

Worldchefs Congress

& EXPO 2018

Kuala Lumpur, Malaysia



38th

Biennial
World
Congress
& Expo

11-14 July 2018

PROGRAM



Bill Gallagher
YOUNG
CHEFS
forum

for the Bill Gallagher Young Chefs Forum

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

THE CONGRESS & EXPO

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.

THE GLOBAL CHEFS CHALLENGE

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.

EDUCATOR'S FORUM

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!

BILL GALLAGHER YOUNG CHEFS FORUM

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.

The Congress & Expo you will never forget!

ALL DAY REGISTRATION – KLCC CENTRAL CORE, LEVEL 3

THE EXPO

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

More information at www.worldchefs2018.org

WORLDCHefs CONGRESS & EXPO KEY INFO

AN UNFORGETTABLE EXPERIENCE...

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!

THE ORGANISER

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.

NATIONAL HOST

PROFESSIONAL CULINARY ASSOCIATION, MALAYSIA (PCA)

CONGRESS COMMITTEE

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!**

THE DESTINATION: KUALA LUMPUR, MALAYSIA

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.

THE VENUE

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.

TUESDAY 10TH JULY 19:00

Ice Breaker Reception

Hakka Restaurant

6, Jalan Kia Peng, Kuala Lumpur

WEDNESDAY 11TH JULY 19:00

Welcome Reception

Dewan San Choon Banquet Hall

Wisma MCA 163, Jalan Ampang, Kuala Lumpur

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

17:00 - 19:00

Warm welcome to
Bill Gallagher Young Chefs Forum
“Get Together” before joining the Ice Breaker Reception

Nestlé Lounge
in KLCC
Level 3 room 301

See you
on 12 July!

See you
on 12 July!

19:00 - 22:00

ICE BREAKER RECEPTION
Dress Code: Business Casual

Hakka
Restaurant



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

08:30 - 08:35	Warm welcome by Andy Cuthbert, Worldchefs Congress Chairman	KLCC Grand Ballroom
08:35 - 08:40	Introduction of Worldchefs Board Members	
08:40 - 09:00	Warm welcome by Thomas Gugler - Worldchefs President Warm welcome by Kamaruddin Adnin - President of Professional Culinaire Association of Malaysia Warm welcome by Malaysian Ministry of Tourism	
09:00 - 09:30	Parade of Nations	
09:30 - 09:50	Worldchefs General Assembly	
09:50 - 10:00	We are broadening our horizons: let's introduce our New Worldchefs Member Countries	
10:00 - 10:30	Worldchefs Awards	
10:30 - 10:35	Chef's Roll Social Media Kick Off	
10:35 - 11:00	THIS IS BREAK TIME! Enjoy a well deserved break with Dilmah, Nestlé Professional and Bridor One on One with Jochen Kern – brought to you by Malaysian Palm Oil Nestlé Lounge KLCC Level 3 Room 301	
11:00 - 11:30	Do you want to talk numbers? Worldchefs Activities and Financial Report	
11:30 - 12:00	We are Chefs, We Have No Borders This is World Chefs Without Borders	KLCC Hall I Ground Level
12:00 - 12:30	Honorary Members Ceremony	
12:30 - 14:00	THIS IS LUNCH TIME! with Meat & Livestock Australia (MLA)	
14:00 - 14:20	Feed the Planet by Worldchefs, Electrolux Professional and AIESEC	KLCC Grand Ballroom
14:20 - 14:40	International Chefs Day by Worldchefs & Nestlé Professional	
14:40 - 15:00	Worldchefs Academy – This Is Worldchefs' Education	
15:00 - 15:30	THIS IS BREAK TIME! Enjoy a well deserved break with Dilmah, Nestlé Professional and Bridor One on One with Jon Erik Steenslid – brought to you by Norwegian Seafood Council Nestlé Lounge KLCC Level 3 Room 301	KLCC Grand Ballroom
15:30 - 16:30	Embrace the Vision of Worldchefs with our Board and Committees Members	
16:30 - 17:00	Do you want to meet, share and talk? Now is the time!	
17:00 - 19:00	The Worldchefs Congress Tradition: Official photography and parade from KLCC to Petronas Towers	KLCC Grand Ballroom
19:00 - 23:00	WELCOME RECEPTION BY WORLDCHefs Dress Code: Chefs White/Smart Casual	Dewan San Choon Banquet Hall

See you
on 12 July!

