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

PROGRAM
for the Bill Gallagher Young Chefs Forum

ARE YOU READY TO DISCOVER ASIA ON A PLATE?
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

ANDY CUTHBERT
Congress Chairman for Worldchefs 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 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.

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!

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
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 the 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

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

ICE BREAKER RECEPTION
Dress Code: Business Casual

19:00 - 22:00
Hakka Restaurant

See you on 12 July!
<table>
<thead>
<tr>
<th>Time</th>
<th>Event</th>
</tr>
</thead>
<tbody>
<tr>
<td>08:30 - 08:35</td>
<td>Warm welcome by Andy Cuthbert, Worldchefs Congress Chairman</td>
</tr>
<tr>
<td>08:35 - 08:40</td>
<td>Introduction of Worldchefs Board Members</td>
</tr>
<tr>
<td>08:40 - 09:00</td>
<td>Warm welcome by Thomas Gugler - Worldchefs President</td>
</tr>
<tr>
<td>09:00 - 09:30</td>
<td>Parade of Nations</td>
</tr>
<tr>
<td>09:30 - 09:50</td>
<td>Worldchefs General Assembly</td>
</tr>
<tr>
<td>09:50 - 10:00</td>
<td>We are broadening our horizons:</td>
</tr>
<tr>
<td></td>
<td>let's introduce our New Worldchefs Member Countries</td>
</tr>
<tr>
<td>10:00 - 10:30</td>
<td>Worldchefs Awards</td>
</tr>
<tr>
<td>10:30 - 10:35</td>
<td>Chef's Roll Social Media Kick Off</td>
</tr>
<tr>
<td>10:35 - 11:00</td>
<td>THIS IS BREAK TIME!</td>
</tr>
<tr>
<td></td>
<td>Enjoy a well deserved break</td>
</tr>
<tr>
<td></td>
<td>with Dilmah, Nestlé Professional and Bridor</td>
</tr>
<tr>
<td></td>
<td>One on One with Jochen Kern - brought to you by Malaysian Palm Oil</td>
</tr>
<tr>
<td></td>
<td>Nestlé Lounge KLCC Level 3 Room 301</td>
</tr>
<tr>
<td>11:00 - 11:30</td>
<td>Do you want to talk numbers? Worldchefs Activities and Financial Report</td>
</tr>
<tr>
<td>11:30 - 12:00</td>
<td>We are Chefs, We Have No Borders</td>
</tr>
<tr>
<td>12:00 - 12:30</td>
<td>Honorary Members Ceremony</td>
</tr>
<tr>
<td>12:30 - 14:00</td>
<td>THIS IS LUNCH TIME!</td>
</tr>
<tr>
<td></td>
<td>with Meat &amp; Livestock Australia (MLA)</td>
</tr>
<tr>
<td>14:00 - 14:20</td>
<td>Feed the Planet</td>
</tr>
<tr>
<td></td>
<td>by Worldchefs, Electrolux Professional and AIESEC</td>
</tr>
<tr>
<td>14:20 - 14:40</td>
<td>International Chefs Day by Worldchefs &amp; Nestlé Professional</td>
</tr>
<tr>
<td>14:40 - 15:00</td>
<td>Worldchefs Academy – This Is Worldchefs’ Education</td>
</tr>
<tr>
<td>15:00 - 15:30</td>
<td>THIS IS BREAK TIME!</td>
</tr>
<tr>
<td></td>
<td>Enjoy a well deserved break</td>
</tr>
<tr>
<td></td>
<td>with Dilmah, Nestlé Professional and Bridor</td>
</tr>
<tr>
<td></td>
<td>One on One with Jon Erik Steenslid</td>
</tr>
<tr>
<td></td>
<td>– brought to you by Norwegian Seafood Council</td>
</tr>
<tr>
<td></td>
<td>Nestlé Lounge KLCC Level 3 Room 301</td>
</tr>
<tr>
<td>15:30 - 16:30</td>
<td>Embrace the Vision of Worldchefs with our Board and Committees Members</td>
</tr>
<tr>
<td>16:30 - 17:00</td>
<td>Do you want to meet, share and talk? Now is the time!</td>
</tr>
<tr>
<td>17:00 - 19:00</td>
<td>The Worldchefs Congress Tradition:</td>
</tr>
<tr>
<td></td>
<td>Official photography and parade from KLCC to Petronas Towers</td>
</tr>
<tr>
<td>19:00 - 23:00</td>
<td>WELCOME RECEPTION BY WORLDCHEFS</td>
</tr>
<tr>
<td></td>
<td>Dress Code: Chefs White/Smart Casual</td>
</tr>
</tbody>
</table>
### Thursday 12 July 2018 – Asia on a Plate

