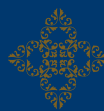




WORLD
ASSOCIATION
OF CHEFS
SOCIETIES



Bill Gallagher
**JUNIOR
CHEFS**
forum

WORLD ASSOCIATION OF CHEFS SOCIETIES

Programme

in proud association with



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Cultivating Future Chefs

Dear Young Culinarians,

As the event convener of the 2010 organising committee it is my great privilege to welcome you, the Junior Chefs of the World to the fourth Dr Bill Gallagher Junior Chef Forum. Held alongside the World Association of Chefs Societies congress in Santiago Chile; the Dr Bill Gallagher Junior Chef Forum promises to be a culinary and cultural spectacular that will remain in the minds and the hearts of all those who attend for a lifetime. While the aims and goals of the forum remain the same and stand as a reminder to us all of the importance of education, embracing different cultures, networking and friendship. The programme itself continues to evolve from one congress to the next, it deepens in its appeal and ability to deliver real and tangible outcomes for you the Junior Chefs of WACS to take home and share with your work colleagues and friends and along the way; giving you insight into the guiding principles and vision of WACS itself.

During your time in Santiago you are going to explore a rich tapestry of diverse cultural, educational, networking and fun events laid out in an equally wide range of settings that will inspire, challenge and encourage you to be the best you can possibly be in your profession. The programme is designed to be informative and enlightening; and to achieve this we have amassed an impressive list of world class culinary leaders and Master Chefs from across the globe to deliver to you an incredible array of educational and fun activities, tours, demonstrations, motivational talks and for the first time hands-on master classes in the main kitchen. In 2002, I was fortunate enough to be present in Kyoto Japan to witness the first ever Dr Bill Gallagher Junior Chef Forum and I am pleased to say that many of the Junior and Senior Chefs that I met over those few brief days have become firm friends and valued colleagues that continue to support and guide me to this very day. It is with this spirit of culinary friendship that together with the organising committee of the Dr Bill Gallagher Junior Chef Forum, I encourage all of you Junior Chefs, the future leaders of the Culinary Arts to embrace this opportunity to learn, grow and share with one another your culture, your cuisine and your enduring friendship.

Alan Orreal
Event Convener

2010 sees the continuation of a great event, The Dr Bill Gallagher Junior Chefs Forum. Over the years that Dr Gallagher has been spearheading this initiative the program has grown from strength to strength. In Santiago Chile in 2010 the program has been enhanced with a diverse mix of networking opportunities, fun and hands on experience. As junior chefs, you are the future of our industry, and it is our responsibility as senior industry leaders and chefs to ensure that you have all the opportunities to realise your maximum potential in your career. The program in 2010 will focus on modern industry trends but also will introduce you to the past practices of the kitchen that, unfortunately in this day and age of cost management, are slowly slipping into the memories of Chefs, together with a fun interactive cooking competition the 2010 programme promises to leave with you great memories.

I urge you that while you are at the congress you make as many new friends as possible and share with your colleagues, your experiences, your culture and your cuisine, you have an opportunity as chefs to travel the world and the people you meet on your travels will be those you will meet again one day in kitchens around the world or at culinary competitions across the globe. These new colleagues will become your friends and a key to a fantastic future in the hospitality industry. Your forum runs alongside the main congress and you will also be part of the main congress with participation in many of those activities including outings and social events. Together with the Bill Gallagher Junior forum organising committee I look forward to meeting you all in Chile in 2010.

Andy Cuthbert
Event Co-Convener



Junior Chefs Programme



SUNDAY 24TH OF JANUARY

- 09h00-12h00 Morning Briefing and Programme Outline Q&A - Morning coffee in Chile Showcase Exhibition area
10h00-19h30 Tour group 1 - Welcome City Familiarisation Tour of Santiago de Chile City
WACS Congress 2010: Registration desk operated by The Achiga at Chile Convention Center.
13h00-16h00 All junior members to register with Bill Gallagher Junior Chefs Forum Desk
Tour group 2 - Welcome City Familiarisation Tour of Santiago de Chile City
WACS Congress 2010: Registration desk operated by The Achiga at Chile Convention Center.
15h00-17h00 All junior members to register with Bill Gallagher Junior Chefs Forum Desk
19h00 Junior Chef Briefing at the Sheraton
19h30-22h30 Cocktail Party - Official Opening at the Sheraton
Cocktail food & beverages will be served
Welcome Address from the Chile President
Welcome Address from the WACS President