See you
on 12 July!



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

05:00 - 08:30	KUALA LUMPUR CITY HIGHLIGHT! Departure to the main Kuala Lumpur wet and fish market followed by a traditional Nasi Lemak breakfast. With compliments from Sterling Halibut	Holiday Inn Express or KLCC Main Entrance		
08:30 - 09:00	Keynote speaker: Alvin Leung Executive Chef / Owner of Bo Innovation - Hong Kong What's on the Plate: Celebrity Chef 101: A Dummy's Guide to Success in Cooking and the Restaurant World Brought to you by Kaluga Queen Caviar			
09:00 - 09:30	Marcel Thiele High End Gastronomy Expert & Spicehunter of Koppert Cress B.V. - Netherlands What's on the Plate: QuintEssence of Creativity Brought to you by Koppert Cress B.V.			
09:30 - 10:00	Jon Erik Steenslid Director Southeast Asia for The Norwegian Seafood Council What's on the Plate: Is Farmed Salmon and Trout Safe to Eat? Brought to you by Norwegian Seafood Council			
10:00 - 10:30	Dilhan C. Fernando CEO & Son Of Dilmah Founder Merrill J. Fernando & Peter Kuruvita Chef, Author, Restaurateur, TV Personality And Tea Lover What's on the Plate: Tea Inspired Gastronomy Brought to you by Dilmah Tea			
10:30 - 11:00	THIS IS BREAK TIME! Enjoy a well deserved break with Dilmah, Nestlé Professional and Bridor One on One with Alvin Leung – brought to you by Kaluga Queen Caviar Nestlé Lounge KLCC Level 3 Room 301	KLCC Grand Ballroom	Opening of EXPO The most beautiful Exhibition right before your eyes!	The Young and the Restless: Global Young Chefs Challenge Hans Bueschkens Trophy KLCC Hall 4 Electrolux Arena 07:00-12:00
11:00 - 11:30	Edgar Buhrs Chef and Owner, Edgar Buhrs Culinair What's on the Plate: Rock'n'Veal Brought to you by VanDrie		KLCC Hall 1, 2 & 4 10:00-18:00	Battle of the Elite Vol. 1: Global Chefs Challenge
11:30 - 12:00	Eric Jose Olmedo Panal Principal Research Fellow Institute of Ethnic Studies, National University of Malaysia & Anisha Chai Associate Dean School of Hospitality, Sunway University What's on the Plate: The Making of a National Gastronomy in Malaysia Brought to you by the Sunway University			KLCC Hall 4 Electrolux Arena 13:00-21:00
12:00 - 12:30	Mark Normoyle What's on the Plate: Trends and Innovation in the World of True Aussie Red Meat Brought to you by MLA			
12:30 - 13:00	Jochen Kern Berjaya University College, Director Of Culinary Arts Faculty What's on the Plate: Malaysian Palm Oil: A Culinary Advantage Brought to you by Malaysian Palm Oil			
13:00 - 14:00	THIS IS LUNCH TIME! with Norwegian Seafood Council!	KLCC Hall 1 Ground Level		
14:00 - 19:00	Afternoon session: Malaysian Cooking Classes at Sunway University - Malay Heritage Cooking and Rise Against Hunger Meal Pack Project Meeting Point: Nestlé Lounge Level 3 room 301 Bus to Sunway University	Nestlé Lounge in KLCC Level 3 room 301		



