

# Worldchefs Congress

& EXPO 2018

*Kuala Lumpur, Malaysia*

*11-14 July 2018*



**38<sup>th</sup>**

Biennial  
World  
Congress  
& Expo

## PROGRAM

ARE YOU READY TO DISCOVER ASIA ON A PLATE?



WORLD  
ASSOCIATION  
OF CHEFS  
SOCIETIES

1928

**90**  
YEARS

2018

CELEBRATING 90 YEARS OF GASTRONOMY EXCELLENCE



## **ANDY CUTHBERT**

Congress Chairman  
for Worldchefs Congress & Expo

Dear Members,

I look forward to seeing you all once again and welcoming you to Malaysia for the 38th biennial Congress of our great Association in its 90th year. The Congress promises to be a memorable experience for all delegates as we meet in the melting pot of Asian culture in Kuala Lumpur.

The speaker line up will enlighten and inspire as we present an exciting mix of cuisine, gastronomy and heritage; do get ready to discover new businesses and trends. Great personalities of the culinary industry such as André Chiang, Alvin Leung, Peter Kuruvita, Charles Carroll, Richmond Lim, Rick Chee and many more will share their insights on important gastronomy-related topics.

The Global Chefs Challenge will present the best in the world. 30 chefs selected from 70 countries over the past year will compete in the Electrolux arena with senior, young and pastry chefs battling it out.

The Bill Gallagher Young Chefs Forum, once again supported by our friends from Nestlé Professional, will see the young chefs learning side by side with senior members in the main Congress. They will be immersed in a dedicated afternoon program with hands on learning, knowledge sharing and practical demonstrations from esteemed partners of Worldchefs.

This year we have also been able to maintain the entire Congress in one venue to ensure that there is plenty of time to be together and explore networking opportunities to meet old friends and to make new lifelong friendships from around the world. KLCC is the home of the Congress this year with its central location ensures ease of access, coupled with magnificent gardens of KLCC Parc and iconic Petronas Twin Towers just across. The venue is perfectly adapted for the Congress and Exhibition that will run alongside. The business sessions of Congress are confined to Day 1 and Day 4 to ensure that we share the business of Worldchefs, elect continental directors and vote on the next Congress destination in 2022 with great countries to choose from - Australia and the United Arab Emirates.

Our social events and the Gala Dinner are designed to let members experience Malaysian culture, taste the great cuisine and of course, ensure some fun as well. We have built two free nights into the program where you can make your own plans to roam the city at night and sample some great street food in places such as Jalan Alor where the melting pot of Malaysian cuisine can be experienced. This vibrant and exciting city will surely give you some great memories to bring home.

Chefs, I welcome you all to the Worldchefs Congress in Malaysia. We thank our local host, Chef Mohd Kamaruddin Bin Adnin President of PCA (the National member association in Malaysia), his board and team for the gracious hospitality and warm invitation to their great country.

**May you enjoy Asia on a plate!**

*Andy Cuthbert*



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## THE CONGRESS & EXPO

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The Worldchefs Congress & Expo brings together more than 4000 chefs, industry leaders, culinary enthusiasts and gastronomy fans to learn about and enjoy culinary trends and innovations, compete in the Global Chefs Challenge and discover their best life experience.

Worldchefs Congress & Expo 2018 is taking place in Kuala Lumpur, Malaysia, at the prestigious Kuala Lumpur Convention Centre.

The Congress includes four busy days of action programmed between July 11 – July 14, 2018 and the Expo features world class exhibitors from across the culinary world.

Congress & Expo is a hallmark tradition of Worldchefs and has been organised in over 37 cities across the world bringing together more than 100 member countries throughout its illustrious 90 years young history.

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## THE GLOBAL CHEFS CHALLENGE

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The Global Chefs Challenge is where the world's best chefs meet to compete in three categories:

- Global Chefs
- Global Pastry Chefs
- Global Young Chefs

The Global Chefs Challenge finals is the Super Bowl for Chefs. 70 worldwide nations are competing hard to win the World Best Chefs title. This competition takes place every two years during the Worldchefs Congress & Expo.

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## EDUCATOR'S FORUM

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A brilliant summer awaits you in Asia's leading design center, the Kuala Lumpur Conference Center. Get a glimpse of the enriching peer collaborations with educators, teachers & professors from across the culinary globe.

Worldchefs Educator's Forum is an inspiring program designed to ignite your food & beverage passions and enlighten your interests in the profession.