MONDAY 25TH OF JANUARY

- 06h00-10h30 Junior Chefs Morning Market Tour meet in hotel coffee shop for breakfast
06h15 Depart for Fruit & Vegetable Market Tour
Junior Delegates Morning Briefing on the bus and Programme Outline Q&A
10h00 Throughout the Tour - Junior Country Presentations and/or Self-introduction 2mins-5mins each /
Pacific - Asia - Africa Middle East - Europe and Americas
10h00-10h30 Juniors Return from Market Tour for WACS Congress Opening Ceremony
10h40-Lunch Morning coffee in Chile Showcase Exhibition area.
10h40-10h50 Opening Ceremony
10h50-11h00 Congress Director Welcome
11h00-11h20 WACS Presidents speech
11h25-11h45 THE VALUE OF NETWORKING - Patron's Speech Dr Billy Gallagher (South Africa)
MISSION POSSIBLE - Special Guest Speaker Glenn Austin (Australia) Continental Director Pacific
Region
12h05-12h30 PARADE OF NATIONS
12h30-13h30 Lunch in Chile Convention Exhibition area
13h30-14h50 READY STEADY COOK - Andy Cuthbert(UAE) & Francis Lo (HKG) present a hands-on interactive
black box utilising the HB kitchens, Juniors will breakup into groups of 2, they will have 20 min to
create two starters from a mystery basket and knockout rounds will determine the winners
14h50 WACS Junior Ambassadors Lunch Briefing and Kitchen Tour of Convention Center
15h10-15h30 Official Photograph
15h30-16h00 Afternoon Coffee In Chile Showcase Exhibition area & HALLOUMI PRESENTATION PROJECT
16h00-16h25 A CHEF'S CAREER IS HARD WORK AND REQUIRES DEDICATION - THE FOUNDATION OF WHICH
ALLOWS YOU TO DO ANYTHING - Special Guest Speaker Chef Murray Dick (New Zealand)
16h25-16h45 JUNIOR COMPETITIONS Special Guest Speaker Chef Alan Palmer (Sri Lanka)
19h30-23h00 Dinner - Educational Award Evening

TUESDAY 26TH OF JANUARY

- 08h00-17h00 Morning Briefing and Programme Outline Q&A - Morning coffee in Chile Showcase Exhibition area
HANDS-ON WITH THE MASTER CHEFS - interactive skills workshop - Delegates split into 4 groups
A, B, C & D and rotate across four interactive sessions

Junior Chefs Programme

Continued...

TUESDAY 26TH OF JANUARY continued

- 07h10 HANDS-ON WITH THE MASTER CHEFS Session 1 begins
 Group A THE MLA ART OF BUTCHERY Chef Stephen Edwards (Australia)
 Group B THE ART OF HOT KITCHEN Saucier, Rotissuer, Entremeter Sven Eric Renaa (Norway)
 Group C THE ART OF COLD KITCHEN Master Chef Dale Lyman (Australia)
 Group D THE ART OF PATISSIER Robert Oppeneder (Germany), Gilles Renusson, (USA) & John Clancy, (Ireland)
- 10h20 HANDS-ON WITH THE MASTER CHEFS Session 2 Begins
 Group D THE MLA ART OF BUTCHERY
 Group A THE ART OF HOT KITCHEN
 Group B THE ART OF COLD KITCHEN
 Group C THE ART OF PATISSIER
- 13h20 Lunch in Chile Convention Exhibition area.
- 14h00 HANDS-ON WITH THE MASTER CHEFS Session 3 Begins
 Group C THE MLA ART OF BUTCHERY
 Group D THE ART OF HOT KITCHEN
 Group A THE ART OF COLD KITCHEN
 Group B THE ART OF PATISSIER
- 19h00 Dinner - Humanitarian Award Evening

WEDNESDAY 27TH OF JANUARY

- 08h00-11h00 Morning Briefing and Programme Outline Q&A - Morning coffee in Chile Showcase Exhibition area
 HANDS-ON WITH THE MASTER CHEFS Session 4 Begins
 Group B THE MLA ART OF BUTCHERY
 Group C THE ART OF HOT KITCHEN
 Group D THE ART OF COLD KITCHEN
 Group A THE ART OF PATISSIER
- 11h00 Tea Break
- 11h15-12h30 WHERE AM I GOING, WHAT AM I DOING, AND HOW AM I GOING TO GET THERE Special Guest Speaker Chef Charles Carroll (USA)
- 12h30-13h00 BECOMING A CELEBRITY CHEF WHEN YOU ARE YOUNG CAN BE TOUGH Special Guest Speaker Chef Jodi Ann Pearnton (South Africa)
- 13h00-14h25 WACS Junior AMBASSADORS LUNCH
- 14h30 -15h20 WHAT DO THE JUDGES LOOK FOR? Special Guest Speaker - Interactive Judging Workshop and Presentation
- 15h20-16h00 WACS JUNIOR CHEF AND THE WEB Alan Orreal (Singapore)
- 18h45-23h00 SALSA Bar Evening - Chile style dine and dance experience

