



## WOLDCHEFS Elections 2016

### Mr Karoubas announces his candidacy with a message of unity



The President of the Greek Chef's Club, Mr Miltos Karoubas, announced a few days ago his candidacy to the WorldChefs Elections 2016. For that reason, he wishes to address to his colleagues all over the world a message concerning this decision and also the need for the WACS to remain a lighting guide to the culinary professionals worldwide: «I would like to announce my candidacy for the WORLDCHEFS presidium elections for the interval 2016- 2020. The World Association of Chef's Societies is growing and we need to grow along in order to embrace and give value to all the culinary communities. Along with my proposed presidium - each carefully chosen according to his professional background – we decided that we are not politicians, so we need to avoid generalities. We are chefs and this is the way we

know in order to face all challenges that come along: roll up our sleeves, pinpoint the needs of the WORLDCHEFS members, break them down to posts and allocate to each position the best person for the job. This is what chefs do, this is what we have done.

Let's CHANGE and EVOLVE WORLDCHEFS worldwide!

**Miltos Karoumpas**

## The vision for tomorrow's WACS

### Main goals and strategic plans of the greek candidacy



Having the tagline «Let's CHANGE and EVOLVE WORLDCHEFS worldwide» the team's main goal are: First of all transparency in all procedures (financial, communication with country members, new association members, competitions etc). Secondly return to our original vision of being

a Chef's community instead of a trade company. Ideally our goal is to become a FAMILY. Moreover to pursue Team work in everything we do. Finally Understanding that the general assembly of all members is the ultimate authority to determine the policy and management of the Worldchefs. The main goals as well as the team's member's and plans were presented on June 14th in Vorres Museum (Paiania- Athens). Many officials were present such as members of the business elite, well known chefs and tourism industry executives. During the event, the president of the greek team, Mr Miltos Karoumpas presented his partners George Damianou ( Chef's Club of Cyprus as Vice President), Jaroslaw Uscinski (Polish Chefs and Pastry Chefs Association as General secretary) and Tahir Amiraslanov (Azerbaijan National Culinary Association as a Treasurer) to everyone who attended the press conference. The presentation of the greek nomination was followed by a cocktail reception at the museum gardens, where guests had the opportunity to further discuss the benefits to Greek gastronomy from such a nomination.

## Let's meet the Greek Team



### George Damianou candidate for vice President (Cyprus)

A visualizer and dedicated culinarian. After many years serving as the

director of the National Culinary Team, which was created and developed by him, he was elected unanimously as the president of the Cyprus Chef's Association. His primary target is to bring together the chefs of his country and after 3 months of presidency he counts more than 20% increase in their members.



### Jaroslaw Uscinski candidate for General Secretary- (Poland)

He is currently President of the Polish Chefs and

Pastry Chefs Association. He has worked in well known establishments such as Hotel Bristol and Restaurant 99. Now he is concentrated in teaching young chefs and doing charity works.

### Tahir Amiraslanov- Candidate for Treasurer (Azerbaijan):



Amiraslanov Tahir Idris is a food engineer, a technologist, a master chef and the President of Azerbaijan National

Culinary Association. Also he is an honorary member of WACS, he has a PhD (in food history), He is a Professor, the Editor-in-Chief of magazine "Kulina", he is teaching in Azerbaijan State Economical University and he is the owner of "Khanadan» restaurant.

## Don't miss the Worldchefs Congress in Thessaloniki!

The message of Mr Andy Cuthbert, Congress Chairman



«Chefs of the world and Greece, The Worldchefs Congress 2016 will give you an opportunity to meet your peers from all over the world in an environment of competitions of the world's best chefs, learning, knowledge sharing, comaradery and friendship amongst chefs. The speaker line up of the Congress will give delegates a broad range of topics from molecular cuisine, sustainability, ethnic Greek cuisine and culture and reports from Worldchefs presidents and committees. Held in the city of Thessaloniki which is rich in Greek history this congress will leave a memorable impression on all who attend. Don't get left behind! Looking forward to seeing you in Greece

**Andy Guthbert**  
Congress Chairman

## WORLDCHIEFS CONGRESS 2016

A unique opportunity to meet with fellow chefs from all over the world



The Worldchefs Congress & Expo 2016 will take place between 24 & 27 September 2016 at the International Exhibition & Congress Centre of TIF-HELEXPO in Thessaloniki.

The WORLDCHIEFS Congress is a biennial event and a hallmark tradition of Worldchefs; it has been organised in over 34 cities across

the world throughout its illustrious 86-year history. A WORLDCHIEFS Congress attracts between 500 and 1000 delegates from all over the world. It is a unique opportunity to showcase country's cuisine, culture, traditions and its chefs and to capture the interest of the international culinary community. Hosting a Worldchefs Congress boosts a member country's status within the international community, increases awareness of the country's cuisine and has the potential for increased tourism in the form of pre- and post-event tours.