**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

<table>
<thead>
<tr>
<th>Time</th>
<th>Activity</th>
</tr>
</thead>
</table>
| 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 & Chef 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 |
| 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 |
| 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 |
| 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! |
| 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 |
**ALL DAY Registration - Level 3 of KLCC, outside the Grand Ballroom**

**08:30 - 09:00** Keynote speaker: Richmond Lim  
Chef Culinary Officer Of Singex - Singapore  
What’s on the Plate: Culinology- Embrace the Future  
Brought to you by Worldchefs

**09:00 - 09:10** Feed the Planet Day Introduction by Chris Koetke  
and Paul Newnham from Chef’s Manifesto as host of the day

**09:10 - 09:35** Rochelle Schaeztl  
Business Capability Development Manager Of Nestlé Professional - Switzerland  
What’s on the Plate: Ensuring a Sustainable Future for the Culinary Profession  
Brought to you by Nestlé Professional

**09:35 - 10:00** Frances Simpson Allen  
Digital Engagement and Partnerships Lead United Nations World Food Programme  
What’s on the Plate: The UN World Food Programme: Saving Lives, Changing Lives  
Brought to you by World Food Programme

**10:00 - 10:30** Rick Chee  
Founder & Ceo of Food Aid Foundation  
What’s on the Plate: Connecting the World of Waste to the World of Wants  
Brought to you by Food Aid Foundation

**10:30 - 11:00**  
**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

**11:00 - 11:30** Ruth Osborne and Christopher Ekman  
Co-founder – Retired Hen & Co-owner + Chef – Paul’s Kök  
What’s on the Plate: #Retaste – Reimagining the Flavour of Waste  
Brought to you by Electrolux

**11:30 - 12:00** Holly Elmore  
Founder and CEO of Elemental Impact  
What’s on the Plate: The Profitability of Waste: the Business Case for Waste Reduction  
Brought to you by Electrolux

**12:00 - 12:25** Ingrid Yllmark (VP Corporate Communications, Electrolux Professional) and Ekaterina Trofimova (Social Investment Junior Project Manager, Electrolux Social Responsibility)  
What’s on the Plate: You Can Make a Difference  
Brought to you by Electrolux

**12:25 - 12:35** Food Waste Challenge introduction by Chris Koetke

**12:35 - 13:10** YES WE CAN Change Food Waste: Q&A session moderated by Paul Newnham (Chef’s Manifesto)

**13:10 - 14:00**  
**THIS IS LUNCH TIME!**  
Are you ready to discover Asia on a Plate?

**14:00 - 14:30** Meet the Worldchefs’ Speakers!  
One on One with Sascha Geib  
– brought to you by VITO  
Meet the Worldchefs’ Speakers!

**14:30 - 15:00** One on One with Chef Martin Kobald  
– brought to you by Peppadew

**15:00 - 15:30** One on One with Marcus Kohler  
“Sharp Knives are Essential for Your Daily Work”  
– brought to you by Dick Knives

**15:30 - 17:30** One on One on Butchery Skills with MLA

---

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

**KLCC Grand Ballroom**

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

KUALA LUMPUR CITY HIGHLIGHT! Here is the chance for you to discover the city! This Is Your Free Night!
Day 1 – Saturday 14 July 2018 – Chefs Matter

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

08:30 - 09:00
Keynote speaker: André Chiang
Chef-Founder of Restaurant Andre
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

09:00 - 09:30
Kwan Lui
Founder of At-Sunrice Globalchef Academy - Singapore
What’s on the Plate: Train the Trainer with Digital Learning
Brought to you by At-Sunrice

09:30 - 10:00
Megawati Suzari
Director of New Product Development, Scientific & Regulatory Affairs
What’s on the Plate: Halal for Food Service Ingredients and Compliance throughout the Supply Chain
Brought to you by Anchor Food Professional

10:00 - 10:30
Charles Carroll
Immediate Past President of Worldchefs, Executive Chef of River Oaks Country Club, Houston Texas
What’s on the Plate: Essence of Greatness
Brought to you by Worldchefs

10:30 - 11:00
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

11:00 - 11:30
Thomas Keslinke
CEO of Chef’s Roll
What’s on the Plate: The Power of Community
Brought to you by Chef’s Roll

11:30 - 12:30
Who’s going to lead the continent?
Continental Directors Elections
Where are we going to meet next?
Sydney, Australia – Abu Dhabi, United Arab Emirates
Bid Presentations
and Vote for Worldchefs Congress 2022

12:30 - 12:45
The 2020 Journey Begins
Worldchefs Congress St Petersburg 2020
Handing over the Bell

12:45 - 13:00
Last but not least – Closing Remarks by Worldchefs President Thomas Gugler

13:00 - 13:45
THIS IS LUNCH TIME!
Are you ready to discover Asia on a Plate?