THURSDAY 28TH OF JANUARY

- 08h00-08h15 Morning Briefing and Programme Outline Q&A - Morning coffee in Chile Showcase Exhibition area
- 08h15-08h45 KEEP IT COOKING FOR WORLD CUP 2010 Interactive Taste of SA including World Cup Vuvuzella Blowing Championship and Ball Skills Challenge
- 08h45-09h45 MOLECULAR GASTRONOMY A TRIBUTE TO FERRAN ADRIA by Guest Speaker Chef Euda Morales (Guatemala)
- 09h45-10h00 Morning coffee in Chile Showcase Exhibition area.
- 10h00-11h00 INTRODUCING SOUTH AMERICAN CUISINE Alan Peter Kallens Gazitúa (Chile)
- 11h00-11h45 Closing Ceremony
- 11h45-12h30 Delegates to view last hours of Global Chefs Challenge in Arena
 Free Afternoon
- 18h00-23h00 WACS PRESIDENTS ROYAL DINNER



Key Note Speakers



In order of appearance...

GLENN AUSTIN Continental Director WACS Pacific Rim & Managing Director Xtreme Consulting

Glenn is the founder and principal of X-Treme Chef Consulting. His extensive experience, contacts and profession affiliations give him an almost unique insight into food-service businesses.

Career highlights include:

- First Australian to be voted to the World Board of Chefs
- Multiple International Medal winner
- Designer of Western Cuisine Beijing Olympics
- Life member of the Western Australian Chefs association and Australian Culinary Federation
- Seven Television shows including two pilots for new series
- Author of "Hospitality operators manual" pending publishing
- Constellation Hotels Corporate Chef



ANDY CUTHBERT & FRANCIS LO - Ready, Steady Cook!

From the moment he stepped into a restaurant kitchen 30 years ago and then moved to hotel kitchens and beyond, Andy Cuthbert believes that he never stopped learning. "An apprenticeship of 4 years in Melbourne , Australia taught me the basics and the hard-work ethic of hospitality people - especially the culinary people - the chefs," says Andy. Independent restaurants led Andy to the Regency and Hilton in Melbourne and then to London Gatwick where he stayed 4 years before, again through the chefs' grapevine, landed in Dubai on January 6th 1992 where he has remained ever since.

Francis Lo was born and raised in Hong Kong. He studied both Chinese & Western cuisines as well as baking and pastry work. He worked in the restaurant industry in Hong Kong (HK) then 3 years in the United States, and received two associate degrees with honours in culinary arts and restaurant management, as well as winning Gold and silver medals in a number of ACF competitions. He helped to found the HK Young Chefs Club in 2007. He is chairman of the HK Junior Chef.



MURRAY M DICK Operations Manager – New Zealand National Maritime Museum

Murray Began his culinary career in 1973 and has a wealth of experience spanning over 4 decades. He is one of the chefs that has been instrumental in putting New Zealand on the Culinary map.

Some career highlights include

- Executive Chef – Air New Zealand – 3.5 million meals per year – 295 staff.
- National Project Manager – Fisher Catering Services managing Special Projects, Tenders, Facilities Management, Training, AND Projects.
- Involvement with the NZCA bid for and gained the right to host the World Association of Chefs Societies World Congress in Auckland in March 2006.
- Planning for and executing the Hans Beuschkens World Junior Chefs Challenge in Auckland in 1999 followed by Queenstown, New Zealand in 2002.



ALAN PALMER Global Competition Coordinator MLA Black Box Culinary Challenge

Alan Palmer Completed his Certified Cooks Apprenticeship London (UK) City and Guilds Certificates in 1966 and has 45 years of professional culinary experience. He has working in both Hotels and Restaurants during his career while also proactive in development and training within various Chef Associations and organisations across the globe from Kenya to the Philippines. His experience in competitions is extensive ranging from participation and team management to judging. Alan is currently Global Competition Coordinator MLA Black Box Culinary Challenge, Consultant Lanka Exhibition & Conference Services (Pvt) Ltd. Sri Lanka, Member Executive Planning Committee Food & Hotel Asia, Singapore and Project Director, Hotel Asia and Culinary Challenge, Male Maldives/ Cochin India.





