



WACS European Meeting Helsinki 21st October 2006

MINUTES

1. Welcome by the President of the Finnish Chef Association Jaakko Nuutila and the Continental Director Gissur Gudmundsson.

Jaakko Nuutila welcomed all the European delegates to the meeting and congratulated the chefs on behalf of the international chef's day.

The WACS European Meeting was held for the first time in Nordic Countries. Conference was arranged in co-operation with the Estonian chefs.

The new flag of WACS was presented. A flag was given to WACS President Ferdinand Metz as a souvenir from the meeting.

2. Chairman of the Meeting Gissur Gudmundsson

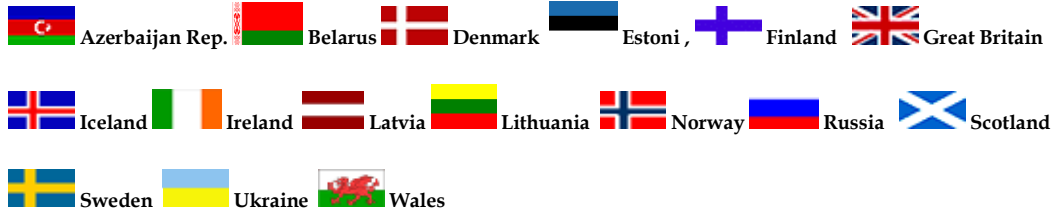
Gissur Gudmundsson presented the meeting procedures and agenda.

A G E N D A

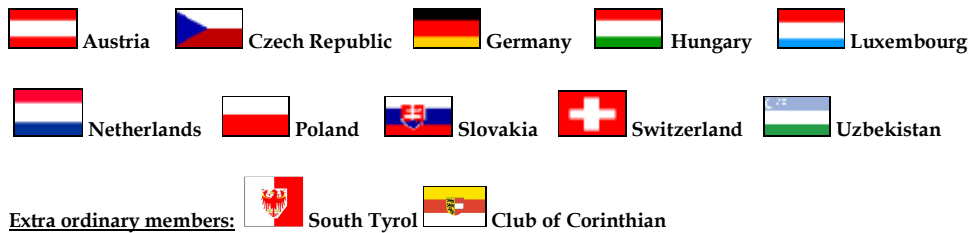
- 09:00 Welcome by President of the Finnish Chefs Association Jaakko Nuutila
Continental director of Northern Europe Gissur Gudmundsson
WACS President Ferdinand Metz
- 09:20 Chairman Information about the meeting procedure
Presentation of delegates and Apologies for Absence
Minutes of last meeting in Budapest
- 09:30 Report from WACS President Ferdinand Metz
- 09:40 Report from continental directors
- 10:10 Culinary Committee / guidelines
- 10:20 Education program with in WACS
- 10:30 Coffee Break
- 11:00 Women in WACS
- 11:10 Train the Trainer program
- 11:20 Global Chefs Challenge / Semi Final in Europe
- 11:30 New approved By – Laws
- 11:40 Permanent office of WACS
- 11:50 WACS website activated from Europe
- 12:00 WACS Master Chefs Certification program
- 12:10 Presentation from Nordic Chefs Association
- 12:20 Official Photograph
- 13:00 Working Lunch with Q & A
- 14:30 Reports by Associations Presidents (se alphabet list)
- 15:40 New European Countries
- 15:50 European Meetings, structure, translation, secretary
- 16:00 New business / Open floor
- 16:40 Next meeting
- 17:00 Thanks to host country

Gissur Gudmundsson welcomed all the participants.

Europe - North-



Europe - Central-



-Europe - South-



Nations which were not present at the meeting:

Azerbaijan Republic excused, Belarus excused, Germany excused, Russia excused, Portugal excused, Switzerland excused, Latvia, Uzbekistan, Spain, Turkey, Latvia, France.

Guest from

Poland, Ukraine and Moldova were welcomed to sit around the table.

Minutes of the last meeting in Budapest were unanimously approved.

3. Report from WACS President Ferdinand Metz

Ferdinand Metz gave an update of the Executive Board activities.