13:45 - 14:30
Nestlé Professional Culinary Demo
Meet the Worldchefs’ Speakers!
One on One with Paul da Costa Greaves – brought to you by Koppert Cress
One on One with André Chiang

14:30 - 15:00
Visit the Expo and check out the Battle of the Elite Vol. 3!
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 GUILLEMENOT
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
PATRAWI MAD II

ROBERTO PINEDA
COLUMBIA
FAVOURITE DISH
CRAB ROLL IN PRAWN AVOCADO W/ THAI FISH SAUCE

NICOLAS MIN
DENMARK
FAVOURITE DISH
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 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 LANGOUSTINES

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 BEH HOON SOUP

JIMMI ERIKSSON
SWEDEN
FAVOURITE DISH
MY WINNING DISH FROM THE CULINARY GAME IN SWEDEN MADE OF HAULBUT

TEERAPAT TEEYASOONTRANON
THAILAND
FAVOURITE DISH
ANY KIND OF MEAT BECAUSE LAMB 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
LOI MING AI
MALAYSIA
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

RAYMOND FUNG
MACAU

GLOBAL YOUNG CHEFS CHALLENGE COMPETITORS

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 BLANCS 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
NOODLES 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**

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

### GLOBAL CHEFS CHALLENGE
**FINAL FRIDAY 13TH JULY 2018**

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

### GLOBAL YOUNG CHEFS CHALLENGE
**FINAL THURSDAY 12TH JULY 2018**

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

### GLOBAL PASTRY CHEFS CHALLENGE
**FINAL SATURDAY 14TH JULY 2018**

<table>
<thead>
<tr>
<th>Teams</th>
<th>Day 1</th>
<th>14th July 2018</th>
<th>Start Time</th>
<th>Dessert Finished 5 portions</th>
<th>Gâteau Finished portions</th>
<th>Center-piece, 1 dessert, and the remaining gâteau are installed on the display table</th>
<th>Kitchen cleaned down</th>
</tr>
</thead>
<tbody>
<tr>
<td>Italy</td>
<td></td>
<td></td>
<td>7.00</td>
<td>12.00</td>
<td>13.00</td>
<td>15.30</td>
<td>16.30</td>
</tr>
<tr>
<td>Malaysia</td>
<td></td>
<td></td>
<td>7.00</td>
<td>12.00</td>
<td>13.00</td>
<td>15.30</td>
<td>16.30</td>
</tr>
<tr>
<td>Hungary</td>
<td></td>
<td></td>
<td>7.05</td>
<td>12.05</td>
<td>13.05</td>
<td>15.35</td>
<td>16.35</td>
</tr>
<tr>
<td>Singapore</td>
<td></td>
<td></td>
<td>7.05</td>
<td>12.05</td>
<td>13.05</td>
<td>15.35</td>
<td>16.35</td>
</tr>
<tr>
<td>Sweden</td>
<td></td>
<td></td>
<td>7.10</td>
<td>12.10</td>
<td>13.10</td>
<td>15.40</td>
<td>16.40</td>
</tr>
<tr>
<td>Macau</td>
<td></td>
<td></td>
<td>7.10</td>
<td>12.10</td>
<td>13.10</td>
<td>15.40</td>
<td>16.40</td>
</tr>
<tr>
<td>Taiwan</td>
<td></td>
<td></td>
<td>7.15</td>
<td>12.15</td>
<td>13.15</td>
<td>15.45</td>
<td>16.45</td>
</tr>
<tr>
<td>Hong Kong</td>
<td></td>
<td></td>
<td>7.15</td>
<td>12.15</td>
<td>13.15</td>
<td>15.45</td>
<td>16.45</td>
</tr>
<tr>
<td>Australia</td>
<td></td>
<td></td>
<td>7.20</td>
<td>12.20</td>
<td>13.20</td>
<td>15.50</td>
<td>16.50</td>
</tr>
<tr>
<td>UAE</td>
<td></td>
<td></td>
<td>7.20</td>
<td>12.20</td>
<td>13.20</td>
<td>15.50</td>
<td>16.50</td>
</tr>
</tbody>
</table>
HONORABLE SUPPORT

PREMIUM PARTNERS

GLOBAL PARTNERS

PROGRAM PARTNERS