Hands On with the Master Chefs



STEPHEN EDWARDS Business Development Manager, North America, meat & livestock Australia



Stephen Edwards, Business Development Manager, North America, Meat & Livestock Australia. Stephen has been a chef for 32 years working in a huge array of restaurants in Australia culminating in owning his own restaurants and bed and breakfast operation in the Adelaide Hills. In 2001 Stephen retired from restaurant cooking and began work with Meat & Livestock Australia in a business development role but still utilises his skills and knowledge as a chef by acting as guest chef at 5 star hotels in Korea, Hong Kong and mainland China. In 2008 Stephen took on the role as Business development Manager in North America. Meat & Livestock are a producer owned company committed to the growth and development of the Australian red meat industry by marketing Australian beef and sheep meat globally, working with retail, foodservice, wholesalers and nutritionists to raise the profile, safety and awareness of Australian red meat.

SVEN ERIC RENAA Norway's Chef Extraordinaire



Chef Renaa has a long lists of credits including the previous captain of the Norwegian Culinary Team, food and beverage consultant at the Culinary Institute of Norway in Stavanger, and the 2007 Norwegian delegate to the master chefs world championship in Lyon, France (Bocuse D'Or). In 2000 and 2006, Chef Renaa was voted Chef of the Year in Norway and in 2009 received the 2008 Best Norwegian Chef designation. Chef Renaa is a published author of many culinary books and recognised as an expert on combining both traditional and contemporary Norwegian Cuisine.

DALE LYMAN Chef Instructor Angliss Culinary Academy



Dale began his career in 1982 and worked in some of Melbourne's finest restaurants, he has traveled extensively and worked in England, Scotland and Israel. For the past seven years Dale has been employed at Angliss Culinary Academy in position of Chef Instructor. Dale is Registrar and Chairman of Judges for ACFV and has been on committee for the past six years. On top of these busy portfolios Dale is passionate about the development of young cooks and our industry. Competitions are a great way to achieve this development. Dale is training and managing teams, judging and convening competitions and has competed in the last three Fine Foods in Melbourne. Recently Dale has trained with Peter Wright (National President) to become qualified to run Judging workshops and certify Judges.

Hands On with the Master Chefs

Hands On with the Master Chefs



JOHN CLANCY Lecturer Dublin Institute of Technology, School of Culinary Arts



Chef Clancy is a strong advocate of continuing professional development for chefs. He is a lecturer in Culinary Arts specialising in the area of classical and advanced pastry work, he has over twenty years of Industrial experience as a professional chef. He is actively involved as a culinary consultant with the food product development centre FPDC in DIT developing a variety of successful food products for the food industry as well as designing and delivering short training programmes for both the catering and food service industries in Ireland. He is the International Chief Expert and judge for the World Skills Competition in Pastry work confectioner and Chief advising examiner to the Department of Education and Science for the National Skills competitions in Ireland.

GILLES RENUSSON Pastry Chef Instructor, Grand Rapids Community College, Grand Rapids MI



Gilles is a highly experienced pastry chef as well as being a competitor, coach and culinary judge whose awards and achievements speak for themselves. These are a few highlights of his career:

- Advisor to the ACF national culinary team competing in the 2008 culinary Olympics
- Advisor to the 2009 USA team for the coupe du Monde de la Patisserie
- 2008 Pastry Art and Design - one of the ten best pastry chefs in America for the second year
- Member of the Selection committee for the 2009 Coupe du Monde de la Patisserie
- Judge of the Expogast World Culinary Trophy in Luxembourg (2006)
- Coach of the US National pastry team for the Culinary Olympics (2006)
- Advisor of the pastry chefs of the National Swedish Culinary Olympic team which later won the Culinary Olympics in Erfurt 2000 and Expogast 2002

ROBERT OPPENEDER Chairman Culinary Competitions Committee, WACS



Robert Oppeneder was born in Austria. At 16 he started an apprenticeship at the renowned confectionery, Cafe Konditorei Urban in Wels/Upper Austria. Having passed his exams as confectioner he went abroad in search of a career. Positions that followed included Head Confectioner with Eckart Witzigmann at the „Aubergine“, a three-star-restaurant in Munich, Bavaria, Master Pastry Chef in Hotels such as the Palace Gstaad (Switzerland), Kowloon Shangri-la in Hong Kong and Park Hilton Munich. A winner of several international competitions, Oppeneder supported the Hong Kong National Cookery Team as Pastry Chef (1988–1990). In 1992 he founded the Robert Oppeneder Dekor- und Patisserieschule / International School of Decor and Confectionery Art in Munich, Bavaria. In 2000 and 2004 he was founder and organiser of the new pastry event “Pastry Olympics” as well as of the competition „Pâtissier of the Year“.