ATTACHMENT 1. (WACS European General)

4. Reports of the Continental Directors

Continental Directors presented their activities.

ATTACHMENT 2. (Report from Gissur Gudmundsson)

ATTACHMENT 3. (Report from Reinhold Metz)

ATTACHMENT 4. (Report from S.Koklič)

5. Culinary Committee / guidelines

Ferdinand Metz presented Culinary Committee / guidelines.

- GUIDELINES ARE AN EVER EVOLVING DOCUMENT.
- OF GREAT CONCERN TO THE MEMBERSHIP
- IT IS NOT ABOUT POPULARITY BUT STANDARDS
- EMPOWERED TO RECOMMEND RULES TO THE BOARD
- EMPOWERED TO ENFORCE THESE RULES

IMPORTANT ISSUES FOR WACS APPROVED SHOWS

- CONSISTENCY AND FAIRNESS
- LIST OF APPROVED / QUALIFIED JUDGES
- JUDGING FORMS / PROCEDURES
- FOCUS ON THE LEARNING EXPERIENCE

- **Brian Cotterill** asked who has selected the members of the Culinary Committee.

- **Ferdinand Metz** answered that it was his decision who will sit in the Committee.

- Question was raised about the age limit for judges in the new culinary guidelines. President Metz agreed to instruct the Culinary Committee to remove the age stipulation, which could be viewed age discrimination and become a liability for WACS.

-It was suggested that in the competitions there should be one judge from each delegation country.

- **Peter Wilbois** suggested that ten best nations (teams) should make new guidelines.

- **Neil Thomson** asked how to apply to be an international WACS accepted judge.

- **Gissur Gudmundsson** answered that the information can be found on the WACS website. One must fill-out the application and send it together with documentation to Graham Hawks.

- **Bjarki Hilmarsson** asked why an international judge must have been a manager or a captain of a team. Who is going to be judge when they are competing?

6. Education Program

- GLOBAL CERTIFICATION
- THE CONTINUING EDUCATION PROGRAM (TRAIN-THE-TRAINER)
- GLOBAL MASTER CHEFS' CERTIFICATION

Ferdinand Metz presented global certification and "train the trainer program" now named WACS Continuing Education Program. WACS is looking for a sponsor to this program. Jaakko Nuutila from Finland is the first chef who passed the Global Certification program and became Certified Executive Chef.

Ferdinand Metz mentioned that the education committee will reintroduce this program by September 2007 and encouraged the delegates to indicate their interest.

7. Women in WACS

Ferdinand Metz presented "Women in WACS" -initiative.

- 51% CULINARY STUDENTS ARE WOMEN
- RETENTION REQUIRES A CHANGE IN ATTITUDE
- DEVELOP ROLE MODELS AND MENTORS
- CREATE A FORUM FOR WOMEN IN THE PROFESSION
- RECOGNIZE FOOD RELATED PROFESSIONS
- IF WE DO NOT INCLUDE WOMEN ON A LOCAL, REGIONAL, NATIONAL AND GLOBAL LEVEL, SOME OTHER ORGANIZATION WILL
- THINK ABOUT IT
- NOT ONLY THE RIGHT THING BUT ONLY THING TO DO AND IT WILL MAKE OUR PROFESSION BETTER
- THIS IS A HIGH PRIORITY OF WACS
- DO NOT FEEL TREATED EQUALLY
- ARE RELEGATED TO "WOMENS" WORK
- ARE NOT TAKEN SERIOUSLY
- DO NOT GET EQUAL PAY FOR EQUAL WORK
- DO NOT GET THE OPPORTUNITIES TO ADVANCE
- MUST BALANCE CAREER AND FAMILY
- HAVE RECEIVED GREAT INPUT
- WILL PROFILE SUCCESSFUL WOMEN CHEFS EVERY MONTH ON OUR WEB SITE AND ASK YOU TO IDENTIFY GOOD CANDIDATES
- FIRST-EVER FORUM AT THE DUBAI CONVENTION WITH LECTURES, SEMINARS AND WORKSHOPS

The need of a separate Women in WACS committee was discussed.

All delegates agreed that it is important to have more active women in WACS.