Worldchefs, which holds a global network of 80 culinary schools in 50 countries, has identified Certification to be the best way to promote your own career around the world. Worldchefs is proposing all worldwide educators, professors & teachers to attend the educator's forum to allow you to exchange ideas and develop consensus deliverables relating to education and learning.

Don't get left behind!

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## BILL GALLAGHER YOUNG CHEFS FORUM

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The Bill Gallagher Young Chefs Forum is an exciting program for young chefs under 25 years of age. It is designed to encompass both a learning experience and the opportunity to create friendship with fellow colleagues from around the world.

The Bill Gallagher Young Chefs Forum is a great place to start or contribute to an already successful career. It contributes to young chefs' success and it will open up great culinary world for ambitious youngsters who seek to thrive in the culinary community.

Worldchefs and Artion have designed an amazing touristic discovery of Malaysia between the 5th and 10th of July!

More information at [www.worldchefs2018.org](http://www.worldchefs2018.org)

# The Congress & Expo you will never forget!

ALL DAY REGISTRATION – KLCC CENTRAL CORE, LEVEL 3

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## THE EXPO

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The Worldchefs Expo is a three-day event featuring industry leaders in food and beverages as well as complete solutions for industrial kitchens. It is the premier showcase for culinary innovation!

By visiting us at the Worldchefs Expo, you gain invaluable insights into leading industry solutions.

By exhibiting with us at the Worldchefs Expo, you gain unlimited opportunities to develop connections with leading suppliers and elite professionals.



# WORLDCHefs CONGRESS & EXPO KEY INFO

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## AN UNFORGETTABLE EXPERIENCE...

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Worldchefs Congress & Expo has been the landmark event of the global chef community for more than 90 years. It's the chance for global top chefs from around the world to meet, network and share their knowledge. Worldchefs will also offer you this year an outstanding Global Chefs Challenge where 70 nations are competing in 3 categories to win the World Best Chefs title. Last but not least, Worldchefs Congress is also dedicated to culinary enthusiasts and gastronomy fans.

**Welcome to our world!**

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## THE ORGANISER

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Worldchefs is a dynamic global network of more than 100 chefs associations representing chefs all around the world. It was first founded in October 1928 at the Sorbonne in Paris with the venerable August Escoffier as first Honorary President.

Worldchefs is a global authority on food, creating impact through 4 areas of performance: Education, Networking, Humanitarian and Competition.

Worldchefs truly dedicates its resources to maintain and improve the culinary standards of global cuisines.

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## NATIONAL HOST

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**PROFESSIONAL CULINARY ASSOCIATION, MALAYSIA (PCA)**

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## CONGRESS COMMITTEE

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**Thomas Gugler**

Worldchefs President

**Andy Cuthbert**

Worldchefs Congress Chairman

**Ragnar Fridriksson**

Worldchefs Managing Director

**Yau Kok Kheong**

Special Advisor – 2018 Congress

**Charles M. Carroll**

Member of Congress Committee

**Worldchefs  
welcomes you  
to the Worldchefs  
Congress  
& Expo 2018!**

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## THE DESTINATION: KUALA LUMPUR, MALAYSIA

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Worldchefs has decided to organize its Congress 2018 in Malaysia because it is with no doubt a bustling melting-pot of races and religions where Malays, Indians, Chinese and many other ethnic groups live together in peace and harmony. This multiculturalism has made Malaysia a gastronomic paradise where Worldchefs is ready to serve you Asia on a plate for the best Congress of all times.

One of Malaysia's key attractions is its extreme contrasts. Towering skyscrapers look down upon wooden houses built on stilts while five-star hotels sit just metres away from ancient reefs.

The country is increasingly becoming the destination of choice for meetings, conferences and events in Asia.

Malaysia is also well known for tourism experiences such as agro-tourism, eco-tourism in world's oldest rainforests, diving experiences to the world's richest marine biodiversity, educational tourism, park & gardens discovery, wellness & spa, sailing at the crosswinds.

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## THE VENUE

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Worldchefs has chosen the best for the best:

**The Kuala Lumpur Convention Center!**

The KLCC is a purpose-built convention and exhibition facility strategically located in the Kuala Lumpur City Centre overlooking the iconic Petronas Twin Towers and the KLCC Park. With approximately 2000 hotels from 3 to 5-star and the Suria KLCC Shopping Mall surrounding the venue, Worldchefs will invite to discover THE best food & beverage Congress ever.