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

08:30 - 09:00	<p>Keynote speaker: Richmond Lim <small>Chef Culinology Officer Of Singex - Singapore</small> What's on the Plate: Culinology- Embrace the Future Brought to you by Worldchefs</p>		
09:00 - 09:10	<p>Feed the Planet Day Introduction by Chris Koetke and Paul Newnham from Chef's Manifesto as host of the day</p>		
09:10 - 09:35	<p>Rochelle Schaetzel <small>Business Capability Development Manager Of Nestlé Professional - Switzerland</small> What's on the Plate: Ensuring a Sustainable Future for the Culinary Profession Brought to you by Nestlé Professional</p>		
09:35 - 10:00	<p>Frances Simpson Allen <small>Digital Engagement and Partnerships Lead United Nations World Food Programme</small> What's on the Plate: The UN World Food Programme: Saving Lives, Changing Lives Brought to you by World Food Programme</p>		
10:00 - 10:30	<p>Rick Chee <small>Founder & CEO of Food Aid Foundation</small> What's on the Plate: Connecting the World of Waste to the World of Wants Brought to you by Food Aid Foundation</p>		
10:30 - 11:00	<p>THIS IS BREAK TIME! Enjoy a well deserved break with Dilmah, Nestlé Professional and Bridor Chill and meet other Young Chefs in the Nestlé Lounge! KLCC Level 3 Room 301</p>	KLCC Grand Ballroom	<p>Battle of the Elite Vol. 2: Global Chefs Challenge</p>
11:00 - 11:30	<p>Ruth Osborne and Christopher Ekman <small>Co-founder – Retired Hen & Co-owner + Chef – Pauls Kök</small> What's on the Plate: #Retaste – Reimagining the Flavour of Waste Brought to you by Electrolux</p>		
11:30 - 12:00	<p>Holly Elmore <small>Founder and CEO of Elemental Impact</small> What's on the Plate: The Profitability of Waste: the Business Case for Waste Reduction Brought to you by Electrolux</p>		
12:00 - 12:25	<p>Ingrid Yllmark (VP Corporate Communications, Electrolux Professional) and Ekaterina Trofimova <small>(Social Investment Junior Project Manager, Electrolux Social Responsibility)</small> What's on the Plate: You Can Make a Difference Brought to you by Electrolux</p>		
12:25 - 12:35	<p>Food Waste Challenge introduction by Chris Koetke</p>		
12:35 - 13:10	<p>YES WE CAN Change Food Waste: Q&A session moderated by Paul Newnham (Chef's Manifesto)</p>		
13:10 - 14:00	<p>THIS IS LUNCH TIME! Are you ready to discover Asia on a Plate?</p>	KLCC Hall 1 Ground Level	
14:00 - 14:30	<p>Meet the Worldchefs' Speakers! One on One with Sascha Geib – brought to you by VITO</p>	Nestlé Lounge in KLCC Level 3 Room 301	
14:30 - 15:00	<p>Meet the Worldchefs' Speakers! One on One with Chef Martin Kobald – brought to you by Peppadew</p>		
15:00 - 15:30	<p>One on One with Marcus Kohler "Sharp Knives are Essential for Your Daily Work" – brought to you by Dick Knives</p>		
15:30 - 17:30	<p>One on One on Butchery Skills with MLA</p>	KLCC Grand Ballroom	