A few comments were made by the delegates:

- Italy: Thank you for mentioning our Lady Chefs. Every nation should have at least one woman in the Board.

- Finland: Women should be treated equal, Instead of having separate groups. There should be more women in the present committees.

- **Reinhold Metz**: In the future we hope to have women on the Executive board.

- **Sirkka-Liisa Ruottinen**: (woman chef from Finland) women should be treated equal: we are all chefs despite of sex, nationality, etc.

8. Global Chefs Challenge / Semi Final in Europe

Ferdinand Metz presented Global Chef Challenge, went through the procedures and where the competitions will be held around in all continental competitions in 2007.

- NATIONAL COMPETITIONS -2006
- CONTINENTAL COMPETITIONS - 2007
- GLOBAL COMPETITION - 2008
- EUROPE NORTH, TALLINN
- EUROPE CENTRAL, BUDAPEST OCT. 27
- EUROPE SOUTH, BLED
- ASIA, HONGKONG MAY
- AFRICA, JOHANNISBURG, MARCH 17
- AMERICAS TBD
- PACIFIC RIM TBD

- Finals are in Dubai in 2008
- It is a Mystery basket -competition
- Judge from every competitor country
- Separate Wine judge and Media judge
- Apprentice age limit is 23 years

European Semi finals and deadlines:

- Europe will have 3 candidates
- Countries have to confirm before 15.1.2007 if they will take part in the competition.
- The name of the competitor must be informed to Continental Directors before 1.5.2007.

Semi-finals in Europe will be held as follows:

- Northern Europe in Estonia in November
- Central Europe in Budapest from 22nd to 28th of September 2007
- South Europe in Bled in October 2007

- **Gissur Gudmundsson** presented competitions in Northern Europe.

Electrolux will most likely take care of all the kitchen tools for the competition.

Estonian Chefs Association will be responsible for the Semi-finals with the help of the Nordic Countries.

Estonian Chefs Association has set up a website that will focus on the Northern Semi-Finals. It was asked if other areas could also use the same websites. It was agreed that websites are open to all areas.

- **Reinhold Metz** asked: Why do we need a new websites and why it is not named by WACS and presented without the WACS Logo?

- **Reinhold Metz** told that the competition in Central Europe in Budapest from 22nd to 28th of September 2007 will be organized of the Hungarian Chef Association.

- **Srecko Koklic** told that the competition in South Europe will be held in Bled in October 2007.

9. New approved By-Laws

- **Gissur Gudmundsson** presented New Approved By-Laws.

By-Laws can be read in English, Spanish and German on the WACS website. French translation is hopefully coming soon.

(New Approved By-Laws can be download from WACS website)

- **Gissur Gudmundsson** reminded everyone that in the By-Laws it is stated that all changes of the member associations' names and logos must be approved by the Executive Board.

10. Permanent office of WACS

Ferdinand Metz presented the importance of having an office.

- TEMPORARY OFFICE SINCE 2004
- HAVE SOME SPONSORSHIP SUPPORT
- NEED TO MAKE A SERIOUS COMMITMENT
- EUROPEAN COMMISSION ON DUES STRUCTURE

- **The Meeting** agreed that WACS should have a permanent office with staff. All the Country Presidents agreed.

Ferdinand Metz formed an Ad Hoc committee under the leadership of Peter Jackson, to come up with suggestions regarding dues increases and revenue sources for WACS.

- **Peter Jackson** presented these suggestions.

The World President of WACS asked Chefs from Italy, Austria, Finland, Romania and Wales to look at ways to raise money so that we can move forward and get the proposed programmes under way. It suggested the following.

1. The sooner we have a full time secretary the better, as one of their main tasks would be to raise funding/sponsorship. Some of these contacts might take years to bear fruit.
2. It would be unfair to charge a fee per member, as The Presidents would not be in position for long especially in the larger countries.
3. A joining fee for new countries and countries changing their names.
4. The joining fee would be payable for late paying countries after a certain agreed time.
5. Setting a Target of 100 member countries paying 1000 euros a year.
6. Member Countries should be asked if they would like to nominate people for sub-committees and once agreed by the board the country then would be responsible for the travelling costs.
7. Attract more Trade companies.
8. At the moment National/Regional/ Military Culinary teams do not pay an entrance fee, which they should do to the host country, and then they pass a percentage onto WACS.
9. Countries applying for a WACS Congress should pay a fee and winning countries pay an additional fee.
10. To get these through then a plan of costs prepared by the board should be presented to WACS member countries.