**For the perfect Congress 2018 full of surprises, the place is Kuala Lumpur, Malaysia.**

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## TUESDAY 10<sup>TH</sup> JULY 19:00

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**Ice Breaker Reception**

**Hakka Restaurant**

**6, Jalan Kia Peng, Kuala Lumpur**

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## WEDNESDAY 11<sup>TH</sup> JULY 19:00

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**Welcome Reception**

**Dewan San Choon Banquet Hall**

**Wisma MCA 163, Jalan Ampang, Kuala Lumpur**

[www.worldchefs2018.org](http://www.worldchefs2018.org)



## Tuesday 10 July 2018 – Arrival Day



CONGRESS – WHAT IS ON THE MENU?



EXPO

Global  
Chefs  
Challenge

### ALL DAY Registration – KLCC Central Core, Level 3

14:00 - 16:00

Europe Presidents Forum

KLCC Level 3  
Press Centre

16:00 - 18:00

Asia and Pacific Presidents Forum

16:00 - 18:00

Africa and Middle East Presidents Forum

Traders Hotel

19:00 - 22:00

**ICE BREAKER RECEPTION**

Dress Code: Business Casual

Hakka  
Restaurant

See you  
on 12 July!

See you  
on 12 July!



### ALL DAY Registration - Level 3 of KLCC, outside the Grand Ballroom

08:30 - 08:35	<b>Warm welcome by Andy Cuthbert,</b> Worldchefs Congress Chairman	KLCC Grand Ballroom
08:35 - 08:40	<b>Introduction of Worldchefs Board Members</b>	
08:40 - 09:00	<b>Warm welcome by Thomas Gugler</b> - Worldchefs President <b>Warm welcome by Kamaruddin Adnin - President of</b> <b>Professional Culinaire Association of Malaysia</b> <b>Warm welcome by Malaysian Ministry of Tourism</b>	
09:00 - 09:30	<b>Parade of Nations</b>	
09:30 - 09:50	<b>Worldchefs General Assembly</b>	
09:50 - 10:00	We are broadening our horizons: <b>let's introduce our New Worldchefs Member Countries</b>	
10:00 - 10:30	<b>Worldchefs Awards</b>	
10:30 - 10:35	<b>Chef's Roll Social Media Kick Off</b>	
10:35 - 11:00	<b>THIS IS BREAK TIME!</b> Enjoy a well deserved break with <b>Dilmah</b> , <b>Nestlé Professional</b> and <b>Bridor</b>	
11:00 - 11:30	Do you want to talk numbers? <b>Worldchefs Activities and</b> <b>Financial Report</b>	
11:30 - 12:00	We are Chefs, we have no borders <b>This is World Chefs Without Borders</b>	KLCC Hall I Ground Level
12:00 - 12:30	<b>Honorary Members Ceremony</b>	
12:30 - 14:00	<b>THIS IS LUNCH TIME!</b> with <b>Meat &amp; Livestock Australia (MLA)</b>	
14:00 - 14:20	<b>Feed the Planet</b> by Worldchefs, Electrolux Professional and AIESEC	KLCC Grand Ballroom
14:20 - 14:40	<b>International Chefs Day</b> by Worldchefs & Nestlé Professional	
14:40 - 15:00	<b>Worldchefs Academy – This Is Worldchefs' Education</b>	
15:00 - 15:30	<b>THIS IS BREAK TIME!</b> Enjoy a well deserved break with <b>Dilmah</b> , <b>Nestlé Professional</b> and <b>Bridor</b>	KLCC Grand Ballroom
15:30 - 16:30	<b>Embrace the Vision of Worldchefs with our Board</b> <b>and Committees Members</b>	
16:30 - 17:00	<b>Do you want to meet, share and talk? Now is the time!</b>	
17:00 - 19:00	The Worldchefs Congress Tradition: <b>Official photography and parade from KLCC</b> <b>to Petronas Towers</b>	Dewan San Choon Banquet Hall
19:00 - 23:00	<b>WELCOME RECEPTION BY WORLDCHefs</b> Dress Code: Chefs White/Smart Casual	

See you  
on 12 July!

See you  
on 12 July!