Explore the new and the prestigious

KLCC Hall 1, 2 & 4
10:00-18:00

KLCC Hall 4
Electrolux Arena
07:00-15:00



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

08:30 - 09:00	<p>Keynote speaker: André Chiang Chef-Founder Of Restaurant Andre</p> <p>What's on the Plate: Octaphilosophy: The Eight Elements of Restaurant Andre - Uncover the most Creative Ideas Behind the most Creative Chef Brought to you by Worldchefs</p>			
09:00 - 09:30	<p>Kwan Lui Founder Of At-Sunrice Globalchef Academy - Singapore</p> <p>What's on the Plate: Train the Trainer with Digital Learning Brought to you by At-Sunrice</p>			
09:30 - 10:00	<p>Megawati Suzari Director of New Product Development, Scientific & Regulatory Affairs</p> <p>What's on the Plate: Halal for Food Service Ingredients and Compliance throughout the Supply Chain Brought to you by Anchor Food Professional</p>			
10:00 - 10:30	<p>Charles Carroll Immediate Past President of Worldchefs, Executive Chef of River Oaks Country Club, Houston Texas</p> <p>What's on the Plate: Essence of Greatness Brought to you by Worldchefs</p>			
10:30 - 11:00	<p>THIS IS BREAK TIME! Enjoy a well deserved break with Dilmah, Nestlé Professional and Bridor Chill and meet other Young Chefs in the Nestlé Lounge! KLCC Level 3 Room 301</p>			
11:00 - 11:30	<p>Thomas Keslinke CEO of Chef's Roll</p> <p>What's on the Plate: The Power of Community Brought to you by Chef's Roll</p>			
11:30 - 12:30	<p>Who's going to lead the continent? Continental Directors Elections</p> <p>Where are we going to meet next? Sydney, Australia – Abu Dhabi, United Arab Emirates Bid Presentations and Vote for Worldchefs Congress 2022</p>			
12:30 - 12:45	<p>The 2020 Journey Begins Worldchefs Congress St Petersburg 2020 Handing over the Bell</p>			
12:45 - 13:00	<p>Last but not least – Closing Remarks by Worldchefs President Thomas Gugler</p>			
13:00 - 13:45	<p>THIS IS LUNCH TIME! Are you ready to discover Asia on a Plate?</p>			
13:45 - 14:30	<p>Nestlé Professional Culinary Demo</p>			
14:30 - 15:00	<p>Meet the Worldchefs' Speakers! One on One with Paul da Costa Greaves – brought to you by Koppert Cress</p>			
15:00 - 15:30	<p>One on One with André Chiang</p>			
15:30 - 19:00	<p>Visit the Expo and check out the Battle of the Elite Vol. 3!</p>			

KLCC
Grand
Ballroom

Explore the
new and the
prestigious

KLCC
Hall 1, 2 & 4
10:00-17:00

The One
to Rule
Them All:
Global
Pastry Chefs
Challenge

KLCC Hall 4
Electrolux
Arena
07:00-17:00

KLCC Hall 1
Ground Level

KLCC
Grand Ballroom

Nestlé Lounge
in KLCC
Level 3 room 301

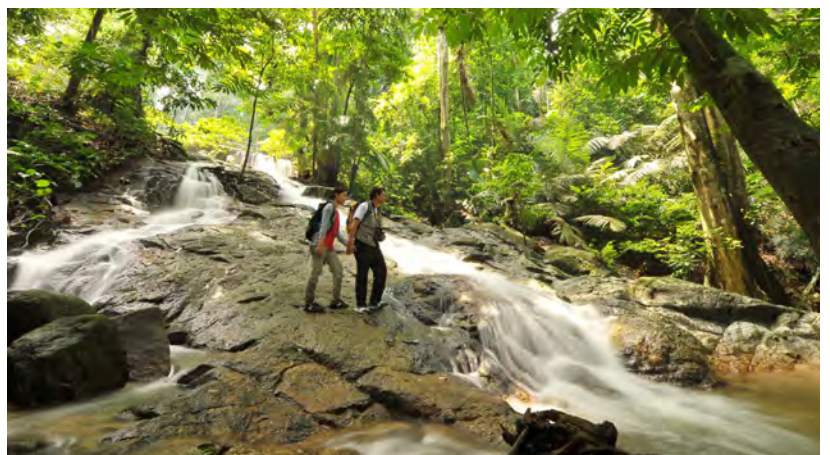
KLCC Hall 4 &
Electrolux Arena

THIS IS THE GALA DINNER!

19:00 Bill Gallagher Young Chefs know 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 GUILLEMETOT
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 TEESASOONTRANON
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



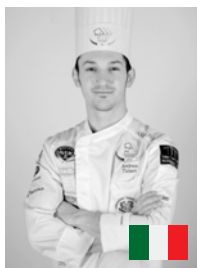
NIALL LARJALA
FINLAND
FAVOURITE DISH
CURED WHITEFISH, BEURRE BLANC SAUCE WITH ROE AND NEW POTATOES



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 12TH JULY 2018

Teams Day I 12 th July 2018	Start Time	1 st Course	2 nd Course	3 rd Course	4 th 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 13TH JULY 2018

Teams Day I 13 th July 2018	Start Time	1 st Course	2 nd Course	3 rd Course	4 th 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 12TH JULY 2018

Teams Day I 12 th July 2018	Start Time	1 st Course	2 nd Course	3 rd 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 14TH JULY 2018

Teams Day I 14 th 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

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Worldchefs Congress & EXPO 2018 Kuala Lumpur, Malaysia 11-14 July 2018



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