in March. It was agreed in principle any judging seminar would have positive effects, however in this occasion as the group were unaware of the content of the seminar the Chairman suggested he write to Mr Stefan Engelhard on behalf of the committee requesting information regarding the content of the seminar.

23. General Business

- a) General discussion took place regarding the seminars for competitors and judges. It was all agreed if time allowed Chef Jilleba would present seminars for both judges and competitors around the Culinary Olympics in Erfert, using the American Culinary Federations National Student Team Championship Competition Guidelines and the American Culinary Federation Culinary Competition manual through a PowerPoint presentation.
- b) Chef Jackson queried the continued maintenance of the judges list and the difficulties it caused. It was recommended when WACS had a permanent office the Secretariat would then be able to maintain the International judges list.
- c) Chef (Ferdinand) Metz suggested the next culinary committee appointment should include that of a pastry expert, which was agreed by all present.
- d) Chef Smith commented on the difficulties at time of communicating with the International Military Culinary organisation through the different languages. Chef (Reinhold) Metz would discuss with his colleagues in Germany.
- e) Chef Weibel confirmed they would be appointing an observer for the Food & Hotel Asia Competition in Singapore.
- f) Chef Brendan O'Neill thanked the group for the opportunity of attending and felt it was a very positive meeting and looked forward to the outcomes being put into practice.
- g) Chairman Chef (Reinhold) Metz confirmed the appointment of Chef Graham Hawkes as observer representing the WACS Culinary Committee for the Culinary Olympics.
- h) Chef Hawkes reported a very successful competition had been held in Fiji last year and this year the New Zealand Chefs Association would continue its

support by way of running seminars for both competitors and judges prior to the next event.

24. Next Meeting

This completed all agenda items with the completion of the meeting at 5.55 pm.

A date for the next meeting would be announced following the appointment of the Culinary Committee via the new Presidium immediately following the World Congress in 2004.