### ALL DAY Registration - Level 3 of KLCC, outside the Grand Ballroom

08:30 - 09:00	<p>Keynote speaker: <b>Alvin Leung</b> Executive Chef / Owner of Bo Innovation - Hong Kong</p> <p>What's on the Plate: <b>Celebrity Chef 101: A Dummy's Guide to Success in Cooking and the Restaurant World</b> Brought to you by Kaluga Queen Caviar</p>			
09:00 - 09:30	<p><b>Marcel Thiele</b> High End Gastronomy Expert &amp; Spicehunter of Koppert Cress B.V. - Netherlands</p> <p>What's on the Plate: <b>QuintEssence of Creativity</b> Brought to you by Koppert Cress B.V.</p>			
09:30 - 10:00	<p><b>Jon Erik Steenslid</b> Director Southeast Asia for The Norwegian Seafood Council</p> <p>What's on the Plate: <b>Is Farmed Salmon and Trout Safe to Eat?</b> Brought to you by Norwegian Seafood Council</p>			
10:00 - 10:30	<p><b>Dilhan C. Fernando</b> CEO &amp; Son Of Dilmah Founder Merrill J. Fernando &amp; <b>Peter Kuruvita</b> Chef, Author, Restaurateur, TV Personality And Tea Lover</p> <p>What's on the Plate: <b>Tea Inspired Gastronomy</b> Brought to you by Dilmah Tea</p>			
10:30 - 11:00	<p><b>THIS IS BREAK TIME!</b> Enjoy a well deserved break with <b>Dilmah</b>, <b>Nestlé Professional</b> and <b>Bridor</b></p>	<b>KLCC Grand Ballroom</b>	<b>Opening of EXPO</b> The most beautiful Exhibition right before your eyes!	<b>The Young and the Restless:</b> Global Young Chefs Challenge Hans Bueschkens Trophy
11:00 - 11:30	<p><b>Edgar Buhrs</b> Chef and Owner, Edgar Buhrs Culinaire</p> <p>What's on the Plate: <b>Rock'n'Veal</b> Brought to you by VanDrie</p>			<b>KLCC Hall 4 Electrolux Arena</b> <b>07:00-12:00</b>
11:30 - 12:00	<p><b>Eric Jose Olmedo Panal</b> Principal Research Fellow Institute of Ethnic Studies, National University of Malaysia &amp; <b>Anisha Chai</b> Associate Dean School of Hospitality, Sunway University</p> <p>What's on the Plate: <b>The Making of a National Gastronomy in Malaysia</b> Brought to you by the Sunway University</p>		<b>KLCC Hall 1, 2 &amp; 4</b> <b>10:00-18:00</b>	<b>Battle of the Elite Vol. 1:</b> Global Chefs Challenge
12:00 - 12:30	<p><b>Mark Normoyle</b></p> <p>What's on the Plate: <b>Trends and Innovation in the World of True Aussie Red Meat</b> Brought to you by MLA</p>			<b>KLCC Hall 4 Electrolux Arena</b> <b>13:00-21:00</b>
12:30 - 13:00	<p><b>Jochen Kern</b> Berjaya University College, Director Of Culinary Arts Faculty</p> <p>What's on the Plate: <b>Malaysian Palm Oil: A Culinary Advantage</b> Brought to you by Malaysian Palm Oil</p>			
13:00 - 14:30	<p><b>THIS IS LUNCH TIME!</b> with <b>Norwegian Seafood Council!</b></p>	<b>KLCC Hall 1 Ground Level</b>		
14:30 - 17:00	<p><b>Educator's Forum - the best meet the best and enjoy:</b> Digital Accreditation and Global Certification Global Networking Recognition of Quality Culinary Education Worldchefs Academy Sustainability Education</p>	<b>KLCC Grand Ballroom</b>		
17:00 - 21:00	<p><b>Visit the Expo and check out the Battle of the Elite!</b></p>	<b>KLCC Hall 4 &amp; Electrolux Arena</b>		