Hands On with the Master Chefs



Key Note Speakers



In order of appearance...

CHARLES CARROLL C.E.C, A.A.C Premier Expert in Leadership & Team-building



Chef Charles Carroll is a premier expert in leadership and team building. Chef Carroll is most recognized in the culinary field today for his passion of building great culinary teams. His work with seven United States Culinary Olympic Teams and his leadership as Executive Chef at three prestigious properties over the past twenty-plus years, proves his Commitment to Excellence in the Culinary Field. Leadership and Team Building is the most talked about subject among CEO's, General Managers and Executives today.

JODI-ANN PEARTON Group Sales Manager and Beverage Solutions Specialist of Slo-Jo & owner of The Food Design Agency



A fine competition chef, Jodi's achievements also include first place in the Southern Sun Student Skills Challenge (2005), second place in the Chaine des Rotisseurs' Jeune Commis competition, a gold medal in the Hans Beuschkens Junior Chefs Challenge held at the World Association of Chefs Societies World Congress, after which she was promoted from the Junior National Culinary Team (Team SA) to full Team SA status. This year, Jodi won the Unilever Foodsolutions By Invitation Only competition – the only female entrant, and youngest by several years. She is the only chef ever to win the Junior, Senior and By Invitation Only categories of the prestigious Unilever Chef of the Year competition in three consecutive years.

ALAN ORREAL Culinary Production Manager for Resorts World Sentosa, Universal Studios Singapore



Chef Alan Orreal started culinary training at the School of Food Brisbane in 1985 and has over 20 years of culinary experience. Working from the premise that Cuisine is the definitive of Culture, Alan is a strong advocate of international apprenticeship and academic training coupled with preservation and development of National Cuisine training. It is for that reason that he is a guest lecturer at food colleges across Asia and gives regular classes in the Chefs Guild of Lanka's Culinary School. Alan is the founder and advisor to the Sri Lankan Junior Chefs Club, this year Alan has been elected to the World Association of Chefs Societies (WACS) MCC committee as Advisor for the Global Development of Junior Chefs. Currently, Alan is working towards his Master Chef Certification now that he has completed the WACS certified Judge programme.

EUDA MORALES Chef de Cuisine, Culinary Educator and Professional Journalist



Chef Euda balances a passion for the culinary arts - from cooking to teaching - with a dedication to investigating and publishing material on Latin American Cuisine and specifically the foods of Guatemala. Euda is a past President of the Guatemalan Chefs Association and has managed Team Guatemala on the international culinary competition stage. Her work has seen Euda receive accolades and acknowledgements from Governments and leading Latin American Universities.



Key Note Speakers



In order of appearance...

ALAN PETER KALLENS GAZITÚA Executive Chef of Hotel NH City of Santiago



Born in Santiago, Chile, Chef Alan attended high school in England yet returned to Chile to further his education in the culinary arts. He began his professional career at Hotel Hyatt Regency Santiago. He has vast experience working in the kitchens of many countries within Latin America as well as the USA. He has worked with the likes of the great chef Ferrán Adrià. He is a co-author of culinary book "High Level Kitchen", and a proud member of the Chilean Chefs Association. Together with one of this continent's leading Chefs, we explore the relatively unknown styles and flavours of Latin America with a specific focus on Chile.

Our Proud Sponsors



The Bill Gallagher Junior Chef's Forum 2010



It gives me great pleasure to invite you to attend the fourth Bill Gallagher Junior Chefs Forum to be held during the World Association of Chef's Societies Congress in Chile, from 24 to 29 January 2010. The inaugural Bill Gallagher Junior Chefs Forum was held in Kyoto Japan in 2002 and was a resounding success bringing together young chefs from over 20 different countries, thus setting the stage for the Forum to grow with successful events in Auckland, Dublin and Dubai. These events featured a programme of speakers to inform, enlighten and inspire you, the young chef.

I look forward to meeting you there...

Bill Gallagher
Honorary Life President
World Association of Chef Societies

in proud association with



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