

WORLDCHIEFS CONGRESS 2014

YOUNG CHEFS FORUM

GLOBAL CHEFS WORLD CHALLENGE

Stavanger, Norway, July 2-5, 2014



The biennial event underscored several milestones for Worldchefs. This included the presentation of the new Worldchefs logo, the Global Chefs and Hans Bueschkens Challenge Finals, the first edition of the Global Pastry Chefs Challenge as well as a highly successful Feed the Planet roundtable discussion.

Congress Chairman and Vice President of Worldchefs, Charles Carroll, shared, "Our main goal for this year's congress was 'To Inspire'. We wanted to create an event where chefs can also choose to attend workshops other than the President's meeting. Through the breakout sessions and workshops, chefs have opportunities to further interact with one another. It is a great panel of speakers we have put together, and the feedback has been very encouraging."

The panel of speakers included international celebrities such as international celebrity chef Rick Tramonto (restaurant r'evolution, USA), Dong Zhenxiang of Da Dong F&B Restaurant (China) and one-Michelin star chef Even Ramsvik (Oslo, Norway). There were also other esteemed speakers who offered different perspectives, such as Eric Fleishman on health and fitness, Anita Cheng shared the Hong Kong Team culinary development journey and Bryan Dodge, a motivational speaker who encouraged chefs to "bring energy home" and to find balance between their work and personal lives.

The finals of the Global Chefs Challenge, Global Pastry Chefs Challenge and the Hans Bueschkens Young Chefs Challenge also took place alongside the Congress. Chef Calvin with Chef Terry, representing Hong Kong & Asia, won the 2nd Runner-up over 51 participating nations. Members were also updated by the committee of World Chefs Without Borders on the progressive developments and humanitarian efforts since July 2013. The Worldchefs Global Culinary Certification Programme also recognized their first cohort of certified chefs, with constructive presentations by John Clancy, Chairman of Education Committee, on the future.

The Hong Kong delegation included Rudolf Muller, Mak Kam Kui, Andreas Muller, Anita Cheng, Chef Calvin Choi & Chef Terry Ng for the Global Chefs Challenge, and Francis Lo leading 7 Young Chefs Club members.