**THIS IS YOUR FREE NIGHT!**



### ALL DAY Registration - Level 3 of KLCC, outside the Grand Ballroom

08:30 - 09:00	<p>Keynote speaker: <b>Richmond Lim</b>                      Chef Culinology Officer Of Singex - Singapore                      What's on the Plate: <b>Culinology- Embrace the Future</b>                      Brought to you by Worldchefs</p>	KLCC Grand Ballroom	Explore the new and the prestigious	Battle of the Elite Vol. 2: Global Chefs Challenge
09:00 - 09:10	<p><b>Feed the Planet Day</b> Introduction by <b>Chris Koetke</b> and <b>Paul Newnham</b> from Chef's Manifesto as host of the day</p>			
09:10 - 09:35	<p><b>Rochelle Schaetzl</b>                      Business Capability Development Manager Of Nestlé Professional - Switzerland                      What's on the Plate: <b>Ensuring a Sustainable Future for the Culinary Profession</b>                      Brought to you by Nestlé Professional</p>			
09:35 - 10:00	<p><b>Frances Simpson Allen</b>                      Digital Engagement and Partnerships Lead United Nations World Food Programme                      What's on the Plate: <b>The UN World Food Programme: Saving Lives, Changing Lives</b>                      Brought to you by World Food Programme</p>			
10:00 - 10:30	<p><b>Rick Chee</b>                      Founder &amp; Ceo of Food Aid Foundation                      What's on the Plate: <b>Connecting the World of Waste to the World of Wants</b>                      Brought to you by Food Aid Foundation</p>			
10:30 - 11:00	<p><b>THIS IS BREAK TIME!</b>                      Enjoy a well deserved break with <b>Dilmah, Nestlé Professional</b> and <b>Bridor</b></p>	KLCC Hall 1, 2 & 4 10:00-18:00	KLCC Hall 4 Electrolux Arena 07:00-15:00	
11:00 - 11:30	<p><b>Ruth Osborne and Christopher Ekman</b>                      Co-founder – Retired Hen &amp; Co-owner + Chef – Pauls Kök                      What's on the Plate: <b>#Retaste – Reimagining the Flavour of Waste</b>                      Brought to you by Electrolux</p>			
11:30 - 12:00	<p><b>Holly Elmore</b>                      Founder and CEO of Elemental Impact                      What's on the Plate: <b>The Profitability of Waste: the Business Case for Waste Reduction</b>                      Brought to you by Electrolux</p>			
12:00 - 12:25	<p><b>Ingrid Yllmark</b> (VP Corporate Communications, Electrolux Professional) and <b>Ekaterina Trofimova</b>                      (Social Investment Junior Project Manager, Electrolux Social Responsibility)                      What's on the Plate: <b>You Can Make a Difference</b>                      Brought to you by Electrolux</p>			
12:25 - 12:35	<p><b>Food Waste Challenge</b> introduction by <b>Chris Koetke</b></p>			
12:35 - 13:10	<p><b>YES WE CAN Change Food Waste: Q&amp;A session</b> moderated by <b>Paul Newnham (Chef's Manifesto)</b></p>			
13:10 - 14:30	<p><b>THIS IS LUNCH TIME!</b>                      Are you ready to discover <b>Asia on a Plate?</b></p>	KLCC Hall 1 Ground Level		
14:30 - 18:00	<p><b>Visit the Expo and check out the Battle of the Elite Vol. 2!</b></p>	KLCC Hall 4 & Electrolux Arena		





### ALL DAY Registration - Level 3 of KLCC, outside the Grand Ballroom

08:30 - 09:00	<p>Keynote speaker: <b>André Chiang</b>                      Chef-Founder Of Restaurant Andre</p> <p>What's on the Plate: <b>Octaphilosophy: The Eight Elements of Restaurant Andre - Uncover the most Creative Ideas Behind the most Creative Chef</b>                      Brought to you by Worldchefs</p>	KLCC Grand Ballroom	Explore the new and the prestigious	The One to Rule Them All: Global Pastry Chefs Challenge
09:00 - 09:30	<p><b>Kwan Lui</b>                      Founder Of At-Sunrice Globalchef Academy - Singapore</p> <p>What's on the Plate: <b>Train the Trainer with Digital Learning</b>                      Brought to you by At-Sunrice</p>			
09:30 - 10:00	<p><b>Megawati Suzari</b>                      Director of New Product Development, Scientific &amp; Regulatory Affairs</p> <p>What's on the Plate: <b>Halal for Food Service Ingredients and Compliance throughout the Supply Chain</b>                      Brought to you by Anchor Food Professional</p>			
10:00 - 10:30	<p><b>Charles Carroll</b>                      Immediate Past President of Worldchefs, Executive Chef of River Oaks Country Club, Houston Texas</p> <p>What's on the Plate: <b>Essence of Greatness</b>                      Brought to you by Worldchefs</p>			
10:30 - 11:00	<p><b>THIS IS BREAK TIME!</b>                      Enjoy a well deserved break with <b>Dilmah, Nestlé Professional</b> and <b>Bridor</b></p>			
11:00 - 11:30	<p><b>Thomas Keslinke</b>                      CEO of Chef's Roll</p> <p>What's on the Plate: <b>The Power of Community</b>                      Brought to you by Chef's Roll</p>	KLCC Hall 1 Ground Level	KLCC 1, 2 & 4 10:00-17:00	KLCC Hall 4 Electrolux Arena 07:00-17:00
11:30 - 12:30	<p>Who's going to lead the continent?  <b>Continental Directors Elections</b></p> <p>Where are we going to meet next?                      Sydney, Australia – Abu Dhabi, United Arab Emirates  <b>Bid Presentations and Vote for Worldchefs Congress 2022</b></p>			
12:30 - 12:45	<p>The 2020 Journey Begins  <b>Worldchefs Congress St Petersburg 2020 Handing over the Bell</b></p>			
12:45 - 13:00	<p>Last but not least – Closing Remarks by  <b>Worldchefs President Thomas Gugler</b></p>			
13:00 - 14:30	<p><b>THIS IS LUNCH TIME!</b>                      Are you ready to discover <b>Asia on a Plate?</b></p>			
14:30 - 19:00	<p><b>Visit the Expo and check out the Battle of the Elite Vol. 3!</b></p>	KLCC Hall 4 & Electrolux Arena		