### 34 speakers from all over the world

The World Association of Chefs Societies includes 93 official chefs federations, representing over 10 million professional chefs throughout the world. The World Association of Chefs Societies is a global network of Chefs founded in October 1928 at Sorbonne University in Paris. The Worldchefs Congress & Expo 2016 promises to present a dynamic line up of speakers including the father of molecular cuisine, Global Chefs Challenge Competitions action, Bill Gallagher Young Chefs Forum and the chance to meet your fellow chefs from around the world. The Congress will host 34 speakers from all over the world, each one of them showing a different view of the global gastronomy. The Congress is supported by the Hellenic Chef Federation (national host), as well as Chefs Club of Athens, Northern Greece, Crete, Dodecanese and Cyclades and Corfu (regional hosts) and its communication sponsors. Exclusive sponsor of Bill Gallagher Young Chefs Forum: Nestle, Gold Sponsor: Figgio, Bronze Sponsor: Andy Mannhart. If you are a Chef's Club of Greece member you will have the opportunity to submit your subscription for Worldchefs Congress & Expo 2016 until the end of this June. Visit <http://worldchefs2016.org/content/registration>, choose Greece as your country and follow the next steps for the subscription. Only the Chefs that are members of Chef's Club of Greece will enjoy the special price of 300 euros for joining the Congress for 5 days. Don't get left behind!

## Global Chef Challenge Finals... a great event!



After a year of intense competition on 6 continents, with 20 Global Chef Challenge competitors, 10 Global Pastry Chef competitors and 9 Hans Bueschkens Young Chef Challenge competitors, the world's top chefs will be putting their culinary skills against each other at the Global Chef Challenge Finals in Thessaloniki, Greece! Using the freshest and top quality products from VanDrie, Scottish Seafood, Sterling Halibut, Valrhona, Rougié, Dilmah Tea, Wasabi-O, Nestlé Professional, Koppert Cress & Electrolux Professional this elite selection of chefs will be placed in the same competition arena - and the best chef will take the crown! Be prepared to watch the sizzling action at the Global Chef Challenge, the Global Pastry Chef Challenge and the Hans Bueschkens Young Chef Challenge. It is a sight to behold! Contact [office@worldchefs.org](mailto:office@worldchefs.org) for any information relating to the Global Chefs Challenges. Bill Gallagher Young Chefs Forum. The Bill Gallagher Young Chefs Forum is an exciting program design 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. Online registration form can be found at the website [www.worldchefs2016.org](http://www.worldchefs2016.org) Full Package registration fees include: Congress Attendance & Lunches, Welcome Reception, Gala Dinner, Transfers and Airport Transfers.



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## Three-day meeting in Marathon

### Mediterranean-Balkan Chef's Club presidents are invited

After having met in Frankfurt and discussed a common course as Mediterranean – Balkan Chef's Clubs, the Greek Chef Club decided to get organized. The point is to get to know one chef to another, discuss the problems that each is facing, find ways to upgrade their area and manage to program events. For this reason the Greek Chef Club invites all their colleagues on the 26th & 27th of July 2016 in Athens Greece, offering (at this point), your accommodation for 2 nights (26th & 27th of July 2016), dinners and an excursion. The proposed schedule is:

- **26th July 2016:** Arrival to Greece. Transportation from the airport to the hotel, at fixed hours, according to your airplane tickets (16:00 - 18:00 Welcome, introductions, basic topics of discussion, 18:00 Excursion-sightseeing, 20:00 Dinner)
- **27th July 2016:** 09:00 – 11:00 Conversation on topics agreed upon all presidents, 11:00 – 11:30 Coffee Break, 11:30 – 14:00 Conversation on topics agreed upon all presidents, 14:30 – 15:30 Lunch, 16:00 Recreational free time (an opportunity to swim, sunbathe or drink ouzo!), 20:00 Dinner
- **28th July 2016:** Transportation from the hotel to the airport, at fixed hours, according to your airplane tickets. (Please book morning flights).

## Mr Karoumpas visited Maria Loi's restaurant

### Presenting his candidacy program and sharing his vision



Mr Miltos Karoumpas, travelled to New York (USA) a few days ago in order to attend Fancy Food Show. Before that, on Sunday July 26th he visited Loi Estiatorio, the successful restaurant of one of the most famous Greek chefs in the USA called Maria Loi, the Ambassador of Greek Gastronomy in USA but also his good friend. During the dinner which was really perfect, he presented his candidacy program and took the opportunity to learn more about another

country's philosophy in gastronomy. Moreover it was nice to share the vision about the future of WORLDCHEFS, and get to know one another better.

## Peloponnese: best place for 2016

### According to Lonely Planet's annual list for Europe

Travel guide publisher Lonely Planet has released its annual list of the best places to visit in Europe, this year opting for a mix of the usual suspects (Venice, the Dordogne) and a scattering of off-the-beaten track places such as the Dutch island of Texel. Topping the list is the Peloponnese, a region often overlooked by travellers to Greece. The region is described as "an affordable enclave of magnificent ancient sights like Olympia, Mycenae and Mystra". The recently opened Menalon trail provides a new way to explore the region, which is popular with hikers. Aarhus is praised for its contemporary architecture, such as the Aarhus Kunstmuseum Second on the list is Aarhus in Denmark (which next year will be the European Capital of Culture and European Region of Gastronomy), praised for its contemporary architecture, new public spaces on the harbour front and Michelin-star restaurants. Third spot goes to tourist favourite Venice, which is commemorating the 500th anniversary of the Venetian ghetto this year. Less obvious locations that make the top 10 include Lviv in Ukraine, home to dozens of festivals over the summer, and Extremadura in Spain, described as one of the "least known regions in one of Europe's best known countries". Storks nest on top of prefabricated posts in Extremadura, Spain, described as one of the 'least known regions in one of Europe's best known countries'.