Peter Jackson:

A thought I had after the meeting was that for one year only all members' countries pay 1 euro per member they have with a minimum and a maximum limit paid.

Comments from delegates:

- **Italy:** Government funding could be the solution

- **Finland:** Finnish Chef Association has negotiated with different Ministries in Finland

- WACS needs a full time employee (secretary)

- More Sponsors for financial support

11. WACS websites activated from Europe

It was reminded that WACS websites should be used and updated actively.

News from member countries is needed. Members are asked to send a copy of the news also to their Continental Director.

("Since that time the WACS board concluded that there shall be no other than the official WACS website and therefore this Website should be eliminated")

12. WACS International Certified Master Chefs Program

Reinhold Metz presented ICMC.

ATTACHMENT 5. (International Certified Master Chef)

- The committee members are already Master Chefs in their country.
- The committee has asked with a survey which countries are interested in ICMC and who already have it.
- Almost 20 countries gave feedback. R. Metz will write to the rest 50 countries to get more feedback
- The Committee will work on the criteria. Minimum points to pass the exam etc.

13. Presentation from Nordic Chefs Association

Vice-president of the NKF Einar Overås presented Nordic Chef Association

- NKF is a 70-year-old association
 - Members are Finland, Iceland, Denmark, Norway and Sweden.
 - NKF's aim is to promote friendship and exchange between the Nordic Countries.
 - NKF has a secretary of their own
 - NKF arranges judging courses and Nordic Chef of the Year competition every year.
 - NKF has founded "Nordic Food Team" to promote Nordic Food Culture.
- They will make a cookbook next year.

The Nordic Countries declared their candidacy for the Executive Board in 2008. The official announcement will be given next spring. (Since that time this action was retracted, since our current by-laws do not allow a group, but only a single country to become a candidate for the presidium)

14. Reports by Associations Presidents

Associations presented shortly their most important happenings of the year. Chairman Gudmundsson and Secretaries apologize for the lack of detailed notes.

ATTACHMENT 6. (Reports Member Country Central Europe/ Reinhold Metz)

15. New European Countries

The following countries might apply to WACS:

Albania, Andorra, Belgium, Bosnia Herzegovina, Bulgaria, Georgia, Liechtenstein, Macedonia, Moldova, Monaco, Montenegro, Serbia, San Marino.

Bulgaria, Serbia and Montenegro have already applied and have the status of Affiliated Members.

16. European Meetings, structure, translation, secretary

Gissur Gudmundsson asked if the European WACS Conference should start to translate everything.

It was agreed that it would be expensive and that we have to keep the system we have today.

A. Y. Agapious suggested that there should be more educational presentations in the Continental meetings.

Guido Debono suggested that the meetings should not be arranged on the International Chefs Day (20. of October)

17. New business / Open floor

18. Next meeting

Slovakia suggested hosting the European meeting next year in end of March. Suggestion was accepted. They have stated an exact date: 22nd to 25th of March 2007.

19. Thanks to host country

Thanks to Finland and Estonia for hosting this Conference!

Gissur Gudmundsson closed the meeting at 16.55.

In Finland 24.10.2006

Ragnhild Espeland and
NKF/ Norway

Essi Laamanen
Finland

R.Metz

S.Koklič

G.Gudmundsson

LIST OF ATTACHMENTS

ATTACHMENT 1. (WACS European General)

ATTACHMENT 2. (Report FROM Gissur Gudmundsson)

ATTACHMENT 3. (Report from Reinhold Metz)

ATTACHMENT 4. (Report From S.Koklič)

ATTACHMENT 5. (International Certified Master Chef)

ATTACHMENT 6. (Reports Member Country Central Europe/ Reinhold Metz)