### THIS IS THE GALA DINNER!

19:00 Worldchefs knows how to party! KLCC Grand Ballroom Dress Code: Black Tie

Sunday 15 July 2018

**DO YOU WANT TO STAY LONGER IN MALAYSIA?**  
Well, everything is possible: Reach out for us to organize your trip!





# GLOBAL CHEFS CHALLENGE 2018

## KUALA LUMPUR - MALAYSIA

### JUDGES



**EMMANUEL LORIEUX**  
FRANCE



**RUDOLF MULLER**  
HONG KONG



**FLORIAN GUILLEMINOT**  
FRANCE



**CARLO SAUBER**  
LUXEMBOURG



**CHERN CHEE HOONG**  
MALAYSIA



**FRODE SELVAAG**  
NORWAY



**KENNY KONG**  
SINGAPORE



**OTTO WEIBEL**  
SINGAPORE



**GERT KLÖTZKE**  
SWEDEN



**GILLES RENUSSON**  
USA



**MAURICIO ARMENDARIS**  
ROOKIE JUDGE  
PANAMA



**SANET PRINSLOO**  
ROOKIE JUDGE  
NAMIBIA



**ATIM SUYATIM**  
ROOKIE JUDGE  
UAE



**WORLD  
ASSOCIATION  
OF CHEFS  
SOCIETIES**

1928

**90** YEARS

2018

CELEBRATING 90 YEARS OF GASTRONOMY EXCELLENCE

## GLOBAL CHEFS CHALLENGE COMPETITORS



**MICHAEL COLE**  
AUSTRALIA

**FAVOURITE DISH**  
ONE THAT CHALLENGES MY CREATIVITY, RESPECTS THE INGREDIENTS AND TASTES AMAZING!



**RAHIL RATHOD**  
CANADA

**FAVOURITE DISH**  
PATRANI MACHI



**ROBERTO PINEDA**  
COLOMBIA

**FAVOURITE DISH**  
CRAB SUCK IN MASHED AVOCADO AT THOM KHA GAI



**NICOLAS MIN JØRGENSEN**  
DENMARK

**FAVOURITE DISH**  
I LOVE ALL KIND OF VEGETABLES



**SIMON WEBB**  
ENGLAND

**FAVOURITE DISH**  
ANYTHING FROM THE SEA



**KRISTIAN VUOJARVI**  
FINLAND

**FAVOURITE DISH**  
FINISH FISH DISHES



**PAUL EMDE**  
GERMANY

**FAVOURITE DISH**  
I LIKE FISH AND ALSO THERE IS MUCH TO EXPLORE ABOUT VEGAN AND VEGGIE DISHES



**BALAZS ADAMEK**  
HUNGARY

**FAVOURITE DISH**  
I LOVE ALL MY PLATES JUST A BIT MORE THE MEATS AND SAUCES



**BJARNI G. KRISTINSSON**  
ICELAND

**FAVOURITE DISH**  
I LOVE COOKING FRESH FISH LIKE COD AND SHELLFISH



**FRANCESCO CINQUEPALMI**  
ITALY

**FAVOURITE DISH**  
FISH IN ALL ITS FORMS AND ITS PAIRINGS



**NAOYA SUZUKI**  
JAPAN

**FAVOURITE DISH**  
DISHES THAT CREATE SEASONAL EXPRESSION AND TASTE BY USING FISH AND VEGETABLES



**AMELIA NG**  
MALAYSIA

