

# HANS BUESCHKENS

## WORLD CHAMPIONSHIP



## JUNIOR CHEFS CHALLENGE

WORLD ASSOCIATION  
OF CHEFS SOCIETIES

# THE HISTORY

Hans J. Bueschkens, was President of WACS from 1980 to 1988. Born in Cologne in Germany in 1931, he began his career at the age of 14 as an apprentice. At the age of 20, he left Germany to emigrate to Canada and worked as chef on a passenger liner. Later, he became active in the Canadian Federation of Chefs de Cuisine (CFCC). He headed the first official CFCC Team Canada at the 1972 Culinary Olympics in Frankfurt, Germany, which came up with a highly-respected fourth place. In 1976 Canada placed second behind the Swiss.

In 1980 Bueschkens was elected President of WACS and was reelected in 1984 to a second four year term, the first consecutive reelection in the history of WACS. When he assumed the presidency it represented about 210,000 members in 23 countries and grew to more than 1.8 million members in 51 countries. Bueschkens declared as his primary goals: the creation of a multi-continent WACS as a truly “world-wide” society by attracting more countries as members; and to create programs to interest “youth” by bringing “junior chefs” into WACS activities.

Thus, he played a key role in the “Taste of Canada” World Student Chefs Olympics as well as the World Junior Chefs Challenge held in South Africa, the WACS-endorsed World Junior Grand Prix 2003 and – last but not least – the Hans Bueschkens Junior Chefs Challenge, first hosted in Kyoto, Japan in 1992 and continued in Dublin, Ireland in 2004, Auckland, New Zealand in 2006 and in Dubai in 2008.

Well deserved honours and accolades have followed Bueschkens the greater part of his life. Bueschkens died suddenly of a heart attack in Basel, Switzerland on September 8, 1996.

We will remember him as a great chef and a man with great passion and commitment..



# PRESIDENTS MESSAGE

Dear Young Chefs,

In 2008, the World Association of Chefs Societies (WACS) turned 80 years old. Yet, it is only recently that there has been a shift in focus to include in our activities and programs, something for the Young Junior Chefs.

To be honest, it took a long time for our organisation to recognise that we had an obligation to the junior members to help them grow into active and responsible senior members if we wished this organisation to be around for the next hundred years.

Chef Hans Bueschkens was one of the first WACS President (1981-1988) to really do something to get the Junior Chefs involved. This is why his name is still honoured today through the Hans Bueschkens Challenge.

Chef Bueschkens knew that it is by us sharing resources such as experience, information and confidence that we, the senior chefs, can make possible the development of all members and guarantee the continued legacy of our organisation.

In this same spirit, the WACS Board of today has decided to renew its efforts into the Junior programs by nominating two prominent junior members to be part of its discussions for the years to come. Their role is to advise the board on Junior issues and matters and report on Junior activities throughout the world. We hope that this initiative will help us understand what your needs and desires are.

We know today that for our Juniors to feel a part of WACS, they must be active participants in all aspects of our programs. You are the future of this organisation, and we want you to show us what you need to grow.

With Culinary Regards,

Gissur Gudmundsson  
WACS President

# GENERAL REGULATIONS

## The Organiser

The WACS Culinary Competition Committee on behalf of the World Association of Chefs Societies (WACS) and this event is dedicated to Chef Hans Bueschkens, former president of WACS

## Registration

Each fully paid up WACS member country will be allowed to send one representative to compete in the Hans Bueschkens World Junior Chefs Challenge. Countries can send more than one representative to attend the Bill Gallagher Junior Chefs Forum, however only one person can compete to represent a country. All juniors must register for the Bill Gallagher Junior Chefs Forum.

## General Liability

The organisers assumes no liability whatsoever for loss or damage sustained to, during, or following the course of the competition. It is recommended that you obtain full medical and travel insurance.

## Who is eligible to compete?

The competition is open to anyone not older than 25 years of age on the date of the competition. The contestant must be a national of the country he/she is representing as either an apprentice or not have completed more than one-year post apprenticeship. Verification of your age will be asked for i.e. passport/birth certificate. The complete costs for competitors are at the expense of the competitors or of the competing National Association. Only one competitor for each WACS Nation can participate in this competition.



# COMPETITION, RULES & REGULATIONS

## Categories

### Mystery Basket Competition

The competitor must produce a three-course meal for 8 people consisting of an entrée (starter), main course with appropriate sauce(s), a starch and vegetables (minimum of two) and a dessert.

The time limit including preparation is three and a half-hours. Each contestant will have the same time to prepare their dishes but will start at ten-minute intervals thus allowing good judging practices. Unmarked plates will be supplied to each contestant. The plates are white in colour and are 28cm to 32cm in size.

The host country will provide a suitable competition area. The host country will send out a list with kitchen plans and equipment well in advance. No additional equipment will be allowed into the area.



# PRIZES & MEDALS

The award ceremony will be held at the Congress President's Dinner.

There will be a first, second and third place in the Mystery Basket Competition. The Hans Bueschkens Memorial Trophy will be awarded to the first place winner.

## 1ST PLACE

Hans Bueschkens Memorial Trophy, Gold Medal and Certificate.

## 2ND PLACE

Silver medal and Certificate.

## 3RD PLACE

Bronze Medal and Certificate

In this marking system all competitors start with 100 points, with marks deducted for non-compliance to the guidelines.



# ELIGIBILITY

- You are under 25 years old on the day of the competition
- You represent a WACS accredited Country
- Application is endorsed by the President or Secretary of your country
- Completed registration entry by due date
- You have not had more than 1 years post training working experience

## What Do I Need To Bring?

- Personal Knives & Equipment, cutters, paring, turning, shaping nozzles, piping bags, forms, e.g. Rings, mats, templates
- A flag of representation of Competing Country.
- Chefs shoes, trousers, (Jacket, hat, apron supplied)

All other small equipment & electrical will be supplied,  
For example Robo Coupe, Stick Blender, Pasta Roller.

For additional information contact Chairman of the Culinary Competition Committee  
Robert Oppeneder: [robert.oppeneder@sweetart.de](mailto:robert.oppeneder@sweetart.de) or Rick Stephen: [r.stephen@brisbaneclub.com.au](mailto:r.stephen@brisbaneclub.com.au)





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All information in this booklet is available in German,  
French and Spanish on the WACS website.