## Cretan tequila is ready to conquer the market



Cretan tequila is made of prickly pear and will be launched in the 5th Exhibition "Crete – The Great Meeting". Made of prickly pear, the new Cretan tequila known as Opuntia Spirit made its official entry in Greek liquor stores on June 2. "Opuntia" is the Latin name of prickly pear which was named after the ancient Greek city of Opus, where, according to Theophrastus, an edible plant grew which could be propagated by rooting its leaves. The liquor is processed by a co-op known as "Minoan Earth." Other products by the same group include marmelades and sauces based on aloe extracts and prickly pear. They even have special-flavored ice cream. A large quantity of their products are exported to Dubai. The board of Minoan Earth are currently examining the legal terms that would allow them to export to America, and expect that a contract will be signed over the coming days. The Cretan tequila is launched officially in the 5th Exhibition "Crete – The Great Meeting" on June 2-5 at the Peace and Friendship stadium in Athens. (Source: [protothema.gr](http://protothema.gr))

## Greek Products Take Center Stage in Brussels

The history of Greek cafes captured through the lens of George Pittas is featured at the Theorem Gallery in Brussels. The display marks the start of events organized by MEP Stelios Kouloglou on June 27-28 to promote Greek products and support Greek entrepreneurship. The events are held in collaboration with the NGO, "A Discovering Network," that is based in Brussels and aims to showcase Greek products at a European level, and a Greek Gastronomy Guide, a

10-13/2

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## Horeca Trade Show 2017

The Greek Chef Association organizes the 10th Gastronomy Forum!



For yet another year, the tenth in a row, the Chefs Club of Greece will organize within the HORECA exhibition (10-13 February, 2017) the Gastronomy Forum, a great event that gathers thousands of restaurateurs and chefs from around the country! At the Gastronomy Forum, the Greek Chef's Club promotes with numerous events, modern gastronomy and new

cooking techniques, in order to inform, educate and guide the Greeks professionals to the latest international culinary trends. Renowned chefs from all over Greece (and abroad) participate every year to this impressive 3days show, attracting every year thousands of chefs and businessmen of the Foodservice Industry. HORECA is a leading international exhibition for the provisioning and equipment of Hospitality and Foodservice companies. It is organised yearly and brings together Tourism professionals with the supply chain of Hospitality and Foodservice industry! Being strongly supported by, and with the participation of the sector's major institutional bodies, HORECA has been consolidated as a great event of high prestige and importance, among the best of its kind in the world

## 4th Food Expo Greece

The Mediterranean Food Experience by the Greek Chefs Association



After the huge success of the 1st Mediterranean Food Experience within the 3rd international exhibition FOOD EXPO, the Chefs Club of Greece will highlight for another year the value and the potentials of Mediterranean gastronomy, through a series of events. During MEDITERRANEAN FOOD EXPERIENCE, top chefs will create on stage great recipes highlighting

local products in each country and region of the Mediterranean. The dishes will be presented to a group of executive chefs from all over the world, who will have the opportunity to taste and evaluate each and everyone of them. The Food Expo has become in a very short time, the largest international Food & Beverage exhibition in Greece, but also the largest and most important of its kind in the wider region of SouthEast Europe. The trade show of 2016 increased the number of visitors by 57% in comparison with the 2015 exhibition, attracting 55,000 professionals from 22,000 enterprises of the Retail Sector, the Wholesale Sector, the Food & Beverage Industry, Hotel and Catering Businesses The 4th Food Expo Trade show will take place between March 18 and 20, 2017.

## The Hellenic culinary team at the major Competitions



The Hellenic Chef's Federation made the official announcement and presentation of the Greek National Culinary Team at the largest Greek HORECA exhibition on the 15th of February 2016. The Greek National Culinary Team will be participating at the IKA Olympiade in Erfurt at October 2016, at the national competition. Furthermore one of its members (Vassilis Agrafiotis) will be representing South Europe at the Global Pastry Chef Competition at the WACS congress in Thessaloniki 2016 and two of its members will be representing Greece (making use of the WACS wild cads) at the Global Chef (Alkiviadis Tsemperlidis) and Hans Bueschensen competition at the WORLDCHEFS congress in Thessaloniki, September 2016. The president of the Hellenic Chef's Federation Mr Miltos Karoubas wished all the luck for the team members and committed that the B.o.D will support every effort of the team. According to the manager of the Greek National Culinary Team Ms. Elena Reppa, the Greek National Culinary team will be promoting and supporting Greek ingredients and traditional Greek recipes in every competition that the team will be participating.

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