**FAVOURITE DISH**  
MALAYSIAN FOOD, IN GENERAL, BRINGS ME UTMOST SATISFACTION



**DENNIS VAN DEN BELD**  
NETHERLANDS

**FAVOURITE DISH**  
LOCAL SOLE, CAUGHT IN THE DUTCH 'NOORDZEE' COMBINED WITH LANGOUSTINES



**KARE ANDRE HJARTHOLM**  
NORWAY

**FAVOURITE DISH**  
GRATINATED NORWEGIAN LANGUSTINES



**ROBBIE PENMAN**  
SCOTLAND

**FAVOURITE DISH**  
OUR SILVER MEDAL WINNING LAMB DISH FROM CULINARY OLYMPICS



**LOKE CHEE PENG**  
SINGAPORE

**FAVOURITE DISH**  
THE FAMOUS LOCAL DISH IN SINGAPORE - FISH BEE HOON SOUP



**JIMMI ERIKSSON**  
SWEDEN

**FAVOURITE DISH**  
MY WINNING DISH FROM THE CHEF OF THE YEAR IN SWEDEN MADE OF HALIBUT



**TEERAPAT TEEYASOONTRANON**  
THAILAND

**FAVOURITE DISH**  
ANY KIND OF MEAT, BECAUSE EVERY MEAT HAS ITS OWN FLAVOR AND TEXTURE



**MOHAMMED RAEES**  
UAE

**FAVOURITE DISH**  
I LIKE PREPARING SIMPLE, WELL MARINATED GRILLED MEAT



**PATRICK MITCHELL**  
USA

**FAVOURITE DISH**  
I ENJOY WORKING WITH SEAFOOD MORE THAN ANYTHING



## GLOBAL PASTRY CHEFS CHALLENGE COMPETITORS



**MARIO ANGELO ROCHE**  
AUSTRALIA  
**FAVOURITE DISH**  
A CLASSIC ST. HONORE



**JASON MAK**  
HONG KONG  
**FAVOURITE DISH**  
I LOVE ANYTHING CHOCOLATE...



**ANNA MACZAK**  
HUNGARY  
**FAVOURITE DISH**  
CHOCOLATE-COCO-LIME DESSERT



**MARCO DEIDDA**  
ITALY



**RAYMOND FUNG**  
MACAU



**LOI MING AI**  
MALAYSIA



**LIM WEI HRN**  
SINGAPORE  
**FAVOURITE DISH**  
ANYTHING CHOCOLATE ...



**FRIDA BACKE**  
SWEDEN  
**FAVOURITE DISH**  
I LIKE TO BRING DESSERTS TO DINNER WITH MY FRIENDS



**LIN HUNG-EN**  
TAIWAN  
**FAVOURITE DISH**  
I LIKE TO MAKE CHOCOLATE MOST!



**DAMMIKA HERATH**  
UAE  
**FAVOURITE DISH**  
CHOCOLATE BANANA PIZZA WITH CHOCOLATE

## GLOBAL YOUNG CHEFS CHALLENGE COMPETITORS HANS BUESCHKENS TROPHY



**YANGYANG SHEN**  
CHINA  
**FAVOURITE DISH**  
FRENCH CUISINE, CHINESE AND WESTERN COMBINED



**MAHMOUD KORANY**  
EGYPT  
**FAVOURITE DISH**  
VEAL AND LAMB SADDLE



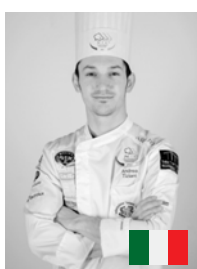
**NIALL LARJALA**  
FINLAND  
**FAVOURITE DISH**  
CURED WHITEFISH, BEURRE BLANC SAUCE WITH ROE AND NEW POTATOES



**SANDRA HOFER**  
GERMANY  
**FAVOURITE DISH**  
LASAGNE



**JASMINE NADRES**  
GUAM  
**FAVOURITE DISH**  
FILIPINO TRADITIONAL STAPLE: CHICKEN ADOBO



**ANDREA TIZIANI**  
ITALY  
**FAVOURITE DISH**  
VEAL ROASTED, MUSHROOMS AND POLENTA



**MONG ZHI LING**  
MALAYSIA  
**FAVOURITE DISH**  
THE DESSERT THAT I MADE DURING THE CHALLENGE IN MALAYSIA



**ALEKSANDER VARTDAL**  
NORWAY  
**FAVOURITE DISH**  
NOODLE SOUP



**ANNIE LUNDIN**  
SWEDEN  
**FAVOURITE DISH**  
VEGETABLES FROM PASSIONATED GROWERS!



**SHAYNE MCCRADY**  
USA  
**FAVOURITE DISH**  
GUMBO. THE ONE-POT STYLE OF PREPARATION IS FASCINATING

## GLOBAL CHEFS CHALLENGE

### FINAL THURSDAY 12<sup>TH</sup> JULY 2018

Teams Day I 12 <sup>th</sup> July 2018	Start Time	1 <sup>st</sup> Course	2 <sup>nd</sup> Course	3 <sup>rd</sup> Course	4 <sup>th</sup> Course	Finishing time and clean down
England	13.00	18.00	18.30	19.00	19.30	20.30
Japan	13.00	18.00	18.30	19.00	19.30	20.30
Norway	13.05	18.05	18.35	19.05	19.35	20.35
Denmark	13.05	18.05	18.35	19.05	19.35	20.35
USA	13.10	18.10	18.40	19.10	19.40	20.40
Thailand	13.10	18.10	18.40	19.10	19.40	20.40
Colombia	13.15	18.15	18.45	19.15	19.45	20.45
Malaysia	13.15	18.15	18.45	19.15	19.45	20.45
Germany	13.20	18.20	18.50	19.20	19.50	20.50
Iceland	13.20	18.20	18.50	19.20	19.50	20.50

## GLOBAL CHEFS CHALLENGE

### FINAL FRIDAY 13<sup>TH</sup> JULY 2018

Teams Day I 13 <sup>th</sup> July 2018	Start Time	1 <sup>st</sup> Course	2 <sup>nd</sup> Course	3 <sup>rd</sup> Course	4 <sup>th</sup> Course	Finishing time and clean down
Italy	7.00	12.00	12.30	13.00	13.30	14.30
UAE	7.00	12.00	12.30	13.00	13.30	14.30
Sweden	7.05	12.05	12.35	13.05	13.35	14.35
Finland	7.05	12.05	12.35	13.05	13.35	14.35
Canada	7.10	12.10	12.40	13.10	13.40	14.40
Netherlands	7.10	12.10	12.40	13.10	13.40	14.40
Singapore	7.15	12.15	12.45	13.15	13.45	14.45
Hungary	7.15	12.15	12.45	13.15	13.45	14.45
Scotland	7.20	12.20	12.50	13.20	13.50	14.50
Australia	7.20	12.20	12.50	13.20	13.50	14.50

## GLOBAL YOUNG CHEFS CHALLENGE

### FINAL THURSDAY 12<sup>TH</sup> JULY 2018

Teams Day I 12 <sup>th</sup> July 2018	Start Time	1 <sup>st</sup> Course	2 <sup>nd</sup> Course	3 <sup>rd</sup> Course	Finishing time and clean down
Malaysia	7.00	10.00	10.30	11.00	11.30
China	7.00	10.00	10.30	11.00	11.30
Sweden	7.05	10.05	10.35	11.05	11.35
Norway	7.05	10.05	10.35	11.05	11.35
Italy	7.10	10.10	10.40	11.10	11.40
USA	7.10	10.10	10.40	11.10	11.40
Finland	7.15	10.15	10.45	11.15	11.45
Germany	7.15	10.15	10.45	11.15	11.45
Guam	7.20	10.20	10.50	11.20	11.50
Egypt	7.20	10.20	10.50	11.20	11.50

## GLOBAL PASTRY CHEFS CHALLENGE

### FINAL SATURDAY 14<sup>TH</sup> JULY 2018

Teams Day I 14 <sup>th</sup> July 2018	Start Time (you will have 1 hour preset up time)	Dessert Finished 5 portions	Gâteau Finished 3 portions	Center-piece, 1 dessert, and the remaining gâteau are installed on the display table	Kitchen cleaned down
Italy	7.00	12.00	13.00	15.30	16.30
Malaysia	7.00	12.00	13.00	15.30	16.30
Hungary	7.05	12.05	13.05	15.35	16.35
Singapore	7.05	12.05	13.05	15.35	16.35
Sweden	7.10	12.10	13.10	15.40	16.40
Macau	7.10	12.10	13.10	15.40	16.40
Taiwan	7.15	12.15	13.15	15.45	16.45
Hong Kong	7.15	12.15	13.15	15.45	16.45
Australia	7.20	12.20	13.20	15.50	16.50
UAE	7.20	12.20	13.20	15.50	16.50

## NOTES

[illegible]

## NOTES

This image shows a full page of blank handwriting practice paper. It features approximately 20 evenly spaced, horizontal blue lines across the entire width of the page. The background is a solid off-white color, providing a clear contrast for the blue lines. There are no margins, text, or other markings present.



## NOTES

[illegible]

## NOTES

[illegible]



# Worldchefs Congress & EXPO 2018

Kuala Lumpur, Malaysia  
11-14 July 2018



## HONORABLE SUPPORT



## PREMIUM PARTNERS



Electrolux



## GLOBAL PARTNERS



## PROGRAM PARTNERS



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